

## Alachua County Water Quality Code

Chapter 77 (Ordinance 02-27) prohibits non-storm water discharges into storm water management systems, which includes most roads.

### The Storm Drain System

was built to collect and transport rain to prevent flooding in urban areas. In most areas, anything that flows or is discharged into the storm drain system goes directly into local creeks without any treatment.



### Only Rain Down the Drain!

Fats, oils, and grease (FOGs) from food preparation activities can cause problems in public and private (i.e. - your responsibility) sewer lines. Grease blockages are responsible for the majority of sanitary sewer overflows in which raw sewage is discharged into local water bodies.

### Resources

Alachua County Environmental Protection Department  
[www.AlachuaCountyWater.org](http://www.AlachuaCountyWater.org)

Gainesville Clean Water Partnership  
[www.GainesvilleCreeks.org](http://www.GainesvilleCreeks.org)

# GREASE GUIDELINES



- ▶ Don't leave the lids to grease bins open to the weather.
- ▶ Keep collection bins or barrels in areas protected from traffic and weather and away from storm drains.
- ▶ Keep collection bins in an area where spills will be contained.
- ▶ Clean up grease spills by scraping up as much as possible before mopping.
- ▶ Absorb cooking oil spills with dry oil absorbents (kitty litter). Place the used absorbent inside two plastic bags or other sealed container and dispose of it in the trash.
- ▶ Clean hood filters and dispose of mop water to sinks that flow to grease interceptors before being released to the sanitary sewer.



## for Food Preparation Industry



### In this guide:

- Description of the requirements for the disposal of waste and wastewater generated from food service establishments.
- How to prevent Sanitary Sewer Overflows (SSOs).
- Information on Best Management Practices (BMPs) to comply with the Alachua County Water Quality Code regulations.



# BEST Management Practices

▶ Sloppy housekeeping and grease management can lead to costly plumbing repairs, fines, sanitary sewer overflows, and pollution of our local waterways.

▶ Good housekeeping is the first step in a good grease management program.

Here are some tips to help you:

## Deep Fat Fryers

Put waste grease in a container, then pour it into the rendering barrel for recycling. Wipe the fryer down with paper towels and dispose of them with solid waste. Wash out remaining grease (not much).

## Grills, Roasters, and Broilers

Empty drip pans into the rendering container and wipe everything off with paper towels. Dispose of these with the solid waste. Any remaining grease can be washed off.

## Gravy and Sauce

Wipe greasy pans and dishes prior to washing, putting leftover material into the rendering container. Residues should go out with the solid waste.

## Butter and Butter By-Products

Pre-scrape utensils and containers prior to washing and dispose of non-recyclable materials in the solid waste.

## Meat Scraps and Trimmings

Wipe meat processing equipment with a paper towel prior to cleaning and put meat trimmings into the rendering container. Recycle floor sweepings or put them in the solid waste.

## Avoid Using the Garbage Disposal

Garbage disposals send unwanted food by-products



into the sanitary sewer where they will drop out of solution, build up on the walls of your sewer, and cause a backup (possibly into your business).

## Keep Your Sink Strainers In Place

The best way to stop backups is to eliminate the source. Small food particles should be cleaned often from sink strainers and disposed of as solid waste.

## Recycle Unprepared Food Waste

Recycling is the preferred method of disposing of significant volumes of food waste. Use rendering barrels or food waste barrels. Small quantities of food can be disposed of in the solid waste.

## Maintain Traps and Interceptors

Small kitchen-sized traps should be cleaned at least weekly, sometimes more often. This can be done in-house by kitchen staff. Larger vault-sized interceptors must be cleaned on a regular cycle, depending on the amount of grease accumulated.



## Grease Renderer

An organization will pick up recyclable grease from food service operations at little or no charge.

## Grease Trap or Interceptor

An automatic or manual device that separates and retains oils and other light liquids intended for proper disposal, rendering, and recycling.

## Pretreatment Coordinator

A designated city employee who oversees discharges to the city wastewater treatment facility. Pretreatment coordinators will often implement the city oil and grease program. **Call GRU (352) 334-3400 or your city's service provider.**

## Sanitary Sewer Overflow (SSO)

Overflow of a sewer. The U.S. Environmental Protection Agency estimates that up to 80% of SSOs are caused by oil and grease blockages.



Mop water must be disposed of in an area that is plumbed to the sanitary sewer.

You are likely to receive a fine if you dump mop water to a parking lot or road.

See back for grease guidelines.

