

Food Service Establishments

Fats, Oils & Grease Control



City of Kingsport
Wastewater Services
and
Building Department



All Restaurants and Food Service Establishments need to control fats, oils & grease discharges from their facility as per City of Kingsport Ordinance

Best Management Practices BMPs

Following these BMPs will help prevent blockages in your plumbing system and prevent negative impacts to the City of Kingsport Sewer System.

1. Recycle waste cooking oil. Buildup of oil & grease on pots & pans should be scraped off into a waste grease container before washing pots and pans.
2. Make sure you have grease control equipment installed, maintained & operating properly.
3. Post "NO GREASE" signs above sinks.
4. Remove all "garbage" grinders used for plastic, paper products, inert materials or garden refuse. "Food Grinders" are allowed but are discouraged since these will contribute to grease discharge and decrease efficiency of interceptors and traps.
5. "Dry wipe" all pots, pans, plates prior to dish washing. As much food and grease particles as possible need to be wiped off into approved recycle or solid waste containers.
6. Use strainers in sink drains to catch food scraps & other solids, and empty drain strainers into the trash.
7. Train & educate 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.

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 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.

For more information on the Grease Management & Control Program contact:

City of Kingsport
FOG Program
620 Industry Drive
Kingsport, TN 37660
Mr. Eric Vermillion
423.343.9858

Fats, Oils & Grease...the #1 cause of sewer backups

What problems are caused by fats, oils & grease?

Raw sewage overflows, rancid odors, expensive cleanup, repair and repair of damaged property, potential contact with microorganisms that can cause diseases such as hepatitis and gastroenteritis.

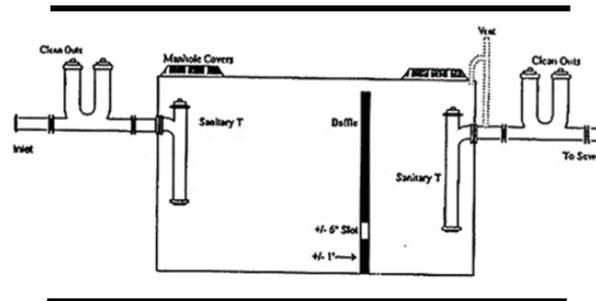
Why should food service facilities care?

The City of Kingsport will be conducting fats, oils & grease control inspections. The Wastewater Services Division will be asking about grease control equipment and maintenance. Base on the inspection, your facility will receive a grease control permit. Failure to cooperate can result in a notice of violation and other enforcement action.

Grease Control Equipment

Grease Interceptor:

an underground tank with usual capacity of 1000 to 2000 gallons. Interceptors need to be cleaned (pumped out) of complete contents at a recommended minimum of every 90 days. some larger facilities will need to pump interceptors more frequently (i.e. monthly).



Grease Trap:

an indoor, "under the sink" unit with usual capacity of 5 to 50 gallons. The minimum sizing requirements for a grease trap is 20 gallons per minute / 40 lbs. grease. Grease Traps should be checked at least one time per week and cleaned regularly to prevent grease discharges from your facility.



Restaurants & Food Service Establishments

Need to make sure they:

- **have grease control equipment** (a grease interceptor or a grease trap) **installed;**
- **maintain** (routinely clean, or pump out) grease-controlled equipment;
- **keep records** on-site of grease control equipment pumping / cleaning and maintenance to provide Metro Inspectors;
- **implement Best Management Practices (BMPs)** - list is provided in this brochure.