



NCS D PRETREATMENT PROGRAM
FATS, OILS, AND GREASE (FOG)
BEST MANAGEMENT PLAN (BMP)
FOOD SERVICE OPERATIONS
(843) 764-3072 (Office)
(843) 764-2659 (Fax)

Safeguarding today, preserving tomorrow

Facility Name: _____

Address: _____

The BMP must be maintained on-site and available for review upon request:

(Follow attached instructions and use extra sheets if necessary)

- | | |
|-----------------------------|--|
| 1) List FOG sources: | Handling/cleaning practices to minimize discharge of FOG: |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

- 2) Additional practices to minimize FOG discharges or build-up in sewer lines:**
- _____
- _____
- _____
- _____

- 3) List routine inspection and maintenance procedures of the grease interceptor or grease trap:**
- _____
- _____
- _____
- _____

- 4) Attach a copy of the Operations and Maintenance procedures for the grease trap(s) or grease interceptor(s). Explain how cleaning frequency will be determined:**
- _____
- _____
- _____
- _____

CERTIFICATION STATEMENT

I CERTIFY UNDER PENALTY OF LAW THAT I HAVE PERSONALLY EXAMINED AND AM FAMILIAR WITH THE INFORMATION IN THIS BEST MANAGEMENT PLAN (BMP) FOR FATS, OILS, AND GREASE (FOG) REDUCTION AND BELIEVE THE INFORMATION IS ACCURATE, TRUE, AND COMPLETE.

Authorized Representative Signature Title Date

Instructions and Examples for a Fats, Oils, and Grease (FOG) Best Management Plan (BMP)

For the purpose of the North Charleston Sewer District FOG Program:

FOG BMP – Fats, Oils, and Grease Best Management Plan

Grease Interceptor – a device located underground and outside of a food service facility designed to collect, contain, or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Interceptors shall have at least one inspection hatch on the top surface to facilitate inspection, cleaning, and maintenance.

Grease Trap – a device located in a food service facility or under a sink designed to collect, contain, or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Traps shall have a removable lid on the top surface to facilitate inspection, cleaning, and maintenance.

Fats, Oils, and Grease generating Food Service Establishment – all food service operations or retail food establishments that produce, or may produce, FOG-containing wastewater that is discharged, directly or indirectly, to the North Charleston Sewer District sewers. Generally, any commercial or industrial facility that meets both of the following criteria: 1) the facility is required by SCDHEC Regulation 61-25 to maintain a Food Service Operation License or a Retail Food Establishment License (or equivalent) and 2) the facility is required by the North Charleston Sewer District Use Resolution to have a grease trap/interceptor.

Item 1 – List FOG sources and handling/cleaning practices to minimize discharge

Examples:

(Please note examples are illustrative and are not necessarily applicable to your facility)

Food wastes from salad dressings, butter, fats and grease from meat.

Employees instructed to scrape food wastes into trash prior to cleaning dishes.

Food preparation

Employees instructed to scrape all food wastes into the trash.

Grease from cooking (grill troughs, deep fryer, hood filters, etc.)

Employees instructed to dump waste grease into barrel for off-site disposal.

Item 2 – List any additional practices to minimize FOG discharges or buildup in sewer lines

Examples:

(Please note examples are illustrative and are not necessarily applicable to your facility)

Employees have been instructed to use paper towels to wipe grease from items such as grill utensils and cooking pans prior to washing.

Recently posted “NO GREASE” signs above the sink and mop sinks. A separate sign explains the garbage disposal is not routed to the grease trap or grease interceptor.

All new employees will review our BMP.

Evaluated and implemented menu changes (i.e. changed fried items to baked items) to limit FOG generation.

Employees have been instructed to conserve water; this will allow the grease trap or grease interceptor to work more efficiently.

Employees have been trained to use the proper concentration of cleaners and soaps to improve grease trap or grease interceptor effectiveness.

Using dishwashing detergents specifically designed to allow optimal separation of grease in the grease trap or grease interceptor.

Item 3 – List routine inspection and maintenance procedures of the grease interceptor or grease trap

Examples:

(Please note examples are illustrative and are not necessarily applicable to your facility)

The condition of the grease trap or grease interceptor will be checked each time it is cleaned. If the condition is not satisfactory, notify the manager.

Item 4 – The FOG BMP shall include the manufacturer’s recommendations or instructions for operation and maintenance of the grease traps or interceptors or both. If recommendations or instructions from the manufacturer are not available, the establishment shall develop operation and maintenance procedures based on best professional judgment.

The cleaning frequency should be based on the manufacturer’s instructions and the rate of grease and solids buildup in the interceptor or trap. Weekly or even daily cleaning may be appropriate for many grease trap applications. Frequent cleaning of inside grease traps will improve efficiency.

CERTIFICATION STATEMENT

Authorized Facility Representative shall sign their name, title, and date. The completed FOG BMP and associated documents must be kept on-site and must be available for review by the North Charleston Sewer District inspector or a copy submitted to the District upon request.

PLEASE MAIL OR FAX THE COMPLETED BMP TO THE NORTH CHARLESTON SEWER DISTRICT