



Food Service Establishment Best Management Practices (BMP)

Housekeeping

- Management needs to observe daily kitchen activities to ensure proper BMP's are being utilized and FROG's are not entering Village's sewer system.
- Scrape off left-over food, grease and oils from plates, counters, stove, etc. Dispose in trash – the accumulation of solids will decrease the capacity of your grease trap.
- Clean up spills with paper towels, not rags; dispose in trash.
- Clean large spills with pads; block off drain to prevent grease from escaping.
- Utilize a three-sink system: wash, rinse, sanitize – wash and rinse need to be connected to grease trap/interceptor.
- Water temperature has to be below 140°F.
- Sink drain trap holes should be sized at 1/8"-3/16".
- Sweep floors prior to mopping.
- Drain mop water only in drains connected to grease removal devices.
- Post "NO GREASE" sign by all wash sinks.
- Grease leaving trap and interceptor must have a concentration of less than 100 mg/L

Grease Traps

- Must be inspected, maintained, and cleaned by Food Service Establishment (FSE) personnel. It is recommended that FSE designates a competent person to be responsible for this task.
- Inspect every few days, weekly as a minimum.
- Look for a port to observe effluent is free of grease.
- Clean grease traps at 25% capacity of solids and grease.
- Refer to Installation manual for proper maintenance and cleaning methods.
- Properly dispose of the grease in trash or a refuse grease collection barrel; it is illegal to dump grease into the sanitary or storm sewer systems.
- Use an absorbent material when placing grease in trash bag (kitty-litter, oil dry, etc.).
- Do not use hot water or degreasers while cleaning traps.
- It is recommended to clean grease trap after-hours or in between rushes
- Grease traps must be accessible at all times for inspections and cleaning.
- FSE must have documentation of grease trap maintenance on the premises that include inspections, cleaning, and repairs.

Grease Interceptors

- Check frequently
- Grease must be hauled away when the solids and grease volume is at 25% functional capacity.
- Interceptors must be inspected for proper functionality after each use.
- FSE must maintain a log and paperwork, on the premises, associated with grease removal and inspections at all times.
- The use of enzymes is not recommended by the Village of Ashville.

- Grease needs to be removed from both chambers and in the following order:
 1. Grease on top
 2. Solids from bottom of tank
 3. Liquids from center
 4. Grease removed from side wall
- The retention time of wastewater in an interceptor should be no less than 20 minutes.

Documentation

- All records of pump outs, cleanings, maintenance, and repairs must be maintained on site and available for Village inspection for a minimum of three years.

Food Establishment Training

- Train all staff in BMP's and environmental impact of grease in sanitary sewers.
- Post BMP's above sink and in mop room.
- Provide constant reinforcement on proper disposal of FROG's with staff
- Designate an individual to be in responsible for grease trap inspections and removal.