



Hopkinsville Water Environment Authority

## Fats, Oils & Grease (FOG)

### Management Program

Regulation # 09-2016

#### Grease Control

#### Equipment Requirements

for

New Food Service Establishments  
and

Upgrade to Existing  
Food Service Establishments

As per Hopkinsville 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 and existing facilities that are upgrading, or have change of ownership.

#### Restaurants & Food Service Establishments need to make sure they:

1. Have proper grease control equipment **approved by HWEA and installed.**
2. **Maintain** (routinely clean or pump out) grease control equipment. Check interceptor regularly to make sure it has outlet Ts, all proper components and the structure is in good operating condition.
3. **Keep records on-site** of grease control equipment pumping/cleaning and maintenance to provide to HWEA 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 Nogales' 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.

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 grates, 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.

## Why is Grease Control Equipment Installation Required?

HWEA is required by the Kentucky Department for Environmental Protection to comply with the Capacity, Management, Operation and Maintenance (CMOM) Program. A portion of this program requires a sewer overflow response protocol. Fats, oils and grease can cause serious problems in the sewer system and in a restaurant or food service establishment. Problems include raw sewage overflows due to blocked sewer lines, rancid odors, potential contact with microorganisms that can cause hepatitis and gastroenteritis, expensive cleanup, repair and replacement of damaged property. Sewer line blockages due to fats, oils and grease from food service establishments have increased cost to the HWEA Sewer Services.

## What is a food service establishment?

Any facility or business engaged in preparing, serving or making food available for consumption.

There are 5 classifications for food service establishments with **minimum** grease control equipment requirements.

**Class 1:** Deli, defined by NAICS\* 72213 & 722330 (minimum 20 gallon per minute/40 pound capacity grease trap)

**Class 2:** Limited Service Restaurants/Caterers, defined by NAICS 722211 & 722320 (minimum 1000 gallon grease interceptor)

**Class 3:** Full Service Restaurants, defined by NAICS 722110 (minimum 1500 gallon grease interceptor)

**Class 4:** Buffet and Cafeteria Facilities, defined by NAICS 72212 (minimum 2000 gallon grease interceptor)

**Class 5:** Institutions-schools, hospitals, prisons, defined by NAICS 722310 (minimum 2000 gallon grease interceptor)

\*NAICS: North American Industry Classification System

1. What must a new food service establishment, or upgrade to existing food service establishment, or change in ownership of an existing food service establishment do?

Submit a Fats, Oils & Grease (FOG) Control Plan to:

**HWEA  
FOG Control Plan  
P.O. Box 628  
Hopkinsville, KY 42240**

2. What needs to be included in the FOG Control Plan submitted to the City?

- Identification and number of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc...)
- The number and size of dishwashers, sinks, floor drains, mop sinks and other plumbing fixtures
- Type of Food Service Establishment classification (see inside left of brochure)
- Type of food to be served
- Plans for the grease interceptor, including dimensions and location

3. What does HWEA do when the FOG Control Plan is received?

HWEA will review the FOG Control Plan, grease interceptor sizing and approve, or make changes as necessary to aid in the protection of a FOG discharge from the food service establishment. Remember, the 3 compartment sink is NOT the only source of grease.

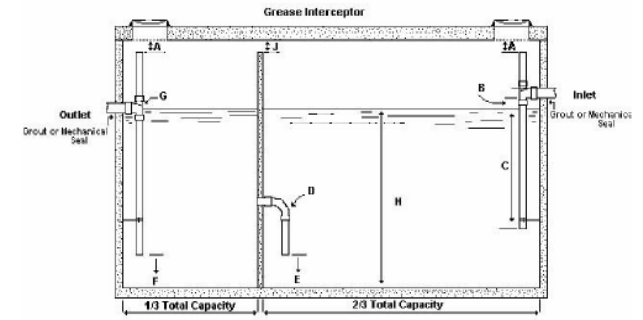
## Grease Control Equipment Specifications

Grease Control Equipment must remove fats, oils & grease at or below the HWEA Sewer Use Ordinance limit of 100 mg/L. Failure to comply, will require enforcement action in accordance with the HWEA FOG Enforcement Response Guide.

## GREASE CONTROL EQUIPMENT

### GREASE INTERCEPTOR...

Is an underground tank with usual capacities ranging from 500 gallons to 2000 gallons. Interceptors need to be cleaned (pumped out) of complete contents at a recommended minimum frequency of every 90 days. Some facilities will need to pump interceptors more frequently (i.e. monthly). Class 2 through Class 5 food service establishments need to have grease interceptors installed.



- A.) Minimum 6", but not less than pipe diameter.
- B.) Inlet pipe invert to be 2 1/2" above liquid surface.
- C.) Inlet pipe to terminate 2/3 depth of water level.
- D.) 90 degree Sweep, minimum size- 6".
- E.) 12" from floor to end of sweep.
- F.) 12" from floor to end of outlet pipe
- G.) Outlet pipe no smaller than inlet pipe, minimum- 4".
- H.) Minimum depth of liquid capacity- 42".
- I.) Maximum distance from ceiling- 6"

### GREASE TRAP...

Is an indoor, "under the sink" unit with minimum size requirement of 20 gallon per minute / 40 pound capacity trap. Traps are for Class 1 facilities only. Traps must have flow restrictor installed and be vented. Traps should be cleaned regularly (every 2 weeks) to prevent grease discharge from the food service establishment.

