

Be Fat Free!!

Be sure your restaurant is complying with the Henderson Sewer Use Ordinance, by being a responsible member of the business community by managing used grease properly.

Questions?

Please call:

Henderson Water Utility..270-826-2421

Pretreatment Coordinator..270-826-2824

Henderson County Health Dept..826-3951

Or visit our website at:

www.hkywater.org



Grease Recyclers



Griffin Industries, Inc
3080 Concord Road
Russellville, Kentucky 42276
Ph. 1-800-452-3092

or

*Special Waste Services, Inc.



Prospect Drive
Newburgh, IN 47630
(812) 853-5366

*Specializes in complete grease trap pumping for businesses that prepare food regularly

The Henderson Water Utility does not endorse, recommend, or promote any particular, company, service or product. The information in this pamphlet is being furnished as a service.

This pamphlet is a prevention information tool and is provided free of charge by the Henderson Water Utility and in conjunction with the Pretreatment Program

For questions concerning grease traps please contact:

Henderson Water Utility
Pretreatment Program
230 N. Alvasia Street
Henderson Kentucky 42420
270-826-2824
E-mail: pretreatment@hkywater.org

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GREASE MANAGEMENT

A

“**Hot**”
Topic For
Restaurants



Improper Disposal of Grease Can Cost Your Business \$\$\$

Did you know when grease is poured into a drain it can cost restaurant owners/managers money? Restaurants are responsible for properly managing used cooking grease.

Cooking grease collects in drains and hardens into a plug. Pouring grease down the drain and flushing with hot water **is not the solution**, as grease is simply moved down the collection system and can cause **sewer back ups** further down the collection line.

In addition, grease causes operational problems at the wastewater plants. Grease accumulates in equipment, plugs pumps, and interferes with treatment of wastewater.

Why Should Restaurants Care About Sewer Back ups?

As a restaurant owner/manager, and a taxpayer you should be concerned about sewer back ups because:

- Sewer back ups can cause extensive damage to streets, parking lots, and other structures.
- Sewer back ups result in thousands of dollars being spent for clean ups..
- Maintaining your grease trap is the law.



All You ever Wanted to Know about Grease & the Ordinance

The City of Henderson's Sewer Use Ordinance,

Article V , Section D,

“No User shall introduce into the Publicly Owned Treatment Works (POTW) solid or viscous pollutants in amounts which could cause obstruction to the flow in the sewers, or other interference with the operation of or which could cause damage to the POTW, including grease, or other materials which tend to coat and clog a sewer line or other appurtenances thereto,”

Restaurant Owners can be issued a citation & be financially responsible for:

- **Not maintaining grease traps**
- **Causing sewer back ups**
- **Damages related to sewer back ups**

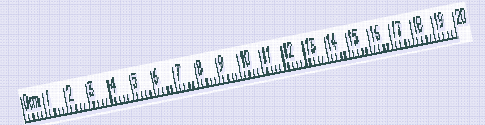
Best Management Practices:

Restaurants have many options for managing used grease properly.

- Pump grease traps regularly, at least monthly and keep records of these events.
- Check the grease trap while it is being pumped. Make sure the trap has been pumped thoroughly.
- Use a reputable grease hauling company.
- Ask your hauler if the used grease is being recycled, or if you can visit the rendering plant.
- Get a manifest or receipt from the hauler for each load pumped! This protects businesses in case the hauler dumps the grease load illegally.

Prevention:

- ◆ Grease can be disposed of as solid waste, as long as it is not in liquid form. Pour grease into empty containers with lids and make sure the empty containers are heat resistant. Allow grease to harden then put the container in the trash.
- ◆ Clean spills up immediately to prevent grease from being discharged to floor drains. Discard the rags in the trash rather than washing.
- ◆ Sweep before mopping or spraying floor to prevent unnecessary food buildup in the trap.



How to Check Grease Traps:

- ◆ Some people check their grease traps using fluorescent tube protectors (clear plastic tubes) purchased from a hardware store. Cut the tube to fit the grease trap. Dip the tube in the grease trap, and plug the clean end (like using a straw to get liquid out of a glass).
- ◆ Grease traps are not always efficient. Restaurant owners may want to pump traps when they are between 30% to 50% full.
- ◆ Another easy way to measure how much grease is in your trap is to insert a yardstick, if the grease on the yardstick measures a third or half of the yardstick it is time to pump the trap.

A little Time
+
Effort
can **Save** you



Fats, Oils, & Grease (FOG) Information

Please feel free to print this information. You are encouraged to print it and use it to self-check your facility. The Henderson Water Utility has not officially adopted a FOG Program, but with the growth that is occurring in our community, this most likely will occur at some future point. This information is being provided ahead of time for local eateries, convenience stores, and businesses of this type to be aware of the expectations if and when a FOG Program becomes official. It is also for Public Record.

If the initiative is taken early on to approach these requirements and pursue them, it will be much easier for a facility to comply if the program is officially adopted and compliance is then a mandatory issue. It also allows the business the ability to begin budgeting for these improvements now, in advance, to avoid having to bear the cost of compliance all at one time.

All information here was provided by Mr. Byron Moss, proprietor of (MMS) Monitoring & Management Services, LLC. More information on MMS can be found at the bottom of this document.

Why have a FOG Program?

- CSOs
- Sewer Line cleaning, repair, & replacement costs
- Pump Station maintenance and repairs
- WWTP equipment & maintenance
- WWTP treatment costs
- Odors & contribution to hydrogen sulfide

Water & Oil Density Information

<u>Substance</u>	<u>lbs/gallon</u>
Water	8.34
Peanut Oil	7.62
Olive Oil	7.66
Soybean Oil	7.73
Corn Oil	7.69
Cocoa Butter	8.04
Coconut Oil	7.67
Sesame Oil	7.66

Did you know?

“Yellow” grease is inedible ‘spent’ product that usually comes from deep frying operations, which would be found in most eateries. This is the reason for the grease recycle boxes found behind restaurants and places where food is prepared.

There are some interesting facts found in the following percentages;

- 61% Animal Feed additive
- 22% Fatty Acids/Glycerol to help make surfactants, plastics, resins, textiles and cosmetics
- 9 % Soap making
- 4% Lubricants
- 4% Miscellaneous (biodiesel, fuel for vehicles)

“Brown” grease is floatable grease, settled solids and also wastewater retained by grease interceptors and grease traps.

Facility Self-Checklist

Contact Person – Owner or Manager _____

Facility Address and Mailing Address: _____

Phone Number: _____

Kitchen Equipment Self-Checklist

_____ Deep fryer

_____ Wok

_____ Grill

_____ Stove

_____ Dishwasher

_____ Floor Drains, Compartmentalized Sinks, & other sinks

Location Info

Schematic of sewer and piping layout.

GPS (if available)

Interceptor Inspection Checklist

If you are a facility with an Interceptor, here are the items you should check for and/or have currently.

1. Location of Interceptor
2. Size (estimated gallons, check waste manifest)
3. Manhole access
4. Are the inlet and Outlet T's visible, made of the proper material with the outlet T working properly?
5. Sample location available
6. Depth of grease layer, foods solids bottom layer
7. Any other mechanical or physical problems noted
8. Cleaning and pumping frequency
9. Records of cleaning available
10. Grease hauler used
11. Additives used

Note: If you are a business with an interceptor, a local eatery here in Henderson, or a prospective business seeking to locate here, this list is something that you should go through and check your facility for.

If you would like to contact Mr. Ross, his information is below.

Mr. Byron Ross
Monitoring & Management Services, LLC
411 Wisteria Lane
Hermitage, TN. 37076

Phone: 615-884-8715
Mobile: 615-218-8801

Email: mmsllc@comcast.net
Web: mmsonthe web.com

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