

City of Middletown

82 Berlin Street

Middletown, Connecticut 06457



FATS, OILS AND GREASE BEST MANAGEMENT PRACTICES (BMP's)

Use this checklist to train employees, prepare for inspections and ensure compliance. Inspections will include but not be limited to all items on this checklist (refer to your general requirements and modified/specific requirements if applicable). Laminate and put in accessible location for employees.

PREVENT BLOCKAGES IN THE SANITARY SEWER SYSTEM		
BMP	REASON FOR	BENEFITS TO BUSINESS
Train kitchen staff and other employees about how they can practice BMP's.	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.
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.
Reduce dishwashing water temperature to 140° F for a mechanical dishwasher or use a three sink system, which utilizes a chemical sanitizer.	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.	The food service establishment will reduce its costs for energy - gas or electric - for heating water.
Recycle waste cooking oil. There are many waste oil recyclers throughout Connecticut.	This is a cost recovery opportunity, depending on the market price of oil and grease-based products.	The food service establishment can be paid for the waste material and will reduce the cost of garbage collection.
"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. "Dry wiping" and disposing in garbage receptacles will reduce the volume that has to be sent to the grease traps and interceptors.	Reducing the amount of material going to grease traps and interceptors means less frequent cleaning and reduced maintenance costs.
Dispose of food waste by recycling and/or solid waste removal. Capture accumulated oil during the cleaning of the work stoves and ventilation/exhaust fumes.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, food waste can be disposed as solid waste in landfills by licensed solid waste haulers.	Recycling of food wastes reduces the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.
Installation of drain screens	To prevent grease from going down the drains.	Will require less frequent cleaning/reduced maintenance.

PROPERLY MAINTAIN FOG INTERCEPTORS TO PREVENT IT FROM ENTERING THE SANITARY SEWER SYSTEM

BMP	REASON FOR	BENEFITS TO BUSINESS
Witness all grease or interceptor cleaning/maintenance activities to ensure the device is properly operating.	Grease interceptor pumpers may take shortcuts. If the establishment manager inspects the cleaning operation they are more assured of getting full value for their money.	The establishment is assured of getting full value for the cost of cleaning the grease trap or interceptor.
Clean under-sink grease traps weekly.	Under-sink grease traps have less volume than interceptors. Weekly cleaning of under-sink grease traps will reduce the cost of cleaning the grease interceptor. If the establishment does not have a grease interceptor, the under-sink grease trap is the only means of preventing grease from entering the sewer system.	This will significantly extend the lifespan and maintenance/repair /cleaning costs of your equipment.
Clean interceptors routinely.	Routine cleaning ensures that grease accumulation does not cause the interceptor to operate poorly. The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged.	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.
Maintain a FOG control system maintenance log.	The maintenance log records the trap/interceptor's frequency and volume of cleaning. It is required by the pretreatment program to ensure that FOG cleaning is performed on a regular basis.	Documenting maintenance establishes consistent sanitary behavior from your staff. Consistency in their actions protects your equipment and reduces cost.

PREVENT FATS, OIL, AND GREASE FROM ENTERING CREEKS, STREAMS and WATERWAYS THROUGH THE STORM DRAIN SYSTEM

BMP	REASON FOR	BENEFITS TO BUSINESS
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. Grease overflows will inevitably reach the stormwater system and contaminate our waterbodies.	Discharging grease and oil to storm drains will degrade the quality of our waterways by adding biological and chemical oxygen demand to the stream. Reduce businesses liability for incurring cleanup costs and fines.
Locate grease dumpsters and storage containers <u>away</u> from storm drain catch basins.	The farther away from the catch basin, the greater the time window for cleanup before it enters a drain. 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.	Discharging grease and oil to storm drains will degrade the quality of our waterways by adding biological and chemical oxygen demand to the stream. Reduce businesses liability for incurring cleanup costs and fines.
Use absorbent pads or other material around the storm drain catch basin if grease dumpsters and containers must be located nearby.	Absorbent pads and other materials can serve as an effective barrier to grease and oil entering the storm drain system.	Discharging grease and oil to storm drains will degrade the quality of our waterways by adding biological and chemical oxygen demand to the stream. Reduce businesses liability for incurring cleanup costs and fines.
Routinely clean kitchen exhaust system filters.	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.	Discharging grease and oil to storm drains will degrade the quality of our waterways by adding biological and chemical oxygen demand to the stream. Reduce businesses liability for incurring cleanup costs and fines.

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