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Best Management Practices (BMP) for Commercial Food and Restaurant Facilities

1. Train kitchen staff and other employees about how they can help ensure BMPs are implemented.
Reason: People are more willing to support an effort if they understand the basis for it.
Benefit: All of the subsequent benefits of BMPs will have a better chance of being implemented.
2. Post “No Grease” signs above sinks and on the front of dishwashers.
Reason: Signs serve as a constant reminder for staff working in kitchens.
Benefit: This will help minimize grease discharge to traps/interceptors and reduce the cost of cleaning and disposal.
3. “Dry wipe” pots, pans, and dishware prior to dishwashing.
Reason: By dry-wiping and disposing in the garbage, the material will not be sent to grease Interceptors.
Benefit: This will reduce the amount of material collected in the grease trap and interceptors, and will lessen cleaning and maintenance costs.
4. Dispose of food waste by recycling and/or solid waste removal.
Reason: To divert food wastes away from grease traps and interceptors.
Benefit: Recycling or solid waste disposal will reduce the frequency and cost of grease trap and interceptor cleaning.
5. Recycle waste cooking oil.
Reason: Cooking oil that ends up in grease Interceptors will have to be pumped, costing businesses money.
Benefit: Some companies pay to haul used cooking oil and make it into new products.
6. Cover outdoor grease and oil storage containers.
Reason: Rainwater into open containers can cause an overflow onto the ground leading to stormwater collection systems, creeks, and streams.
Benefit: Avoidance of polluting streams, creeks and other water bodies.
7. Routinely clean kitchen exhaust system filters.
Reason: If grease and oil escape through the kitchen exhaust system, it can accumulate on exterior surfaces, eventually entering the storm drain system when it rains.
Benefit: Minimizes the chance of grease-related fires and the likelihood of grease entering nearby water bodies.
8. Do not pour grease down sinks or into toilets.
Reason: Grease poured into a toilet or sink can congeal, clogging sewer pipes and cause backups.
Benefit: Lower plumbing bills and no loss of business due to sewer backups.
9. Avoid or limit the use of garbage disposals.
Reason: Garbage disposals grind large food particles into small pieces. These pieces can fill up a grease Interceptor causing backups or may require more frequent pump outs of the grease Interceptor.
Benefit: No sewer backups and less money spent cleaning out the grease Interceptor.
10. Use a three-sink compartment dishwashing system, including sinks for washing, rinsing, and sanitizing.
Reason: The three-sink system uses water less than 140°F, whereas a mechanical dishwasher requires a minimum temperature of 160°F.
Benefit: The facility will reduce energy costs for heating the water and operating the dishwasher.

Fats Oils and Grease Best Management Practices Observation Checklist for Restaurants

Approved BMPs for Restaurants:

	Yes	No	N/A
1. Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	_____	_____	_____
2. Post "No Grease" signs above sinks and on the front of dishwashers.	_____	_____	_____
3. "Dry wipe" pots, pans, and dishware prior to dishwashing.	_____	_____	_____
4. Dispose of food waste by recycling and/or solid waste removal.	_____	_____	_____
5. Recycle waste cooking oil.	_____	_____	_____
6. Cover outdoor grease and oil storage containers.	_____	_____	_____
7. Routinely clean kitchen exhaust system filters.	_____	_____	_____
8. Do not pour grease down the sinks or into the toilet.	_____	_____	_____
9. Avoid or limit the use of garbage disposals.	_____	_____	_____
10. Clean traps with a capacity of 100 gallons or less weekly or more frequently if needed.	_____	_____	_____
11. Use a 3-sink compartment dishwashing system, including sinks for washing, rinsing and sanitizing.	_____	_____	_____
12. Use strainers in sinks to catch food scraps and other solids.	_____	_____	_____
13. Keep a maintenance log on grease interceptor/trap maintenance.	_____	_____	_____

Signature of Owner/Manager:

Date of Observation:

Tips on Grease Trap/Interceptor Cleaning Frequency

It is important to clean your grease trap/interceptor regularly to prevent fats, oil and grease (FOG) from mixing with water that is discharged to the sewer. The *minimum cleaning frequency* required for grease traps/interceptors in food service facilities is *90 days unless otherwise authorized by LCWSC FOG program administrator.* However, more frequent cleaning intervals may be necessary to prevent your grease trap/interceptor from operating poorly or improperly.

FOG can have a detrimental impact not only on your facility, but the environment as well. FOG-clogged lines can back sewage up into your establishment and overflow out of manholes in parking lots and streets.

If you see floating grease or grease deposits in a cleanout “downstream” of your trap/interceptor, you need to increase the cleaning frequency and initiate a more regular schedule.

Tips on routine maintenance

- *It is recommended that a professional service be used to ensure proper maintenance.*
- Since grease traps/interceptors may have an unpleasant odor. It is recommended that you have them cleaned prior to patrons visiting your establishment.
- Use Allen screws for securing the lid of your trap/interceptor instead of the conventional Phillips or slot screws. Phillips or slot screws may become stripped over time.
- Keep an extra gasket on site for your grease trap/interceptor’s lid to prevent leaks and odors in the event of a gasket failure.
- Develop and keep a grease trap/interceptor cleaning procedure and maintenance log sheet posted near the grease trap/interceptor to encourage employees to follow procedures and to promote proper documentation after each cleaning.
- Facilities experiencing high employee turnover or other factors making regular trap/interceptor maintenance difficult should consider using a professional service.
- Keep cleaning documentation for a period of not less than three years.

Grease Trap/Interceptor Maintenance Procedure

Grease Interceptor maintenance must be conducted a minimum of every 90 days **or** more frequently if the unit has accumulated waste, both floatable and settleable, accounting for 25 percent of its wetted depth, as measured from the static water level to the interior tank bottom.

The grease interceptor shall be left completely empty upon completion of maintenance. All floating grease, liquids, sludge, and scrapings from the interceptor must be removed.

Under no circumstances may the waste hauler reintroduce the removed water or materials into the sewer system. Flushing an interceptor with hot water or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system is prohibited.

Since the establishment is the generator of the grease waste and is liable for the condition of their pretreatment devices, the owner of the establishment or his designee should witness all cleaning/maintenance activities to verify that the grease interceptor is being fully cleaned and properly maintained.

Cleaning Grease Interceptors

- Pump all grease and other floating material from the top of the interceptor. The interceptor may need to be agitated slightly to loosen the grease layer.
- Insert the vacuum tube all the way to the bottom the interceptor to remove all settled solids.
- Vacuum water out of the interceptor.
- Clean the sides and bottom of the interceptor. This may be done by “back flowing” the water from the pump truck or by using a pressurized water source to hose down the interceptor.
- Make sure the interceptor is completely clean.
- Vacuum remaining water out of the Interceptor.
- Check that the sanitary T’s on the inlet and outlet sides of the interceptor are not clogged or loose.
- Make sure any baffles are secure and in place.
- Inspect the interceptor for any cracks or defects.
- Check that lids are securely and properly sealed after completion of maintenance.
- Provide a receipt or other documentation to the facility owner for their records.