Sewer Cleanouts: Regularly check all sewer cleanouts on your facility's property to make sure the covers are solid and secure. Replace damaged or missing cleanout covers immediately to prevent rainwater inflow and problems.

Damaged cleanout cover

Missing cleanout cover

STORMWATER...
MINIMIZE YOUR RESTAURANT'S STORMWATER IMPACTS

1. **Maintain clean area around the grease recycle bin.** Make employees aware to be careful not to spill any fats, oils and grease. If there is a spill, clean it immediately.

Stormwater impact from recycle bin spill

2. **Do NOT pour oils or grease down storm grates, storm drains, sewer drains or on the ground.**

Grease evidence at storm gate. Grease was discharged into stream Enforcement action was taken.

3. **Clean vent hoods regularly** to prevent fats, oils and grease discharge to the roof of your facility or on ground near your facility.
4. Design and locate dumpsters and outdoor wash areas to minimize stormwater impacts.

Restaurants & Food Service Establishments need to make sure they:

1. Have proper grease control equipment **installed**.
2. **Maintain** (routinely clean or pump out) grease control equipment. Check interceptor regularly to make sure it has outlet Ts, and the structure is in good operating condition.
3. **Keep records on-site** of grease control equipment pumping/cleaning and maintenance to provide to Metro inspectors.
4. **Implement Best Management Practices.**

BEST MANAGEMENT PRACTICES (BMPs)

- Recycle waste cooking oil. Do NOT pour down sinks or any drains. Do NOT pour into any storm grate or on ground.
- "Dry wipe" all pots, pans, & plates prior to dishwashing. Dry wiping and scraping pots, pans, & plates' food particles and grease residue into the trash helps prevent grease buildup in your sewer lines and Metro's sewer lines.
- Use strainers in sink drains to catch food scraps and other solids, and empty strainer contents into trash.
- Post "NO GREASE" signs above sinks.
- Food grinders are allowed but the use is discouraged since these will contribute to grease discharge and decrease efficiency of interceptors and traps.
- Educate and train kitchen staff that grease control is important and inform them how they can work to provide a positive impact on the environment and your plumbing system.

METRO WATER SERVICES

Metro Department of Water & Sewerage Services

GREASE CONTROL EQUIPMENT

Policy for

New Food Service Establishments
and
Upgrade to Existing Food Service Establishments

Grease Interceptor Installation

As per Metro Code of Laws all food service establishments need to control fats, oils and grease discharges from their facility. This brochure is provided as guidance for new restaurants and existing facilities that are upgrading, or have change of ownership.

Why is Grease Control Equipment Installation Required?

Fats, oils and grease can cause serious problems in the sewer system and in a restaurant or food service establishment. Problems include raw sewage overflows due to blocked sewer lines, rancid odors, potential contact with microorganisms that can cause hepatitis and gastroenteritis, expensive cleanup, repair and replacement of damaged property. Sewer line blockages due to fats, oils and grease from food service establishments have increased cost to the Metro Department of Water & Sewerage Services and increased reporting of sanitary sewer overflows to the Tennessee Department of Environment & Conservation and the EPA.

What is a food service establishment?

Any facility or business engaged in preparing, serving or making food available for consumption.

There are 5 classifications for food service establishments with **minimum** grease control equipment requirements.

Class 1: Deli, mobile food vendors, defined by NAICS* 72213 & 722330 (minimum 20 gallon per minute/40 pound capacity grease trap)

Class 2: Limited Service Restaurants/Caterers, defined by NAICS 722211 & 722320 (minimum 500 gallon grease interceptor)

Class 3: Full Service Restaurants, defined by NAICS 722110 (minimum 1000 gallon grease interceptor)

Class 4: Buffet and Cafeteria Facilities, defined by NAICS 72212 (minimum 1500 gallon grease interceptor)

Class 5: Institutions-schools, hospitals, prisons, defined by NAICS 722310 (minimum 2000 gallon grease interceptor)

***NAICS:** North American Industry Classification System

1. What must a new food service establishment, or upgrade to existing food service establishment, or change in ownership of an existing food service establishment do?

Submit a Fats, Oils & Grease (FOG) Control Plan to:

Metro Water Services
Environmental Compliance
FOG Control Plan
1607 County Hospital Road
Nashville, TN 37218

2. What needs to be included in the FOG Control Plan?

- Identification and number of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc...)
- The number and size of dishwashers, sinks, floor drains, mop sinks and other plumbing fixtures
- Type of Food Service Establishment classification (see inside left of brochure)
- Type of food to be served
- Plans for the grease interceptor, including dimensions and location

3. What does Metro Water Services do when the FOG Control Plan is received?

Metro Water Services will review the FOG Control Plan, grease interceptor sizing and approve, or make changes as necessary to aid in the protection of a FOG discharge from the food service establishment. Remember, the 3 compartment sink is NOT the only source of grease.

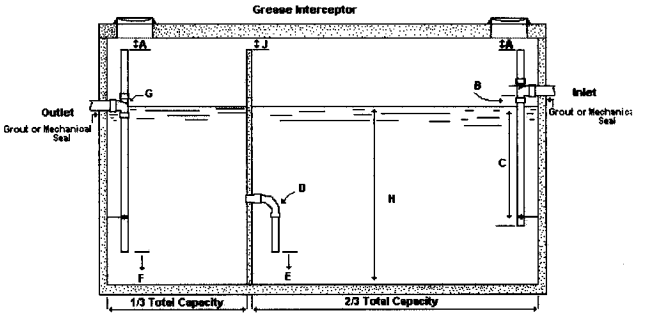
Grease Control Equipment Specifications

Grease Control Equipment must remove fats, oils & grease at or below the Metro Code of Laws Title 15.60.70 limit of 100 mg/L. Failure to comply, will require enforcement action in accordance with the Enforcement Response Plan as required in Metro Code of Laws Title 15.60.390.

GREASE CONTROL EQUIPMENT

GREASE INTERCEPTOR...

Is an underground tank with usual capacities ranging from 500 gallons to 2000 gallons. Interceptors need to be cleaned (pumped out) of complete contents at a recommended minimum frequency of every 90 days. Some facilities will need to pump interceptors more frequently (i.e. monthly). Class 2 through Class 5 food service establishments need to have grease interceptors installed.



A.) Minimum 6", but not less than pipe diameter.
B.) Inlet pipe invert to be 2 1/2" above liquid surface.
C.) Inlet pipe to terminate 2/3 depth of water level.
D.) 90 degree Sweep, minimum size- 6".
E.) 12" from floor to end of sweep.
F.) 12" from floor to end of outlet pipe
G.) Outlet pipe no smaller than inlet pipe, minimum- 4".
H.) Minimum depth of liquid capacity- 42".
I.) Maximum distance from ceiling- 6"

GREASE TRAP...

Is an indoor, "under the sink" unit with minimum size requirement of 20 gallon per minute / 40 pound capacity trap. Traps are for Class 1 facilities only. Traps must have flow restrictor installed and be vented. Traps should be cleaned regularly (every 2 weeks) to prevent grease discharge from the food service establishment.