

POLLUTION PREVENTION MEASURES FOR:

CAFETERIAS, RESTAURANTS, MAJOR HOTELS, AND SUPERMARKETS

I. CAFETERIAS - GREASE TRAP AND HOUSEKEEPING :

Limit the use of acids and enzymes which seem to remedy the grease problem in the trap, however, have a tendency to allow the encapsulated grease to exit the trap and show up downstream when the “bugs” die off.

Garbage can cleaning areas and other outside cleaning areas should be protected from rain water, locked to prevent illegal dumping, and plumbed to the grease trap, if mandated by Health Dept., to be connected to sanitary sewer.

Educate employees on proper grease disposal methods for “frying” grease paying special attention to scraping liquid grease from pots and fryers into liquid grease disposal containers. Good housekeeping techniques include scraping of plates into garbage cans instead of using the garbage disposal for “disposal” and throwing away discarded foods into garbage cans.

Grease traps should be maintained on a regular basis - minimum every 90 days paying special attention to small under the sink type traps which may need to be maintained more often, possibly once per week. Proper sizing of traps is very important and also make certain the temperature of the wastewater is not too high, grease will not solidify if the temperature of the water entering the trap is too high.

Promote the use of environmentally safe chemicals and cleaners.

Install and maintain removable screens in floor drains and sinks so as not to cause a decrease in the capacity of the trap due to accumulation of solids.

II. HOTELS AND MOTELS:

Proper installation of lint traps for laundry discharge.

Trash and wash down areas bermed, protected from rainwater, and plumbed to grease trap, if mandated by Health Dept., to be connected to sanitary sewer.

Swimming pools should be routed to storm drain.

III. SUPERMARKETS:

Install and maintain removable screens in floor drains and sinks so as not to cause a decrease in the capacity of the trap due to accumulation of solids.

Trash, delivery and wash down areas should be bermed, protected from rainwater, protected from illegal dumping and plumbed to grease trap, if mandated by Health Dept., to be connected to sanitary sewer.

Deli, bakery, and meat cutting areas must be connected to the grease trap.

Conduct training on proper grease disposal methods and good housekeeping techniques.