

# Food Service Establishment Sewer Maintenance FAQs

## What is the property owner's responsibility?

The owner, operator or leaseholder of a food service establishment is responsible for cleaning, maintenance and repair of the sewer lateral from the building to the City main, including any inspection structures (manholes, cleanouts) prior to connection with the municipal system.

## Do food service establishments cause any problems in municipal sewer systems?

Operators of wastewater treatment and collection systems are all too familiar with fats, oils and grease discharges commonly associated with restaurants and food handling facilities. Properly sized and maintained grease retention devices on food preparation and dishwashing waste lines, coupled with implementation of Best Management Practices during daily operations, can dramatically reduce fats, oils and grease buildup in the building sewer and the municipal system.

## Is the discharge of fats, oils, and grease to the public sanitary sewer regulated?

Yes, *Bloomington City Code*, Chapter 11.31(b), *Metropolitan Council Environmental Services Rules* 406.04 406.05, and 406.22, and *EPA National Pretreatment Program* [40 CFR 403.5(b)(3)] specifically prohibit discharge of "solid or viscous pollutants in amounts which will cause obstruction" into the wastewater collection system.

## What can I do to help prevent the discharge of fats, oils and grease to the sewer?

Implement Best Management Practices to keep fats, oils and grease out of the sewer.

## Are there any other strategies I can employ to reduce fats, oils and grease discharge?

Food service establishments are responsible for minimizing the amount of fats, oils and grease entering the City of Bloomington collection system.

Follow the below self-assessment checklist to see if your business is properly managing your discharge.

### Fats, oils and grease disposal checklist

- Are all employees trained on Best Management Practices (*see Best Management Practices*) for fats, oils and grease handling, cleanup and storage?
- Do employees remove food waste with "dry" clean-up methods, such as scraping, wiping or sweeping, before using "wet" methods that use water and detergent?
- Does your business have a grease trap (inside) or interceptor (outside) to ensure wastewater discharges do not exceed current City of Bloomington limits (100 mg/L) for fats, oils and grease?
- Is your grease trap or interceptor being cleaned by staff or a contractor on a regular basis, and are records of inspection and maintenance being kept?
- Are exhaust hood filters, floor mats, floors and grills cleaned so that wastewater does not reach the sewer without first passing through a grease trap or interceptor?

## Utilities Customer Service Contacts

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**This information is a guide to the most common questions. It is not intended, nor shall it be considered, a complete set of requirements.**

## Best Management Practices for fats, oils and grease

- Use "dry" cleanup methods; scrape grease and food from plates, trays, pots, cookware, utensils and other cooking surfaces into the trash for disposal.
- Do not pour grease down sinks or floor drains. Instead, recycle as much used grease as possible.
- Post "NO GREASE" signs over sinks and floor drains.
- Train all employees on proper handling of used fats, oils and grease.
- Use screens or strainers on sink drains to prevent solids from entering the grease interceptor or the collection system.