



Food Service Establishments BEST MANAGEMENT PRACTICES (BMPs)



City of Post Falls Industrial Pretreatment Program

The City of Post Falls Water Reclamation Facility (WRF) collects and treats wastewater from domestic and industrial sources. Certain industries have the potential to discharge hazardous materials that can negatively impact the WRF and the Spokane River. The Pretreatment Program, along with local businesses, must work together to reduce the amount of potentially hazardous substances in the wastewater system.

Practice Best Management Practices (BMPs)

Best Management Practices (BMPs) are proactive techniques that prevent pollution at the source and prevent negative impacts to the WRF. The Pretreatment Program has developed the following BMPs specific to Food Service Establishments (FSE's) to assist in meeting requirements and managing costs.

Meet Discharge Limits

All FSE's that send their wastewater to the WRF must make sure their wastewater meets the following local discharge limits and prohibitions, summarized, and listed in City of Post Falls Code 13.20.

- Grease: is prohibited from being discharged to the sewer.
- Solids: Wastewater may not contain discharges with solids of greater than one-half inch (1/2") in any dimension. Solids capable of settling can restrict or block flow in sewer lines. A company or facility that discharges solids that causes a sewage backup is liable for any damages.

Fats, Oils and Grease (FOG)

If FOGs are not managed properly, they can stick to the sides of your kitchen drain and sewer pipe. Over time, buildup of FOG can plug your pipes and cause a sewer backup into your business. These buildups can also have harmful effects in our public sewer system and backup sewage into our streams, lakes, and the Spokane River.

Grease Interceptors

Grease interceptors are designed to catch FOG before it reaches the sewer. An interceptor needs proper maintenance to operate efficiently. The cleaning frequency of grease interceptors depends on the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment, but most interceptors need to be cleaned when they become **25 percent** full of FOG and solids. A representative from your facility should verify that the interceptor has been pumped completely dry (both chambers if applicable) and all surfaces scraped of accumulated grease and solids. All solids should be completely removed from the bottom of the interceptor. Routine cleaning ensures that grease accumulation does not cause the interceptor to operate poorly. A poorly operating or improperly maintained grease interceptor will allow FOG to bypass and enter sewer lines.

Undersink Grease Traps

Clean all undersink grease traps **weekly**. Undersink grease traps have less volume than grease interceptors. Weekly cleaning of under sink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor

Hood Vents

Hood filters should be cleaned regularly. Grease and oil in kitchen exhaust system can accumulate on the outside of your facility and may enter the storm drain system when it rains. **NEVER** clean hood filters outside or in any area where water can flow to streets, swales, or storm drains.

Used Cooking Oil

- **NEVER** pour used cooking oil or grease down the drain.
- Drain pots, pans, or anything with FOG into a container and set aside for recycling FOG materials.
- Store cooking oil/grease containers or barrels in a secure area with lids closed when not in use
- Contact a grease recycling or rendering company for their requirements on containers, contents, and storage.

General Cleaning

- Wash floor mats, grills, and garbage cans in a mop sink or drain connected to a Grease Interceptor **NEVER** clean this kind of equipment outside or in an area where water can flow to streets, swales, or storm drains
- After cleaning floors, dump mop water in a mop sink or drain, connected to a Grease Interceptor **NEVER** dump mop water outside or in an area where water can flow to flow to streets, swales, or storm drains
- Install removable screens on all kitchen drains to prevent food from clogging pipes and reduce build up grease and food in traps and interceptors.
- Keep hot water to drains less than 140° F, Hot water dissolves grease and pushes it down the drain where it can clog pipes.
- Scrape or dry-wipe excess food and grease from cookware; dispose in trash.

Labeling

- Properly label the container in which you store your FOG waste
- Display FOG information in the workplace to remind employees to reduce Fats, Oils and Grease in the kitchen to minimize grease discharge; reduce cleaning and disposal costs.
- Post "**No Grease**" signs above sinks and drains

Training

Train and help kitchen staff and other employees implement best management practices. Make sure they know that good FOG practices help protect our environment, private and public property, and public health.

Record Keeping

All records should be kept a minimum of 3 years. Records should document, employee training, routine maintenance, cleaning, waste removal and means of disposal of accumulated waste.

Spill Prevention and Response

To help prevent spills, store ingredients, products and chemicals in corrosion-resistant containers that will not easily overturn. Use secondary containment as needed to prevent leaks and spills from draining into the wastewater or stormwater system. Develop a spill response plan and train employees to follow the plan. Post the spill response plan and the contact information for spill notification in a prominent place.

In the event of an accidental discharge or spill of high-strength waste or toxic materials into the wastewater system notification must be made **IMMEDIATELY** to the WRF (see below contact info).

| IMPORTANT CONTACT INFORMATION | |
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| <u>City of Post Falls Water Reclamation Facility</u> Pretreatment Program (208) 773-1438 pretreatment@postfalls.gov | <u>Hazardous waste handling contact:</u> IDEQ: (208) 769-1422 Panhandle Health District: 1-800-878-2364 |
| <u>Large volumes of spills that are not hazardous to human health and the environment contact:</u> WRF: (208) 773-1438 WRF (after hours): (208) 981-1765 or (208) 981-1766 | <u>Proper disposal of materials and recycling contact:</u> CDA Garbage/Post Falls Sanitation (208) 457-1820 Kootenai County Solid Waste Department (208) 446-1430 |
| <u>Hazardous spills contact:</u> Post Falls Fire Department: 9-1-1 | <u>Kootenai County Waste Directory:</u> https://spokaneriver.net/wastedirectory/ |

Note:

1. Wastewater discharged through most indoor drains flows to the WRF and is treated prior to entering the Spokane River. However, some chemicals cannot be treated and pass through the plant into the river.
2. Stormwater and snowmelt flow to outdoor drains, drywells, and grassy areas that drain directly to the river and aquifer without treatment. Any material exposed to rainwater will be washed into the river or aquifer.
3. Always maintain clean outdoor areas and ensure that all storage is kept off the ground and covered to prevent rainwater contamination.

IT IS IMPORTANT TO KNOW THAT THE INTENTIONAL DISCHARGE OF ANY HAZARDOUS MATERIALS IS A SERIOUS VIOLATION OF CITY, STATE, AND FEDERAL LAW.