



**Manhattan's
Grease Management
Permit Program
A Guide for Food
Service Establishments**

**Public Works Department
Utilities Division
Environmental Compliance Section
1101 Poyntz Ave
Manhattan, KS 66502
Phone (785) 587-4530
FAX (785) 587-2416**

We are here to help you!

Why is grease a problem?

Grease is one of the leading causes of sanitary sewer backups and overflows. When grease gets into the sanitary sewer, it sticks to the inside of pipes and eventually blocks the entire pipe. Back-ups and overflows cause health hazards because of potential contact with disease-causing organisms. Grease related back-ups can result in property damage and expensive and unpleasant cleanups.

When do these requirements go into effect?

Any person operating a non-residential facility in which grease-laden waste is produced, must complete and submit an application for a grease discharge permit by December 31, 2011. The permit fee of \$25 per year per interceptor must be paid before the application can be processed.

Goals

The City of Manhattan endeavors to find ways to reduce costs to businesses and homeowners while complying with environmental regulations. One often overlooked area is the disposal of fats, oils and grease into the Sanitary Sewer Collection System. Grease creates significant operational and maintenance expense for the City which can result in utility rate increases.

On March 22, 2011, the City Commission approved Ordinance No. 6882 – the Grease Management Permit Program. While the International Plumbing Code has required grease interceptors for decades, the City passed this new ordinance to reduce discharge of grease into the Sanitary Sewer Collection System.

To view or download the Grease Management Permit Ordinance, the Best Management Practices, Permit Application Forms, or Grease Interceptor Inspection Forms, visit the City of Manhattan Public Works/ Utilities web page at:

<http://www.cityofmhk.com/1765/Grease-Management-Permit-Program>

Grease Management Permit Program – Who, What, When, Why, How?

Who is affected? - City code requires that any person operating a facility in which grease-laden waste is produced must obtain a valid grease discharge permit for the facility. This requirement DOES NOT apply to individual homes and apartments. It DOES apply to restaurants, bakeries, coffee shops, school cafeterias, nursing homes, daycare centers, churches, and other food service establishments.

What is required? – An application for grease discharge permit must be completed and submitted for each grease interceptor annually. The permit fee is \$25 per interceptor per year. Each grease interceptor must be inspected by a licensed plumber annually and that report must be submitted to the City. Applications and Inspection Report forms are available at:

[Grease Management Permit Program](#)

How is grease managed? - Fats, oil, and grease can be managed effectively in food service establishments to minimize adverse impacts on the City's Sanitary Sewer Collection System and the environment through the use of **Best Management Practices (BMPs)**

Provide training. Kitchen staff and other employees should be trained about how they can ensure BMPs are implemented. In those facilities where interceptors are maintained by staff, those employees should be trained in proper maintenance, cleaning and inspection of grease interceptors and the proper disposal of the grease and solids.

1- Post “No Grease” signs above sinks and on the front of dishwashers. Signs serve as a constant reminder for staff working in kitchens. Never pour grease down floor drains, sink drains or toilets

2- Use water temperatures less than 140° F in all sinks, especially the pre-rinse sinks that lead to the dishwasher. Temperatures in excess of 140° F will liquefy grease, but the grease will solidify in the Sanitary Sewer Collection System as it cools.

3- “Dry wipe” pots, pans, and dishware prior to dishwashing. By “dry wiping” into garbage receptacles, the material will not be sent to the grease interceptors.

4- Dispose of food waste by recycling and/or solid waste disposal. If recycling food waste is not an option, the grease and food in pots, pans, and dishware should be disposed as solid waste in the landfill.

5- Recycle waste cooking oil. Recycle cooking oil (yellow grease) from deep fat fryers. This is a cost recovery opportunity.

6- Establish a cleaning frequency for grease traps and interceptors. The cleaning frequency for each interceptor will depend on the amount and type of food prepared, the size of the grease interceptor and the grease management practices. Cleaning means the complete removal of solids, oil and grease that collect in your grease trap or interceptor. If under-sink grease traps are more than 50% full when cleaned weekly, the cleaning frequency should be increased.

7- Locate grease dumpsters and storage containers away from storm water drains and inlets and keep them covered. Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Spills and overflows will eventually reach the nearby streams. In case of a spill, use absorbent pads, not granules.

8- Have every grease trap and interceptor inspected annually. All grease traps and interceptors must be inspected annually by a City- licensed plumber. The inspection form must be submitted to the City within 15 days of the inspection date.