

Village of South Barrington
Best Management Practices (BMPs) for Sanitary and Storm Sewers Survey

Business Name: _____ Completed By: _____ Date: _____

Instructions: Please indicate your compliance with each practice with an X in Yes, No or Not Applicable.

PRACTICES TO PREVENT BLOCKAGES IN THE SANITARY SEWER SYSTEM						
YES	NO	N/A	BMP	Reason For	Benefits to Food Establishment	
			Train kitchen Staff and other employees about how they can ensure BMP's are implemented.	People are more willing to support an effort if they understand the basis for it.	All of the subsequent benefits of BMP's will have a better chance of being implemented.	
			Post "NO GREASE" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.	
			Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 160° F, but the Plumbing Code prohibits discharging the dishwasher water to grease traps.	Temperatures in excess of 140° F will dissolve grease, but the grease can recondense or solidify in the sanitary sewer collection system as the water cools.	The food service establishment will reduce its cost for the energy - gas or electric - for heating water.	
			Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing in a 50-100 ppm bleach solution. Water temperatures are less than 140° F (see above).	The three-sink system uses water temperatures less than 140° F where a mechanical dishwasher requires a minimum temperature of 160° F (see above). Note: The Plumbing Code prohibits the discharge of dishwasher water to grease traps.	The food service establishment will reduce its cost for the energy - gas or electric - for heating water for the mechanical dishwasher.F26	
			Recycle waste cooking oil.	There are many waste oil recyclers throughout Illinois. This is a cost recovery opportunity.	The food service establishment will be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.	
			"Dry wipe" pots, pans and dishware prior to dishwashing.	The grease and food that remains in pots, pans and dishware will likely go to the landfill. By "dry wiping" and disposing in a garbage receptacle, the material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors which will require less frequent cleaning, reducing maintenance costs.	
			Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by the solid waste haulers.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.	

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PRACTICES TO PROPERLY MAINTAIN GREASE TRAPS AND INTERCEPTORS TO PREVENT INTRODUCTION INTO THE SANITARY SEWER						
YES	NO	N/A	BMP	Reason For	Benefits to Food Establishment	
			Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.	Grease trap/interceptor pumpers may take shortcuts. The establishment manager should inspect the cleaning operation to ensure it is consistent with standard procedures so they are more assured of getting full value for their money.	The establishment will ensure it is getting value for the cost of cleaning the grease trap or interceptor. Otherwise the establishment may be paying for cleaning more often than necessary.	
			Clean undersink grease traps weekly. If grease traps are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased.	Undersink grease traps have less volume than grease interceptors. Weekly cleaning of undersink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor. If the establishment does not have a grease interceptor, the undersink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the local sewer agency may require installation of a grease interceptor.	This will extend the length of the cleaning cycle for grease interceptors that the establishment maintains.	
			Clean grease interceptors routinely.	Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly. The cleaning frequency is a function of the type of establishment, the size of the interceptor and the volume of flow discharged by the establishment.	Routine cleaning will prevent plugging of the sewer line between the food service establishment and the sanitary sewer system. If the line plugs, the sewer line may back up into the establishment, and the business will need to hire someone to unplug it.	
			Keep a maintenance log.	The maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It is needed to ensure that grease trap/interceptor maintenance is performed on a regular basis.	The maintenance log serves as a record of the cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce costs.	

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PRACTICES TO PREVENT FATS, OIL AND GREASE FROM ENTERING CREEKS AND STREAMS THROUGH THE STORM DRAIN SYSTEM					
YES	NO	N/A	BMP	Reason For	Benefits to Food Establishment
			Cover outdoor grease and oil storage containers.	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 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.	(As above)
			Use absorbent pads or other material in the storm drain catch basins if grease dumpsters and containers must be located nearby. Do not use free flowing absorbent materials such as saw dust or "kitty litter".	Absorbent pads and other materials can serve as an effective barrier to grease and oil entering the storm drain system.	(As above)
			Use absorbent pads or other material to clean up spilled material around outdoor equipment, containers or dumpsters. Do not use free flowing absorbent materials such as saw dust or "kitty litter".	Absorbent pads or materials can help clean up grease and oil that is spilled on the ground and prevent it from flowing to the storm drain system.	(As above)
			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.	(As above)