

# City of Terre Haute Wastewater Utility

## Instructions and Examples for a Fats, Oils and Grease Best Management Plan

(Please note examples are illustrative and are not necessarily applicable for your facility)

Definitions:

**FOG** - Fats, Oils and Grease

**BMP** - Best Management Plan

**Food Service Establishments** – all food service operations or retail food establishments that produce, or may produce, FOG-containing wastewater that is discharged, directly or indirectly, to the City of Terre Haute’s sewer system.

**Grease Interceptor** – a device located underground and outside of a food service facility designed to collect, contain or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Interceptors shall have at least one inspection hatch on the top surface to facilitate inspection, cleaning and maintenance.

**Grease Trap** – a device located in a food service facility or under a sink designed to collect, contain or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Traps shall have a removable lid on the top surface to facilitate inspection, cleaning and maintenance.

### EXAMPLES:

#### Item 1 – List FOG sources and handling/cleaning practices to minimize discharge

Food wastes from salad dressings, butter, fats and grease from meat.

Employees instructed to scrape food wastes into trash prior to cleaning dishes.

Food preparation

Employees instructed to scrape all food wastes into trash.

Grease from cooking (grill troughs, deep fryer, hood filters, etc.)

Employees instructed to dump waste grease into barrel for off-site disposal.

#### Item 2 – List any additional practices to minimize FOG discharges or buildup in sewer lines.

Employees have been instructed to use paper towels to wipe grease from items such as grill utensils and cooking pans prior to washing.

Recently posted “NO GREASE” signs above the three-compartment sink and mop sinks. A separate sign explains the garbage disposal is not routed to the grease trap or interceptor.

All new employees will review our BMP.

Evaluated and implemented menu changes (such as changing to baked fries) to limit FOG generation.

Employees have been instructed to conserve water; this will allow the grease trap or grease interceptor to work more efficiently.

Employees have been trained to use the proper concentrations of cleaners and soaps to improve grease trap or grease interceptor effectiveness.

Using dishwashing detergents specifically designed to allow optimal separation of grease in the grease trap or grease interceptor.

**Item 3 – List routine inspection and maintenance procedures of the grease trap or interceptor:**

The condition of the grease trap or grease interceptor will be checked each time it is cleaned. If the condition is not satisfactory, notify the kitchen manager.

**Certification Statement**

Authorized Facility Representative shall sign their name, title and date. The completed FOG BMP and associated documents must be kept on-site and must be available for review by City inspectors or a copy submitted to the City upon request.

**All BMP's shall be kept with the Grease Trap/Interceptor Cleaning Logs for a minimum of 3 years. The on-site copy of the cleaning log and BMP are subject to review by the Health Department or by the Wastewater Utility upon request.**

For more information call the Terre Haute Waste Water Pretreatment Office at (812) 232-6564