

- Use a 3-compartment sink for ware washing plus a hot pre-wash. Ware should then go to a scouring sink with detergent, a rinse sink, and finally a sanitizer sink.
- Make sure all drain screens are installed.
- Prior to washing and rinsing, use a HOT WATER ONLY PRERINSE that is separately trapped to remove non-emulsified oils and greases from ware washing. Wash and rinse steps should also be trapped.
- Empty grill top scrap baskets or scrap boxes and hoods into the rendering barrel.
- Train staff to be conservative about their use of fats, oils and grease in food preparation and serving.

Grease Traps and Interceptors

- Food preparation facilities that discharge to the South Island PSD Wastewater Treatment Plant should contact the District for information on grease interceptor requirements.
- For grease traps to be effective, the units must be properly sized, constructed, and installed in a location to provide an adequate retention time for settling and accumulation of the FOG. If the units are too close to the FOG discharge and do not have enough volume to allow amassing of the FOG, the emulsified oils will pass through the unit without being captured. For information on proper location, construction and sizing of grease traps call South Island PSD at (843) 671-2907.
- Ensure all grease-bearing drains discharge to the grease trap. These may include mop sinks, woks, wash sinks, prep sinks, utility sinks, pulpers, pre-rinse sinks, can washers, and floor drains in food preparation areas such as those near a fryer or tilt/steam kettle. **NO TOILET WASTES SHOULD BE PLUMBED TO THE GREASE INTERCEPTOR.**

- Train all employees on the location, purpose and function, and proper maintenance of grease traps frequently. It is important to give employees an understanding of plumbing connections to ensure that the right materials are put down the right drains.
- A second grease trap may be necessary if the suggested Best Management Practices do not adequately reduce FOG levels.
- Maintenance logs must be kept of any cleaning, pumping, skimming or repair work performed on the grease interceptor. A company representative should always be present anytime maintenance is performed by a contractor.
- Secure all grease interceptors to prevent illegal dumping and other tampering.
- Establish and strictly follow pump out schedules, to prevent overflows, downstream blockage, excessive oil and grease and BOD loading to wastewater.
- NEVER HOT FLUSH (continuously run hot water) the grease interceptor as the heated, liquefied grease will be flushed down the sewer. Hot flushing may reduce the need for pumping, but the facility is liable for any costs associated with clogs caused the flushing.
- Alternative grease trap designs will only be permitted on a case by case basis. Requests must be made in writing to the South Island PSD and include plans and specifications.

Garbage Disposals

Using garbage disposals to dispose of food waste simply transfers the disposal from a landfill to a wastewater treatment plant. Disposal of food waste via the sewer system is more costly than landfill disposal and acts as a disincentive to reduce generation of food waste. Garbage disposals should not be plumbed to the grease interceptor.

Table 1. Companies Servicing Grease Traps in the Hilton Head Island Area

Company Name	Address	City	State, Zipcode	Telephone
Burton Contractors	50 Airport Circle	Beaufort	SC, 29901	(843) 522-0258
Carolina By-Products	4633 Old Mill Road	Gastonia	NC 28056	(704) 718-4318
C.W. Degler Septic Tank Services	Highway 170	Ridgeland,	SC 29936	(843) 987-8697
Degler Waste Services	P.O. Box 1853	Bluffton	SC 29910	(843) 987-8946
Dausey By-Products, Inc	650 Old Spell Road	St. George	SC 29477	(843) 563-9005

*South Island
Public Service District*

A FACT SHEET FOR Best Management Practices for Fats, Oils and Grease

Residual fats, oils and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enter a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. A large percentage of sanitary sewer overflows in our District are the result of pipe blockages from FOG accumulation. The best way to manage FOG is to keep the material out of the plumbing systems. This brochure contains suggestions for proper FOG management.

For Further Information

2 Lawton Canal Road
P. O. Box 5148
Hilton Head Island, SC 29938

Phone: (843) 671-2907
Fax: (843) 363-2341
Email: southisld@hargray.com



**SOUTH ISLAND
PUBLIC SERVICE DISTRICT**

Best Management Practices for Fats, Oils and Grease

Cleanup—Wet Vs. Dry

It is common practice in the food service industry to use the water hose as a broom, and wash everything on the floor to the drain as a method of disposal. This method not only forces FOG into the wastewater stream, but also results in foods, detergents, disinfectants, waxes, insecticides and other chemicals entering the sewer system. Even worse than this mixed wastewater entering the sewer system, it is sometimes washed out the back door and into the storm drain where it goes directly into our water ways unfiltered and untreated – the same waterways we use for recreation and fishing.

The District recommends the dry cleanup method of cleanup. The “first pass” in equipment and utensil cleaning should be made with scrapers, squeegees, or absorbents to prevent the bulk of food materials from going down the drain.

Do's and Don'ts of Dry Cleanup:

- **DON'T** pour grease, fats or oils from cooking down the drain.
- **DON'T** use the sinks to dispose of food scraps
- **DON'T** remove drain screens – this may allow paper or plastic cups, straws and other utensils to enter the plumbing system during cleanup
- **DO** use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes, and serving ware.
- **DO** use food grade paper to soak up oil and grease under fryer baskets
- **DO** use paper towels to wipe down work areas, Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.

- **DO** use kitty litter to absorb liquid spills. Sweep and dispose of the litter in the trash, as long as the spilled material is not hazardous.

Spill Prevention

Preventing spills reduces the amounts of waste on food preparation and serving areas that will require clean up. A dry workplace is safer for employees in avoiding slips, trips and falls.

For spill prevention:

- Empty containers before they are full.
- Use a cover to transport interceptor contents to rendering barrel.
- Provide employees with the necessary tools (ladles, ample containers, etc.) to transport materials without spilling.
- Keep a spill kit in food preparation areas.

Maintenance

Maintenance is key to avoiding FOG blockages. For whatever method or technology is used to collect, filter and store FOG, ensure that equipment is regularly maintained. All staff should be aware of and trained to perform correct cleaning procedures, particularly for under sink interceptors that are prone to break down due to improper maintenance. A daily and weekly maintenance schedule is highly recommended.

- Contract with a management company to professionally clean large hood filters. Small hoods can be hand-cleaned with spray detergents and wiped down with cloths. Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over the mop sink that should be connected to a grease trap. After hot water rinse (separately trapped), filter panels can

go into the dishwasher. For hoods to operate properly in the removal of grease-laden vapors, the ventilation system will also need to be balanced with sufficient make-up air.

- Skim/filter fryer grease daily and change oil when necessary. Use a test kit provided by your grocery distributor rather than simply a “guess” to determine when to change oil. This extends the life of both the fryer and the oil. Build-up of carbon deposits on the bottom of the fryer act as an insulator that forces the fryer to heat longer, thus causing the oil to break down sooner.
- Collect fryer oil in an oil rendering tank for disposal or transport it to a bulk oil rendering tank instead of discharging it into a grease interceptor or waste drain.
- Cleaning intervals depend upon the type of food establishment involved. Most facilities require monthly cleaning. Establishments operating a large number of fryers, or handling large amounts of fried food may require more frequent cleaning.
- Develop a rotation system if multiple fryers are in use. Designate a single fryer for products that are high in deposits, and change that one more frequently.

Oil & Grease Collection / Recycling

FOG are commodities that, if handled properly, can be a valuable resource.

- A list of companies servicing grease traps on Hilton Head Island can be found in Table 1.
- Use 25-gallon rendering barrels with covers for onsite collection of oil and grease other than from fryers. Educate kitchen staff on the importance of keeping outside barrels covered at all times. During storms, uncovered or partially covered barrels allow storm water to enter the barrel resulting in oil running onto the ground and possible into storm drains, and can “contaminate” an otherwise useful by-product.