



Public Works Department: Wastewater Division

Pretreatment Program Food Service Establishment (FSE) Excellence Award

Award Criteria

The award winning recipients will display excellent Fats, Oil, and Grease (FOG) Best Management Practices (BMP) for a minimum of two years to be eligible. The Pretreatment staff reviews the FSE facility files to determine the candidates. Minimum requirements are described below, however additional factors and practices are considered. They include demonstrating high level commitment, communication, professional interaction and cooperation of business employees with City staff and the reduction or prevention of pollution.

- **Grease Interceptor, Grease Trap, or Automatic Grease Removal Unit**
 - Cleaning is properly managed and adheres to the cleaning schedule or occurs more frequently than required.
 - Equipment area is clean and free from debris and litter.
 - Equipment deficiencies are corrected in a timely manner as communicated.
 - Maintenance records are retained for a period of three years and made available upon request in a timely manner.
- **Spent Cooking Oil Disposal Area**
 - Spent cooking oil is stored properly and may be collected by a rendering company or recycled for use in other products.
 - The container storage area is clean and free from debris and litter.
- **Kitchen Operations**
 - Fats, oil, and grease are recommended to be scraped from pots, pans, and cooking utensils and disposed into the trash.
 - All kitchen equipment, including floor mats, exhaust filter screens, and fry racks, are cleaned inside the kitchen with drainage to grease abatement equipment. The use of strong vaporous cleaning chemicals used for cleaning purposes outside of the building shall be capture and retain wastewater for proper disposal.
 - Enzymes, bio-additives, emulsifying agents or other similar chemicals are not allowed to be introduced directly into a grease interceptor to reduce the cleaning frequency.
 - The Meridian City BMPs poster is highly recommended to be displayed in the kitchen area to assist employees.
 - Reduce the temperature of greasy wastewater from a triple sink prior to discharge to an under-the-sink grease abatement unit located close to the sink; to prevent pass-through of grease to sewer.
 - Spills are cleaned up using absorbent materials or paper products and disposed to trash.
 - Kitchen floor sinks may have optional food particle screens to collect solids prior to the grease interceptor.