

## **APPENDIX A**

### **FACT SHEET FOR BEST MANAGEMENT PRACTICES**

# Best Management Practices for Fats, Oils, and Grease



**Grease Goblin**

*Residual fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enter a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the municipal sewer collection system pipes. Over 30% of North Carolina's 1999 sanitary sewer overflows were the result of pipe blockages from FOG accumulation from residential, institutional and commercial sources. The best way to manage FOG is to keep the material out of the plumbing systems. The following are suggestions for proper FOG management.*

## Dry Clean-Up

Practice dry cleanup. Remove food waste with "dry" methods such as scraping, wiping, or sweeping before using "wet" methods that use water. Wet methods typically wash the water and waste materials into the drains where it eventually collects on the interior walls of the drainage pipes. Do not pour grease, fats or oils from cooking down the drain and do not use the sinks to dispose of food scraps. Likewise it is important to educate kitchen staff not to remove drain screens as this may allow paper or plastic cups, straws, and other utensils to enter the plumbing system during clean up. The success of dry clean up is dependent upon the behavior of the employee and availability of the tools for removal of food waste before washing. To practice dry clean up:

- Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes, and serving ware.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.

## Spill Prevention

Preventing spills reduces the amounts of waste on food preparation and serving areas that will require clean up. A dry workplace is safer for employees in avoiding slip, trips, and falls. For spill prevention:

- Empty containers before they are full to avoid spills.
- Use a cover to transport interceptor contents to rendering barrel.
- Provide employees with the proper tools (ladles, ample containers, etc.) to transport materials without spilling.

## Maintenance

Maintenance is key to avoiding FOG blockages. For whatever method or technology is used to collect, filter and store FOG, ensure that equipment is regularly maintained. All staff should be aware of and trained to perform correct cleaning procedures, particularly for under-sink interceptors that are prone to break down due to improper maintenance. A daily and weekly maintenance schedule is highly recommended.

- Contract with a management company to professionally clean large hood filters. Small hoods can be hand-cleaned with spray detergents and wiped down with cloths for cleaning. Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over the mop sink that should be connected to a grease trap. After hot water rinse (separately trapped), filter panels can go into the dishwasher. For hoods to operate properly in the removal of grease-laden vapors, the ventilation system will also need to be balanced with sufficient make-up air.



- Skim/filter fryer grease daily and change oil when necessary. Use a test kit provided by your grocery distributor rather than simply a "guess" to determine when to change oil. This extends the life of both the fryer and the oil. Build-up of carbon deposits on the bottom of the fryer act as an insulator that forces the fryer to heat longer, thus causing the oil to break down sooner.
- Collect fryer oil in an oil rendering tank for disposal or transport it to a bulk oil rendering tank instead of discharging it into a grease interceptor or waste drain.
- Cleaning intervals depend upon the type of food establishment involved. Some facilities require monthly or once every two months cleaning. Establishments that operate a large number of fryers or handle a large amount of fried foods such as chicken, along with ethnic food establishments may need at least monthly cleanings. Full-cleaning of grease traps (removing all liquids and solids and scraping the walls) is a worthwhile investment. Remember, sugars, starches and other organics accumulate from the bottom up. If sediment is allowed to accumulate in the trap, it will need to be pumped more frequently.
- Develop a rotation system if multiple fryers are in use. Designate a single fryer for products that are particularly high in deposits, and change that one more often.

## Oil & Grease Collection/Recycling & Food Donations

FOG are commodities that if handled properly can be treated as a valuable resource.

- Begin thinking of oil and grease as a valuable commodity. Some rendering companies will offer services free-of-charge and others will give a rebate on the materials collected. Note that these companies must be properly permitted by the Division of Waste Management, Solid Waste Section at 919.733.0692, in order to remove FOG from a facility. A list of grease collectors can be found in the *Directory of Markets for Recyclable Materials* at [www.p2pays.org/DMRM](http://www.p2pays.org/DMRM) or by calling DPPEA at 1.800.763.0136.
- Use 25-gallon rendering barrels with covers for onsite collection of oil and grease other than from fryers. Educate kitchen staff on the importance of keeping outside barrels covered at all times. During storms, uncovered or partially covered barrels allow storm water to enter the barrel resulting in oil running onto the ground and possibly into storm drains, and can "contaminate" an otherwise useful by-product.
- Use a 3-compartment sink for ware washing. Begin with a hot pre-wash, then a scouring sink with detergent, then a rinse sink.

- Make sure all drain screens are installed.
- Prior to washing and rinsing use a hot water ONLY (no detergent) pre-rinse that is separately trapped to remove non-emulsified oils and greases from ware washing. Wash and rinse steps should also be trapped.
- Empty grill top scrap baskets or scrap boxes and hoods into the rendering barrel.
- Easy does it! Instruct staff to be conservative about their use of fats, oils and grease in food preparation and serving.
- Ensure that edible food is not flushed down your drains. Edible food waste may be donated to a local food bank. Inedible food waste can be collected by a local garbage feeder who will use food discards for feeding livestock. Food donation is a win-win situation. It helps restaurants reduce disposal costs and it puts the food in the hands of those who can use it. Check the *Directory of Markets for Recyclable Materials* for a list of food waste collectors.

## Grease Traps

- For grease traps to be effective, the units must be properly sized, constructed, and installed in a location to provide an adequate retention time for settling and accumulation of the FOG. If the units are too close to the FOG discharge and do not have enough volume to allow amassing of the FOG, the emulsified oils will pass through the unit without being captured. For information on properly locating, constructing, and sizing grease traps, contact your local county and city representatives and examine EPA guidance documents.
- Ensure all grease-bearing drains discharge to the grease trap. These include mop sinks, woks, wash sinks, prep sinks, utility sinks, pulpers, dishwashers, pre-rinse sinks, can washes, and floor drains in food preparation areas such as those near a fryer or tilt/steam kettle. No toilet wastes should be plumbed to the grease trap.
- If these suggested best management practices do not adequately reduce FOG levels, the operator may consider installing a second grease trap with flow-through venting. This system should help reduce grease effluent substantially.

## Consumer Tip

Buyer beware! When choosing a method of managing your oil and grease, ensure that it does what the vendor says it will do. Some technologies or "miracle cures" don't eliminate the problem but result in grease accumulations further down the sewer line. "Out of sight" is not "out of mind." Check the vendor's references.



The **Grease Goblin** is the mascot for DPPEA's Oil and Grease Management Program. He serves as a reminder to keep grease out of sinks and drains before it becomes a nuisance.

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**APPENDIX B**  
**GREASE CONTROL REGULATIONS**

## **Grease Control Regulations City of Goldsboro**

Following are grease related excerpts from the City's Sewer Regulations (The complete Sewer Regulations document is available for view by contacting the Pretreatment Department at 919-735-3329)

### **Definitions**

1. **BUILDING INSPECTOR.** The City of Goldsboro Chief Building Inspector.
2. **COMMERCIAL WASTES.** The wastes resulting from processes employed in commercial facilities, food preparation and/or serving facilities, as distinct from domestic wastes.
3. **ESTABLISHMENT(S).** A non-domestic user who is served by the City's wastewater system.
4. **FOOD COOKING ESTABLISHMENTS.** Those establishments engaged in activities of preparing, serving, or otherwise making available for public or clientele consumption foodstuffs and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching, as well as those establishments engaged in activities utilizing infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.
5. **FOOD NON-COOKING ESTABLISHMENTS.** Those establishments engaged in the preparation of foodstuffs that do not include any form of cooking. These include dairy, ice cream, yogurt, and frozen foodstuffs preparation and serving establishments.
6. **GREASE, FATS, AND OILS.** Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures (EPA Method 413).
7. **GREASE, FATS, and OILS TRAP OR INTERCEPTOR.** Herein referred to as grease trap or grease interceptor. A device for separating and retaining waterborne greases, fats, and oils and grease complexes prior to the wastewater exiting the grease trap and entering the sanitary sewer collection and treatment system. These devices also serve to collect settleable solids, generated by and from dairy and food preparation activities, prior to the water exiting the grease trap and entering the sanitary sewer collection and treatment system. Grease traps and interceptors are sometimes referred to herein as "Grease Interceptors".
8. **GREASE TRAP OR INTERCEPTOR MINIMUM DESIGN CAPABILITY.** The design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the municipal wastewater system from a non-residential establishment.
9. **UNIFORM PLUMBING CODE.** Written guidelines and regulations in the State of North Carolina governing the plumbing criteria for type and use of plumbing systems.
10. **VARIANCE.** A relaxation of the terms of this Chapter where such variance will not be contrary to the public interest, health, safety or public welfare.

## **Specific Prohibitions**

1. No user shall contribute or cause to be contributed into the municipal wastewater system any fats, oils, or greases, including but not limited to petroleum oil, non-biodegradable cutting oil, or products of mineral oil origin, animal and/or plant oils used in food preparation, etc., in amounts that will cause interference or pass through.

## **Grease Trap Regulations**

1. Grease, fats, and oil interceptors shall be installed and maintained by Users operating Food Cooking Establishments. Grease Interceptors may also be required in Food Non-Cooking Establishments and other industrial or non-domestic users when, in the opinion of the Building Inspector, they are necessary for the proper handling of wastewater containing excessive amounts of grease, fats, and oils; except that such interceptors shall not be required for residential users. Further, variances for such interceptors may be granted as deemed necessary by the Director of Public Utilities. Interceptors shall be installed and maintained at the user's expense.

2. No user shall allow any wastewater discharge concentration from the grease interceptor to exceed 325 milligrams per liter (EPA Method 1664) or 275 milligrams per liter (EPA Method 413) in fats, oils, and greases. These limits shall be consistently maintained.

3. The temperature of wastewater discharging into any grease trap or interceptor shall not exceed 140° F (60° C).

4. All interception units shall be of type and capacity approved by the Building Inspector and shall be so located to be easily accessible for cleaning, inspection, and sampling. Such interceptors shall be inspected, cleaned of grease, sludge, debris, etc. and repaired as required in order to maintain minimum design capability of the grease interceptor, but not less often than every thirty (30) days. This maintenance shall be performed by the user at their expense.

5. The Public Utilities Director, in his/her discretion, may grant a variance to a user as it relates to the required grease trap/interceptor cleanout requirements based upon certified documentation that the requirements of this Chapter impose an unnecessary or unreasonable burden on the user. The Public Utilities Director may rescind or modify such variance if the quantity or concentration of the user's discharge has changed or causes a detriment to the City's sewer collection system.

6. Access manholes, with a minimum diameter of 24 inches shall be provided over each interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow and infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

7. Minimum design capability of the interceptor must be in accordance with the NC Uniform Plumbing Code and provide for a minimum hydraulic retention time of twenty-four (24) minutes at actual peak flow or 12 minutes at the calculated theoretical peak flow rate as predicted by the Uniform Plumbing Code fixture criteria, between the influent and effluent baffles with twenty (20) percent of the total volume of the grease interceptor being allowed for sludge to settle and accumulate.

8. Grease Interceptors that are fifty (50) pounds or larger in size must be cleaned out commercially. The grease, fats, and oils removed from a grease interceptor must be put in an

appropriate container and properly disposed of as solid waste or recycled commercially. Care must be taken to prevent grease, fats, and oils from entering the stormwater system or sanitary sewer system. No non-grease laden sources are allowed to be connected to any sewer line intended for Grease Interceptor service.

9. The user shall maintain a written record of interceptor maintenance for three (3) years. All such records will be available for inspection by the City at all times. The user shall submit written reports of such maintenance as requested by the City.

10. Any User required to install or upgrade a grease interceptor by the Building Inspector must complete the installation or upgrade of the grease interceptor within six (6) months after written notification from the Building Inspector. The size, type, and location of the grease interceptor shall be approved by the Building Inspector. If an obstruction of a City sewer main(s) occurs that causes a sanitary sewer overflow and the overflow can be attributed in part to the User, the User shall be required to install or upgrade a grease interceptor within thirty days after written notice from the City. In cases of sanitary sewer overflows, the City shall take appropriate enforcement actions, as set forth in the City's Industrial Pretreatment Enforcement Plan and the Sewer Regulations, against the User.

**APPENDIX C**  
**FORMS AND DRAWINGS**

**Monthly Grease Trap Maintenance Report for the Month of \_\_\_\_\_ 200\_**

This report is to be completed by the 7<sup>th</sup> of each month by the Establishment for the previous month reporting period. The report is to be kept on site at the Establishment so that it is available for inspection by the City of Goldsboro at all times.

Questions regarding this report should be referred to the Pretreatment Coordinator at 735-3329 ext. 103. By January 15<sup>th</sup> of each year, mail copies of the previous 12 months' reports to: City of Goldsboro, Attn: Pretreatment Coordinator, P. O. Drawer A, Goldsboro, NC 27533-9701.

**It is required by the City of Goldsboro Sewer Use Ordinance that grease traps must be inspected and cleaned out at a minimum of once every 30 days.**

1. Establishment Name: \_\_\_\_\_
2. Street Address: \_\_\_\_\_
3. Mailing Address: \_\_\_\_\_
4. Establishment Phone: \_\_\_\_\_ FAX: \_\_\_\_\_
5. Owner/Manager Name\*: \_\_\_\_\_
6. Other Contact Information if Different From Above: \_\_\_\_\_  
\_\_\_\_\_

**I certify that the grease trap at the above referenced Establishment was inspected and cleaned out by:**

7.

Date	Cleaned By	Witnessed By	Gallons Pumped	Grease Disposal Site	Remarks

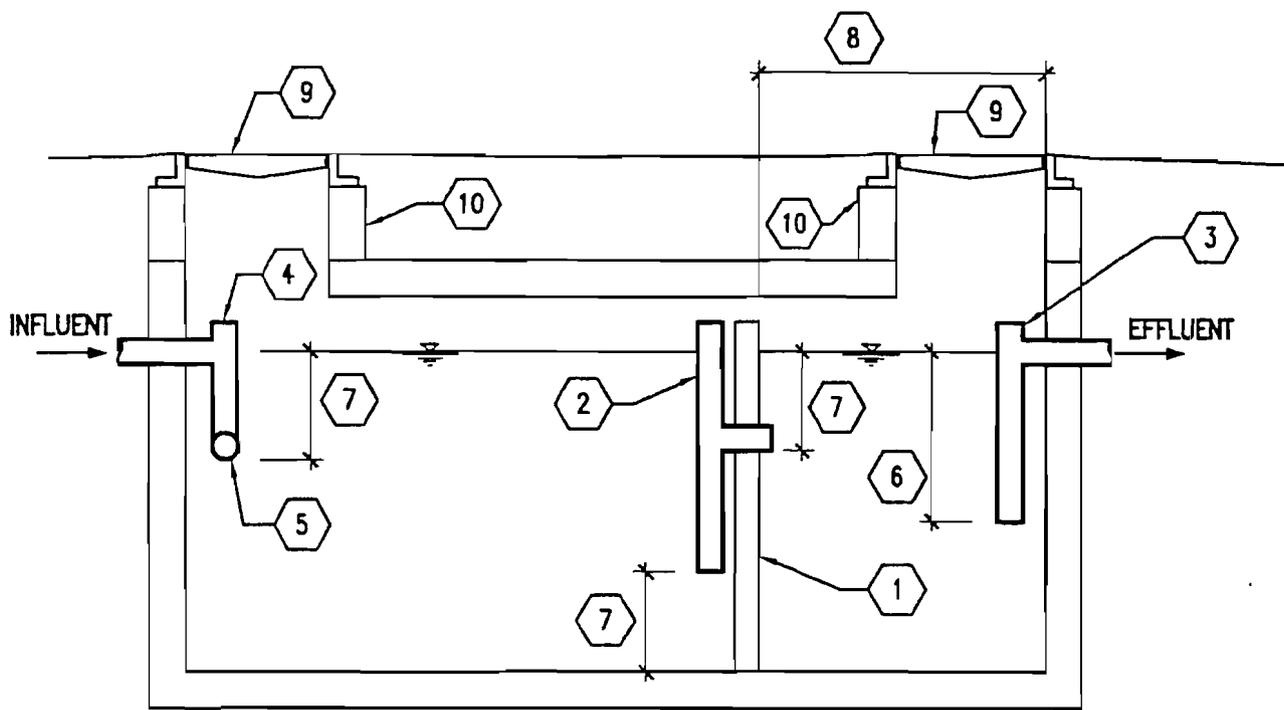
(If grease trap is cleaned out more than once per month, document each cleaning on the back of this page )

8. Note any problems found with dates and resolution to problems: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

9. \_\_\_\_\_ (Printed name of Owner/Manager\*)  
\_\_\_\_\_ (Signature of Owner/Manager\*) \_\_\_\_\_ (Date)

The information submitted on this report is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibilities of fines for knowing violations.

- \* The Owner/Manager listed on Line 5 above should be the same as listed on Line 9.
- \*\* Attach statements from licensed commercial company of cleaning(s) and maintenance to this report.



**KEYNOTES**

1. INTERIOR Baffle WALL.
2. TWO 4" MIN. DIA. SCH 40 PVC RISERS THROUGH Baffle WALL.
3. 6" EFFLUENT RISER & TEE, SCH 40 PVC. POSITION TEE UNDER ACCESS OPENING TO ALLOW EASY ACCESS TO COLLECT A SAMPLE.
4. SCH 40 PVC INFLUENT RISER.
5. INFLUENT DISPERSION TEE AT BOTTOM OF RISER.
6. EXTEND RISER TO APPROXIMATELY 1/2 OF LIQUID DEPTH.
7. APPROXIMATELY 1/3 OF LIQUID DEPTH.
8. 1/4 TO 1/3 OF INTERIOR LENGTH.
9. ACCESS MANHOLE AT GRADE, 24" MIN. DIA.
10. RISER SECTIONS, AS NECESSARY.

**GENERAL NOTES**

1. INTERIOR WIDTH SHALL BE APPROXIMATELY 1/2 OF LENGTH.
2. DESIGN FOR H-20 LOADING, IF SUBJECT TO VEHICULAR TRAFFIC.

**SECTION—TYPICAL GREASE SEPARATION DEVICE**

NOT TO SCALE

**STEWART ENGINEERING**  
 260 Town Hall Drive, Suite C  
 Morrisville, NC 27560  
 Tel: (919) 380-8750 Fax: (919) 380-8752

GREASE CONTROL PROGRAM  
**CITY OF GOLDSBORO**

**SECTION  
 TYPICAL GREASE  
 SEPARATION DEVICE**

DESIGNER R.N.V.	DATE NOV. 2002
PROJECT NO.	DRAWING NO. FOG—

## **APPENDIX D**

### **GREASE SEPARATION DEVICE SIZING GUIDANCE**

## Grease Separation Device (Grease Trap) Sizing Guidance

Minimum functional volumes recommended for Grease Separation Devices at various Food Preparation Facility categories are shown in the following table. Functional volume is defined as the tank volume with water level at the invert of the effluent pipe, typically the manufacturer's rated volume. Users please note that this sizing table is provided only to assist you in planning for your facility and preparing a submittal package to the City. The final Grease Separation Device volume will be calculated by the City's staff and could be larger, depending on kitchen fixtures and the nature of your business.

<b>Food Preparation Facility Category</b>	<b>Minimum Functional Volume (gallons)</b>
<b>Restaurants</b>	
Fast Food Burgers and Beef	1000
Fast Food Chicken	1200
Sandwich / Delicatessen (50 seats or less)	500
Sandwich / Delicatessen (more than 50 seats)	1000
Breakfast House (100 seats or less)	1000
Breakfast House (More than 100 seats)	1200
Steakhouse, Full Service Seafood, Cafeteria (200 seats or less)	1500
Steakhouse, Full Service Seafood, Cafeteria (more than 200 seats)	2000
Full Service Italian, Mexican, Chinese (100 seats or less)	1000
Full Service Italian, Mexican, Chinese (more than 100 seats)	1200
Mexican and Chinese Fast Food / Take-Out	1000
Pizza Delivery	750
<b>Grocery Stores and Convenience Stores</b>	
Grocery Store with Deli-Bakery	1500
Grocery Store w/o Deli-Bakery	1000
Convenience Store with deep fryer and/or grill	750
<b>School Cafeterias</b>	
Less than 500 Students and Faculty	1000
500 to 1000 Students and Faculty	1200
<b>Civic Facility, Church or Daycare Kitchens</b>	
Less than 200 seats or persons served	500
More than 200 seats or persons served	1000

# **APPENDIX E**

## **VARIANCE STUDY REQUEST PACKAGE**





## City of Goldsboro

H. O. Brewer A  
North Carolina  
27533-9701

(919) 735-6121

March 30, 2001

Mr. \_\_\_\_\_  
: Restaurant

RE: Grease Trap Cleaning Frequency Variance

Dear Mr. \_\_\_\_\_ :

You expressed interest in finding out more about the grease trap variance procedure when we spoke on the phone. There are three steps you must take prior to a grease trap variance request evaluation.

1. Write me a letter requesting a grease trap cleaning frequency variance. I have attached a sample letter (Attachment A) with the necessary information to facilitate this step.
2. Have your grease trap cleaned out by a commercial grease trap cleaning company and obtain documentation of this work, including the date of cleaning, from the commercial grease trap cleaning company.
3. Schedule an independent contracting company that has been approved by the City (see Attachment B) to conduct a study of your grease trap. This study must take place on the date that is representative of the study period for the extended time interval you have requested (i.e., 60 days, 90 days, etc). This study must include the nine (9) items that are listed in the sample letter (Attachment A). After the study is completed, a copy of the study will be sent by the independent contractor directly to me at the following address:

Karen H. Brashear, Public Utilities Director  
City of Goldsboro  
P.O. Drawer A  
Goldsboro, NC 27533-9701

Please give me a call if you have any questions regarding this process.

Sincerely,

Karen H. Brashear, Public Utilities Director  
735-3329, ext. 101

March 27, 2001

Karen H. Brashear, Public Utilities Director  
City of Goldsboro  
P.O. Drawer A  
Goldsboro, NC

RE: Grease Trap Cleaning Frequency Variance Request

Dear Ms. Brashear:

I understand that City sewer regulations require grease traps to be cleaned at least every thirty (30) days. There is a provision in the sewer regulations for a variance on the cleaning frequency of grease traps. It reads as follows:

“The Public Utilities Director, in his/her discretion, may grant a variance to a user as it relates to the required grease trap/interceptor cleanout requirements based upon certified documentation that the requirements of this Chapter impose an unnecessary or unreasonable burden on the user. The Public Utilities Director may rescind or modify such variance if the quantity or concentration of the user’s discharge has changed or causes a detriment to the City’s sewer collection system.”

As a representative of (food establishment name), I, (your name, manager/owner), would like to request a variance to the cleaning frequency for the grease trap at our establishment. I feel the grease trap can consistently maintain the effluent limits of 325 milligrams per liter (EPA Method 1664) or 275 milligrams per liter (EPA Method 413), accumulate less than twenty (20) percent of the total volume of the grease trap of settled sludge, accumulate less than twelve inches (12”) of floating grease if the grease trap cleaned less frequently than every thirty (30) days. I feel our grease trap does not need to be cleaned more frequently than every 60 days (example of an extended cleaning interval).

I proposed to have a study conducted by an independent contractor that has been approved by the City to provide documentation to evaluate whether our grease trap meets City requirements if cleaned out every 60 days (example of an extended cleaning interval). I have scheduled to have our grease trap cleaned out prior to beginning the study on April 15, 2001 (example) by XYZ Grease Trap Cleaning Company (example). On June 15, 2001 (example of a 60-day cleaning interval), the independent contracting company, Atlantic Environmental Associates (or Southern Testing & Research Laboratories), will conduct a study of our grease trap that includes the following information:

## ATTACHMENT A

2

1. Date and time the independent contractor is onsite gathering grease trap information. Include food establishment name and address.
2. Date the grease trap was last cleaned out, including a copy of the documentation of the work from the grease trap cleaning company.
3. Findings from a visual inspection that notes the overall condition of the grease trap *including, but not limited to, accessibility of grease trap for inspection, accessibility for grease removal, and accessibility for wastewater sampling activities. Also, note the finding of what repairs are needed on walls, baffles, piping, access openings, etc.*
4. Approximate measurement (in inches) of the grease trap (length" x width" x height") so that a volume calculation can be done as part of the study.
5. Measurement (in inches) of the sedimentation/sludge layer on the bottom of the grease trap. (The sedimentation should not exceed 20% of the total grease trap volume.)
6. Measurement (in inches) of the floating grease layer. (The floating grease layer should not exceed 12 inches.)
7. Measurement of the pH of the grease trap effluent (water leaving the grease trap).
8. Take a grab sample of the grease trap effluent. Have the sample analyzed for concentration of fats, oils, and greases using either EPA Method 1664 or EPA Method 413 by an analytical laboratory certified in the State of North Carolina.
9. A signature of the independent contractor stating, "The information submitted in the grease trap study is, to the best of my knowledge and belief, true, accurate, and complete."

The a copy of the study documentation as described above will be sent directly by the independent contracting company to you for your review, Ms. Brashear, so you can evaluate the documentation for the requested variance.

I look forward to your response.

Sincerely,

Mr. John Doe, Manager  
ABC Restaurant  
123 Main Street  
Goldsboro, NC 27530

## ATTACHMENT B

### City of Goldsboro Approved Contractor List for Grease Trap Cleaning Frequency Variance Study

The follow two contracting companies have been approved by the City to conduct the Grease Trap Cleaning Frequency Variance Study. The contact person for these companies are listed below:

- Mike Outlaw  
Atlantic Environmental Associates  
P.O. Box 6182  
Raleigh, NC 27628  
(919) 303-6524 (office); (919) 821-7217 (FAX)
  
- Jeremy Brown  
Southern Testing & Research Laboratories, Inc.  
3809 Airport Drive  
Wilson, NC 27896  
(252) 237-4175 (office); (252) 237-9341 (FAX)

**The Grease Trap Cleaning Frequency Variance Study must contain the following: (A copy of the completed study will be sent by the contractor to the Public Utilities Director, City of Goldsboro, P.O. Drawer A, Goldsboro, NC 27534.)**

1. Date and time the independent contractor is onsite gathering grease trap information. Include food establishment name and address.
2. Date the grease trap was last cleaned out, including a copy of the documentation of the work from the grease trap cleaning company.
3. Findings from a visual inspection that notes the overall condition of the grease trap including, but not limited to, accessibility of grease trap for inspection, accessibility for grease removal, and accessibility for wastewater sampling activities. Also, note the finding of what repairs are needed on walls, baffles, piping, access openings, etc.
4. Approximate measurement (in inches) of the grease trap (length" x width" x height") so that a volume calculation can be done as part of the study.
5. Measurement (in inches) of the sedimentation/sludge layer on the bottom of the grease trap. (The sedimentation should not exceed 20% of the total grease trap volume.)
6. Measurement (in inches) of the floating grease layer. (The floating grease layer should not exceed 12 inches.)
7. Measurement of the pH of the grease trap effluent (water leaving the grease trap).
8. Take a grab sample of the grease trap effluent. Have the sample analyzed for concentration of fats, oils, and greases using either EPA Method 1664 or EPA Method 413 by an analytical laboratory certified in the State of North Carolina.
9. A signature of the independent contractor stating, "The information submitted in the grease trap study is, to the best of my knowledge and belief, true, accurate, and complete."