



GREASE TRAP PROGRAM OVERVIEW FOR FOOD ESTABLISHMENTS



Proper Storage of Rendering Grease

- Don't dispose of grease into storm drains or the sanitary sewer.
- Collect fryer and cooking grease in watertight containers and recycle.
- Prevent overflows of grease bins exposed to the weather by securing lids when not in use.
- Keep collection bins or barrels in areas protected from traffic and away from drains and utility meters.

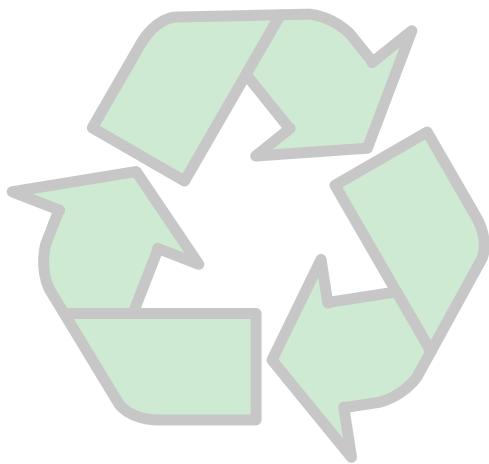


Reduce, Reuse, Recycle

Recycling of used cooking grease is referred to as rendering. Used cooking oils can be recycled into renewed materials such as animal feed additives, cosmetics and alternative fuels. Companies often provide this service free of charge depending on the volume of grease generated by your establishment. Rendering grease benefits your establishment and the environment by turning a nuisance into a beneficial product.

It is important to ask the right questions when looking for a grease renderer. Suggested questions include:

- 1) Is there a charge for placement of collection containers?
- 2) How do you determine a pump schedule?
- 3) Can I expect revenue for my material?
- 4) What are your service fees?
- 5) What are your specifications? What constitutes contamination?
- 6) If there is a problem, who should I contact?



Fats, oil, and grease discharged into the sewer from food service establishments interfere with the wastewater treatment process and can cause sewer blockages and overflows.

Over time, oil and grease accumulates in sewer pipes causing clogs and flow restrictions. If wastewater can't move freely through the sewer system, it can back up into your establishment and cause damages that can be expensive to repair.

This document has been provided by the City of Bryan's Water Services Department to educate food service establishments on best management practices concerning fats, oil, and grease to:

- Prevent sewer stoppages caused by fats, oils, and grease.
- Educate food service establishments on how best to collect, store, and dispose of fats, oils, and grease to protect the sewer system.
- Promote best management techniques for grease trap maintenance.
- Educate food service establishments on the City's inspection guidelines for grease traps and cleaning records.

The Water Services Department strives to provide its customers with the highest level of customer service possible. Our customer service representatives are available Monday – Friday, 7:30 am – 5:00 pm to answer questions, schedule services and resolve issues. We can be reached at (979) 209-5900 or pwcc@bryantx.gov if you need assistance.

Grease Traps – You Have to Have One

A grease trap is required by city ordinance for any establishment whose business activity releases grease to the sewer system. Examples are restaurants, cafeterias, church halls, day care facilities, bakeries, sandwich shops, ice cream shops, convenience stores and concession stands. Grease traps are vital to preventing grease clogs in the sewer system and can only be installed by a licensed plumber.

Grease Trap or Interceptor.... What's the Difference?

Interceptor

- Usually small and found inside the kitchen.
- Made of rust resistant metal and can be installed above floor level.
- Typical volume: 30 - 70 gallons.

Grease Trap

- Usually very large and located outside, underground.
- Normally can be identified by manhole covers, which provide access for pumping and cleaning.
- Typical volume: 200 gallons and greater.



Waste Manifest Example

GENERATOR: Mail your city the green copy within 10 days to address below:
City of Bryan City of College Station
Wastewater Treatment Wastewater Treatment
P.O. Box 1000 P.O. Box 9960
Bryan, TX 77805 College Station, TX

WASTE MANIFEST

Manifest No. **A02009**

GENERATOR INFORMATION: (To be completed by the GENERATOR)

Company TACO ROJO Owner/Manager (Print) BLADE TOMBS Phone (979) 222-4242
The address from which shipment originates 1400 CHILE DRIVE BRYAN TEXAS Zip Code 77809
City/TDH Registration No. N/A
TNRCC Registration No. N/A Seating Capacity 46
EPA Registration No. N/A (Food Service Establishment Only)

TYPE OF WASTE PRODUCED:

Class B	Class C: Industrial/ Nonhazardous - List	Class D: Industrial/ Hazardous - List
Sewage Sludge _____	_____	_____
Grease Trap <u>✓</u> _____	_____	_____
Grit Trap _____	_____	_____
Other _____	_____	_____

CAPACITY of waste facility 1500 GALLONS QUANTITY of waste removed 1500 GALLONS

Name of Transporter Co. COTTONTAIL WASTE HAULERS State _____ City _____
Permit # TCEQ 01245 Truck # 3 Permit # BRY-0956
Decal Letter N/A

Name of Disposal Site CITY'S WASTEWATER TREATMENT PLANT Address 999 THOMAS HILL ROAD BRYAN TX 77812

I certify that the above information is true and correct. Retain the goldenrod copy until you receive the green and white copies from the transporter. Mail the CITY (green) copy within 10 days of receipt. Retain the GENERATOR FINAL COPY (white) for your records.

Representative/Owner/Manager signature Blade Tombs Date JAN 15, 2009

TRANSPORTER INFORMATION (To be completed by the TRANSPORTER)

Company COTTONTAIL WASTE HAULERS TNRCC Reg # TCEQ 01245 Phone (444) 333-2020

Business Address 3612 STATE HIGHWAY 66 SOUTH TOBBY TEXAS 77812

Mailing Address 3612 STATE HIGHWAY 66 SOUTH TOBBY TEXAS 77812

I certify that the above manifest is complete, accurate, and the waste will be delivered to the facility named for proper disposal and treatment.

Driver's Signature Tom Thomas Date JAN 15, 2009

Owner/Manager Signature Joe Thomas Date JAN 15, 2009

DISPOSER INFORMATION (To be completed by the DISPOSAL SITE)

Company CITY'S WASTEWATER TREATMENT PLANT Owner/Manager/Representative 77812

Disposal Site Location 999 THOMAS HILL ROAD TOBBY TX 77812 Mailing Address P.O. BOX 4242 TOBBY TX 77812

Quantity of waste received 1500 GALLONS Disposal Site TNRCC # TCEQ 4500-001

DISPOSER CERTIFICATION STATEMENT:

I certify under penalty of law that all information provided herein is true, accurate and complete. I certify that the above listed waste was received and disposed of by this facility in accordance with the law. I am aware that there are significant penalties for submitting false information, including the possibility of civil and criminal penalties.

Operator/Representative's Signature Billy Petersons Date JAN 16, 2009

White - Generator Final Copy Green - City Canary - Transporter Pink - Disposal Site Goldenrod - Generator Pump Copy

Managing your Manifest

A liquid waste manifest, also known as a waste transporter trip ticket, is used to verify disposal. It is a document constructed of five identical pages, each page being a different color, bound in a carbon copy format. The five pages include:

- 1) Generator Final Copy (provided by the waste transporter within 15 days of initial trap service).
- 2) Governmental Copy or Secondary Transporter Copy.
- 3) Transporter Copy.
- 4) Disposal Site Copy.
- 5) Generator Pump Copy (attained on the day of trap service).

Generator final copy manifests are required by Bryan Code to be maintained for a period of three (3) years. These documents must be maintained onsite at your place of business and made available upon request.

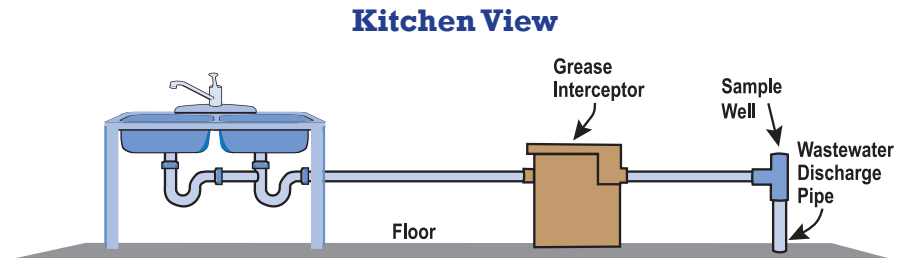
Governmental Copy or Secondary Transporter copy must be provided to the Water Services Department within ten (10) days of receiving your Generator Final Copy. Many waste haulers provide this document to the Water Services Department as a courtesy to their customers. Ultimately, food establishments are responsible for ensuring these documents are received by the City so make sure you discuss this process with your liquid waste transporter before scheduling service for your grease trap.

Send manifest to:

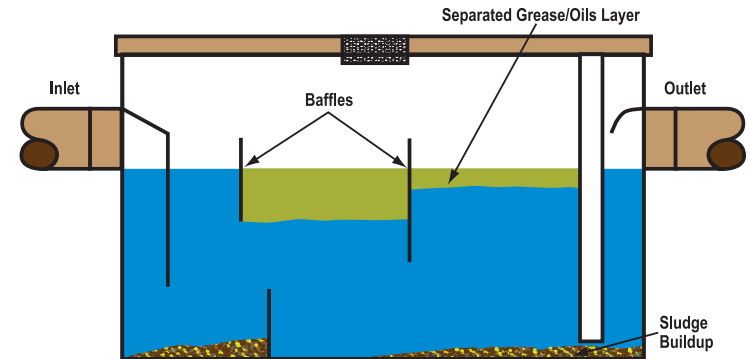
City of Bryan
Water Services Department –
Grease & Grit Trap Program
P.O. Box 1000
Bryan, TX 77803

How Does a Grease Trap Work?

Greasy wastewater entering the grease trap passes over a series of separator baffles to reduce the wastewater's flow – allowing separation. A detention time of twelve (12) minutes within the trap is required to allow the grease to separate from the wastewater. The grease then floats to the top of the trap and accumulates; the processed wastewater continues to flow through the trap and is released to the sewer system.



Grease Interceptor Internal Diagram



Cleaning is Crucial

The cleaning frequency of a grease trap depends on the size of the trap and the volume of waste contained within the trap. Pump schedules for grease traps are determined by the Water Services Department. Following your assigned pump schedule helps to prevent sanitary backups and additional plumbing expenses for your establishment and is required by city ordinance.

9 Steps to a Healthy Kitchen

1. Collect used cooking oil and store in a rendering container.
2. Scrape food waste from pots, pans, and dishware into the trash. Follow by dry wiping pots, pans, and dishware before washing.
3. Use strainers on washing equipment (dish washer, sink, etc.).
4. Do not dispose waste through a garbage disposal.
5. Post “No Grease” signs around sinks. Educate kitchen staff of problems created by grease in the sewer system and the cost to your business for fines or cleaning of clogged pipes.
6. Use absorbents or other materials (towels, kitty litter, etc.) to cleanup spills before mopping.
7. Witness cleaning and maintenance events performed on your trap.
8. Be cautious of chemicals and additives (including soaps and detergents) that claim to dissolve grease.
9. Before mopping, clean up spills with a dry absorbent such as kitty litter; bag contents and dispose of in your solid waste container.

Grease Doesn't Stop At The Sink!



Hungry to Haul...

But are they Permitted?

Only liquid waste haulers registered with the TCEQ (Texas Commission on Environmental Quality) and the City of Bryan may legally pump and transport trap waste within Bryan. As a food service establishment it is important to ask the right questions when contacting a liquid waste hauler for service; knowing the size of your trap and your pumping schedule will benefit you in this process.

Suggested questions to ask when contacting a liquid waste hauler include:

- 1) Are you currently permitted with the City of Bryan? Can you provide me with a copy of your permit?
- 2) What is your average response time to a service call?
- 3) What can I expect when you clean my trap (pressure washing, scraping side walls, etc.)?
- 4) How much do you charge to service my trap? Are there additional charges for emergency service?
- 5) What is your manifest submission process?

Contact the Water Services Department at (979) 209-5900 if you are unaware of your grease trap's size, pumping schedule, or if you need a list of permitted haulers.

