



Okaloosa County Public Works

1759 SOUTH FERDON BLVD, Crestview, Florida

Best Environmental Management Practices



*Pollution Prevention and Compliance Information for Kitchens,
Restaurants, Business Owners and Managers*



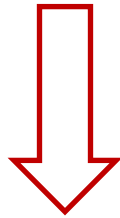
Leads to



**PIPES CLOGGED WITH
GREASE**

**SANITARY SEWER
OVERFLOWS**

Which Leads To



**WATER
POLLUTION**

FATS OILS AND GREASE (FOG)

Fats, Oils, and Grease can negatively affect your sewer system if not properly managed. Fats, Oils, and Grease from restaurant wastewater can:

- Constrict sewer flows
- Contribute to bad odor which can drive away customers
- Cause pipe failures, which require taxpayer funds to repair
- Cause sewer spills in the street

This pamphlet has been prepared to familiarize restaurant owners and their employees with the best management practices for dealing with grease, solids, and janitorial cleaning wastes.

To best comply with regulations:

- Regularly pump and maintain grease interceptors and traps
- Conduct and document annual employee training on Best Management Practices (BMPs)
- Maintain logs and keep receipts of grease trap/interceptor cleanings
- Ensure that nothing other than stormwater goes down the storm drain
- Teach employees to recycle all items that are recyclable (typically items that have the recycle symbol with the numbers 1-7)

Food establishments are required to have a pretreatment device to prevent grease/oils from entering the sewer system.



FOG MANAGEMENT

- All food service facilities are required to have a County-approved grease interceptor or grease trap to prevent grease from entering sewer pipes.
- Minimum size of the interceptor or trap is based on the quality and quantity of wastewater flowing from your facility.
- Pump intervals vary depending on size of the unit and quantity of grease generated.
- Even self-cleaning facilities are required to professionally pump down their grease trap at least once per year
- **NO GREASE DOWN THE SINK**

Keep a log of ALL cleanings and keep the receipts of the professional cleanings.

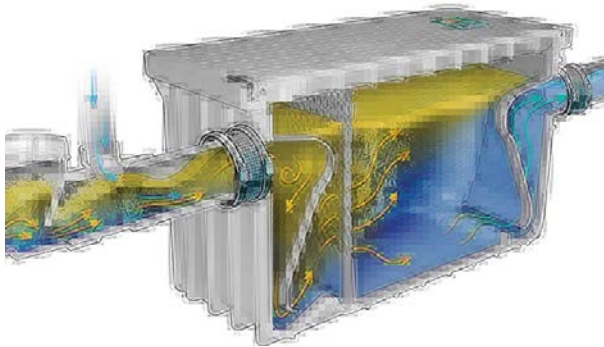
If a sanitary sewer overflow (sewer spill) occurs that is a result of poor grease management from your facility, you are liable for any fines administered and the cleanup costs.

**Sewer Spills Can
Be Costly!**



INTERIOR GREASE TRAP

All interior units (grease traps) must establish an appropriate cleaning cycle and completely pump out the unit accordingly.



- **DO NOT use drain cleaners, enzymes, bacteria or degreasers** – Drain additives are prohibited unless prior approval is given . .
- A hot water flush to clear clogged lines is **not** the answer! If your sinks are plugged, it is likely that the grease trap needs immediate service.
- Dishwashers are **not** permitted for use if the facility uses a grease trap.
- Maintain a log of the dates when the trap was cleaned to prove that it has been cleaned appropriately. Keep all receipts. Please see the Cleaning Log and Proof of Maintenance page.

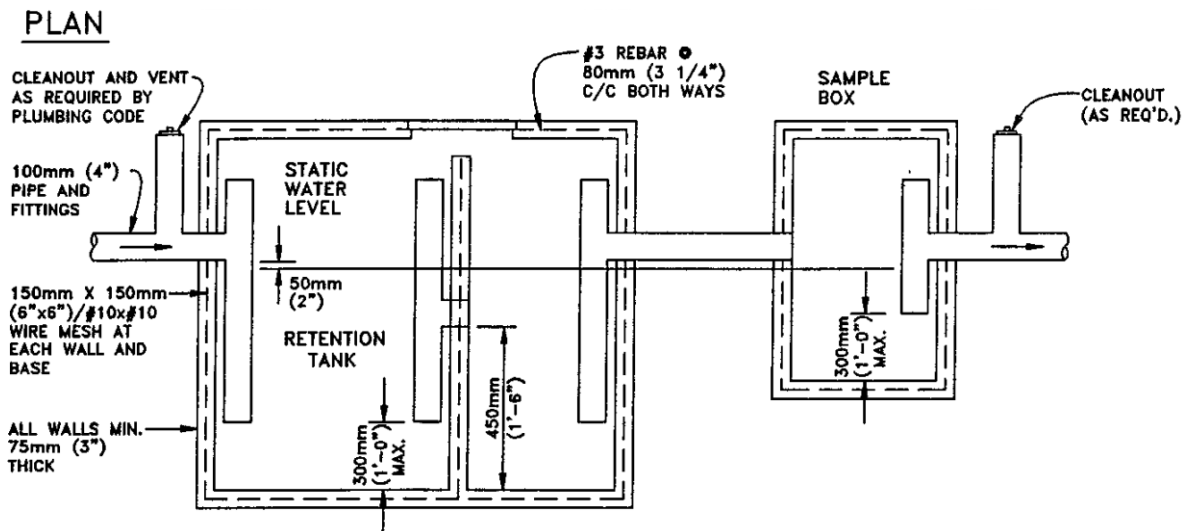
To save money on cleaning costs, use dry clean-up methods such as dry wiping with rubber scrapers and paper towels. These practices reduce the solids and grease load to the grease trap:

- Scrape off excess food from plates and cookware into the trash.
- Wipe the excess grease with paper towels and dispose of the towels in the trash.
- Hand wash plates, pots, pans, and utensils.

EXTERIOR GREASE INTERCEPTOR

Grease and solids from exterior grease interceptors must be removed by a licensed pumping service on a regular basis.

Because of the importance of a clean interceptor, future inspections will be made to ensure that a proper maintenance program is kept. Once a maintenance schedule is established, follow it; however, if a heavy business period is encountered, you may need to have the unit cleaned earlier. Inspectors will ask for proof of pumping when they visit your restaurant annually.



LIQUID WASTE HAULERS

There are many commercial vendors that service grease traps. Not all of the vendors are licensed and approved to dispose of grease. Your business is liable for the ultimate disposal of the waste grease.

Your fryer grease must never be poured down the drain. This is a separate waste stream often referred to as **TALLOW**. Keep a container large enough to store the waste tallow until a company can come and pick it up. Often times, a tallow company will provide a container for you. Many of these containers are double walled, which serves as secondary containment. **Used fryer oil is a valuable commodity with potential for reuse as feedstock and fuel.**



Protect the storm drains by keeping tallow bins covered and leak free.



Protect the sewer system by having your interceptor or trap pumped regularly.

SOLID WASTE



Food waste and other solids can clog sinks and cause sewage spills in your facility or in the street. This can lead to significant maintenance costs to get your pipes cleaned.

A few things to keep in mind regarding food waste:

- Food grinders are NOT permitted in restaurant sinks
- Filtering drain plugs/screens are REQUIRED on all sinks and floor drains in the kitchen
- All food waste collected must either be composted or disposed of as solid waste in the trash dumpster



NO WIPES DOWN THE PIPES!

- “Disposable” and “Flushable” Wipes clog sewer pipes!!
- Flushable wipes do not dissolve in the sewer system. They clog pipes and can lead to dangerous sewage spills in our community and waterways. Even if the package says “flushable”, NEVER flush them. They belong in the trash.



JANITORIAL CLEANING

Proper Cleaning Methods:

- Utilize dry cleaning techniques
- Sweep the floor and pick up debris prior to washing
- Use a mop and bucket to apply cleaners, pour the bucket water down the drain
- **NEVER HOSE DOWN AN OUTDOOR AREA.**
- Use multipurpose cleaners that are safer for worker health, your sewer pipes, and the environment – Green Seal Certified products and Safer Choice product tend to be safer
- Dilute cleaning products properly as indicated in the instructions
- Wash floor mats and equipment in appropriate areas
- All drains in areas where floor mats are washed must route through the grease interceptor or trap (typically inside drains)
- **Never clean anything in an area where the wash water may flow to a street, gutter, catch basin, storm drain, or waterway!**



MOP SINK



STORMWATER

Storm drains are connected to water ways. Anything that goes down them will ultimately end up in the ocean and can harm aquatic plants and animals. **NOTHING other than rain water is permitted down the storm drain!** Anything other than rain water is considered an illicit discharge and is illegal!



- Washing of mats or other equipment outside is **NOT** permitted.
- Trash/recycling enclosures cannot be stored in an area that drains to a storm drain. If there is a storm drain in the trash enclosure, it must connect to the sanitary sewer. Restaurants that have drains in their trash enclosures shall also connect the drain to a grease interceptor.
- All trash enclosures must be covered and water tight – if they are leaking, call your waste hauler for a replacement. Solids and liquids from dumpsters must not enter the storm drain.
- Trash areas must be kept clean.
- Trash bins and tallow bins/drums must remain covered at all times.
- **NEVER HOSE DOWN AN OUTDOOR AREA**

If you are not certain whether a drain leads to the storm drain or sanitary sewer, call your local sewer district so that they can help you resolve the question. In general, drains inside the building are connected to the sanitary sewer, and outside drains are connected to the storm drain system.



STORMWATER

BAD STORAGE



GOOD STORAGE



Clean floor mats where the wastewater goes to the sanitary sewer.



