

MCB CAMLEJ Environmental Standard Operating Procedures (ESOP)

Title: 5090.20.5 GREASE CONTROL PROGRAM ESOP

Purpose: This ESOP establishes the procedures for the control of grease throughout the Base wastewater collection system in compliance with MCIEAST-MCB CAMLEJO 5090.5B, Grease Control Program. Improper control of grease results in Fats, Oil, and Grease (FOG) in the wastewater system. FOG in pipes may create blockages leading to sanitary sewer spills, resulting in regulatory violations and civil penalties; FOG in the wastewater treatment facilities increases treatment costs and lowers treatment efficiencies.

Applicability: This ESOP is applicable to MCIEAST-MCB CAMLEJ, MCAS NR, and all tenants, contractors, and residents on MCB CAMLEJ and MCAS NR.

Responsibility: All personnel/facilities that generate and/or work with FOG, including new and existing food preparation facilities.

Requirements:

1. Grease Control Practices

a. Personnel creating FOG must be trained on the requirements of this ESOP.

b. Scrape food and FOG off of all cooking supplies and equipment, including cookware, utensils, dishes and serving-ware and dispose of food and FOG in the proper container (rendering tank or trash can). Do not dispose of food scrapings, or any other FOG material, in a floor drain, sink, toilet, or any other component of the wastewater collection system. The disposal or dumping of any FOG to any stormwater conveyance system (i.e. storm drain inlets, piping, open discharge, ditches, etc.) is also prohibited.

c. Wipe FOG containing work areas with paper towels. Do not use cloth towels. When cloth towels containing FOG are laundered, the FOG will enter the wastewater system.

d. Collect all fryer oil in FOG rendering tanks.

e. Collect FOG under fryer baskets with food grade paper; dispose of the waste paper in a trash receptacle with no free liquid.

f. Ensure grease-bearing drains, including mop sinks, prep sinks, utility sinks, dishwashers, and floor drains, discharge to a grease trap.

g. Notify a supervisor if the rendering tank is half full. The supervisor is responsible for rendering tank content disposal, via an approved contractor.

h. Prevent blockages and deficiencies in the grease trap.

(1) Prevent non-FOG wastewater, such as suspected solids including starches and sugars, from entering grease traps.

(2) Keep strainers installed on grease traps at all times.

i. Use only approved detergents and cleaning products.

j. Notify the MCIEAST-MCB CAMLEJ Utilities Director, Public Works Division (PWD), G-F at least two weeks before changes in facility water use that may impact compliance or cause deficiencies with existing grease traps.

(1) Provide notice of heavy water use or FOG events.

(2) Post hood cleaning and event schedules so supporting contractors can adjust the wastewater system.

k. Do not discharge or dispose of rendering tank contents. Disposal of rendering tank contents is conducted by an approved contractor.

l. Avoid FOG-related spills.

(1) Empty FOG-related containers before they are full to avoid spills.

(2) Use a cover to transport material to rendering containers.

(3) Use proper tools (ladles, paper towels, buckets) to correctly transport FOG materials.

m. Submit a work order to correct any deficiencies that may impact compliance with the Grease Control Plan, BO 5090.5B. The work order will be reviewed by the Grease Program Manager for appropriate action.

2. Best Management Practices

a. Never flush FOG to the wastewater system with large amounts of water.

b. Ensure staff is aware of, and trained in, correct maintenance and cleaning procedures, especially for under-sink interceptors.

c. Clean small hood filters regularly by spraying with hot water with little or no detergents over sinks that are connected to grease traps. After a hot water rinse, filter panels can go into the dishwasher.

d. Ensure the ventilation system is balanced to properly remove grease-laden vapors.

e. Skim or filter fryer grease daily and change oil when necessary. Use a test kit to determine when to change oil.

f. Develop a rotation system for multiple fryers to help extend oil life. Designate fryers for products that are high in deposits and change more frequently.

g. Use a 3-compartment sink for washing. Begin with a hot pre-wash (hot water only - no detergent), then a scouring sink with approved detergent, then a rinse sink.

h. Ensure all drain screens are installed.

i. Empty grill top scrap baskets or scrap boxes and hoods into rendering barrels.

j. Be conservative in the use of FOG in food preparation and serving.

k. Do not dispose of edible food down the drain.

3. Training

1. Facility supervisors must ensure development and implementation of training program. This includes documenting

that all new employees receive training before food handling. All employees shall receive yearly refresher training on FOG impacts and proper handling techniques. All training must be documented.

2. The Grease Control Program Manager shall initiate and maintain the residential FOG education program in conjunction with military family housing and billeting. The Grease Control Program Manager will document all public awareness efforts and make records available during inspection.

4. Record of Revision

Revision Number	Date	Summary of Change	Signature
Initial Distribution	010711	New ESOP	ECB/EMD
Update	010614	Update formatting and content	ECB/EMD
Update	010618	Update formatting and content	ECB/EMD
Update	102422	Update formatting and content	EQB/EMD