

UNION COUNTY

DEPARTMENT OF PUBLIC WORKS

500 North Main Street, Suite 600, Monroe, NC 28112

Phone: (704)296-4210 • Fax: (704)296-4232



Best Management Practices (BMP) for Food Service Establishments (FSE)

BMP's that will help prevent blockages in the sanitary sewer:

| BMP | Reason | Benefit to FSE |
|---|---|--|
| Train kitchen staff on how they can help ensure BMPs are implemented. | Employees are more willing to support an effort if they understand the basis for it. | All of the following BMPs will have a better chance of being implemented. |
| Post "FOG" posters above sinks and on the front of dishwashers. | Posters serve as a constant reminder for staff working in kitchens. | This reminder will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal. |
| Water temperatures must not exceed 140° F when it enters the grease trap and/or interceptor. | Extremely high water temperatures will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools. | The food service establishment will reduce its costs for the energy for heating the water. |
| Wipe out pots, pans, and dishware prior to dishwashing. | By wiping out food and FOG and disposing in garbage receptacles the 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. |

BMP's that will help with properly maintaining grease traps and interceptors:

| BMP | Reason | Benefit to FSE |
|---|---|--|
| Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating. | Pumpers may take shortcuts. If the FSE manager inspects the cleaning they are more assured of getting full value for their money. | FSE will ensure it is getting its value for the cost of cleaning the grease trap or interceptor. Otherwise the FSE may be paying for cleaning more often than necessary. |
| Clean trap – min. every 30 days. Clean interceptor – min. every 90 days. If more than 25% full cleaning frequency should be increased. Refer to NC Septage Management Rules, 15 NCAC 13B | Frequent cleaning of under sink grease traps/interceptors will prevent grease from entering the sanitary sewer system. | This may prevent sanitary sewer backups, which may impact patrons and health and safety within the FSE. |

Continued on back...

UNION COUNTY

DEPARTMENT OF PUBLIC WORKS

500 North Main Street, Suite 600, Monroe, NC 28112

Phone: (704)296-4210 • Fax: (704)296-4232



BMP's that will help with properly maintaining grease traps and interceptors continued...

| BMP | Reason | Benefit to FSE |
|--|---|---|
| Keep required maintenance logs. | Maintenance logs serves as a record of the frequency and volume of cleaning the interceptor. It is a requirement of UCPW. | This can help the FSE optimize cleaning frequency to reduce cost. |

BMP's that will help protects surface waters:

| BMP | Reason | Benefit to FSE |
|--|--|--|
| Cover outdoor grease and oil storage receptacles. | Uncovered grease receptacles can collect rainwater causing an overflow which can eventually reach the surface waters. | The discharge of FOG to the storm drain system is unlawful and will degrade the water quality of surface waters. |
| Locate grease receptacles away from storm drain catch basins or establish proper containment. | The farther the receptacle is away from a storm drain the more time someone has to clean up a spill before it enters the storm drain system. Be aware of FOG dripped on the ground while carrying waste to receptacle. | The discharge of FOG to the storm drain system is unlawful and will degrade the water quality of surface waters. |