

Grease traps & interceptors without regular maintenance allow oil and grease to simply pass through the trap and into the sanitary sewer system.

BMP #3 - Maintenance

Oil/Grease interceptors and traps need regular maintenance to be able to remove FOG properly. Maintenance record or waste hauling manifests should be filed on-site and available upon request.

Grease interceptors must be clean out when 25% of the tank is filled with grease. A professional pumping service is required. The pumping company may assist you in determining a suitable pumping schedule, however the City recommends to pump interceptors a minimum of once every six months.

Grease traps should be cleaned weekly, however they should be checked daily to ensure that excess build-up of grease does not occur. Cleanup can be done by employees following these steps:

1. Remove grease trap lid.
2. Bail out the water from the tank.
3. Dip or scoop out accumulated grease.
4. Scrape the walls of the trap and lid.
5. Collect grease in a watertight container.
6. Return bailed water to trap & close lid.
7. Place container for recycling, or in trash.

Pumping Services. A reputable pumping service company will pump both sides of the interceptor tank until is empty, and will scrape the walls of the tank to remove attached grease. An employee should oversee the cleaning of the tank at least the first few times to ensure that is being done properly. Be sure to ask the company how they dispose of waste. It is prohibited to reintroduce pumped or hauled waste back into the sanitary sewer.

STORMWATER MANAGEMENT

Stormwater is rain water which drains from streets into the storm sewer system carrying pollutants on its path. Stormwater discharges directly into our ponds & river without receiving any treatment.

BMP # 4 - Stormwater Protection

- Never pour cooking oil and grease into the storm sewer.
- Outdoor grease storage containers must be covered to avoid rainwater to enter through the openings causing overflows and spills.
- Outdoor spills should be wipe as soon as possible, using absorbent materials. Never powerwash or hose down the spill into a storm drain.
- Keep gutters, sidewalks and external areas free from litter.
- Ensure there are no improper connections between the sanitary and the storm sewer system.
- Post signs on outside doors or storage areas to explain handling, recycling, cleaning & spill response procedures.
- Keep clearly labeled spill clean up material in an accessible area ready for use.
- Always sweep before washing or hosing garbage bins and mats outside. Direct the wastewater to a landscaped area.
- Do not discharge wastes from mop buckets, equipment cleaning and tallow bins where could potentially drain into the storm sewer.
- Never dispose of liquids in the dumpster. Use containers and garbage bags. Keep the garbage dumpster drain and lid closed.
- Inspect dumpster for leaks on regular basis. If dumpster is full, call your solid waste hauler ASAP.
- Stencil the storm drains on your property with a "Dump no Waste" message.



CONTACT INFORMATION

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RETAIL FOOD BUSINESSES

& Pollution Prevention

How can Fast-Food & Restaurants, Cafeterias, Bakeries, Butcheries, Coffee & Ice Cream Shops, Grocery Stores, Hospital & Hotel Kitchens Help Protect the Environment?



The City of Brighton developed this brochure to assist you with waste management practices at your retail food business. Please keep your facility in compliance with federal, state and local regulations.

POLLUTION PREVENTION

For Retail Food Businesses

Food preparation and cooking establishments generate waste in the normal course of operations.

Waste streams of concern include solids, which should be bagged and placed in the trash for collection and landfill disposal, and wastewater from the kitchen, which contains a large amounts of Fat, Oil & Grease (FOG).

If FOG are improperly discharged into the sanitary system, they may cause environmental problems, costly damages to sewer infrastructure, and inconveniences to homes and businesses.

Insoluble FOG accumulates along drainpipes and, over time, may significantly decrease pipe's capacity. Eventually FOG could clog pipes, causing undesirable wastewater back-ups.

The City promotes the use of Environmental Management Practices not only to prevent improper discharges into the environment, but also to limit FOG discharges into the sanitary sewer where such substances are more difficult to be removed at the Wastewater Plant.

Best Management Practices - BMP

BMP are procedures and guidelines that food processing businesses may follow to ensure their operations are in-compliance with legal requirements. The implementation of BMP may reduce the risk and cost of property damage, site contamination, spill clean-ups and fines for violations, while increasing public image, process efficiency and savings.

BMP #1- Employee Training

Inform employees about the effects of FOG in the sanitary system, business layout, drainage pattern, other potential pollution sources and proper disposal practices. Indicate the location of grease barrels, traps or interceptor, and their required regular maintenance procedures. Post "NO GREASE" signs at kitchen sinks and dishwashers.

BMP #2 Oil & Grease Waste

Do not allow oil and grease to be drained into sinks or floor drains. Do not run extremely hot water to unclog drain pipes, this only transfer the problem down stream making it worse.

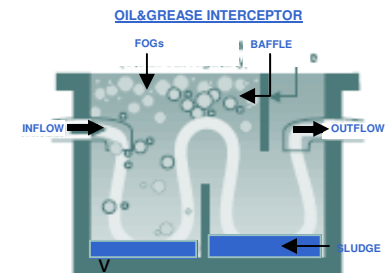
Use absorbent paper under fryer baskets. Use absorbents such as kitty litter or paper towels to pick up oil and grease spills before mopping.

"Dry wipe" pots, pans and kitchen utensils before cleaning to reduce FOG load on grease traps or interceptors. Properly maintain **grease traps & interceptor devices**. Recycle collected cooking oil and grease.

City Requirements: The City requires the installation of **Oil & Grease Interceptors** at food processing facilities. City staff perform inspections of these businesses to ensure oil/grease separation devices are properly installed and maintained, and also to verify that BMP are being followed according to regulations.

OIL/GREASE INTERCEPTOR

An oil/grease interceptor is a holding tank design to separate cooking oil & grease from wastewater before it is discharged into the sanitary sewer system. The interceptor is plumbed to kitchen sinks, fixtures and floor drains. The tank is provided with baffles which temporary retain and slow down the greasy wastewater allowing FOG to cool. Since FOG are lighter than water, cooled FOG solidify and rise to the surface of the tank. Food scraps, which are heavier than water, settle at the bottom of the tank as sludge. Collected FOG then may be recycled or disposed of at the landfill.



SIZE & LOCATION

Oil/grease interceptors & traps are sized based on estimated wastewater flow and grease levels generated at the facility. Their capacity depends on the number of seats and number of kitchen sinks & fixtures connected to the tank. Larger grease interceptors are placed outdoors, below ground. They can hold 1,000 to 2,500 gal and maintenance is less frequently needed. Grease traps are smaller and are located inside the building. They are generally placed under kitchen sinks or below the floor, higher maintenance is required, and may only hold between 10 to 25 gal.

About 25% of all grease interceptors are found to be installed backwards!

