JOHNSON COUNTY WASTEWATER
FOOD SERVICE FACILITIES

Best Management Practices (BMPs) for Maintaining Exterior Grease Interceptors		
BMP	**Reason For**	**Benefits to Food Service Facility**
Witness all grease interceptor cleaning/maintenance activities to ensure the grease interceptor is in proper operating condition.	Grease interceptor pumpers may take shortcuts. The establishment manager is responsible for making sure that the cleaning complies with the requirements of the Johnson County Sewer Use Code.	The facility will ensure it is getting value for the cost of cleaning the grease interceptor. Otherwise, the establishment may be paying for cleaning more often than necessary.
Clean grease interceptors routinely.	Grease interceptors must be cleaned a minimum of every 90 days to ensure that grease accumulation does not cause the interceptor to operate poorly (unless a variance has been approved). The cleaning frequency is a function of the type of facility, the size of the interceptor, and the volume of flow discharged by the facility.	Routine cleaning will prevent plugging of the sewer line between the food service facility and the sanitary sewer system. If the line plugs, the sewer line may back up into the facility, and the business will need to close until someone is hired to unplug it.
Keep a maintenance log.	The maintenance log serves as a record for the interceptor. It is required by the Johnson County Sewer Use Code to ensure that grease interceptor maintenance is performed on a regular basis.	The maintenance log can help the facility optimize cleaning frequency to reduce cost.

Best Management Practices (BMPs) for Preventing Fats, Oils, and Grease from Entering Creeks and Streams through the Storm Drain System		
BMP	**Reason For**	**Benefits to Food Service Facility**
Make sure outside grease dumpster lids close properly and that oil storage containers have lids. Some local jurisdictions will have BMPs in place for stormwater also.	Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow will eventually reach the stormwater system and nearby streams.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain or streams might also result in legal penalties or fines.
Locate grease dumpsters and storage containers away from storm drain catch basins.	The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to the dumpster, as well as oil and grease that may “ooze” from the dumpster.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain or streams might also result in legal penalties or fines.
Routinely clean kitchen exhaust system filters.	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain or streams might also result in legal penalties or fines.