



FAT, OIL & GREASE CONTROL FACT SHEET

All Food Service Establishments must control fat, oil & grease discharges from their facility as per the City Mount Pleasant Pretreatment Ordinance.

MANDATORY

Restaurants & Food Service Must Have:

- 1. Grease Control Equipment Installed**
(Grease Interceptor or Grease Trap)
- 2. Maintain Grease Control Equipment**
(Routinely Clean or Pump-out)
- 3. Keep Records of Grease Control Equipment**
(On-site Log of Pumping and Cleaning Maintenance for Pretreatment Coordinator)
- 4. Implement Basic Management Practices**

BEST MANAGEMENT PRACTICES

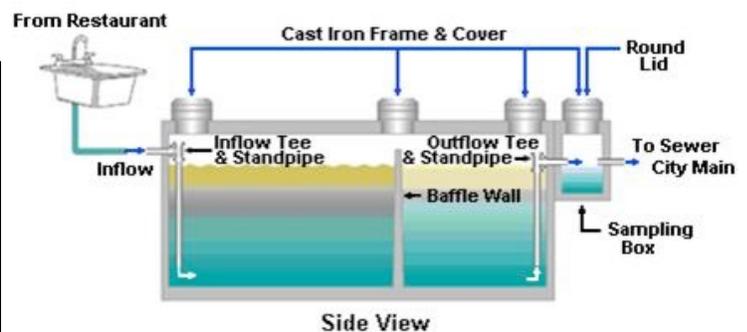
Following these BMPs will help prevent blockages in your plumbing system and prevent negative impacts to the City of Mount Pleasant Wastewater Treatment Facility.

1. Recycle waste cooking oil. Buildup of oil & grease on pots & pans should be scraped off into a waste grease container before washing.
2. Have Grease Control Equipment installed, maintained and operating properly.
3. Post NO GREASE signs above sinks.
4. Remove all "Garbage Grinders" used for plastic, paper products, inert materials or garden refuse. "Food Grinders" are allowed but are discouraged since these will contribute to grease discharge and decrease the efficiency of interceptors & traps.
5. "Dry Wipe" all pots, pans & plates prior to dishwashing. As much food & 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; empty strainers into the trash.
7. Train & educate kitchen staff that grease control is important & inform them how they can work to provide a positive impact on the environment and your plumbing system.

GREASE CONTROL EQUIPMENT

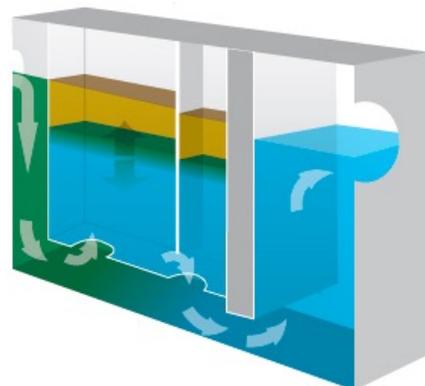
Grease Interceptor -

An underground tank with usual capacity of 1,000 to 2,000 gallons. Interceptors need to be **cleaned** (pumped out) of complete contents at a recommended minimum of **every 90 days**. Larger facilities will need to pump interceptors more frequently.



Grease Trap -

An indoor "under the sink" unit with the usual capacity of 5-50 gallons. The minimum sizing requirement for a grease trap is 20 gpm/40lbs grease. Grease Traps should be checked at least one time per week and cleaned regularly to prevent grease discharges from your facility.



STORMWATER...

Minimize your Facility's Stormwater Impact

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 immediately.
2. Do NOT pour oils or grease down the storm grates, storm drains, sewer drains or on the ground.
3. Clean Vent Hoods regularly to prevent fats, oils and grease discharge to the roof of your facility or on the ground near your facility.
4. Design and locate dumpsters and outdoor wash areas to minimize stormwater impacts.

The City of Mount Pleasant Public Works Department is taking steps to reduce as many sewer overflows as possible. Sewer overflows occur when sanitary sewer pipes become blocked, restricted or hydraulically overloaded due to excessive rainfall, causing sewage to flow out through manholes or back up onto private property. Most spills are relatively small and can be stopped and cleaned up quickly. Left unattended, however, overflows can result in property damage, foul odors, and environmental problems. Our goal is to minimize these overflows and keep the community's wastewater collection system in good working order.

Fats, Oils & Grease (FOG)One of the main causes of overflows.

Kitchen grease is a menace to sewer pipes. It's a common mistake: Liquefied animal fats, grease and vegetable oils are often poured into drains, but they eventually solidify and clog pipes. That causes sewer lines to back up and leads to manhole overflows or private laterals to surcharge into homes or businesses.

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.

All restaurants and food service establishments must control fats, oils & grease discharges from their facility as per City of Mount Pleasant Ordinance.

The City of Mount Pleasant conducts fats, oils & grease inspections, also the Wastewater Services Division will ask about grease control equipment & maintenance. **Based on the inspection, your facility will receive a grease control permit. Failure to cooperate can result in a notice of violation and other enforcement action.**

For more information:Phone:
931 379 3240

www.MountPleasantTN.org