

- Do not use emulsifiers. Emulsifiers do not allow grease to separate from wastewater in your interceptor. Presoak solutions used for silverware may also have this effect.
- Wastewater generated from hood/duct filter cleaning must be discharged through your grease recovery system. It is a violation of State law to clean these filters outdoors where wash water can discharge into storm drains. Some services clean these filters at their own facility or collect grease-laden wash water for proper off-site disposal; this is the preferred method.
- Empty grease recovery device (GRD) collection basins before they fill completely. This will prevent them from overflowing. Grease collected in the basin should be disposed of through a rendering service.
- GRDs should be inspected and serviced by a city-licensed plumber or manufacturer's representative at least twice a year.
- Upgrade your grease recovery system. Grease recovery systems that are undersized, damaged, or do not meet current specifications may need to be replaced, particularly if there is a pattern of non-compliance. Smaller passive systems, particularly those installed in-ground, are generally not effective and will require replacement. A pattern of non-compliance is defined as a failure of two consecutive monitoring tests or failure of two tests within a twelve-month period.

City of Annapolis

STEPS TO PREVENT FATS, OILS, AND GREASE VIOLATIONS



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**If you have any
questions
please call
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Annapolis City Code 16.16 prohibits the discharge of fats, oils, or greases of animal or vegetable origin in concentrations greater than 100 mg/L. If you own a restaurant, your establishment is required to have a grease recovery system which will prevent excess fats, oils and grease (otherwise known as FOG) from entering the public wastewater system. Reducing discharge of FOG can help prevent expensive plumbing repair and costly damage to the Chesapeake Bay.

FOG can create many problems in the public sewer system including public health and environmental issues. Allowing grease to pour down the drain will build up over time, constrict the flow of wastewater, and eventually cause sewers to back up, overflow sewage into streams, rivers, and the Chesapeake Bay.

RECEIVED AN NOV?

If you received a Notice of Violation (NOV) from the City of Annapolis, it indicates that your establishment exceeded the FOG limit of 100mg/L into the City's sanitary sewer. Within 30 days of your NOV, you are required to provide a response in writing indicating the cause of the violation and adequate corrective measures you will take to prevent further violations.

There is an option for a kitchen walkthrough inspection to receive feedback about your kitchen practices. Call Maria Broadbent, Environmental Program Coordinator, at 410-263-7946 for an appointment. Note that the kitchen walkthrough does not replace a response letter.

Serious violations, patterns of non-compliance, and failure to respond to an NOV may result in a citation with a fine.

STEPS TO PREVENT FATS, OILS, AND GREASE VIOLATIONS

- Store fryer oil in rendering barrels for recycling. Store rendering barrels on spill containment pallets to collect spilled oil.
- Drain three-compartment sinks one basin at a time. Emptying multiple compartments at once can create enough pressure to force grease to bypass your grease recovery system.
- Clean all trash cans, recycling bins, and floor mops into a mop basin or drain that discharges to a grease interceptor. It is a violation of State law to clean these items outdoors where wash water can discharge to storm drains.
- Use strainers on sinks, floor sinks, and drains to prevent solid material from entering the sewer. Attach strainers with screws so that they cannot be easily removed.
- Use absorbent pads or paper towels to soak up spills containing FOG. These should be disposed of in the trash after use.
- Post "No Grease" signs near sinks and drains. Signs should be in the languages spoken by kitchen staff. (In Spanish: "No Aceite")
- Only cool grease floats. Check your water temperature to be sure that it is not too hot. Water that is too hot will keep grease in suspension causing it to pass through your grease interceptor.
- Do not pour, scrape, or rinse excess food, sauces, oil, grease, syrup, batter, gravy, or cream into sinks or drains. Scrape pots, pans, and dishes into the trash before washing.
- Have your grease interceptor serviced (cleaned and inspected) on a regular basis. Servicing frequently will depend on your menu, the volume of your business and the size of your grease interceptor. The minimum allowable frequency is twice per calendar year. Some establishments clean their units more than once a month to stay in compliance, while others are able to clean them quarterly.
- Use a city-licensed waste hauler to clean and inspect your grease interceptor. This is a requirement of the Wastewater Pretreatment Program. Licensed waste haulers are trained to properly service and inspect your grease interceptor and to troubleshoot grease limit violations for their customers.
- Dispose of mop water only into mop basins that discharge into a grease interceptor. It is a violation of State law to dump mop water outdoors where it can discharge to storm drains.