

## CITY OF SPOKANE DEPARTMENT OF WASTEWATER MANAGEMENT INDUSTRIAL PRETREATMENT PROGRAM



## BEST MANAGEMENT PRACTICES (BMPs) FOR KITCHEN WASTE

The City of Spokane Riverside Park Water Reclamation Facility (RPWRF) collects and treats sewage from domestic and industrial sources. Certain industries have the potential to discharge hazardous chemicals and other materials that can have a negative impact on our treatment plant.

The by-products of food preparation and cleanup can harm the environment if they enter the storm or sanitary sewer system. When it rains, oil and grease not properly disposed of may be washed into the storm drain system. Oil, grease and food particles that get into sewer pipes can cause blockages and potentially harm RPWRF.

## WHAT ARE BMPs?

BMPs are activities and procedures that your business performs to prevent negative impacts at the City of Spokane RPWRF. The BMPs include but are not limited to:

- Regularly inspect and maintain storage containers.
  - o Place materials in rigid, durable, water-sealed and rodent-proof containers.
- Store materials inside a building or build a covered area that is paved and designed to prevent runoff from entering storm drains.
- Install removable screens on all kitchen drains to prevent food from clogging the sanitary sewer system.
- Install and properly maintain grease trap(s) or grease interceptors.
- Save fats, oils, and grease (FOG) for recycling in tallow bin or other sealed containers.
  - O Never pour into sink, floor drain or storm drain.
  - O Do not contaminate recyclable fats with waste grease from an oil/water interceptor or grease trap.
- Never dispose of waste grease in the storm drain or storm channel, or into the sanitary sewer system.
- Do not dispose of hazardous waste down the drain.
  - Hazardous waste includes used cleaners and rags soaked with solvents, floor cleaners and detergents.

If you have any questions about how to handle your wastewater, please contact us for guidance:

City of Spokane Riverside Park Water Reclamation Facility (509) 625-4600

\*\*\*\*\*\*\*\*More information on the reverse\*\*\*\*\*\*\*

To Do	Why?	Benefits
Train Employees.	Employees help eliminate grease blockages and sewer spills.	Avoid sewer blockages, fines and environmental issues.
Display "No Grease" information in the workplace.	Reminds employees to reduce Fats, Oils and Grease (FOG) in the kitchen.	Minimize grease discharge; reduce cleaning and disposal costs.
Scrape or dry-wipe excess food and grease from cookware; dispose in trash.	Keeps grease out of traps and interceptors.	Reduce cleaning frequency, reduce maintenance costs.
Install removable screens on all kitchen drains.	Prevent food from clogging the sewer system.	Reduce grease and food in traps and interceptors.
Keep hot water to drains less than 140° F.	Hot water dissolves grease and pushes it to the sewer pipe.	Reduce costs to heat water; prevent FOG "pass through" in grease interceptors.
Don't overfill FOG containers.	Prevent slippery FOG spills.	Keep employees safe.
Pour cooking grease, liquid oil, into covered grease container.	Reduces amount of grease discharged to the sewer.	Reduce grease waste and garbage fees.
Use spill kits.	Absorb spilled grease and oil.	Reduce material in grease traps and interceptors.
Routinely clean kitchen exhaust system filters/hoods.	Grease and oil in kitchen exhaust system can accumulate on the roof and may enter the storm drain system when it rains.	Protect local waterways. Avoid penalties for fines for polluting water.

## **IMPORTANT CONTACT INFORMATION**

For more information about:

Hazardous waste handling contact: Department of Ecology (509) 329-3400

Hazardous spills contact: Spokane Fire Department 9-1-1

Large volumes of spills that are not hazardous to human health and the environment contact:

Sewer Maintenance (509) 625-7900

RPWRF (509) 625-4600 (days) or (509) 625-4610 (after hours)

Proper disposal of materials and recycling contact:

City of Spokane Solid Waste Department (509) 625-7878