

**JOINT BASE LEWIS MCCHORD
PERMIT REQUIRED MANAGEMENT PRACTICES
WASTEWATER PRETREATMENT**

This permit required management practice (PRMP) is being issued instead of an individual permit. PRMPs are mandatory under the Clean Water Act (CWA) and promote compliance with the NPDES permit requirements for stormwater and pretreatment programs. The intent is to provide efficient and effective procedures that protect personnel, plant operations, groundwater, surface water, marine waters and prevent wastewater treatment plant pass through. When these PRMPs are followed properly, they are an effective means of source control which prevents potential pass through or 'slugs' of untreated pollutants from entering the sanitary sewer system or illicit discharges to the stormwater system.

FOOD SERVICES – MOBILE KITCHENS

Mobile kitchens provide cooking, storage, cleaning, and serving to fixed and mobile troops, and to the general public through tenant-based food trailers. The military mobile kitchens operate field heating stoves with propane gas tanks or liquid fuel. The portable stoves are used in range ovens, steam tables, ration heaters, sanitation equipment, and heating racks. Portable stoves also function as roasting, grilling, broiling, frying, and baking devices. Kitchen appliances may also be used in an open field without the benefit of a shelter. Cooking preparation and serving generates wastewater, cooking oils and greases (fats, oils, and grease), and solid wastes, including putrefied food wastes.

Proper Mobile Kitchen Waste Management Practices include:

1. Use care when storing and using portable stoves. Pressurized propane fuel tanks contain an explosive fuel. Similarly, liquid fuels must be stored and operated to prevent spills and fires. These stoves and their fuel source present potential environmental hazards. In addition to proper storage of fuels, inspect fuel supplies and containers for leaks.
2. Cleaning should be accomplished by simple procedures such as wiping the equipment (e.g., stoves, surfaces, exhaust hoods, etc.) with a soapy wet cloth.
3. Ensure kitchen staff understand and practice approved management procedures including the following:
 - Pre-scraping pans and dishes prior to washing.
 - Keeping sink strainers in place and disposing of accumulations with food wastes.
 - Segregating and storing waste grease and cooking oils in spill-proof containers that are provided by Public Works (PW) and are stored in areas protected from spills. Recycle all waste cooking oils.
 - Placing food scraps in specially-marked waste containers (segregate other solid waste from oily and food wastes).

- Collect wash water or grey water including mop water into designated wastewater container.
4. Regularly inspect and clean grease traps; avoiding drain blockages and back-ups.
 5. Ensure that adequate spill response supplies are on-board the mobile kitchen unit.
 6. Practice proper spill prevention and clean-up.
 7. Ensure all debris and waste materials are collected and segregated into the proper waste container before departure.
 8. When departing from field training and return to the Installation:
 - Ensure all debris and waste materials are collected and segregated into designated waste containers before departing field training.
 - Obtain a sanitary sewer discharge permit from PW customer service or wastewater treatment plant for the purpose of discharging wastewater and grey water collected in the field to an approved discharge site.
 - Transport mobile kitchens and containerized kitchens **ONLY** to the JBLM-North centralized wash rack for general cleaning with potable water.
 - Per Preventative Medicine do not take mobile kitchens and containerized kitchens to the Southwest (Bldg.03925) or Southeast (Bldg.03560) wash racks as recycled wash water is used and may pose health risks.
 - Household cleaners and surfactants that emulsify oils like Simple Green are prohibited for use as this can cause upsets in the wastewater treatment plant process.

For additional pretreatment information, contact the Public Works Pretreatment Program at usarmy.jblm.imcom-central.list.dpw-pretreatment@mail.mil.

NOTE: All PRMPs are in the process of significant format and content update to meet multiple NPDES permit discharge requirements, JBLM 200-2 and JBLM 200-3.