

BEST MANAGEMENT PRACTICES (BMPs)

PREVENT BLOCKAGES IN THE SANITARY SEWER SYSTEM			
BMP	Reason For	Benefits to Food Service Establishment	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.	All of the subsequent benefits of BMPs will have a better chance of being implemented.	<ul style="list-style-type: none"> • 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.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.	<ul style="list-style-type: none"> • Check appropriate locations of “No Grease” signs.
Reduce dishwashing water temperature to 160° F for a mechanical dishwasher or use a three sink system, which utilizes a chemical sanitizer. Maximum temperature using the three sink system is 70° F.	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. However, the minimum temperature for dishwashing in a mechanical dishwasher required by Oregon Health Department is 160°F.	The food service establishment will reduce its costs for energy – gas or electric – for heating water.	<ul style="list-style-type: none"> • Check boiler or hot water heaters discharge temperature. • Measure the temperature of the hot water being discharged from the closest sink.
Recycle waste cooking oil.	There are many waste oil recyclers throughout Oregon. This is a cost recovery opportunity.	The food service establishment will be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.	<ul style="list-style-type: none"> • Obtain name of recycler used. • Review recycling records. • Confirm records with recycler.

PREVENT BLOCKAGES IN THE SANITARY SEWER SYSTEM (Continued)			
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“Dry wipe” pots, pans, and dishware prior to dishwashing.	Grease and food that remains in pots, pans, and dishware will likely go to the landfill. By “dry wiping” and disposing in garbage receptacles, e material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.	<ul style="list-style-type: none"> • Observe dishwashing practices.
Capture accumulated oil during the cleaning of the wok stoves and ventilation/exhaust fumes.			
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 licensed solid waste haulers.	<p>Recycling of food wastes will reduce the cost of solid waste disposal.</p> <p>Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.</p>	<ul style="list-style-type: none"> • Inspect grease traps and interceptors for food waste accumulation. • Confirm the recycler or solid waste removal company with the establishment manager.

PROPERLY MAINTAIN FATS, OIL, AND GREASE TRAPS AND INTERCEPTORS TO PREVENT INTRODUCTION INTO THE SANITARY SEWER SYSTEM

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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 operation and ensures it is consistent with the <i>Grease Trap/Interceptor Cleaning Procedure</i> they are more assured of getting full value for their money.	The establishment will ensure it is getting value for the cost of cleaning the grease trap or interceptor. Otherwise the establishment may be paying for cleaning more often than necessary.	<ul style="list-style-type: none"> • None.
Clean undersink grease traps weekly.	<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.</p>	This will extend the length of the cleaning cycle for grease interceptors that the establishment maintains.	<ul style="list-style-type: none"> • Visually inspect the contents of the undersink grease trap. • Inspect cleaning records.

PROPERLY MAINTAIN FATS, OIL, AND GREASE TRAPS AND INTERCEPTORS TO PREVENT INTRODUCTION INTO THE SANITARY SEWER SYSTEM (Continued)

BMP	Reason For	Benefits to Food Service Establishment	Pretreatment Inspection Tips
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>	Routine cleaning will prevent plugging of the sewer line between the food service establishment and the sanitary sewer system. If the line plugs, the sewer line may back up into the establishment, and the business will need to hire someone to unplug it.	<ul style="list-style-type: none"> • Interceptor should have no more than 1/3 the depth as grease <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Interceptor should have no more than 1/4 the depth as sediment.
Maintain 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 is performed on a regular basis.	The maintenance log serves as a record of cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce cost.	<ul style="list-style-type: none"> • Inspect maintenance log. • Provide the establishment with a sample maintenance log if it does not have one. • Confirm the maintenance log with the grease hauler identified.

PREVENT FATS, OIL, AND GREASE FROM ENTERING CREEKS AND STREAMS THROUGH THE STORM DRAIN SYSTEM			
BMP	Reason For	Benefits to Food Service Establishment	Pretreatment Inspection Tips
Cover outdoor grease and oil storage containers.	Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow will eventually reach the stormwater system and nearby streams.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream.	<ul style="list-style-type: none"> • Observe storage area for signs of oil and grease. • Inspect containers for covers. • Remove covers to ensure containers have not overflowed and do not have excess water.
Locate grease dumpsters and storage containers away from storm drain catch basins.	<p>The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system.</p> <p>Be aware of oil and grease dripped on the ground while carrying waste to the dumpster, as well as oil and grease that may “ooze” from the dumpster.</p>	Same as above.	<ul style="list-style-type: none"> • Observe storage area for signs of oil and grease. • Inspect the closest catch basin for signs of accumulated grease and oil
<p>Use absorbent pads or other material in the storm drain catch basin if grease dumpsters and containers must be located nearby.</p> <p>Do not use free flowing absorbent materials such as “kitty litter” or sawdust.</p>	Absorbent pads and other materials can serve as an effective barrier to grease and oil entering the storm drain system.	Same as above.	<ul style="list-style-type: none"> • Check the nearest catch basin and drainage paths for signs of grease and oil. • Require absorbent pads if the basin is within 20 feet, or if there are signs of grease in the catch basin at any distance. • Do not permit the use of free flowing absorbent material such as “kitty litter.”

PREVENT FATS, OIL, AND GREASE FROM ENTERING CREEKS AND STREAMS THROUGH THE STORM DRAIN SYSTEM (Continued)

BMP	Reason For	Benefits to Food Service Establishment	Pretreatment Inspection Tips
<p>Use absorbent pads or other material to clean up spilled material around outdoor containers or dumpsters.</p> <p>Do not use free flowing absorbent materials such as “kitty litter” or sawdust.</p>	<p>Absorbent pads or materials can help clean up grease and oil that is spilled on the ground and prevent it from flowing to the storm drain system.</p>	<p>Same as above.</p>	<ul style="list-style-type: none"> • • If grease and oil are observed on the ground in the storage area, recommend the use of absorbents to minimize movement of the grease and oil. • Do not permit the use of free flowing absorbent material such as “kitty litter.”
<p>Routinely clean kitchen exhaust system filters.</p>	<p>If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.</p>	<p>Same as above.</p>	<ul style="list-style-type: none"> • Inspect roof (if safely accessible) for signs of oil and grease. • Require a maintenance schedule and records for cleaning exhaust filters. Cleaning is usually by washing, which will discharge the grease to the interceptor where it can be controlled.