

**Hamilton County Water & Wastewater Treatment Authority**  
**FOOD SERVICE ESTABLISHMENT GREASE CONTROL INSPECTION FORM**

Inspection Date: \_\_\_\_\_

Facility Name: \_\_\_\_\_

Facility Representative: Mr./Ms. \_\_\_\_\_ Title: \_\_\_\_\_

Phone: \_\_\_\_\_ Owner/Regional Manager Name: \_\_\_\_\_

Facility Address: \_\_\_\_\_ Mail Address: \_\_\_\_\_  
\_\_\_\_\_  
(if different) \_\_\_\_\_

Sewer Map ID: \_\_\_\_\_ Sewer Plat ID: \_\_\_\_\_ GPS ID: \_\_\_\_\_

1. Grease Interceptor?  Yes  No      2. Interceptor Size (gallons)  500  750  1000  1500  2000  
(For #1, if "NO" then go to #14)       3000  Two interceptors in series      Other \_\_\_\_\_

3. Manhole Access to interceptor:  1  2  3  4      4. Estimated Grease Layer Depth: \_\_\_\_\_

5. Effluent T visible?  Yes  No      6. Effluent T attached & in good condition:  Yes  No  Unknown  
(inspector can see the T)

7. Grease Interceptor Hauler Used: \_\_\_\_\_      8. Bacteria / Enzymes used:  Yes  No  
9. Product Name: \_\_\_\_\_

10. Frequency Interceptor Cleaned? \_\_\_\_\_      11. Complete Contents Pumped?  Yes  No

12. Records of Maintenance/Cleaning Available?  Yes  No      13. Last date cleaned: \_\_\_\_\_

Grease Trap  
14. Grease Trap?  Yes  No      15. Location:  Under sink trap  Floor trap  Outside "floor" trap  
(For #14, if "NO" then go to #20)

16. Grease Trap flow-through rating / grease capacity Estimate:  5 gpm/10 lb  10 gpm/ 20 lb  15 gpm/ 30 lb  
 20 gpm/40 lb  35 gpm/70 lb  50 gpm/100 lb      Other: \_\_\_\_\_

17. Frequency Trap is cleaned: \_\_\_\_\_      18. Maintenance/Cleaning Records:  Yes  No

19. Grease Trap comments/location disposed of waste: \_\_\_\_\_

BMPs & outside conditions, other than grease interceptor or trap  
20. Best Management Practices Implemented  Yes  No      21. Grease Recycle Bin  Yes  No

22. Cleanout Covers missing or damaged?  Yes  No (# Cleanout covers missing: \_\_\_\_\_ damaged: \_\_\_\_\_)  
(Facility needs to repair missing or damaged cleanout covers immediately)

23. FOG impact at dumpster or around recycle bin?  Yes  No (if Yes, give explanation below)

24. DOWNSTREAM MANHOLE:  Evidence of Grease in Manhole ( slight  moderate  heavy)

Comments: \_\_\_\_\_

25. SAMPLE POINT Access?  Yes  No      Effluent Temp: \_\_\_\_\_ Effluent pH: \_\_\_\_\_

26. Sample point ID:  Interceptor Effluent T  Downstream MH  Cleanout  Sample drop box

27. Picture ID: \_\_\_\_\_ // \_\_\_\_\_ of Interceptor  of downstream MH  other: \_\_\_\_\_

Visual inspection results, comments: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Inspector Name: \_\_\_\_\_ Signature: \_\_\_\_\_

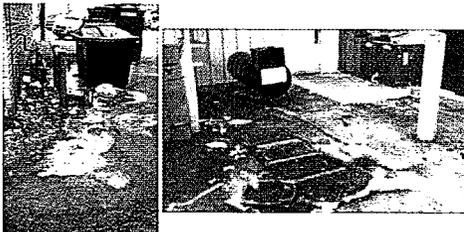
Facility Representative Signature: \_\_\_\_\_

Inspection form copy provided to facility?  Yes

## STORMWATER...

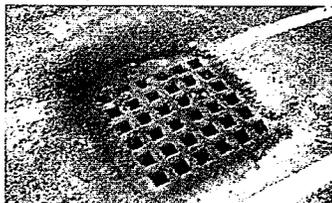
### MINIMIZE YOUR RESTAURANT'S STORMWATER IMPACTS

1. **Maintain clean area around the grease recycle bin.** Make employees aware to be careful not to spill any fats, oils and grease. If there is a spill, clean it up immediately.



Stormwater impact from recycle bin spill

2. **Do NOT pour oils or grease down storm grates, storm drains, sewer drains or on the ground.**



Grease evidence at storm grate. Grease was discharged into stream. Enforcement action was taken.

3. **Clean vent hoods regularly** to prevent fats, oils and grease discharge to the roof of your facility or on ground near your facility.
4. **Design and locate dumpsters and outdoor wash areas** to minimize stormwater impacts.

For more information on the Hamilton County WWTAs Grease Management & Control Program contact:

Hamilton County Water & Wastewater  
Treatment Authority (WWTA)  
1250 Market Street, Suite 3050  
Chattanooga, TN 37402  
Mr. Jackie Tinker (209-7842)

## BEST MANAGEMENT PRACTICES

### BMPs

Following these BMPs will help prevent blockages in your plumbing system and prevent negative impacts to the Hamilton County WWTAs Sewer System.

1. Recycle waste cooking oil. Buildup of oil & grease on pots & pans should be scraped off into a waste grease container before washing pots and pans.
2. Make sure you have grease control equipment installed, maintained & operating properly.
3. Post "NO GREASE" signs above sinks,
4. Remove all non-permitted "garbage" grinders used for plastic, paper products, food preparation waste, inert materials or garden refuse — these "garbage" grinders are not allowed as per HC WWTAs Rules and Regulations, except by permit. These will contribute to grease discharge and will decrease efficiency of interceptors and traps.
5. "Dry wipe" all pots, pans, plates prior to dishwashing. As much food and grease particles as possible need to be wiped off into approved recycle or solid waste containers.
6. Use strainers in sink drains to catch food scraps & other solids, and empty drain strainers into the trash.
7. Train & educate kitchen staff that grease control is important and inform them how they can work to provide a positive impact on the environment and your plumbing system.

## Food Service Establishments

# FATS, OILS & GREASE CONTROL



Hamilton County  
Water &  
Wastewater  
Treatment  
Authority (WWTA)

and

Hamilton County  
Health Department



**All Restaurants and Food  
Service Establishments  
need to control fats, oils &  
grease discharges  
from their facility  
as per  
Hamilton County WWTA  
Sewer Use Rules and  
Regulations for Wastewater  
Collection Systems**

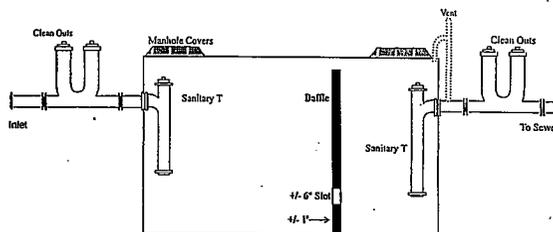
# FATS, OILS & GREASE . . . the #1 cause of sewer backups

What problems are caused by fats, oils & grease? Raw sewage overflows, rancid odors, expensive cleanup, repair & replacement of damaged property, potential contact with microorganisms that can cause diseases such as hepatitis & gastroenteritis.

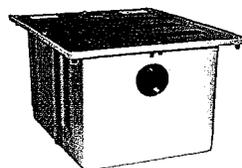
Why should food service facilities care? The Hamilton County Water & Wastewater Treatment Authority (WWTA) will be conducting fats, oils, & grease control inspections, also the Hamilton County Health Dept. will be asking about grease control equipment & maintenance. Failure to cooperate can result in a notice of violation and other enforcement action.

## GREASE CONTROL EQUIPMENT

**GREASE INTERCEPTOR:** an underground tank with usual capacity of 1000 to 2000 gallons. Interceptors need to be cleaned (pumped out) of complete contents at a recommended minimum of every 90 days. Some larger facilities will need to pump interceptors more frequently (i.e. monthly).



**GREASE TRAP:** an indoor, "under the sink" unit with usual capacity of 5 to 50 gallons. The minimum sizing requirements for a grease trap is 20 gallons per minute/40 lbs. grease. Grease Traps should be checked at least one time per week and cleaned regularly to prevent grease discharges from your facility.



**RESTAURANTS & FOOD SERVICE ESTABLISHMENTS:  
Need to make sure they:**

1. have **GREASE CONTROL EQUIPMENT** (a grease interceptor or a grease trap) **INSTALLED**,
2. **maintain** (routinely clean, or pump out) grease control equipment,
3. **keep records** on-site of grease control equipment pumping / cleaning and maintenance to provide Hamilton County Water & Wastewater Treatment Authority (WWTA),
4. **implement** **BEST MANAGEMENT PRACTICES (BMPs)** - *list is provided in this brochure.*