



## RESTAURANTS & FOOD SERVICE ESTABLISHMENTS SHOULD:

1. Have proper grease control equipment installed.
2. Maintain (routinely clean or pump out) grease control equipment. Check interceptor regularly to make sure it is less than 25% full of grease and settled solids, contains outlet Ts, and the structure is in good operating condition. For more information on the cleaning and maintenance of grease control devices, see HRSD's list of approved haulers online at [www.askHRgreen.org](http://www.askHRgreen.org).
3. Keep records on-site of grease control equipment pumping/cleaning and maintenance to provide inspectors.
4. Train staff to implement Best Management Practices for grease.
5. Keep hoods clean. Wash hood filters in sinks that flow to grease retention devices attached to the sanitary sewer system.

## USE PROPER GREASE MANAGEMENT TO AVOID:

- Clogged drains, which can result in a sewage back-up in your business
- Costly maintenance and potential fines
- Rodent infestation

## Partners in Grease Management:

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Hampton Roads Planning District Commission  
(757) 420-8300 | [www.askHRgreen.org](http://www.askHRgreen.org)

# Best Management Practices for **outside** grease storage:

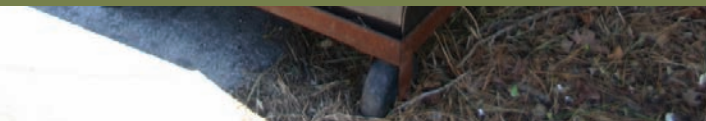


## CONTAINER STORAGE:

- Store grease in leak-proof containers with tight-fitting lids. **DO NOT** pour down sinks or drains. **DO NOT** pour into storm grate or on the ground. This will clog the drains and pollute streams.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Conduct regular inspections of the storage area and regularly maintain the container and storage area.
- Store containers away from storm drains.



# Best Management Practices for grease **inside** the kitchen:



- Post "NO GREASE" signs above sinks.
- Use food grinders as little as possible, they fill up grease traps too quickly!
- Educate and train kitchen staff about control.
- "Dry wipe" all pots, pans, and plates prior to dish washing. This helps prevent grease build-up in your sewer lines and your city's sewer lines.
- Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash.

## IN THE EVENT OF A GREASE SPILL:

- Begin cleanup immediately.
- Do not use detergents or degreasers.
- Block or seal off nearby storm drains.
- Contact a clean-up contractor and the appropriate agency if the spill is unmanageable.
- Never wash leaks, spills, or used clean-up materials onto nearby streets or into drains.
- Dispose of all used clean-up materials in a garbage can.

## CLEANING FLOOR MATS AND OTHER GREASY EQUIPMENT:

Wash all floor mats and grills in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment in an area where wastewater can flow to the gutter, storm drain, or street.

In the event of a back-up, call your local water provider.

## WHY IS GREASE CONTROL EQUIPMENT INSTALLATION REQUIRED?

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 have increased costs to municipalities and increased reporting of sanitary sewer overflows to the Virginia Department of Environmental Quality and the EPA.*

Grease build-up in pipes can cause major damage to pipes and lead to sewage back-ups in your business.



(continued on back)