



## WASTEWATER COMPLIANCE FOR FAST FOOD FACILITIES & MILITARY DINING FACILITIES (DFAC)

It is important for military, civilian, and contractors working at food service facilities or dining facilities (DFAC) to know that food wastes, fats, oil, and grease (FOG), and wash water are discharged into the wastewater collection system. The Army wants to reduce the amounts of pollutants being discharged (fats, oil, grease, disinfectants, and degreasers).

The suggestions in this brochure can help you prepare for inspection from the wastewater collection system owner or the City and County of Honolulu. If your facility is located in Aliamanu Military Reservation, Fort Shafter, or Tripler Army Medical Center, the Army's wastewater is discharged to and treated by the City's Sand Island Wastewater Treatment Plant (WWTP). Your facility should have a grease trap that is permitted with the City.

If your facility is located in Schofield Barracks, Wheeler Army Airfield, East Range, or Helemano Military Reservation, the Army's wastewater is discharged to and is treated by Aqua Engineers' Schofield WWTP. Please review and familiarize yourself with the following DFAC management tips in order to help avoid violations that could result in fines.

### ***Keeping pollutants from food facilities out of the wastewater system helps the environment.***

Food facilities include restaurants, cafeterias, bakeries, coffee shops and grocery stores. Discharging excessive amounts of solids and FOG is a concern of both City and Aqua Engineers.

#### **Storm drains vs. sanitary sewers**

***Storm drains and sanitary sewers have two distinct functions. It's important to understand the difference.***

Storm drains are intended to collect and transport runoff from rainfall. Storm drain systems do not remove pollutants from water before it is discharged into streams and rivers. These are typically the drains and curb inlets found in streets and in parking lots. Storm drains are not intended to receive food waste or FOG.

Sanitary sewers collect wastewater from indoor plumbing such as garbage disposals, toilets, sinks, dishwashers, and floor drains. The collected wastewater flows to a sewage treatment plant. The treatment plant removes many pollutants from wastewater before it is discharged to the Dole irrigation ditch (Schofield WWTP) or to ocean (Sand Island WWTP).

#### **Food Wastes**

- "Dry Wipe" dishes to remove food waste.
- "Dry Wipe" pots and pans to remove food waste prior to washing.
- Always use pan liners to hold cooked rice. Use pan liner if rice is cooked in pans (ovenable 400 degrees F pan liners).
  - Always use a stainless steel basket strainer in the sink where pots and pans are being cleaned.
  - In addition, always have the original sink screen in place prior to washing pots and pans.
- Food wastes should be disposed of into the exterior recycling food waste container.



#### **Fats, Oil, and Grease (FOG)**

- "Dry Wipe" dishes to remove excess fat and food.
- Fry oil, oil drippings from roasting or frying should be disposed of in exterior 55-gallon drum designated for recycling food oils.
- Capture oil during the cleaning of hood vents.
- Sweep floors to remove fat and food debris prior to wash down.
- For meat processing rooms use fine mesh screens in floor drains to capture fat and food debris prior to wash down.

#### **Garbage Disposals**

- Dining facilities should not have a garbage disposal since it encourages the disposal of food waste into the wastewater collection system.
- Replace garbage disposal units with food pulpers or food grinders that dispose of food into a solid waste container.

#### **Disinfectants and Cleaners**

- Minimize the use of dish soap since soap emulsifies FOG and enable it to bypass the grease trap.
- Clean floor mats, garbage cans and other large pieces of equipment at a mop sink or interior floor drain.
- Do not clean food pans outdoors or wash food into the storm drain inlet.

#### **Grease Traps**

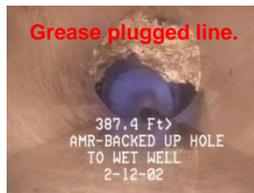
- Keep your grease trap pumping log posted and current by having your service contractor record grease trap pumping volumes, cleaning, and dates.
- Observe the pumping of your grease trap to determine what are predominate food materials or FOG being deposited into the grease trap.



- If there is an excessive amount of clear brown oil floating at the surface of the grease trap, your BMPs to capture FOG will need to be improved.
- If the inspector observes more than 25% of the volume of the

grease trap to contain food and FOG, your food service operation may not be adhering to the above BMPs.

## THE SANITARY SEWER



FOG that escapes the grease trap eventually collects in the downstream wastewater lines and may accumulate and cause a blockage with wastewater discharging out of a

manhole and being released into areas that may pose a public health risk.

Hazardous wastes may never be discharged to the sanitary sewer. Facilities with grease traps must comply with the Industrial Wastewater Discharge Permit issued to them.

## EDUCATION AND TRAINING:

Your success in following these guidelines depends on an effective training program. Discuss the contents of this brochure with all your personnel. Have your personnel implement the above BMPs.

Train all military and civilian personnel upon hiring and annually thereafter on stormwater compliance, personal safety, hazardous material management, and proper methods for handling and disposing of hazardous waste. Ensure that all employees understand appropriate disposal methods for different types of waste.

## CALL FOR MORE INFORMATION:

DIRECTORATE OF PUBLIC WORKS:	
Recycling Center:	655-0011
Hazardous Material Control Point (HAZMAT supply):	656-0720
Hazardous Waste Turn In (TAP):	656-0866

Hazardous Waste Prg Mgr:	656-7001
Environmental Training:	656-3088
Clean Water Prg Mgr:	656-3105 / 3086
Chief Env Insp:	656-3088
AQUA ENGINEERS	
Main Office	621-3098

## CONSEQUENCE MANAGEMENT:

- The way we perform our work at our facility will produce an outcome. The Army is interested in always being compliant with local wastewater regulations.
- The Army previously received Notice of Violations (NOVs) for numerous wastewater spills. There were a large number of spills resulting from FOG plugged lines. The Army spent over \$26,000,000 from 1997 to 2004 for various wastewater projects.
- This diverted needed maintenance dollars away from other repair projects. These NOVs forced changes in our business process.
- If the Army were to receive more NOVs, the consequences may include reduced facility repairs; stricter control and documentation of facility operations; and increased inspections from outside regulators. The Army wants the facility and its personnel to be wastewater compliant to avoid fines and further restrictions.

Reference: City and County of Honolulu, Department of Environmental Services, "The Food Industry Can Help Protect Our Waters For Live", 10/10/2002.

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