

Be Fat Free!!

Be sure your restaurant is complying with the Henderson Sewer Use Ordinance, and be 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

1-800-452-3092

Contact: Mr. Robert Imlay



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 Coordinator
Gina Preston
230 N. Alvasia Street
Henderson Kentucky 42420
270-826-2824
E-mail: prestong@hkywater.org

Henderson Water Utility
Collections/Distribution Supervisor
Joe Bentley
111 fifth street
Henderson Kentucky 42420
270-826-2824
E-mail: bentleyj@hkywater.org



This brochure created for:

Henderson Water Utility



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

