

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 up immediately.



Stormwater impact from recycle bin spill

2. **Do NOT pour oils or grease down storm grates, storm drains, sewer drains or on the ground.**



Grease evidence at storm grate. 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 City of Chattanooga's Grease Management & Control Program contact:

Moccasin Bend Wastewater Treatment Plant
Pretreatment Section
455 Moccasin Bend Rd.
Chattanooga, TN 37405
Mr. Rick Tate (423-757-5026)
tate_rick@mail.chattanooga.gov

BEST MANAGEMENT PRACTICES

BMPs

Following these BMPs will help prevent blockages in your plumbing system and prevent negative impacts to the Chattanooga 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 non-permitted "garbage" grinders used for plastic, paper products, food preparation waste, inert materials or garden refuse — these "garbage" grinders are not allowed as per Chattanooga City Code, except by permit. These will contribute to grease discharge and will decrease efficiency of interceptors and traps.
5. "Dry wipe" all pots, pans, plates prior to dishwashing. 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.

Food Service Establishments

FATS, OILS & GREASE CONTROL



City of Chattanooga
Public Works
Department
Waste Resources
Division along with
Codes & Inspections



Hamilton County
Health Department



**All Restaurants and Food
Service Establishments
need to control fats, oils
& grease discharges
from their facility
as per
Chattanooga City Code.**

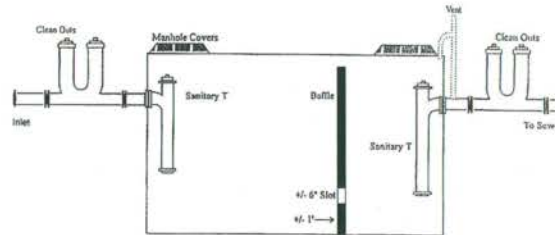
FATS, OILS & GREASE . . . the #1 cause of sewer backups

What problems are caused by fats, oils & grease? Raw sewage overflows, rancid odors, expensive cleanup, repair & replacement of damaged property, potential contact with microorganisms that can cause diseases such as hepatitis & gastroenteritis.

Why should food service facilities care? The City of Chattanooga's Waste Resources Division will be conducting fats, oils, & grease control inspections, also the Hamilton County Health Dept. will be asking about grease control equipment & maintenance. 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 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. Grease traps must have a flow control device attached.



RESTAURANTS & FOOD SERVICE ESTABLISHMENTS: Need to make sure they:

1. have **GREASE CONTROL EQUIPMENT** (a grease interceptor or a grease trap) **INSTALLED**,
2. **maintain** (routinely clean, or pump out) grease control equipment,
3. **keep records** on-site of grease control equipment pumping / cleaning and maintenance to provide City of Chattanooga Inspectors.
4. **implement** **BEST MANAGEMENT PRACTICES (BMPs)** - list is provided in this brochure.