

Metro Water Services
Metropolitan Government of Nashville and Davidson County

GREASE CONTROL – BEST MANAGEMENT PRACTICES

Fats, oils, and greases from grease discharging facilities can have a negative impact on the wastewater collection and treatment system. By following these best management practices, you will help prevent blockages in your plumbing system, prevent impacts to other wastewater customers, decrease the frequency of having your grease trap pumped, and decrease the potential for your facility to be out of compliance with fats, oils, and greases regulations. Also, refer to your Grease Management Permit.

1. “**DRY WIPE**” all pots, pans, plates and other dishware prior to dishwashing. Kitchen cooking utensils should be dry wiped with disposable paper or cloth material and disposed in garbage receptacle before washing. The method of cleaning plates, as tables are cleaned, needs to be changed so that plates are dry wiped into garbage receptacles, instead of grease wastes being washed into the sewer system. Used paper napkins may be utilized without costing your facility for additional paper napkins.
2. Recycle waste cooking oil.
3. Post “**NO GREASE**” signs above sinks and on the front of dishwashers.
4. Water Temperature for a commercial dishwasher should be 180°F. Temperatures in excess of 180°F will dissolve grease, but it will re-congeal or solidify in sewer collection system.
5. Use minimum amount of detergent for dishwashing. Detergent surfactants can have negative impact on grease control, and this again will save you money.
6. Remove all garbage disposal units connected to sinks or other connections to the sewer. Sink garbage grinders or disposal systems will contribute grease discharge to sewer and accelerate the frequency that your grease trap will need to be pumped by filling up the grease trap and reducing your efficiency. Food waste should be recycled or disposed in solid waste garbage receptacle.
7. “Dry” cleaning of kitchen floors instead of wash down of floors. Sweeping or using minimal amount of cleaner and water with mop will also save you money.
8. Train kitchen staff and other employees that grease control is important and inform them how they can help ensure Best Management Practices are implemented.

For Grease Control Equipment:

Grease Interceptors (underground containment tank usually from 250 gal to 1,000 gal capacity)

1. Know where grease interceptor is located and witness cleaning/maintenance activities to ensure it is operating properly. It is your facility that is responsible for discharge violations.
2. At a **Minimum**, it is recommended that you have the grease interceptor cleaned or “pumped out” quarterly or **every 90 days**. For some larger facilities or those that generate a lot of grease, the grease interceptor should be cleaned monthly. **KEEP RECORDS OF CLEANING – Date, Time, Hauler or Company that cleaned, volume removed.**
3. Make sure that when the interceptor is pumped, the interceptor is thoroughly cleaned and inspected for defects or failures. Do ***Not*** allow the waste hauler to refill the interceptor with the liquid waste from their truck. This can put the solids back in the interceptor, reduce its efficiency, and increase the time that the interceptor will need to be pumped.

Grease Traps (under the sink units with container capacities of 5 gal to 50 gal)

1. **Clean undersink Grease Traps Weekly.** Dispose in recycle container or garbage receptacle. If grease traps are more than 50% full when cleaned weekly, then cleaning frequency needs to be increased. **KEEP RECORDS OF CLEANING – Date, Time, Volume removed, person who cleaned the trap, and location grease was disposed.**

Questions about Oil & Grease Control?
Call (615) 862-4590