

**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

A grease trap (or interceptor) is a device installed at kitchen facilities to physically separate grease and solids from kitchen wastewater. If properly designed, inspected, and maintained, grease traps will capture floating free grease and oil in kitchen waste before it leaves a building. Do not confuse grease trap waste collection with an oil container that stores waste fryer oil which is hauled off-site by a contracted waste cooking oil hauler. Grease interceptors are located outside of a building to further process kitchen wastewater before it enters the sewer system. Grease interceptors are maintained by a contractor under contract with Public Works (PW).

Good housekeeping is the first step in a good fats, oils, and grease (FOG) reduction program. Kitchen staff and other employees should be trained in Pretreatment Permit Required Management Practices (PRMPs). PRMPs to prevent FOG blockage of sanitary sewer system, and to properly maintain grease traps (inside kitchen) and grease interceptors (outside), include:

1. Post "No Grease" signage above sinks and on the front of dishwashers.
2. Pre-scrape pans and dishes prior to washing.
3. Avoid use of the food disposal.

[NOTE: Disposals and food grinders are bad for the sanitary sewer system because they allow grease and foods to become suspended in liquid. These suspended solids eventually fall out of solution and adhere to walls of pipes and fill up grease traps and interceptors. Solids can also clog the sanitary sewer lines leading to sewage back-up into the facility.]

4. Dispose of food waste as solid waste and waste cooking oil by recycling in containers provided by Public Works (PW).
5. Keep sink strainers in place and dispose of material collected as solid waste.
6. Inspect and clean grease traps inside kitchen, if applicable, on a routine schedule to avoid drain back-ups and downtime during peak meal times.

[NOTE: Small kitchen-sized grease traps located inside kitchen facilities should be cleaned at least weekly by kitchen staff, sometimes more often. Larger vault-size grease

interceptors located outside are cleaned by PW on a regular cycle (typically quarterly to monthly), depending on the rate of grease accumulation.]

7. Keep a maintenance activity log on the frequency of cleaning grease trap to avoid drain back-ups and downtime during peak meal times.
8. Practice proper spill prevention and clean-up.
9. Call in Service Orders for repairs or for cleaning the grease interceptors, (253) 967-3131.

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.