

DEPARTMENT OF PUBLIC WORKS

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Control of Fats, Oil, & Grease

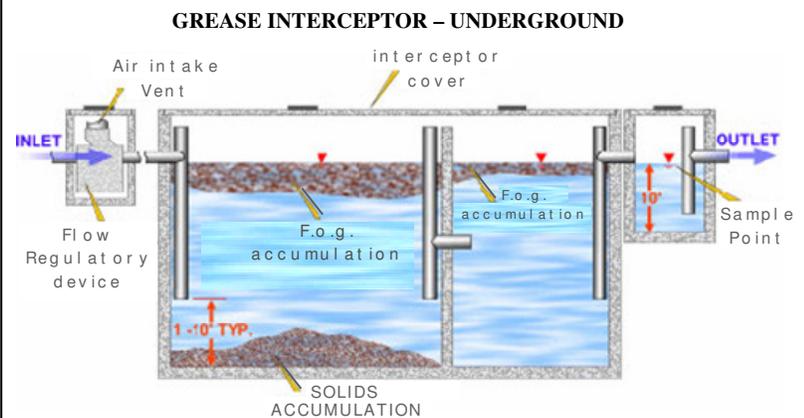
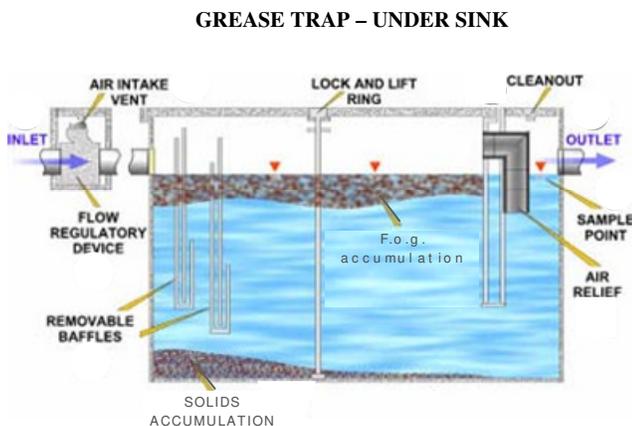
This Best Management Practice (BMP) fact sheet was set up to help food-handling establishments to stay in compliance with Federal and State regulations, and the City of Waukesha local ordinances. The Waukesha Wastewater Treatment Plant also believes that following these practices helps you support our goal of good public and environmental health.

But first, we have to speak in the same terms...

Fats, Oil, and Grease (FOG) of animal or vegetable origin causes problems in sewer pipes, lift stations, and treatment processes at the Plant, and ruins septic systems.

Grease Trap – A pretreatment device used to separate and retain FOG. The trap is usually less than 500 gallons in size, doesn't exceed 50 gallons per minute in capacity, and is installed in the floor or under the sink.

Grease Interceptor – A pretreatment device used to separate and retain FOG. The interceptor is usually 500 gallons or greater in size, exceeds 50 gallons per minute in capacity, is usually a buried tank located outdoors, and offers longer detention times than a trap.



Best Practice #1: A Little Knowledge Can Go a Long Way

Your managers and kitchen staff need to know about these BMP's and their role in making them a success. People are more willing to support an effort if they understand the basis for it. We recommend posting "No Grease" signs above sinks and in other appropriate places as a reminder to staff (in their own language). Change the appearance of your signs from time to time so they stay new and get noticed. Changing the mindset is the first step in reducing grease before it ever hits the sewer. Your overall goal is to reduce the amount of material going to grease traps and interceptors, which will reduce your pumping and maintenance costs.

Best Practice #2: Adjust Your Work Practices

Dry cleanup is the key to good FOG control. Dry wipe or scrape plates, trays, utensils, pots, and pans before washing. Scrapings are to be placed in trash receptacles. Gravies and oily sauces can even be mixed with and absorbed by your solid waste. Consider using food-



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WASTEWATER TREATMENT PLANT

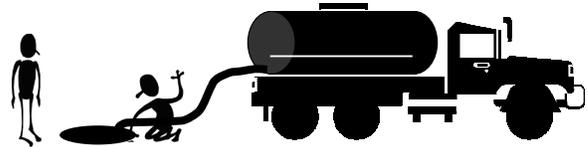
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grade paper to soak up oil and grease under fryer baskets. Use paper towels to wipe down work areas instead of cloth rags that will end up being rinsed in a sink. Cleanup spills immediately. Minimize the use of soaps and degreasers. Dry sweep floors prior to mopping. Wet cleaning methods send the food and grease particles down the drain to collect in your pipes. Keep floor drains screened, and clean them daily.

Best Practice #3: Maintain It



- Have your grease interceptor properly serviced on a routine schedule. Remember, if the pipe leaving your interceptor plugs from lack of maintenance, you will soon have a sewer backup into your kitchen. A general rule of thumb is to have your interceptor pumped before the grease layer exceeds 25% of the tank depth. Proper servicing includes cleaning the sides and bottom, inspecting the baffles, inlet & outlet “T’s”, and looking for cracks in the tank. Water removed from the interceptor must not be discharged back into the interceptor.
- Clean under-sink grease traps weekly. Don’t forget to scrape the sides of the trap. If the trap is more than half full when cleaned weekly, you need to clean it more often. No grease in the trap could mean it is located too close to the source, or the trap is too small.
- Beware of additives that keep the grease suspended in the waste water. You want the grease to float and be captured in your trap or interceptor, not carried downstream to collect in the City sewer or your holding or septic tank.
- Set up a schedule and procedure for collecting and cleaning grease-laden areas such as exhaust hood filters, fryers, and grills.

Best Practice #4: Recycle It

Recover some of your costs by selling your waste oil and grease to recyclers. Empty grill top scrap baskets/boxes and hoods into the rendering barrel. Instruct staff to go easy on the amount of oil and grease used in food preparation. Cut your disposal costs by sending inedible food wastes to a local recycler for animal feed.

Best Practice #5: Take a Look



Observe your staff at work and see if they are following the BMP’s. Inspect your grease traps weekly to make sure they are being cleaned out. Observe your interceptor pumping operation from time to time to make sure they are properly servicing your tank. Keep good records of all trap and interceptor cleanouts.

Best Practice #6: Outdoor Spill Prevention – Avoiding Problems with DNR

- Rendering barrels – must be kept covered or rainwater may flush grease onto the ground and into nearby waterways, with the potential for citations. Locate barrels away from storm catch basins.
- Housekeeping – look for FOG dripped on the ground or “oozing” from the trash dumpster.
- Spills – must be cleaned up immediately. Use oil-absorbent pads to catch or contain spilled material. This includes spills caused by your rendering recycler.
- Outside washing – cannot be used to clean food service utensils or equipment, including exhaust hood filters.

Many business owners find that BMP’s like these help make their operation cleaner, more efficient, and more profitable. You can probably come up with more of your own BMP’s that will work well for your facility. We are here to help and to offer more ideas if you need them.

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