

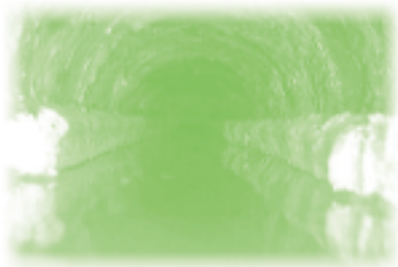
fats, oils & grease clog the sewers

Sewage backups and overflows are often the result of grease build-up, which can cause property damage, environmental problems and health hazards.

All too often, fats, oils and grease from cooking and food preparation are washed into the plumbing system, (usually through kitchen sinks and floor drains found in food preparation areas) and stick to the insides of sewer pipes both on your property and in the streets.

Over time, fats, oils and grease build up and eventually **block the entire pipe** causing sewage backups and overflows.

Fats, oils and grease get into the sewers mainly from commercial food preparation establishments that do not have adequate grease control measures in place such as grease interceptors. This brochure provides tips to help prevent sewer backups and overflows.



For more information on eliminating fats, oils, and grease from the sewers, please contact the Napa Sanitation District at 707-258-6000. Ask for the Pollution Prevention and Source Control Officer.

You can learn more about our treatment processes and other District activities by contacting the Pollution Prevention & Source Control Officer at 707-258-6000 or online at www.napasanitondistrict.com.

To report a sewer overflow, stoppage or other problems call 707-258-6000 and follow directions for a sewer problem.



ELIMINATE
fats, oils & grease...



...From Our Waters

Best Management Practices
for Restaurant and
Food Service Facilities

sewer overflows can be expensive

proper disposal methods

fats

TO YOUR *Business*



As your sewer pipes back up, sewage and food particles that accumulate can attract insects and other vermin and may create potential health hazards. Property damage can result from sewage backups leading to expensive cleanup and plumbing repairs that may have to be paid for by you. Health code violations or closures can greatly impact your business operations.

TO THE *Environment*



Clogged sewers can lead to overflows. As sewage overflows onto streets, it enters the storm drain system where the sewage is then carried to the local creeks and Napa River.

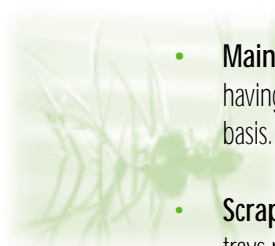
TO THE *District*



Increased sewer blockages and overflows lead to excessive and costly maintenance and can result in severe fines from the regulatory agencies. This can increase your sewer fees.

TO STOP SEWAGE BACKUPS AND OVERFLOWS, YOU NEED TO KEEP FATS, OILS AND GREASE OUT OF THE SEWER SYSTEM. HERE'S HOW:

- **Install a grease interceptor** that's sized and manufactured to handle the amount of grease byproduct anticipated.
- **Maintain your grease interceptor** by having it cleaned and serviced on a frequent basis.
- **Scrape grease and food scraps** from trays, plates, pots, pans, utensils, and grills (or other cooking surfaces) into a can or the trash for disposal.
- **Dispose of grease and oil waste cleaning through a licensed waste hauler or treatment contractor.** Keep grease and oil hauling records on file at the establishment.
- **Do not put grease down garbage disposals,** kitchen sinks, floor drains or toilets. Use baskets or strainers in sink and floor drains to catch food scraps and other solids — and dispose of it in the trash.
- **Be cautious of chemicals and additives** (including soaps and detergents) that claim to dissolve grease. Some additives simply pass grease down pipes where it can clog sewer lines in another area.
- **Do not allow fats, oils, grease, food or cleaning chemicals to runoff into storm drains.** Grease and oil storage (i.e. tallow bins) must be located in a bermed area and have a permanent cover.
- **Use dry clean-up methods** first like sweeping/wiping with rags before washing mats and other equipment. Water washing outdoors should be done in a covered, bermed area that is connected to an interceptor and the sanitary sewer NOT the storm drain.
- **For information on interceptors, vendors and certified waste haulers,** call the Pollution Prevention and Source Control Officer at NSD, (707) 258-6000.



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