



Compliance Department

2777 State Road
Ypsilanti, Mi 48198-9112
Telephone No.: 734.484.4600
Fax No.: 734.544.7149

Best Management Practices (BMPs) for the operation of Food Service Establishments

Purpose: The YCUA is attempting to mitigate the persistent problem of reduced capacity, pipe blockages and sanitary sewer overflows (SSOs) in our community, specifically those blockages caused entirely, or in part, by the excessive discharge of fats, oil, and grease (FOG) from food service establishments (FSE) such as your facility. These discharges cost the YCUA numerous man-hours and thousands of dollars annually. More importantly, they have the potential of endangering the health of our residents and causing substantial harm to the environment.

The local Sewer Use Ordinance prohibits “freon extractable substances such as fats, wax, grease, or oils of petroleum origin, whether emulsified or not, in excess of 100 mg/l or containing substances which may solidify or become viscous at temperatures between 32 degrees Fahrenheit and 140 degrees Fahrenheit

All food service establishments located in the City and Township of Ypsilanti shall adhere to the following Best Management Practices (BMPs):

- ❑ Train all kitchen staff on proper fats, oil, and grease management.
- ❑ Never pour grease, oils, oily sauces or dressing down the drain, floor drains, storm drains, or into the dumpster.
- ❑ Never “hot flush” oil and grease down sinks and drains.
- ❑ If the material cannot be reused, contain, seal, and dispose of as solid waste. If available, have material picked up by a licensed grease hauler.
- ❑ Inspect and clean interceptors regularly to prevent clogs/overflows. FOG shall be removed from interceptors per manufactures recommendations. Gravity Grease Interceptors (sometimes referred to as exterior grease interceptors or passive grease interceptors) shall be cleaned at minimum on a quarterly basis. Hydromechanical Grease Interceptors (sometimes referred to as grease traps or point source grease recovery devices) shall be cleaned at minimum on a weekly basis. Additionally the interceptor shall be cleaned whenever 25% or more of any compartment becomes filled with fats, oil, grease, or solids.

- ❑ Maintain a record for all oil and grease cleaning, inspection, and removal. These records shall be kept for a minimum of 3 years.
- ❑ Damaged or malfunctioning interceptors shall be repaired immediately.
- ❑ No debris or material removed from an interceptor shall be discharged into the sanitary sewer collection or storm drain system.
- ❑ No bacteria or enzyme products shall be used in the maintenance of the interceptors.

** Section 62-178 of the Ordinance states that “grease, oil and sand interceptors shall be provided when, in the opinion of the director, they are necessary for the proper handling of liquid wastes containing grease in excessive amounts, or any flammable wastes, sand, or other harmful ingredients; except that such interceptors shall not be required for single-family or multiple-family dwelling units. All interceptors shall be of a type and capacity approved by the director and shall be located as to be readily accessible for cleaning and inspection. Grease and oil shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction, watertight, and equipped with easily removable covers which when bolted into place shall be gastight and watertight. When installed, all grease, oil and sand interceptors shall be maintained by the owner, at his expense, in continuously efficient operation at all times”.*

If you have any questions regarding these practices, please contact one of the following program coordinators at YCUA:

Luther Blackburn
Industrial Pretreatment Program Supervisor
734-484-4600 Ext. 123
lblackburn@ycua.org

Perry Thomas
Chief Compliance Officer
734-484-4600 Ext.121
pthomas@ycua.org

