

## Best Management Practices

Best Management Practices (BMPs) are standard operating procedures that help your employees to correctly and consistently perform a variety of tasks. Here are few BMPs that will help you and your employees better manage oil and grease waste.

### BMP #1 - Train your staff

Your staff is your first line of defense against oil and grease problems. Help them understand the importance of best management practices and train them how to keep oil and grease out of your drain lines.

**BMP #2** - Post "Discharge No Grease" signs above sinks and on dishwashers to remind staff to keep oil and grease out of the water.

**BMP #3** - When allowed by Department of Health standards, use water temperatures less than 140°F. Cooler water helps grease separate in the grease trap or interceptor. Train staff to use cooler water for rinsing to improve grease removal at the grease trap.

**BMP #4** - Dry wipe pots, pans and dishes. Scrape food using a spatula or disposable towel to remove grease prior to dishwashing. This is especially important if you have a grease trap where food solids can quickly build up and cause a trap failure. Dry wiping reduces the amount of solids, oil and grease entering your trap and reduces the maintenance on your equipment.

**BMP #5** - Dispose of food waste in the garbage, not in the sewers. Scraping and dry wiping and conservative use of you garbage disposal grinder will help.

**BMP #6** - Keep floor and sink drains covered with grates or screens. By keeping these drains covered with screens or grates, food and other garbage is less likely to get into the grease interceptor and clog sewer lines. When cleaning the floors, sweepings should be properly disposed of in the garbage.

**BMP #7** - Have your grease trap or interceptor cleaned regularly. Grease traps and interceptors must be cleaned periodically. Cleaning involves removing all oils and solids built up in the trap or interceptor, scraping the sides and top to remove hardened grease, and inspecting baffles and inlet and outlet pipes. Set up a regular cleaning schedule to keep grease traps or interceptors functioning properly.

**BMP #8** - Put oil and grease skimmed from your grease trap in an air-tight container. Allow it to solidify or add an absorbent material before putting into the solid waste. **DO NOT DISPOSE OF OIL AND GREASE INTO ANOTHER DRAIN!**

**BMP #9** - Do not use additives or hot water to soften oil and grease. This only causes problems in your sewer lateral, in the sewer mains and at the wastewater treatment plant. As stated before, the use of chemicals, enzymes and/or bacteria in your pretreatment equipment is prohibited by Wenatchee City Code 4.08.



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# Oil & Grease Management



This picture shows the GREASE in the sewer line of a Commercial Kitchen in Wenatchee, WA. The picture was taken in September of 2003.

## Is this the sewer line from your kitchen?

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## Wenatchee City Code

Wenatchee City Code 4.08 addresses a broad range of sewer use issues, including oil and grease waste. When mixed with warm water and soap, grease may not appear harmful. However, as the liquid cools, the fat congeals and coats the sewer lines. Enzymes and chemicals used to keep pipes clean often serve only to keep oil and grease temporarily mixed with the water, sending the problem further down the pipe. Fat, grease and oil can eventually clog sewer lines and cause sewage to back up into your business and/or neighboring businesses. The results of these incidents can be extremely costly not only for the City but also for the businesses involved.

### Do I need a grease trap or interceptor?

If you are a food service provider, YES! The Uniform Plumbing Code and the Wenatchee City Code 4.08 require all “restaurants, cafes, lunch counters, cafeterias, bars or clubs, or hotel, hospital, factory or school kitchens, butcher shops, grocery stores, or any other establishment where grease may be introduced into the sewer system” to have a grease interceptor to prevent the discharge of fat, oil, and grease waste. Grease traps located in the kitchen area will only be allowed under special circumstances.

### Without a grease trap or interceptor, sewer blockages are inevitable.

Blockages in sewer drains are expensive to remove and can create a health problem, which may result in the temporary closure of your business. Also, if damage caused by oil and grease can be attributed to your operation, then you have a direct responsibility to pay for the repairs and maintenance.

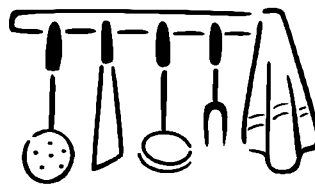
### How does a grease trap or interceptor work?

Grease traps and interceptors work the same way. They provide a place where the flow of greasy water slows and the temperature drops. Water is retained long enough in the trap or interceptor for the grease to congeal and rise to the surface, and solids to settle out. Baffles in the traps/interceptors keep oil, grease, and solids from passing through into the sewers. The grease can then be removed and disposed of properly.

### How can my business meet the oil & grease discharge limit?

Wenatchee City Code 4.08 prohibits the discharge of oil and grease in excess of 100 mg/L. To meet this limit, businesses must:

1. Make sure that the grease trap or interceptor is correctly sized and installed and;
2. Properly maintain the trap or interceptor.



## Sizing and Installation

The goal of grease traps and interceptors is to remove oil and grease from wastewater.

- Wastewater has to be held in the equipment long enough to allow oil and grease to separate
- Traps and interceptors must be installed in compliance with the Uniform Plumbing Code
- No sanitary waste (toilets) can be connected to a trap or interceptor.
- Sinks or equipment hooked up to a grease trap must have an approved device for controlling the flow to the grease trap.

## Maintenance

- Additives including enzymes, bacteria, hot water, and other chemicals are prohibited. These additives only move the oil and grease further down the pipe.
- Grease traps and interceptors must be cleaned or pumped by a qualified service contractor or cleaned in a manner approved by the City.
- All oil and grease waste and solids removed from grease traps and interceptors must be disposed of in accordance with state and federal regulations. These wastes cannot be disposed of to the sewer or storm drains.

## Additional Requirements

Records of maintenance must be maintained for 5 years and readily available to City sewer department representatives.