



## SUSSEX COUNTY ENVIRONMENTAL SERVICES FOG Program

### Best Management Practices (BMPs)

#### Prevent Blockages in the Sanitary Sewer System

BMP	Reason	Pretreatment Inspection Tips
Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	People are more willing to support an effort if they understand the basis for it.	Talk to the establishment manager about the training program that he/she has implemented.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	Check appropriate locations of "No Grease" signs.
Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing in a 50-100 ppm bleach solution. Water temperatures are less than 140° F.	The three-sink system uses water temperatures less than 140° F where a mechanical dishwasher requires a minimum temperature of 160° F.  Note: The Uniform Plumbing Code (UPC) prohibits the discharge of dishwasher water to grease traps.	Measure temperature of the hot water at the three-sink system.
Recycle waste cooking oil.	There are many waste oil recyclers throughout the area.	Obtain name of recycler used.  Review recycling records.
"Dry wipe" pots, pans, and dishware prior to dishwashing.	The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By "dry wiping" and disposing in garbage receptacles, the material will not be sent to the grease traps and interceptors.	Observe dishwashing practices.
Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	Inspect grease traps and interceptors for food waste accumulation.  Confirm the recycler or solid waste removal company with the establishment manager.
Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher.	Temperatures in excess of 140° F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools.	Check boiler or hot water heater discharge temperature. Measure the temperature of the hot water being discharged from the closest sink



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### Properly Maintain Grease Traps and Interceptors to Prevent the Introduction of FOG into the Sanitary Sewer System

BMP	Reason	Pretreatment Inspection Tips
Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.	Grease trap/interceptor pumpers may take shortcuts. If the establishment manager inspects the cleaning, they are more assured of getting full value for their money.	None.
<p>Clean undersink grease traps at least weekly.</p> <p>If grease traps are more than 50% full when cleaned, the cleaning frequency needs to be increased.</p>	<p>Undersink grease traps have less volume than grease interceptors.</p> <p>Weekly cleaning of undersink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor.</p> <p>If the establishment does not have a grease interceptor, the undersink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the local sewer agency may require installation of a grease interceptor.</p>	<p>Visually inspect the contents of the undersink grease trap.</p> <p>Inspect cleaning records (log).</p>
Clean grease interceptors routinely.	<p>Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly.</p> <p>The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.</p>	<p>Interceptor should have no more than 1/3 the depth as grease, <b><u>and</u></b>,</p> <p>Interceptor should have no more than 1/4 the depth as sediment, <b><u>and</u></b>,</p> <p>No more than <b>25%</b> of the depth should be a combination of grease (top) and sediment (bottom).</p>
Keep a maintenance log	The maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It is required by the pretreatment program to ensure that grease trap/interceptor maintenance is performed on a regular basis.	<p>Inspect maintenance log.</p> <p>Provide the establishment with a sample maintenance log if it does not have one.</p> <p>Confirm the maintenance log with the grease hauler identified.</p>