

Sewer Cleanouts: Regularly check all sewer cleanouts on your facility's property to make sure the covers are solid and secure. Replace damaged or missing cleanout covers immediately to prevent rainwater inflow and problems.



Damaged cleanout cover



Missing cleanout cover

STORMWATER...

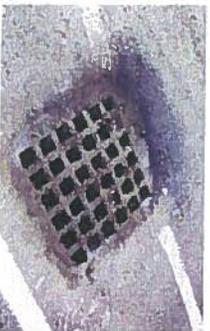
MINIMIZE YOUR RESTAURANT'S STORMWATER IMPACTS

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.



Stormwater impact from recycle bin spill

2. **Do NOT pour oils or grease down storm drains, storm drains, sewer drains or on the ground.**



Grease evidence at storm gate. Grease was discharged into stream. Enforcement action was taken.

3. **Clean vent hoods regularly** to prevent fats, oils and grease discharge to the roof of your facility or on ground near your facility.
4. **Design and locate dumpsters and outdoor wash areas** to minimize stormwater impacts.

Restaurants & Food Service Establishments need to make sure they:

1. Have proper grease control equipment installed.
2. **Maintain** (routinely clean or pump out) grease control equipment. Check interceptor regularly to make sure it has outlet T's, and the structure is in good operating condition.
3. **Keep records on-site** of grease control equipment pumping/cleaning and maintenance to provide to Metro inspectors.

4. Implement Best Management Practices.

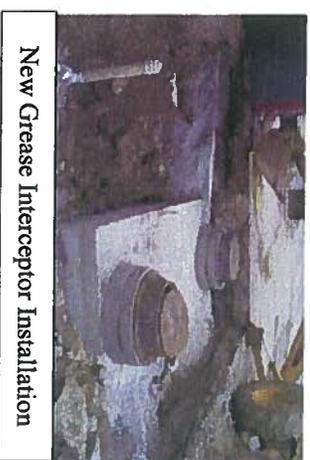
BEST MANAGEMENT PRACTICES (BMPs)

- Recycle waste cooking oil. Do NOT pour down sinks or any drains. Do NOT pour into any storm grate or on ground.
- "Dry wipe" all pots, pans, & plates prior to dishwashing. Dry wiping and scraping pots, pans, & plates' food particles and grease residue into the trash helps prevent grease buildup in your sewer lines and Metro's sewer lines.
- Use strainers in sink drains to catch food scraps and other solids, and empty strainer contents into trash.
- Post "NO GREASE" signs above sinks.
- Food grinders are allowed but the use is discouraged since these will contribute to grease discharge and decrease efficiency of interceptors and traps.
- Educate and train kitchen staff that grease control is important and inform them how they can work to provide a positive impact on the environment and your plumbing system.



GREASE CONTROL EQUIPMENT

for
New Food Service Establishments
and
Upgrade to Existing
Food Service Establishments



New Grease Interceptor Installation

As per City of Oak Ridge Sewer Use Ordinance and FOG Management Policy all food service establishments need to control fats, oils and grease discharges from their facility. This brochure is provided as guidance for new restaurants, existing facilities that are upgrading, or have change of ownership.