



County of Fairfax, Virginia

To protect and enrich the quality of life for the people, neighborhoods and diverse communities of Fairfax County

NOTICE TO FOOD SERVICE ESTABLISHMENTS

Release Date: December 2011

Fairfax County Wastewater Management is notifying food service establishments (FSE) of sanitary sewer discharge requirements. Solids or viscous materials such as grease are prohibited from entering the sanitary sewer because of the potential to obstruct or damage sewer lines and cause back-ups or release of untreated sewage into the environment. Fairfax County requires FSE to implement best management practices (BMP) and or install interceptor/collector devices to control and capture fats, oil, and grease (FOG) before discharge to the sanitary sewer. Should any FSE cause blockage or damage to the sanitary sewer, the FSE will be responsible for costs to repair or unclog the sewer and may be subject to escalating enforcement actions. **Direct discharge of this wastewater to the storm sewer or ground is prohibited.**

What Are BMPs BMP may include using absorbent material to soak up FOG under fryer baskets-pans; scraping or dry wipe food and grease off pots and pans prior to cleaning; and collecting used grease for pick up by consolidation service companies. FSE should follow the BMPs summarized on the back of this notice.

Grease Controls:

- All grease traps must be designed and sized to allow FOG to cool and separate and routinely serviced to minimize grease discharge to the sanitary sewer.
- Follow the 25% rule to determine when to pump out/clean trap. 25% Rule: Clean the grease trap anytime the total volume of grease and bottom solids fill up 25% or more of the trap. Remove top grease layer and bottom solids.
- Dishwashers, with pre-rinse sinks, should bypass the grease traps since hot water can prevent separation. Likewise, cool hot liquids (greater than 140 F) prior to discharge to the grease trap as grease trap contents could dissolve and be sent into the sewer causing solidification in the sewer.
- Existing businesses may be required to install a grease trap if their discharge has potential to obstruct the sanitary sewer. All new grease traps and interceptors must be reviewed and approved by the Fairfax County Building Plans Review Section.

Applicable Regulations: Fairfax County Code: Sanitary Sewers and Sewage Disposal, Chapter 67.1-2-1(b)(3); Pollution of State Waters, Chapter 105; Storm Drainage, Chapter 106; and Food and Food Service Establishments, Chapter 43.1.

International Plumbing Code, Chapter 3, Section 302, General Regulations and Chapter 10 – Traps, Interceptors & Separators.

Additional Information: Fairfax County Industrial Waste Section 703-550-9740 ext. 252

Fairfax County Building Plans Review: 703-222-0114

FAIRFAX COUNTY
WASTEWATER MANAGEMENT



Quality of Water = Quality of Life

Department of Public Works and Environmental Services
Wastewater Management, Wastewater Planning & Monitoring Division, Industrial Waste
9399 Richmond Highway
Lorton, VA 22079-1899
www.fairfaxcounty.gov/dpwes



Fats, Oils and Grease

Best Management Practices



1. Do not pour or scrape fats, oil, and grease down the drain. Post NO GREASE signs near all sinks and drains.
2. Prior to washing, scrape pots, pans, utensils and wipe with paper towels. Place scraps and paper towels in trash.
3. Collect used fryer oil and store in labeled, covered barrels for recycling.
4. Before cleaning fryer oil containers, wipe with paper towels and dispose of in the trash.
5. Use absorbents on trays to soak up spills containing fats, oils and grease.
6. Do not pour food including milk shakes, syrups, salad oils, and gravy down the drain.
7. Use strainers on sinks and floor drains to prevent solid material from entering the grease trap and sewer.
8. Install a grease trap or interceptor (inside or outside) to remove grease.
9. Clean grease traps/interceptors when tank or interceptor is $\frac{1}{4}$ full of grease and solids (remove top grease layer and bottom solids).
10. Inspect tank & interceptor after cleaning to ensure all grease & solids were removed.
11. Maintain record of cleaning and include how much grease waste was removed.
12. Hoods/ Filters: Small Hoods: hand clean with spray detergents and wipe down
 Large Hoods: have professionally cleaned
 Filters: clean over a sink connected to a grease trap/interceptor.
13. Routinely train all kitchen staff in best management practices for grease management.
14. Clean up spilled grease around used oil storage areas: Keep containers covered and call contractor for pick up when containers are full.

If grease traps and interceptors are not routinely cleaned and maintained, grease can enter the sewer and clog lines causing damage to the sewer or backups into the restaurant.