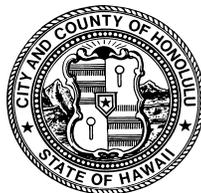


DEPARTMENT OF ENVIRONMENTAL SERVICES
CITY AND COUNTY OF HONOLULU
DIVISION OF ENVIRONMENTAL QUALITY
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DIVISION OF ENVIRONMENTAL QUALITY - REGULATORY CONTROL BRANCH
BEST MANAGEMENT PRACTICES (BMPs)
for:
THE FOOD PROCESSING INDUSTRY
September 2002

The following Best Management Practices (BMPs) for the Food Processing Industry are provided to the owners/managers of businesses such as restaurants, bars, schools, hospitals, hotels, supermarkets, meat packing and all other establishments with commercial kitchens to assist them in developing procedures and/or practices which effectively reduce the discharge of Fats, Oil and Grease (FOG) from their wastewater discharge. The required maintenance frequency for Grease Interceptors(GIs) is directly proportional to the amount of FOG and solids a facility discharges into their GI(s). Implementing effective FOG/solids reduction BMPs into facility operations can minimize the amount of material accumulating in a GI, thereby, reducing their required GI maintenance frequency. These efforts can also minimize the likelihood of City enforcement action and costly fines.

Because of the wide variety of businesses generating fats, oil and grease, no universal BMPs can be prescribed. For example, a large restaurant with the capacity to serve 500 at one sitting may have different needs and resources than a small deli or a meat market. Here are a few things to keep in mind while setting up your own Best Management Practices Program tailored to fit your own needs and abilities.

- (1) Identify the FOG sources in your business and consider alternative disposal methods other than down the drain.
- (2) Include GI cleaning as part of your routine duties: Consider implementing a daily self cleaning program (in accordance with City and County of Honolulu Policies on GI Self Cleaning and GI Program Compliance).
- (3) Collect and dispose of bulk waste cooking oil (deep fryer oil) through a waste hauler permitted by the City and County of Honolulu.
- (4) Use a liquid form of oil for cooking rather than a solid form of grease or lard, and minimize the quantity used.
- (5) "Dry wipe" pots, pans, and dishware prior to dishwashing.

- (6) Use disposable paper products rather than dish ware to minimize/eliminate dish washing.
- (7) Capture accumulated oil during the cleaning of the wok stoves and ventilation/exhaust hoods and dispose of through solid waste procedures after absorbing all free liquid. The majority of this type of solid waste is converted to energy in the City's H-Power facility.
- (8) Dispose of food waste by recycling and/or solid waste removal.
- (9) Eliminate the use of garbage disposals and/or food grinders. These devices put large quantities of solids into the collection and treatment systems.
- (10) Have a manager or supervisor verify all GI cleaning/maintenance activities to ensure the devices are being maintained and are operating properly.
- (11) Incorporate an effective drain line maintenance program to prevent grease and solids accumulations in your lines. Grease/Debris from "line snaking" can contribute to blockage and/or spills in the public sewer system which can result in enforcement action against the discharger.

If you have any questions on this matter, please contact the Regulatory Control Branch, Environmental Quality Division at 768-3286 or 768-3264. Also, please visit our website at honolulupretreatment.com for additional forms and information.