

Best Manager Practices (BMP)

- Educate and train kitchen staff and other employees that grease control is important and inform them how they can work to provide a positive impact on the environment and your plumbing system.
- Post "NO GREASE" signs about sinks and on front of dishwashers.
- Recycle waste cooking oil. DO NOT pour down sinks or any other kind of drain. DO NOT pour into any storm grate or on the ground.
- "DRY WIPE" pots, pans and dishware prior to dishwashing.
- Dispose of food waster by recycling and or solid waste removal.
- Observe all grease traps or interceptor cleaning/ maintenance activities to ensure the device is properly operating and serviced.
- Cover outdoor grease recycling containers.
- Do not discharge food waste and scraps into any type of grease removal device.
- Keep a maintenance log on-site of grease control equipment plumbing/cleaning and maintenance to provide to the inspectors.
- Food grinder use is discouraged due to build up od solids in the sewer pipe.
- Dispose of food items in the trash.

Contact Us

Phone: (865) 435-7722 opt 1

Email: oswater@comcast.net

Web: <https://oliversprings-tn.gov>

GREASE IS YOUR DRAIN'S WORST ENEMY!



Terms:

FSE= Food Service Establishments

GCE= Grease Control Equipment

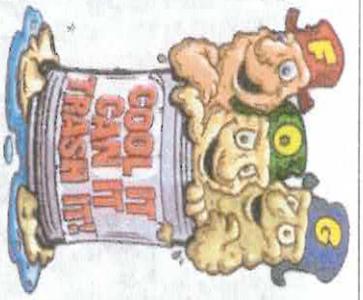
FOG= Fats, Oils and Grease

Town of Oliver Springs

Fats, Oils and Grease Program (FOG) – Management Program Compliance Brochure (Ordinance #2013-7-2 and #2013-03-01)



Town of Oliver Springs
717 Main Street
Oliver Springs, TN
37840



Where to Start?

1. Apply for Grease Trap/Grease Interceptor (GCE) permit at City Hall.

Which applies to your FSE?

- A. An existing FSE with GCE already in use.
- B. An existing without GCE in use.
- C. A new FSE with or without GCE

If you qualify under:

- A. You will need to complete an application to the Town of Oliver Springs so that determination can be made as to your need for GCE for your FSE, pay permit fees and schedule initial inspection.
- B. You will need to complete the application process to the Town of Oliver Springs so that determination can be made or the or the type or size of GCE is needed for your facility, pay permit fees, purchase and install GCE with licensed plumber, schedule initial inspection after installation is complete.

FOG PERMIT FEE SCHEDULE

Initial Permit Fees:

Existing FSE with GCE already in use	\$60.00
Existing FSE without GCE in use	\$70.00
New FSE	\$80.00

Renewable yearly fee @ \$60.00

Inspection Fee Schedule:

Initial Inspection	No Charge
1 st re-inspection fail	\$75.00
2 nd re-inspection fail	\$100.00
3 rd re-inspection***	\$125.00

*** Appearance before Water Board required

Applicable charges for non-compliance of FOG Ordinance(s)

Clean-up charges:

3 men per hour \$150.00 p/h

Machine hours/chemical cost including fuel cost:

Backhoe \$150.00 p/h

Flush Truck \$150.00 p/h

Chemical Cost AT COST

Line AT COST

Sand AT COST

FIGHT THE GREASE MENACE!

Learn More!



GCE MAINTENANCE

There are 2 basic types of GCE (Grease Control Equipment)

1. Under the sink traps: Remove/Clean all grease and food solids every 30 days or when trap shows to be 25% or more occupied with FOG. Keep full records of all grease trap cleanings for your inspections.

*** Each FSE will need to consult with a licensed Grease Waste Hauler for the cleaning and removal of all FOG byproducts.

2. Floor traps: Remove/Clean all grease and food solids every 30 days, make sure there is an inlet and outlet 'T' (or baffle) to prevent grease discharge, or a flow restrictor device installed prior to the trap. The floor trap should have a mid-wall baffle to allow for grease separation. Some facilities may need to clean their traps every 2 weeks to prevent 25% of the capacity occupied by grease and food solids. Keep records of cleaning and where grease and solid foods are disposed. Have a trap certified annually and submit certification to the City.