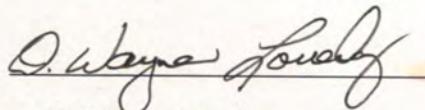


Annual MOM Progress Report

2009

Submitted to EPA on February 26, 2010

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering such information, the information submitted is, to the best of my knowledge and belief, true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.



D. Wayne Loveday

2.26.2010

Date



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Section 1: Introduction

Sanitary Sewer Overflows

Although the chart below shows an increase in total overflows in 2009 compared to the previous year, KUB's rehabilitation and maintenance programs continue to produce significant reductions in SSOs from before KUB implemented its PACE 10 Program. [PACE 10 is KUB's accelerated 10-year, \$530 million wastewater improvement program to aggressively attack the problem of sewer overflows. "PACE" stands for "Partners Acting for a Cleaner Environment."] While dry weather events actually declined in 2009, wet weather events driven by the most significant annual rainfall since 2003 showed an increase.

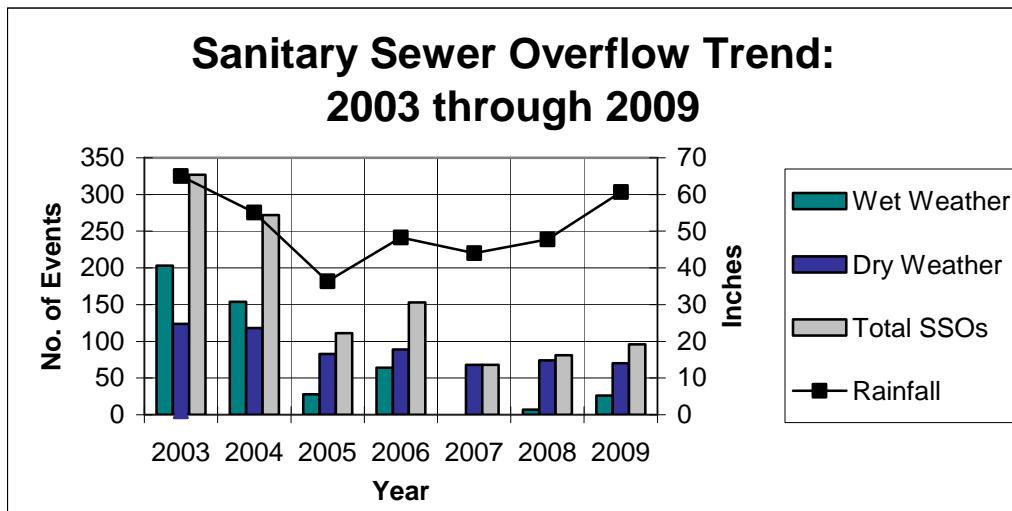
KUB experienced 26 wet-weather overflows in 2009 versus over 200 in 2003. Rainfall totals in 2009 were at above-normal levels causing an increase in wet-weather related overflows. The Knoxville area experienced 13 more inches of rain in 2009 (60.66 inches) than in 2008 (47.75 inches). There were two significant rain-events in 2009. One event occurred on January 6 and 7 resulting in more than 4 inches of rainfall and accounted for 10 wet-weather overflows. A second rain event on September 26 resulted in approximately 2 inches of rainfall and accounted for 7 wet-weather overflows. These two rain events accounted for 65% of the wet-weather events in 2009. Thanks to completed improvement projects, including construction of KUB's four wet weather wastewater storage tanks, those rainfall events produced only a small fraction of the number of wet-weather SSOs that occurred under similar conditions in the past before implementation of PACE 10 and the effects of the drought in the region.

KUB's wastewater storage facilities at Lower First Creek, Upper First Creek, Third Creek, and Walker Springs operated a combined total of 38 times in 2009, containing a total of 81.4 million gallons of wastewater. Those tanks were designed and sited to address chronic overflows at Fourth and Hoitt, 5000 Western Avenue, 4813 N Broadway, and Walker Springs. The tanks help KUB shave peaks to prevent spikes in flow and meet requirements to address sewer overflows and protect our environment.

KUB will complete a fifth storage facility at Bernard Avenue in November 2010. Construction of a sixth storage facility located at the Kuwahee Wastewater Treatment Plant began in December 2009 with anticipated completion in January 2011. These tanks will add another 12 million gallons of storage and help to further reduce wet weather SSOs and reduce peak flows at the plant that occur during heavy rainfall.

There were a total of 70 dry weather overflows in 2009, compared to 74 dry-weather in 2008. KUB continues to complete numerous improvement projects and maintain the ongoing Management, Operations, and Maintenance (MOM) programs to further reduce dry weather related events.

There were a total of six KUB-maintained residential grinder pump failures during 2009. This is a decrease from the 12 failures reported during 2008. Out of those six failures, four required major repairs that consisted of a minimum of pump replacement. In February of 2008, KUB implemented a program to more aggressively monitor and inspect the grinder pump stations owned and operated by KUB.



Note: KUB's highest SSO numbers were in 2003, when rainfall reached a record high. As KUB completed early PACE 10 projects, SSOs began to trend down. (The 2006 spike was due to a single extraordinary rainfall event.) Rainfall in 2009 approached the 2003 high, and although SSOs went up, they were still significantly lower than in a similar rainfall year before PACE 10.

Blockages were the major cause of dry-weather overflows in 2009, accounting for 41 of 70 overflows; two more blockage-related events than in 2008. KUB continues to focus on reducing blockage-related overflows with the efforts of the Blockage Abatement (BA) and Grease Control programs. Grease and roots continue to be the leading causes, or major contributing factors, in blockage-related overflows, although the totals continue to decrease.

KUB maintains aggressive efforts to reduce/eliminate grease discharge to the collection system from food service facilities (FSF). Last year a KUB customer and large producer of frozen food products implemented required new pretreatment equipment to further reduce the grease from its discharge. Two schools and 63 FSFs installed new equipment or upgraded their external grease traps in 2009. Those efforts and investments by our customers continue to help prevent grease buildup in our system. KUB completed inspections of 1122 FSFs to determine their potential grease risk prior to issuing permits. Only four percent of the FSFs were rated as high risk or unacceptable for the 2010-permitting year.

KUB also continues to educate residential customers to prevent grease-related overflows. Additional inspections are conducted in areas where residential grease may be entering the system. These inspections help better identify the need for increased cleaning and public awareness efforts, such as Can the Grease (CTG). KUB placed additional emphasis on distributing educational information on proper grease disposal this past year. Program personnel participated in customer education events hosted by community organizations and promoted CTG in various customer communications and the KUB Web site. KUB discontinued sending CTG cans to all residential customers near grease-related overflows in early 2009. Customers still receive educational brochures, can liners, and instructions for using the liner with their own can to collect the grease rather than

disposing of it down the drain. The cans are still given away during limited special events such as health fairs, tenant meetings at apartment complexes, and promotional events.

As mentioned, another effort that continues to reduce dry weather SSOs is our Blockage Abatement (BA) Program, a routine cleaning and inspection program to remove roots and debris from sewer mains.

The BA Program uses increased frequency of cleaning to prevent overflows in areas with previous problems until KUB schedules projects for more permanent fixes. The footage of mains on BA fluctuates each year as KUB completes scheduled fixes or identifies new areas where more cleaning is needed pending future projects.

In 2009, BA crews cleaned 1,148,272 ft (217 miles) and televised 106,550 ft (20 miles) of gravity sewers. In addition to the BA footage, KUB crews and PACE 10 contractors proactively cleaned and televised 116,160 ft (22 miles) in 2009.

System Maintenance, Improvements, and Assessment

In 2009, KUB had \$42 million in rehabilitation and replacement projects under contract, including two additional storage tanks, five pump stations, and over 32 miles of pipe in the collection system. A total of 25 projects were completed during the year. Pump station projects initiated in 2009 involved rehabilitation, removal, and significant upgrades to improve system collection.

Under PACE 10, contractors smoke-tested 758,201 ft (144 miles) of sewers and conducted 3,594 manhole inspections, with 948 manholes rehabilitated or replaced.

KUB also inspects customer-owned private laterals, notifies customers with defective laterals or prohibited connections, and enforces repairs or replacements as required by our Private Lateral Program (PLP)*. KUB tracks information about the PLP in a Lotus Notes information management system (IMS) called the Private Lateral Tracker. A total of 532 laterals were repaired or replaced in 2009.

In addition to those system improvements and maintenance activities, KUB gathers additional information from its other MOM program efforts. This assessment information is collected as part of the Continuing Sewer System Assessment Program (CSSAP) and used to feed the IRP decision-making process. We refer to this as our basin characterization process. As all the data is collected for a sub-basin or mini-basin, a design engineer and our basin engineer evaluate it. Lines are then recommended for rehabilitation, replacement, or continued maintenance and inspection based on design criteria and engineering judgment.

Through the collection of multiple sources of data, such as as-built drawings, field inspections, and asset management information, KUB created a digital database to help manage the continual evaluation of each of the sewer pump stations and the connected force mains.

The database provides all users with general information, such as a pump station's address, age, number of pumps, diameter of wet well, backup power supply, bypass connections, emergency considerations, electrical components, force main size, force main material, site photos, site features, annual inspections, air release valve inspections, odor control components, and discharge manhole inspections.

*This project was undertaken in conjunction with the settlement of a civil enforcement action taken by the United States for violations of the Clean Water Act.

The database can also provide more detailed information such as flow rates, condition ratings, pump curves, pump data, SCADA files, component dimensions, site voltage, and flow diagrams.

The database is now used as the primary tool to assess station condition and ensure that the pump stations are a reliable means of transporting sewer during dry and wet weather conditions.

Summary

This progress report shows how KUB will continue to use and refine its MOM programs in the future to better maintain our system, serve our customers, and protect our environment. The following sections provide more specific information on MOM activities already highlighted over the course of this past year.

KUB continues to implement, manage, and refine the Other MOM Programs listed in the Consent Decree Appendix A. Where applicable, any of those programs with changes or significant accomplishments are summarized in Section 7.

This fifth MOM Annual Progress Report, which covers the 2009 calendar year, includes summaries of the updates made to the Water Quality Monitoring Report, Operations Record-Keeping Program, and the Reporting, Notification, and Record-Keeping Program.

Section 2: Grease Control Program

KUB's Grease Control Program consists of three primary elements:

- Routine inspection of food service facilities (FSFs)
 - Existing FSFs
 - New/remodeled FSFs
- Grease-related SSO Response
- Residential Grease Control Program.

This MOM Progress Report section and the summary tables included in Appendix A provide an overview of the program's activities in 2009. The summary tables provide more detailed information pertaining to grease-related SSOs, interceptor requirements for FSFs, the number and results of inspections, enforcement actions, and other program activities. All FSFs in the KUB service area are on a scheduled rotation for inspection. The FSFs included in this report are only those that were inspected in 2009.

There were a total of 18 grease related SSOs and three grease-related building backups (BBUs) in 2009. Most of the grease only events also involved the need to remove roots to correct the blockage. KUB continues to maintain its efforts to remove roots through the BA Program in addition to its emphasis on grease control.

The information from these 21 SSOs/BBUs identified 2,190 residential customers and 28 commercial FSFs as potential contributors. Sixteen of the commercial FSFs were churches that have no kitchen or are no longer using their kitchen; the other 12 FSFs were inspected and had proper grease control equipment.

Inspections of Food Service Facilities

KUB conducted 1,589 total inspections of FSFs in 2009. That included 94 initial inspections, 240 follow-up inspections, and 1,255 annual inspections (which may include multiple visits). KUB required 63 of the FSFs to upgrade existing equipment or to install new equipment to help prevent grease-related overflows in their areas.

Two Knox County School food-preparation sites were eliminated as contributors to grease problems: West Haven Elementary and Pond Gap Elementary. KUB required them to install 1,500- and 2,000-gallon grease interceptors, respectively, to help prevent new overflows.

Knox County Schools has worked to complete an action plan to install grease control equipment at all schools and only two schools still require upgraded grease traps. The school system has awarded contracts to install 1500-gallon grease interceptors at Whittle Springs Middle and Lonsdale Elementary schools over the summer break in 2010 at \$25,000 per installation.

Over the last four years, the school system has installed large interceptors installed at 25 schools preventing the discharge of grease into our system. KUB worked closely with the school system to complete the upgrades needed to meet program requirements. Through this year, the installations have cost the school system over \$475,000 to complete.

In 2009, KUB worked with the Public Building Authority to have two 1500-gallon grease interceptors installed at the Knoxville City – County Building for the jail kitchen. The 3,000-gallon capacity exceeded the 2000-gallon size requirement and replaced a small internal grease trap that had been in use.

In 2009, several FSFs improved their existing grease control equipment. Kentucky Fried Chicken, Buddy's BBQ, UT Thompson Boling Arena, and UT Hospital all upgraded their current equipment to larger external grease traps. UT Hospital doubled its grease interceptor size for the dietary kitchen to 3000-gallons, which exceeded the sizing requirement of 2000-gallons. Buddy's BBQ replaced an internal trap with a 1,500-gallon grease interceptor at its Magnolia Avenue facility. That will allow each FSF to capture grease more efficiently and effectively.

Processed Foods, a large food-preparation industry in KUB's system, also invested over \$750,000 in Dissolved Air Floatation (DAF) equipment to eliminate grease from its discharge after working with external traps in series for several years. This improvement has been very effective, reducing total oil and grease in its discharge to less than 100 milligrams/liter.

Grease Program Permitting Phase for 2009

In February 2009, KUB sent 807 Grease Permitting packets to FSFs that discharge grease into the wastewater system. The program requires all FSFs to be inspected at least annually and to obtain a Grease Control Permit annually if they prepare food.

Each FSF received a permitting packet that explained the facility's risk rating and included application materials and program guidelines. KUB completed inspections of all 1,122 FSFs in its service area to determine risk ratings and if the FSF needed a permit. KUB received 765 completed permits, 263 FSFs were inactive or did not need a permit, and 94 were new FSFs to be permitted in 2010.

Before permit packets are mailed, FSFs are inspected to determine their risk rating, based on the risk they potentially pose to the collection system. Each facility is rated based on its size, food-preparation practices, the maintenance of its grease-control equipment, and its record-keeping practices. If a FSF's equipment is undersized or poorly maintained, or if the FSF has not maintained pumping records, the risk rating will be high or unacceptable. If the facility is rated as unacceptable, it will be required to upgrade its grease-control equipment or increase pumping frequency. Otherwise, it will be subject to enforcement action.

The base permit fee is \$100 per year for each facility. If a FSFs grease control system is rated as unacceptable or high risk to KUB's system, KUB charges the facility an additional \$50 fee. Permitting fees help KUB recover some of the costs related to implementing the Grease Control Program. Only 4 percent of the FSFs were rated as high risk or unacceptable for the 2010-permitting year.

Grease-Related SSO Response and Residential Can the Grease Program

The majority of grease-related overflows in the KUB system occur in residential areas. When such an overflow occurs, KUB initiates a Grease Investigation that includes making field inspections and sending information to residential customers.

Based on the location of the SSO, KUB uses the electronic mapping tool LandViewer to place a graphic polygon around the geographic area upstream of the SSO location. That helps identify all wastewater customers that may be contributing grease to the SSO location. KUB then generates a report containing customers' names and account information.

KUB inspects commercial customers within the polygon to verify their compliance with KUB's Grease Control Program. KUB mails residential customers a letter, an educational brochure, and a Can the Grease liner with instructions on using the liner to collect their grease instead of disposing of it down the drain.

In 2009, KUB mailed grease letters to 2,218 customers near 21 grease-related overflows. KUB also sent educational brochures and grease can liners to residential customers. [Note: KUB does not send educational brochures to commercial customers, which must have grease traps or interceptors.]

KUB increased efforts to educate residential customers on how to properly dispose of grease through our Can the Grease (CTG) program. Program personnel provided a brief overview the CTG program on community television to raise awareness. Other efforts included an ad in the local paper, a front-page banner picture and link on the KUB Web site, a Facebook message, and information in the customer newsletter that mails to all customers with bills.

In November, KUB also promoted CTG with a free can offer on its Web site and with an ad in a local online publication. Through those efforts, KUB gave away 160 CTG cans to customers who responded.

KUB continues to promote the CTG program at community events by distributing cans and sending speakers to meetings and other events. KUB grease inspectors gave educational talks at two apartment complexes during their monthly tenant meetings. KUB also participated in nine local events in 2009 and handed out 380 Can the Grease cans and brochures.

Event	Number of cans given away
Barclay House Condominium Meeting	10
KUB Energy Workshop	15
Sterchi Health Fair (@ Sterchi Elementary)	3
KUB Energy Workshop	25
Senior Citizen Wellness Expo	100
Five Points Community Event	55
Knox County Health Department Fair	120
Riverview Park Apartments	2
Riverview Park Apartments (2nd visit)	50



Section 3: Continuing Sewer System Assessment Program (CSSAP)

The CSSAP is a systematic evaluation of the entire wastewater collection and transmission system (WCTS) that also assesses capacity to support prioritization of the Corrective Action Plan/Engineering Report (CAP/ER) and the Infrastructure Rehabilitation Program (IRP). It consists of five key programs, each of which includes a method for setting priorities for determining where assessments are to be performed, a list of the tools and methods to be used to conduct assessments, and a performance measure to track progress.

The following table shows the elements of the CSSAP assessment tools and performance goal periods:

Program Elements	Assessment Tools	Completed in 2009	Total Completed*	One Complete Cycle Period
Manhole Condition Assessment	Manhole Inspections Smoke Testing	4 percent	52 percent	12 Years
Gravity Sewer Condition Assessment	Flow Monitoring Smoke Testing Dye Testing CCTV	6 percent	54 percent	12 Years
Private Lateral Condition Assessment	Flow Monitoring Smoke Testing Dye Testing CCTV	5 percent	50 percent	12 Years
Force Main Performance Assessment	Corrosion Defect Identification	100 percent	100 percent	2 Years
Pump Station Performance Assessment	Pump Station Performance and Adequacy	100 percent	New cycle begins in 2010	2 Years

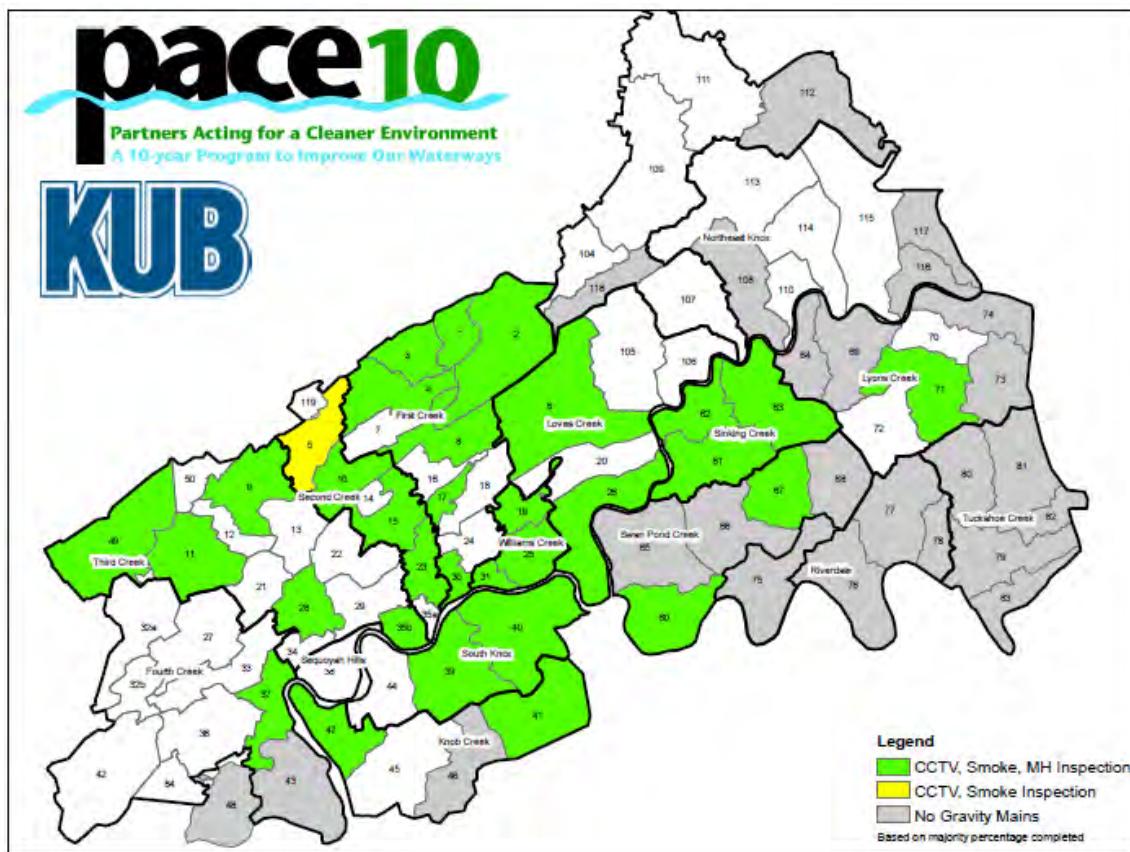
*Since CSSAP approval 7-28-05

Manhole and Gravity Sewer Condition Assessment

We are dedicated to completing one full cycle of collection system assessment and cleaning in 12 years. At the end of year five, KUB has completed inspection of approximately 54 percent of the collection system infrastructure. This advancement of work was done to facilitate many of the early rehabilitation projects. Production going forward may be adjusted to achieve the entire cycle in the 12-year time frame. On the remaining schedule, KUB's daily clean and CCTV goal is 2,500 ft per day for an assumed 200 working days/year (200 days provides allowance for weather, emergency

response, equipment, training, and other personnel constraints that may limit a working day). This amounts to 500,000 ft per year, or approximately 8.5 percent of the system.

In addition to the BA footage, KUB and PACE 10 contractors cleaned and televised 116,160 ft (22 miles) of gravity sewers in 2009. Under PACE 10, contractors smoke-tested 758,201 ft (144 miles) of sewers and conducted 3,594 manhole inspections, with 948 manholes rehabilitated or replaced. More than 170,927 ft (32 miles) of wastewater mains in the KUB system were rehabilitated or replaced.



We continue to reconcile data from previous years to ensure thorough cleaning and inspections on all assets in each sub-basin.

Flow Monitoring and Modeling

Flow monitoring and modeling continue to be important tools to help KUB assess its system and prioritize basins for cleaning and rehabilitation. KUB has 36 permanent flow meters strategically placed in the wastewater system.

KUB plans to continue to use permanent meters and to add temporary meters as needed to collect data for the system model to help determine what areas to investigate and prioritize for future projects. Flow monitoring data supports planning for Gravity Line Preventive Maintenance, Pump Station and Force Main Preventive Maintenance, and Infrastructure Rehabilitation.

In 2009, KUB conducted temporary flow assessment of the entire First Creek drainage basin. KUB contractors installed 48 temporary flow meters and 16 rain gauges. Data was collected from February through April 2009. Data will be evaluated to measure the effect of system rehabilitation once the work is complete.

Private Lateral Condition Assessment

Private laterals may also be a major source of rainfall-derived inflow/infiltration (RD I/I). Private lateral inspections currently follow PACE 10 wastewater system improvement projects. As part of the projects, KUB replaces the lower lateral and installs a two-way cleanout.

A contractor televises customers' upper laterals through the new cleanout and scores them using standard Pipeline Assessment and Certification Program (PACP) criteria. PACE 10 Program Manager CH2M Hill reviews the data and makes recommendations on repairs to the KUB Collection System Improvement Department (CSI). KUB staff reviews the recommendations for consistency with PACP standards and enforcement action is taken where appropriate.

KUB sent notifications to 532 property owners in 2009 under the Private Lateral Program (PLP). Customers completed 576 repairs or replacements, including work for some notifications sent during late 2008. KUB terminated 71 water services for noncompliance; 18 services were reinstated after repairs were made, and 104 services have remained disconnected and unoccupied through December 2009 including some that were terminated prior to 2009.

For more information on the PLP, see Section 8.

Force Main and Pump Station Performance Assessment

As shown in the CSSAP table at the beginning of this section, KUB is committed to assessing all force mains and pump stations on a two-year cycle. The first assessment of all pump stations and force mains was completed at the end of 2007. The second cycle of assessments was completed at the end of 2009. KUB personnel have completed inspections of all pump stations annually since 2008. In 2009, all 61 pump stations were given a general condition assessment through a detailed inspection. During inspections, the estimated remaining service life of the structural integrity, mechanical equipment, and electrical reliability at each pump station was reviewed and updated from inspections performed in 2007.

Station Management Services – Pipes has reformatted the wastewater facility preventive/predictive maintenance program in efforts to streamline work processes and to eliminate excess work order streams by consolidating inspection methods into one practical application. In 2009, KUB performed 1,373 inspections of pump stations or equipment. That included 1,277 routinely scheduled preventive maintenance inspections and 96 additional inspections initiated by field crews. [See Appendix B for maintenance activities and schedule.]

In 2009, KUB, with assistance from CDM, completed a force main assessment in conjunction with the pump station assessment. The force main assessment is intended to document the general condition of force mains and to provide information necessary for prioritizing rehabilitation or replacement projects. KUB uses a variety of field

investigation methods, as-built documents, and GIS data to identify force main segments to select sites for physical condition inspections. KUB staff conducted inspections of force mains simultaneously with the pump station inspections. KUB personnel visited force mains associated with the 61 pump stations from June through November 2009. The inspections also collected information regarding discharge manhole and air release valve (ARV) condition was collected. KUB staff also reviewed the geographical information system (GIS) force main data that had been previously compiled to develop a spatial analysis on each force main.

KUB's Force Main Condition Assessment Program identifies areas having potential corrosion issues. Staff uses the information to schedule appropriate maintenance and/or capital improvement activities. [See *Section 7: Other MOM Programs for more information.*] Because steel, cast iron, and ductile iron pipe are susceptible to corrosion damage in areas where air is introduced, KUB focuses assessment efforts around air-relief valves and at terminal manholes.

KUB uses temporary dataloggers (OdaLogs) to monitor Hydrogen Sulfide (H₂S) levels in areas where odor complaints have been received or where corrosion has been detected in the past. This data helps to identify potential for force main corrosion. KUB follows up with additional inspections on lines shown to have high H₂S levels for extended periods.

The following areas were monitored in the past year:

Duncan's Glen LPFM	Strawberry Plains Pike LPFM
Goose Creek siphon	Third Creek siphon
Harrison Keepe PS wet well	Washington Pike LPFM
Ice Chalet (Fourth Cr sludge line)	Wayland Road PS
Kohl's	Vicinda Dr (Stower's LPFM)
Sea Ray PS	

KUB has also performed quarterly H₂S monitoring at the following pump stations and storage facilities:

Ball Road	Ginnbrooke	Rolling Ridge
Boyds Bridge SuperOx	Governor's Landing	Shipetown
Casa Bella	Harrison Keepe	Ten Mile
Chestnut Ridge	Holston Hills	Third Creek Storage Facility
Clinton Highway	Kohl's	Three Points
Duncan Glen	Lower First Creek Storage Facility	Upper First Creek Storage Facility
Easton Meadows	Maloneyville	Walker Springs
Eastwood	Millertown Pike	Walker Springs Storage Facility
Ellistown	Neubert Springs	Washington Pike
Forks of the River	Power Park	Wayland Road
Forks SuperOx	Riverview Park	Woodlands
Gazebo	Roberts Road	Woodson Drive

Manholes and lines downstream of low-pressure force mains are areas that may experience odor complaints. KUB concentrates H₂S monitors and control efforts in areas like those.

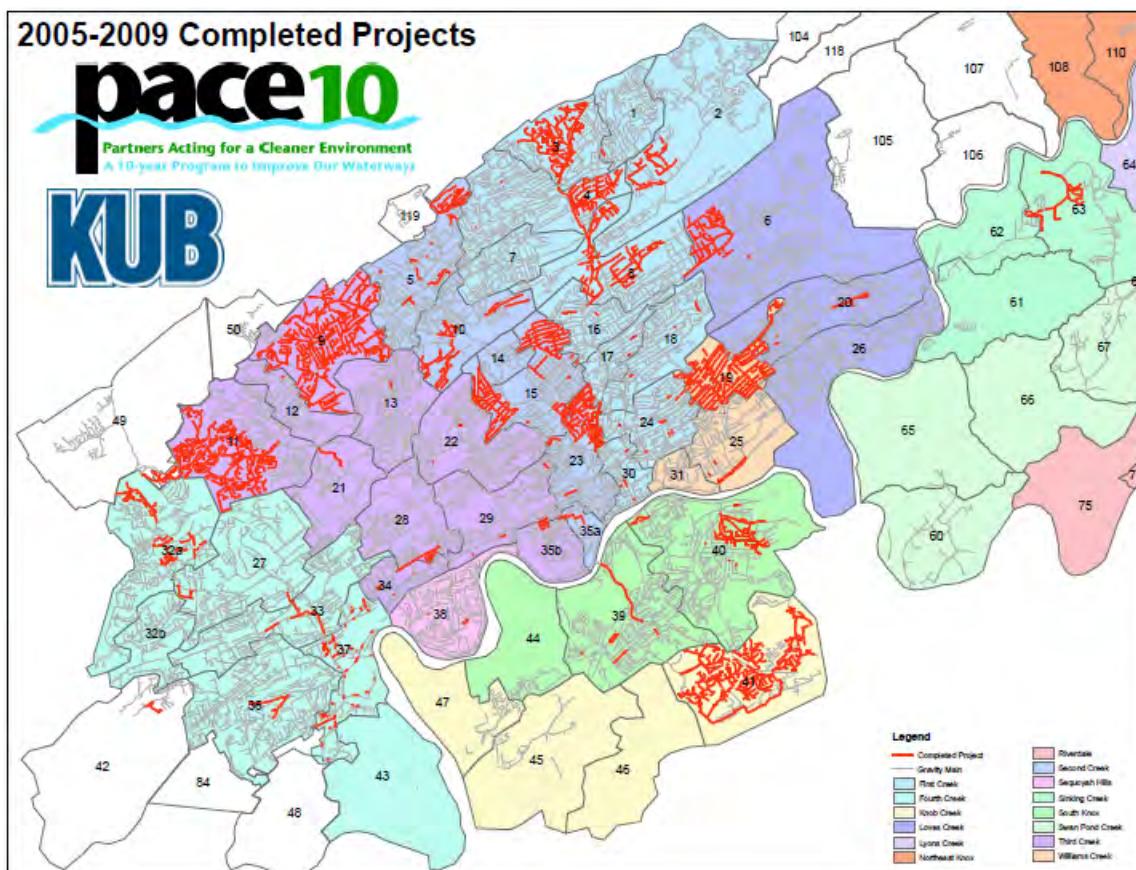
KUB completed installation of a SuperOxygenation system in late November 2007. Current H₂S levels have decreased from an average of 600 to 700 ppm to 100 ppm. KUB installed a second SuperOxygenation system at the Forks of the River pump station in 2008. With the addition of this second system, H₂S levels have been reduced to zero.

Section 4: Infrastructure Rehabilitation Program (IRP)

The main objectives of the Infrastructure Rehabilitation Program (IRP) are to address inflow and infiltration (I/I) and other causes of sanitary sewer overflows (SSOs) by maintaining or restoring capacity and structural integrity. It addresses both the gravity portion of the WCTS (gravity lines, manholes, etc.) and the transmission components (pump stations and force mains).

Gravity Lines and Manholes

KUB's IRP rehabilitated or replaced more than 170,927 ft (32 miles) of sewer mains in 2009. [That is about 2.7 percent of the KUB system, as shown by the map below.] Out of 3,594 manholes inspected, 948 were rehabilitated or replaced. The mains were rehabilitated or replaced using a mix of cured-in-place pipe, pipe bursting, or open-cut pipe replacement.



KUB initially focused heavily on flow monitoring and modeling to direct rehabilitation. As the IRP matures, KUB increasingly uses other components of the CSSAP, such as televising lines and inspecting pump stations, to direct improvements. Basin Characterization has become a larger part of the evaluation as a more comprehensive set of data becomes available from CSSAP.

Pump Stations and Force Mains

Key performance criteria for pump stations and force mains are hydraulic capacity, structural integrity, and mechanical and electrical reliability. KUB's ultimate goal is to upgrade pump stations as necessary to maintain the design life of equipment and to certify capacity for new connections in accordance with the requirements of the Capacity Assurance Plan (CAP).

In 2009, KUB began construction to add the Lake Forest pump station to the system. This new station will replace gravity sewer lines that run along and/or under a pond that are subject to high levels of inflow and infiltration. Several older existing stations were removed in 2009; Vestal, Rolling Ridge, and Bud Hawkins.

KUB completed upgrades or replacements of the Scottish Pike and Walker Springs pump stations in 2009. Work on the Crestwood, Ellis Road, and Railroad pump stations began in 2009 and will be completed in early 2010. Design and/or construction on Hanover, Sea Ray, Ford Valley, and John Sevier pump station upgrades (facility replacements with new submersible design) are currently in process.

Other 2009 facility and equipment work included upgrades on the #1 and #3 pumps and discharge valves at Forks of the River pump station, channel grinder upgrades at Ten Mile pump station, charcoal air scrubber installations for odor control at Riverview Park and Millertown pump stations, and SCADA upgrades and improvements at various facilities.

KUB has transitioned all wastewater facility SCADA monitoring capabilities from the Plants application to the System Operations Center located at Middlebrook Pike. This is the primary notification and monitoring location for all pump station, storage facility, and metering facility conditions.

Section 5: Gravity Line Preventive Maintenance Program

The Gravity Line Preventive Maintenance Program (GLPMP) describes KUB's process for preventive cleaning of the wastewater system to improve operation, efficiency, and effectiveness. KUB is committed to cleaning the entire wastewater collection system in 12 years.

The GLPMP is divided into the Comprehensive Hydraulic Cleaning Program (CHCP) and Blockage Abatement (BA). Root Control and Manhole Preventive Maintenance are components of both the BA and the CHCP. KUB determines chemical and mechanical root abatement frequency by the condition assessment program.

The Comprehensive Hydraulic Cleaning Program (CHCP)

The CHCP is a systematic, planned cleaning of the system to reduce debris and grease buildup and root intrusion. It is based on preventing and reducing the initial occurrence of system disruptions and maintaining the original hydraulic capacity of the collection system. It also provides support to the CSSAP by removing any obstruction in the system that would prevent a comprehensive inspection.

KUB and PACE 10 contractors cleaned and televised 116,160 ft (22 miles) of KUB sewers in 2009.

The Blockage Abatement (BA) Program

BA is a preventive maintenance approach for addressing operational issues. It uses previous event history and condition assessment information to implement activities that prevent or reduce system disruptions. Activities may include, but are not limited to, hydraulic flushing, mechanical and chemical root control, rodding, and CCTV inspections.

BA contract crews cleaned 1,148,272 ft (217 miles) and televised 106,550 ft (20 miles) of sewers in 2009. KUB had a total of 759,763 ft (144 miles), or 11 percent of its sewer mains, in the BA program in 2009 and eliminated approximately 280,000 ft (53 miles) of sewer mains that have been replaced or rehabilitated from the BA Program.

KUB adds a line segment to the BA Program based on inspection data or when a blockage or other failure occurs. Each line segment included in the BA Program is assigned a cleaning frequency according to its condition and the probability or risk of failure. The frequency of the maintenance activity ranges from one month to 42 months.

Root Control

During calendar year 2009, KUB performed root control using mechanical root cutting and cleaning under the BA Program.

Section 6: Sewer Overflow Response Plan (SORP)

As reported in the most recent SORP [revised and re-submitted to the EPA June 27, 2005, and approved July 28, 2005], KUB continues to place a high priority on maintaining and executing a Sewer Overflow Response Plan to help protect our community and our environment. KUB's Emergency Response Plan (ERP), which was approved by EPA on December 12, 2005, dovetails with the SORP. The ERP helps define the level of response that we take for everything from a single, isolated event to system-wide overflows.

KUB reviews the SORP annually. This progress report includes an update on implementation of recent revisions, training, and other areas of interest.

KUB makes all reasonable efforts [without endangering the safety of the responder or the public] to respond to an SSO within 45 minutes. In 2009, our average response time was 37 minutes (down from 47 minutes in 2008). We continue to work to improve our response, using technology such as remote overflow sensors that alert our system operators to an overflow condition, prompting immediate dispatch of a First Responder. We are also using mobile mapping technology, which helps our responder quickly identify the geographic location of the overflow and plan the best route. Other factors that influence response time include safety considerations, location of the problem, severity of events, and work loads at the time of the call. We will continue to assess each of these factors to determine if changes need to be made to improve response time. Starting February 2, 2009, KUB consolidated all of the First Responders into a team of trained individuals covering all shifts that will respond to all gas, water, and wastewater trouble calls.

KUB relies on several measures to help maintain an appropriate quality of SSO response:

- Members of the CSI team, who are knowledgeable in SORP requirements, perform periodic quality assurance audits to evaluate how effectively the crew implemented the SORP. They look at a variety of factors, including containment measures, control zone and signs, and cleaning, and they check that crews followed the disinfection procedure. CSI works closely with crews and supervisors to maintain appropriate standards.
- Underground Construction supervisors monitor crews' work on a day-to-day basis. They also use tailgate meetings in the field, coaching opportunities, and regular meetings to emphasize safety and maintaining proper standards. Compliance with established procedures is part of KUB's Performance Management Program measures and has an impact on employee ratings and raises.
- Feedback from customers, concerned citizens, neighborhood associations, City personnel, and organizations (such as the Izaak Walton League or Tennessee Clean Water Network) also helps identify any instances when the quality of response falters. Such feedback is directed to CSI, who works with UGC to correct the issue in that instance and prevent it from recurring in future responses.

Safety of responders and of the public is a primary concern for KUB. During 2009, KUB crews responded to 1265 wastewater trouble calls [all calls, not just SSOs] with two recordable safety incidents that were directly related to the sewer trouble calls, according to KUB's Safety Department. Appropriate safety training is provided through the Safety Department, and UGC conducts regular safety meetings and discusses safety frequently at tailgate meetings. During 2008, KUB initiated the "START with Safety"

Program. (“START” stands for “Safety Talks and Accident Reduction Training.”) This program focuses on awareness, training, and prevention to address potentially unsafe conditions and actions, thereby reducing accidents and injuries.

SORP Training:

In addition to working closely with all departments involved in the SORP on a day-to-day, event-by-event basis, CSI updates appropriate personnel as needed on revisions. KUB completed and utilized a computerized SORP training tool in 2008 that allows employees to train at their own pace on a computer. The computerized training is available on demand for new employees or others who need refresher training. Targeted employees receive electronic notification when training is required.

Manhole Surcharge Sensors: As previously reported, KUB added a tool in 2005 to help alert responders when wet weather overflows are imminent: manhole surcharge level sensors. When the level in manholes with a sensor reaches a set point, the sensor sends a page over a cellular system. The page notifies the KUB Operations Center, which dispatches a First Responder and sends an e-mail alert to CSI. The sensor also sends a second page when the manhole level is back below the set point. KUB continues to use the sensors [about 26], as needed, to automate coverage of the hot spots formerly on the list for wet weather surveys, freeing up crews for other duties.

KUB Web Site (www.kub.org): The SSO log includes a volume category added in 2005 and a link to a permanent archive of SSOs by month. In 2007, KUB and a contractor conducted focus groups with customers to help direct a site redesign. The new site went live during 2008 and is providing customers more interaction with their utility services. The SSO information is still available on the new site. To access the SSO log, enter www.kub.org/wps/portal/ssolog into your browser.

Section 7: Other MOM Programs

KUB continues to implement and manage the Other MOM Programs in substantially the same manner as previously reported. The following is a brief update on some areas of particular interest or those where there have been changes:

- **Pump Station Preventive Maintenance Program**

KUB's Pump Station Preventive Maintenance Program includes both routinely scheduled maintenance and work orders field crews create. [*Orders created by crews are designated RSCIN in the spreadsheet in Appendix B.*] A crew at a pump station for a scheduled pump inspection, for example, may also decide to inspect another piece of equipment or perform a routine facility inspection.

In 2009, crews conducted 1,373 total inspections of stations or equipment; 1,277 of those were regularly scheduled inspections; 96 were orders created in the field. Crews performed 1,088 scheduled facility inspections, and 285 inspections on additional related pump station components.

In addition to the inspections completed by KUB crews in 2009, condition assessment inspections were also completed by KUB staff with guidance from CDM personnel to complete an accurate performance evaluation of the pump station facilities. These inspections analyzed the operation of pump and motors, consistent problems or inefficiencies, structural condition of wells and buildings, corrosion, hydraulic concerns, and other general observations.

KUB also uses the rate of trouble occurrences to adjust inspection frequencies. If a pump at one station generates a number of trouble calls, crews may inspect it more frequently.

For more detail on the numbers and types of inspections see Appendix B. The appendix also includes sample checklists for some of the inspection categories.

- **Force Main Preventive Maintenance Program**

Force mains are a critical part of the sewer infrastructure and operations. Force main and air/vacuum valve maintenance and operation have a direct impact on the hydraulic performance of wastewater pump stations. The vertical alignment of force main slopes, the location of air/vacuum valves, and the age of sewage transmitted by the force main may also result in odor sources, corrosion problems, and even pipe failure.

With assistance from CDM, KUB completed a thorough Force Main Performance Evaluation and Assessment in 2009. The force main assessment is intended to document the general condition of force mains and to provide information necessary for prioritizing rehabilitation or replacement projects.

Like pump stations, the force mains were evaluated based on both criticality (consequence of failure) and condition (probability of failure). Since it can be cost prohibitive to inspect the pipe of each force main in KUB's system, surrogate condition factors were used with the available existing information to estimate the condition of each asset. The force mains were analyzed and categorized in terms of field measurements and existing data collection in terms of: Quantity of Flow Conveyed, Transportation Impacts, Urban Impacts, Environmental Impacts,

Public Health Impacts, Age, Material, Air Release Valve Information, Discharge Manhole Condition, and SSOs. Combining those factors accordingly, the existing force mains can be viewed in terms of the consequences and probability of their failure, which helps dictate the necessity of replacement and/or rehabilitation.

Currently, the force mains for the Sea Ray and Hanover pump stations are under design for replacement. It is likely that a majority of the force mains in conjunction to future pump station facilities to be replaced/rehabilitated will also be replaced.

- Public Information/Public Input Plan

KUB continues to concentrate on educating customers about the wastewater system, sewer overflows, impacts on area waterways, private lateral maintenance, and how they can help protect their plumbing and our environment. We use a variety of communications methods including our Web site, customer bill messages, our customer newsletter, brochures, presentations, and articles or ads in local papers.

KUB's Customer Information Guide includes information about wastewater safety, private laterals, and prohibited connections. The guide mails to about 600 customers each month who are either new to KUB or who move to a new address. We also include similar information in our *Connection* newsletter, which mails in all customer bills (approximately 200,000 bills per month) six times a year.

We continue to meet regularly with the Partners Council, which was established in December 2004 to enhance KUB's PACE 10 program by increasing awareness and building consensus in our community. The council members both provide feedback and input to KUB and take information back to the groups they represent. They receive a written monthly update on current PACE 10 projects, construction communications, Can the Grease mailings, overflow numbers, and rainfall data. Every other month, the council meets for a presentation and more in-depth discussion of ongoing projects and trends in overflows.

KUB also offers speakers to neighborhood groups and organizations about PACE 10 projects, private laterals, prohibited connections, and other wastewater-related topics. Groups may request presentations through our Web site or by calling our Customer Information Center at 865-524-2911.

We continue to mail letters to customers in advance of PACE 10 projects with information about the need for the project, smoke testing information, and more. In 2009, we sent approximately 10,400 construction letters.

In November 2009, we stepped up CTG promotion with an ad in the Knoxville News Sentinel and a corresponding Web ad in a local electronic publication offering free cans to a limited number of customers. We gave away 160 cans and added instructions on how to make your own grease can to the Web site.

In 2009, we also increased the wastewater safety and CTG information in our Utility Safety Program, which provides presentations to public and private schools and organizations such as the Boy's and Girl's Clubs in KUB's service area. KUB presented the USP to approximately 760 students in eight schools or organizations.

Section 8: Private Lateral Program

As required by the Consent Decree, KUB must operate a mandatory Private Lateral Program (PLP)*. The program helps protect our environment by ensuring that property owners repair their laterals and/or remove prohibited connections. [Prohibited connections include roof downspouts and other sources of stormwater.] Defective laterals or prohibited connections can overload KUB's sewer system with rainwater and contribute to sewer overflows. Leaking laterals can also add to pollution in area waterways.

KUB takes these steps as part of the PLP:

- Inspect customers' private laterals and identify defects or prohibited connections.
- Inform property owners of any defects, the process to follow to make repairs, and potential availability of financial aid.
- Ensure owners make lateral repairs or remove prohibited stormwater connections.
- Enforce the PLP by terminating the water service of customers who do not make repairs within the 120-day timeframe.

The statistics below illustrate actions undertaken in the Program from January 1, 2009, to December 31, 2009. An appeal was filed for one property during the reporting period. The Appeals Board held two hearings for appeals on six properties filed by one property owner. The appeals were denied based on the owner's inability to provide evidence that the laterals were not defective under the guidelines of the Program. Four of those laterals were replaced by the end of this reporting period.

Total Private Laterals	532
Repair	159
Replace	373
Total with Tenants	314
Repair/Replace Complete	576
Terminations	71
Reinstatements	18
CAC Activity	
Applications provided to customers	180
Applications received	164
Grants approved	149
Loans approved	8
Funds Disbursed	
Grants	\$393,047.02
Loans	\$20,044.38
Estimated not Disbursed	
Grants	\$41,249.53
Loans	\$0.00

KUB continues to explore methods to identify defective private laterals and increase opportunities for property owners to take advantage of financial assistance. The income

guideline percentages for both the Grant and Loan programs are increased based on current homeowner income information obtained from the Department of Housing and Urban Development for Knoxville/Knox County. The expected result is to provide support for a greater number of customers that need assistance during the remainder of the SEP.

Members of the Regulatory Compliance staff attend community meetings in areas where rehabilitation is planned or is in process to educate homeowners about the PACE 10 process and promote funding assistance available under the SEP. KUB's Web site and professional group presentations are other forms of communication used to educate property owners about the importance of properly maintaining sewer laterals and removing prohibited connections.

Appendices

Appendix A

Grease Control Program Summary Tables

Facility Name	Inactive FSFs	Trap/Interceptor Size	Trap Size Required	Interceptor Size Required	Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections	Risk Rating	Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed	Comments
11TH Street Espresso House	X	30	30		1		1		Category 4 - Low						No food production at facility.
180 Sports & Fitness/ Moes Snack Bar	X	*-	*-		2		2		Category 4 - Low						No food production at facility.
4620 Revisited		30	30		1		1		Category 3 - Medium						
501 Arthur Street Market & Deli		50	50		1		1		Category 3 - Medium					1	New FSF.
A J's Restaurant	X	40	40		2		2		Category 4 - Low						Business is closed.
A Taste of Havana (#16 Market Square)	X	40	40		1		1		Category 4 - Low						Business is closed.
A Taste of Havana (3018 Tazewell)	X	40	40		1		1		Category 4 - Low						Business is closed.
A&K Barbeque	X	20	20		1		1		Category 4 - Low						Business is closed.
A.B.'s Bar & Grill	X	50	50		1		1		Category 4 - Low						Business is closed.
A.J.'s Sports Bar & Grill	X	15	15		1		1		Category 3 - Medium						No food production at facility.
ABC Kiddies Academy	**	40			2	2			Category 1 - Unacceptable						**FSF is in enforcement.
Agave Azul Mexican Grill		1000		1000	2	1	1		Category 3 - Medium	1					
Ale House		**	40		1		1		Category 1 - Unacceptable	1					**FSF is in enforcement.
Alex's Havana Cafe	X	30	30		2		2		Category 4 - Low						Business is closed.
Ali Baba's Time Out Delicatessen		30	30		1		1		Category 3 - Medium						
All About Me Academy		40	40		1	1			Category 4 - Low					1	FSF installed new trap due to enforcement.
All Occasion Catering (922 N. Central)		1500		1500	2		1	1	Category 3 - Medium						
All Occasions Party Rentals (5825 Middlebrook)	X	1000		1000	1		1		Category 4 - Low						No food production at facility.
Al's Market & Deli (2900 Sevier Ave.)		40	40		2		2		Category 3 - Medium						
Al's Market & Deli (1006 University)		20	20		2		2		Category 3 - Medium						
Amber Restaurant #2	X	30		1500	1		1		Category 4 - Low						Business is closed.
American Fresh		30	30		1		1		Category 3 - Medium						
Americo Italian Restaurant	X	1500		1500	2		2		Category 4 - Low						Business is closed.
Amsterdam Bar & Grill		40, 50	40, 50		1		1		Category 2 - High						FSF has internal trap on the dishwasher. No place for GI to be installed.
Anna's Market & Deli		40	40		1		1		Category 3 - Medium						
Apostolic Kiddie Academy		500			1		1		Category 3 - Medium						
Applebee's (Knox Center)		1000		1000	1		1		Category 4 - Low						
Applebee's Restaurant		1000		1000	3	2	1		Category 3 - Medium	1	1				
Applebee's Restaurant #1		1000		1000	2	1	1		Category 3 - Medium	1					
Arby's (4849 N. Broadway)		30	30		1		1		Category 3 - Medium						
Arby's (2750 Schaad Road)		1000		1000	1		1		Category 3 - Medium						
Arby's Roast Beef (7122 Strawberry Plains)		40	40		1		1		Category 3 - Medium						
Arby's Roast Beef #1497 (2657 Magnolia Ave.)		30	30		1		1		Category 3 - Medium						
Arby's Roast Beef #567 (2819 Chapman)		40	40		4	1	3		Category 3 - Medium						
Arby's Roast Beef #618 (5228 Clinton)		40	40		1		1		Category 3 - Medium						
Arby's Roast Beef #719 (430 Gay Street)		40	40		1		1		Category 3 - Medium						
Arby's Roast Beef #153 (6903 Kingston Pike)		30	30		1		1		Category 3 - Medium						
Arstein Jewish Community Center		70	70		2		2		Category 3 - Medium						
Asian Chao (West Town Mall)		50	50		1		1		Category 3 - Medium						
Atria Weston Place		1500		1500	1		1		Category 3 - Medium						
Aubrey's Restaurant		2000		2000	2	1	1		Category 3 - Medium	1					
Auntie Anne's (Knoxville Center)		30	30		1		1		Category 3 - Medium						
Auntie Anne's (West Town Mall)		40	40		1		1		Category 3 - Medium						
Austin-East High School		1500		1500	1		1		Category 3 - Medium						
Austin's Steakhouse		1000		1000	4	3	1		Category 3 - Medium	1					
Azteca Market	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
B & D Rib Shack		50	50		2		2		Category 3 - Medium						
B&B Produce	X	40	40		1		1		Category 4 - Low						Business is closed.
Backroom BBQ		40	40		1		1		Category 3 - Medium						
Backyard Burgers #1145		1000		1000	1		1		Category 3 - Medium						
Bagel Shop		40		1000	2		2		Category 4 - Low						FSF never opened.
Baptist Hospital	X	1000		1000	1		1		Category 4 - Low						No food production at facility.
Bar Knoxville		100, 40	100, 40		1		1		Category 3 - Medium						
Barclay House Apartments	X	100	40	*-	1		1		Category 4 - Low						No food production at facility.
Barney's Taproom & Pizzeria		1000		1000	2		2		Category 3 - Medium						
Barnes & Noble Cafe #2838		1000		1000	2	1	1		Category 3 - Medium	1					
Barnie's Coffee & Tea Co. (Knox Center Mall)		50	50		3		3		Category 4 - Low						
Barnie's Coffee & Tea Co. (West Town Mall)		20	20		3		3		Category 3 - Medium						
Baskin Robbins		*1500	40		4		4		Category 4 - Low						**FSF has exceeded grease trap size requirement.
Baskin Robbins/Blimpie's		30	30		2		2		Category 3 - Medium						
Baymont Inn	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Bearden Elementary School		1000		1000	1		1		Category 3 - Medium						
Bearden High School		*4000		3000	1		1		Category 3 - Medium						**FSF has exceeded grease trap size requirement.
Bearden Middle School		100	100		1		1		Category 3 - Medium						
Bearden United Methodist DCC	X	*-	*-		1		1		Category 4 - Low						Kitchen is closed.
Bellmont Elementary School		1000		1000	1		1		Category 3 - Medium						
Bellacino's Pizza and Grinders		50	50		1		1		Category 3 - Medium						
Belle Morris Elementary		1000		1000	1		1		Category 3 - Medium						
Ben & Jerry's Ice Cream		40	40		1		1		Category 3 - Medium						
Best Western Hotel	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Bethel Apostolic Temple	X	*-	*-		2	1	1		Category 4 - Low						No food production at facility.
Beulah Church of God	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Big Daddy's Ribs & Hamburger's	X	500		500	1		1		Category 4 - Low						Business is closed.
Big Fatty's		1000		1000	1		1		Category 3 - Medium						
Bill's Market & Deli		40	40		1		1		Category 4 - Low						
Bistro at The Bijou		100, 40	100, 40		1		1		Category 3 - Medium						
BJ Wings and Things Van		*-	*-		2	1	1		Category 4 - Low						
BJ's Tavern	X	*-	*-		1		1		Category 4 - Low						Business is closed.
Blackbird Coffee House		60	60		1		1		Category 3 - Medium						
Blue Cats Music Hall	X	40	40		1		1		Category 4 - Low						Business is closed.

Facility Name	Inactive FSFs	Trap/Interceptor Size	Trap Size Required	Interceptor Size Required	Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections	Risk Rating	Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed	Comments
Blue Chips Sports Pub & Grill		40	40		3	1		2	Category 3 - Medium	1					
Bluegrass Music Restaurant	X	1500		1500	1			1	Category 4 - Low						Facility has not opened.
Blues & Jazz Sports Bar	X	~-	~-		1			1	Category 4 - Low						No food production at facility.
Bojangles	X	~-		1500	1	1			Category 4 - Low						Facility has not opened.
Bonefish Grill		2000		2000	2	1		1	Category 3 - Medium	1					
Borders Books Music & Cafe		40	40		2			2	Category 3 - Medium						
Bo's Laffite	X	40, 40, 40		2000	3	2		1	Category 4 - Low						Business is closed.
Bountiful Blessings		~~	40		3	3			Category 1 - Unacceptable	1					~~FSF is in enforcement.
Boys and Girl Club of Greater Knoxville (407 Caswell)		*1000, 1000		1000	1			1	Category 4 - Low						*FSF has exceeded grease trap size requirement.
Boys and Girls Club of Greater Knoxville (522 Maryville	X	~	~-		1			1	Category 4 - Low						No food production at facility.
Brakebill Nursing Home		3000		3000	1			1	Category 3 - Medium						
Bravo's		1500		1500	1			1	Category 3 - Medium						
Breadbox Food Store (5328 Pleasant Ridge)		20	20		2	1		1	Category 3 - Medium	1					
Breadbox Food Store #44 (5020 Washington Pk)		40	40		1			1	Category 3 - Medium						
Breaker's Sports Bar		1000		1000	2	1		1	Category 3 - Medium	1					
Bridge View Grill	X	2000		2000	1			1	Category 4 - Low						Business is closed.
Brix Pizza		2000		2000	1		1		Category 3 - Medium						
Broadway Baptist Church		1500		1500	1			1	Category 4 - Low						
Brownie's 2		40	40		2			2	Category 3 - Medium						
Brueger's Bagels		50	50		1			1	Category 3 - Medium						
Buddy's Bar B Q Banquet Hall (5806 Kingston Pk.)		1500		1500	1			1	Category 3 - Medium	1					
Buddy's Bar B Q Bearden (5806 Kingston Pk.)		1500		1500	1			1	Category 3 - Medium						
Buddy's Bar B Q (8402 Kingston Pk.)		***40		1500	1			1	Category 2 - High						*** FSF has planned to upgrade to larger GI before enforcement action.
Buddy's Bar B Q (4401 Chapman Hwy.)		**1000		1500	4	1	3		Category 1 - Unacceptable	1					**FSF is in enforcement.
Buddy's Bar B Q (4500 N. Broadway)		1000		1000	1			1	Category 3 - Medium						
Buddy's Bar B Q (3700 Magnolia)		1500		1500	5	2	3		Category 3 - Medium	1	1		1		FSF installed new GI due to enforcement.
Buffalo Wild Wings Grill and Bar		1500		1500	1			1	Category 3 - Medium						
Burger King (2809 N. Broadway)		1000		1000	1			1	Category 3 - Medium						
Burger King #321 (2024 Cumberland)	X	1000		1000	1			1	Category 4 - Low						Business is closed.
Burger King #11722 (7206 Region Lane)		1500		1500	1			1	Category 3 - Medium						
Burger King #12141 (127 Northshore)		1500		1500	1			1	Category 3 - Medium						
Burger King #13146 (2800 Chapman Hwy.)		1500		1500	1			1	Category 3 - Medium						
Burger King #5346 (319 Merchants)		1000		1000	1			1	Category 3 - Medium						
Burger King #9679 (5316 Millerton)		1500		1500	1			1	Category 3 - Medium						
Burger King #8412 (Kingston Pk.)		1000		1000	1			1	Category 3 - Medium						
Burger King (5310 Middlebrook)		1500		1500	1			1	Category 3 - Medium						
Burlington Fish Market		40	40		1			1	Category 4 - Low						
Burrito Diablo	X	40	40		1			1	Category 4 - Low						Business is closed.
Bush Brothers		1500, 100	100	1500	1			1	Category 3 - Medium						
Butcher Shop		1500		1500	1			1	Category 3 - Medium						
By the Tracks Bistro		1500		1500	1		1		Category 3 - Medium	1					
C & C Cafe		20	20		1			1	Category 4 - Low						
Cafe 4		1500		1500	4	2	2		Category 3 - Medium	1					
Cafe Gourmet		40	40		1			1	Category 3 - Medium						
Cagle Terrace	X	~	~		1			1	Category 4 - Low						No food production at facility.
Cairo Cafe		20	100, 20		4	3	1		Category 3 - Medium	1	1	1			
Cajun Cafe & Grill		40, 20	40, 20		2			2	Category 3 - Medium						
Calhoun's (400 Neyland)		1500		1500	2			2	Category 3 - Medium						
Calhoun's (6515 Kingston Pk.)		1500		1500	1			1	Category 3 - Medium						
Camargo's Taqueria	X	40	40		2			2	Category 4 - Low						Business is closed.
Canaan Baptist Church		500	40		1		1		Category 4 - Low						
Cancun Mexican Restaurant (4409 Chapman)		200, 50	200, 50		3			3	Category 2 - High	1					
Cancun Mexican Restaurant (8606 Asheville)		1000		1000	2	1	1		Category 3 - Medium	1					
Cancun Mexican Restaurant (4829 N. Broadway)		1000		1000	1			1	Category 3 - Medium						
Capone's Windy City Eatery	X	40	40		1			1	Category 4 - Low						Business is closed.
Cappuccino's/Copper Cellar Restaurant		1500		1500	2			2	Category 3 - Medium						
Captain D's # 3204 (812 Merchants)		1000		1000	1			1	Category 3 - Medium						
Captain D's #3205 (4320 Chapman)		1000		1000	2			2	Category 3 - Medium						
Captain D's #3406 (3121 N. Broadway)		1000		1000	2			2	Category 3 - Medium						
Captains Bar & Grill	X	30	30		2			2	Category 4 - Low						Business is closed.
Cardine Drive-In		40	40		2			2	Category 3 - Medium						
Carmike Cinemas 10		40	40		1			1	Category 3 - Medium						
Carousel II	X	~	~		1			1	Category 4 - Low						No food production at facility.
Carringer & Son's Market		40	40		2			2	Category 3 - Medium						
Carter Elementary		1000, 200	200	1000	1			1	Category 3 - Medium						
Carter High School		2000		2000	1			1	Category 3 - Medium						
Carter Middle School		1500		1500	1			1	Category 3 - Medium						
Casa Don Gallo		1500		1500	5	3		2	Category 3 - Medium	2					
Casey's Bar & Grill		30	30		1			1	Category 3 - Medium						
Cassidy's Country Deli	X	30	30		4	1		3	Category 4 - Low	1					Business is closed.
Catholic Charities of East TN.		1000		1000	1			1	Category 3 - Medium						
Catinella's		40	40		1			1	Category 4 - Low						
Center Kitchen	X	~	~		1			1	Category 4 - Low						Business is closed.
Central Baptist Church Early Child Ctr.		1000, 100			1	1			Category 4 - Low						
Central Baptist Church of Bearden		40		1500	2			2	Category 3 - Medium						
Central High School		*4000		2000	1			1	Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Central Park		1000		1000	1			1	Category 3 - Medium						
Central United Methodist Church		1000		1000	1			1	Category 3 - Medium						
Cesar's Bakery		30	30		1			1	Category 3 - Medium						
Cha Cha's	X	1500		1500	1			1	Category 4 - Low						Business is closed.

Facility Name	Inactive FSFs	Trap/Interceptor Size	Trap Size Required	Interceptor Size Required	Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections	Risk Rating	Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed	Comments
Chaiyo's Thai & Sushi		40	40		3		1		Category 3 - Medium						
Chandler's Deli		40	40		1		1		Category 3 - Medium						
Chapman Learning Center		40	40		2	2			Category 3 - Medium	1				1	FSF installed new trap due to enforcement.
Charley Peppers	X	40			1		1		Category 4 - Low						Business is closed.
Charley's Grilled Subs		60	60		1		1		Category 3 - Medium						
Checker Flag Shell	X	40	40		1		1		Category 4 - Low						Business is closed.
Chepa's Mexican Restaurant		40	40		1		1		Category 3 - Medium						
Cherokee Country Club	1000		1000		1		1		Category 3 - Medium						
Cherokee Health Systems		1500		1500	1		1		Category 4 - Low						
Chernes Internet Cafe	X	50	50		1		1		Category 4 - Low						Business is closed.
Chesapeake	1000		1000		1		1		Category 3 - Medium	1					
Chez Guevara		1500		1500	11	11			Category 3 - Medium	1	1	1	1		FSF installed new GI due to enforcement.
Chick-Fil-A (7063 Kingston Pk.)		1500		1500	1		1		Category 3 - Medium						
Chick-Fil-A (800 S. Gay Street)		150	150		1		1		Category 3 - Medium						
Chick-Fil-A (3001 Knoxville Center Dr.)		40	40		2		2		Category 3 - Medium						
Chick-Fil-A (7600 Kingston Pk.)		50	50		2		2		Category 3 - Medium						
Child & Family Tennessee	1000		1000		2		2		Category 3 - Medium						
Children At Play Learning Center	30	30			1		1		Category 3 - Medium						
Children's Center of Knoxville	40	40			1		1		Category 3 - Medium						
Chilhowee Elementary	1500		1500		1		1		Category 3 - Medium						
Chilhowee Hills Baptist	1000		1000		1		1		Category 3 - Medium						
Chili's (6635 Clinton Hwy.)	1500		1500		1		1		Category 3 - Medium						
Chili's (1815 Cumberland Ave.)	1000		1000		1		1		Category 3 - Medium						
Chili's Restaurant #34 (7304 Kigston Pk.)	1500		1500		2	1	1		Category 3 - Medium	1					
China City Restaurant	X	40, 40	40, 40		4		4		Category 4 - Low						Business is closed.
China Garden		1000		1000	1		1		Category 3 - Medium						
China Pearl		1500		1500	3		3		Category 4 - Low						
Chinese/Japanese Restaurant	X	*-	1500		1		1		Category 4 - Low						Business never opened.
Chop House	2000		2000		1		1		Category 3 - Medium						
Christenberry Elementary	1000		1000		1		1		Category 3 - Medium						
Christenberry North	1000		1000		1		1		Category 3 - Medium						
Chrome Pony	40	40			1		1		Category 3 - Medium						
Chuck E Cheese #055	1500		1500		1		1		Category 3 - Medium						
Church Street UMC	60, 40	150, 50			2		2		Category 2 - High						
Ci Ci's Pizza (2885 Tazewell)	1000		1000		1		1		Category 3 - Medium						FSF is remodeling kitchen and replacing traps with larger internal traps.
Ci Ci's Pizza (8414 Kingston Pk.)	1000		1000		1		1		Category 3 - Medium						
Cine Bean	X	20	20		1		1		Category 4 - Low						Business is closed.
Cinnabon		30	30		4	1	3		Category 3 - Medium	1					
Cities Cupcake Boutique		60	60		1		1		Category 3 - Medium						
City Star Market	X	*-	*-		1		1		Category 4 - Low						Business is closed.
City/County Building Jail	*1500, 1500		2000		2	2			Category 3 - Medium					2	*FSF has exceeded grease trap size requirement.
Clarion Inn	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Clinton Chapel AME Zion Church	X	*-	*-		2		1	1	Category 4 - Low						No food production at facility.
Club Leconte	100, 100, 100, 100, 100				1		1		Category 2 - High						FSF has internal trap on the dishwasher. No place for GI to be installed.
Club XY2 (Remove)	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Coffee & Chocolate	30	30			1		1		Category 2 - High						FSF has internal trap on the dishwasher. No place for GI to be installed.
Coffee Cup Cafe	X	40	40		1		1		Category 4 - Low						Business is closed.
Coffee/Deli Opening (427 Chickamauga)	*-	1500			2	1	1		Category 4 - Low						Building is currently being remodeled.
Cold Stone Creamery	X	40	40		4	2	2		Category 4 - Low						Business is closed.
College Hill Seventh Day Adventist Church	X	*-	*-		2	1	1		Category 4 - Low						No food production at facility.
Colonel's Delicatessen	40	40			1		1		Category 3 - Medium						
Columbus Home	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Comfort Suites Hotel	40	40			2		2		Category 3 - Medium						
Continuum Courtyard	100	100			2	1	1		Category 3 - Medium	1					
Cool Beans Restaurant	1000		1000		1		1		Category 3 - Medium						
Coolato Gelato's Italian Ice	3000		3000		1		1		Category 3 - Medium						
Copa Cabana Sports Bar	30	30			2		2		Category 3 - Medium						
Copper Cellar/Cumberland Grill (1807 Cumberland Ave.)	2000		2000		3	2	1		Category 3 - Medium	1					
Copper Cellar Commissary (3001 Industrial Park)	1000		1000		1		1		Category 3 - Medium						
Corky's Ribs and BBQ	X	1500		1500	2		2		Category 4 - Low						Business is closed.
Corner Market		50	50		2		2		Category 3 - Medium						
Corner Street Lounge	X	**-	60		1		1		Category 4 - Low						Business is closed.
Country Inn & Suites	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Country Kitchen	40	40			1		1		Category 4 - Low						
Country Table Restaurant		40	40		1		1		Category 3 - Medium						
Court South (2934 Alcoa Hwy.)	40, 20	40, 20			3		3		Category 4 - Low						
Court South (6621 Merchant Drive)	X	20	20		1		1		Category 4 - Low					1	No food production at facility.
Couva Calypso Cafe	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Coyote Joes		40	40		1		1		Category 3 - Medium						
Cozymel's Restaurant	X	1000		1000	2		2		Category 4 - Low						Business is closed.
Cracker Barrel # 546 (2920 S. Mall Rd.)	1000, 1000		2000		2	1	1		Category 3 - Medium	1					*FSF has exceeded grease trap size requirement.
Cracker Barrel #12 (Central Ave. Pk.)	*1500, 1500		2000		1		1		Category 3 - Medium						
Cracker Barrel #170 (Cracker Barrel Lane)	1,500		1500		1		1		Category 3 - Medium						
Crawfords Group Home	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Cross Ministries	X	1000		1000	1		1		Category 4 - Low						No food production at facility.
Cumberland House Hotel		3000		3000	1		1		Category 3 - Medium						
Cumberland Tap Room	X	30	30		1		1		Category 4 - Low						Business is closed.
Cuppy's Coffee and More	X	30	30		1		1		Category 4 - Low						Business is closed.
Cuppy's Coffee and More	X	30	30		1		1		Category 4 - Low						Business is closed.
Dairy Queen		1000		1000	1		1		Category 3 - Medium						

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Dalawah Hut African Shop	X	40	40		1		1		Category 4 - Low						Kitchen part is not open yet.
Dan McGrews	X	*1500, 1500			1500	2		2	Category 4 - Low						Business is closed. *SF has exceeded grease trap size requirement.
Dara's Garden	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
DaVinci's Pizza (113 S.Central Ave.)		40	40		1			1	Category 3 - Medium						
DaVinci's Pizza (3337 Sutherland)		2000			1000	3	2	1	Category 3 - Medium					1	
Days Inn (Asheville Hwy.)	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
Days Inn (5434 Central Ave. Pk.)	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
Daytona Nights	X	60, 30	60, 30		1			1	Category 4 - Low						Business is closed.
Dazzio Pizza		100, 50	100, 50		2		1	1	Category 3 - Medium					2	New FSF.
Dead End B.B.Q.		1500			1500	2	1	1	Category 3 - Medium					1	New FSF.
Denton's Orange Drink		1000			1000	1		1	Category 3 - Medium						
Digenovas Pizza	X	1000			1000	1			Category 4 - Low						Business is closed.
Dine-A-Mite Diner	X	~-	~-		1			1	Category 4 - Low						Business is closed.
Dippin Donuts		1000			1000	1			Category 3 - Medium						
Dixson's Bar B Que		40	40		1	1			Category 3 - Medium					1	FSF installed new trap due to enforcement.
Doan's Market & Deli		30	30		1		1		Category 3 - Medium						
Dogwood Elementary School		1000			1000	2		2	Category 3 - Medium						
Domino's (7419 Middlebrook)		1500			1500	1			Category 3 - Medium						
Domino's Pizza (2104 Cumberland)		40	40		2			2	Category 3 - Medium						
Domino's Pizza (5420 Pleasant Ridge)		40	40		1			1	Category 3 - Medium						
Domino's Pizza #5466 (900 N. Broadway)		40	40		1			1	Category 3 - Medium						
Domino's Pizza (7527 Northshore)		40	40		1			1	Category 3 - Medium						
Don Pablo's		1000			1000	1	1		Category 3 - Medium						
Donna's Group Daycare	X	0	0		1		1		Category 4 - Low						No food production at facility.
Dorothy's Diner		40	40		4	1	3		Category 3 - Medium	1					
Double D. Saloon & Grill		30	30		1		1		Category 3 - Medium						
Downtown Brewery and Grill		150	150		1			1	Category 3 - Medium						
Downtown Grind		30	30		1			1	Category 4 - Low						
Duncan Cafe/ Duncan Building		40	40		1			1	Category 3 - Medium						
Dunkin Donuts		1500			1500	6	3	1	Category 3 - Medium	1				1	New FSF.
Dynasty Express #2 (1647 Cumberland)		30	30		1			1	Category 3 - Medium						
Dynasty Express (4911 N. Broadway)		40	40		1			1	Category 3 - Medium						
E. Anderson Market	X	1000			1000	2	1	1	Category 4 - Low						Business has not opened yet.
Earthfare		1500			1500	2	1	1	Category 3 - Medium						
East Knox Elementary School		1500			1500	1			Category 3 - Medium						
East Tennessee Children's Hospital		2000			2000	1			Category 3 - Medium						
East TN Regional Juvenile Service Cent.		2000			2000	1			Category 3 - Medium						
Echo Bistro & Wine		1000			1000	2	1	1	Category 3 - Medium						
Eclipse Restaurant And Bar	X	1000			1000	1			Category 4 - Low						Business is closed.
Econo Lodge	X	~-	~-		1		1		Category 4 - Low						Business is closed.
El Charro		1500			1500	2			Category 3 - Medium						
El Charro Express	X	20	50		1			1	Category 4 - Low						Business is closed.
El Chico Restaurant #1		1000			1000	2			Category 3 - Medium						
El Gallito	X	~~			1000	1	1		Category 4 - Low						** FSF was in enforcement but never actually opened.
El Herradero	X	~-	~-		1			1	Category 4 - Low						No food production at facility.
El Mezcal Mexican Restaurant		200	200		1				Category 3 - Medium						
El Mezon	X	40	40		1			1	Category 4 - Low						Business is closed.
El Tenampa Garibaldi LLC		30	30		2			2	Category 3 - Medium						
Electric Ballroom		40	40		1			1	Category 4 - Low						
Elmcroft of West Knoxville		1500			1500	1			Category 3 - Medium						
Entertainer Catering		100	100		1			1	Category 4 - Low						
Ephesus Mediterranean Grill		30	30		1			1	Category 3 - Medium						
Eternal Life Harvest Cafe	X	1000			1000	3		3	Category 4 - Low						Business is closed.
Eternal Life Harvest Center	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
Evangelical Bookstore	X	30	30		1			1	Category 4 - Low						Business is closed.
Eva's To Go	X	1000			1000	1		1	Category 4 - Low						Business is closed.
Fair Garden Elementary School		500			500	1		1	Category 3 - Medium						
Fairfield Inn By Marriott	X	~-	~-		1			1	Category 4 - Low						No food production at facility.
Fats BBQ		40	40		1			1	Category 3 - Medium						
Fazoli's #5046		1000			1000	4		4	Category 3 - Medium	1					
Fifth Avenue Baptist Church		100	100		1			1	Category 3 - Medium						
Fifth Avenue Deli & Mkt.	X	~-	~-		2			2	Category 4 - Low						Business is closed.
Firehouse Subs (128 Buckingham)		50	50		1			1	Category 3 - Medium						
Firehouse Subs (5226 N. Broadway)		1500			1500	2		2	Category 3 - Medium					1	New FSF.
Firehouse Subs #191 (1708 Cumberland)		40	40		1			1	Category 3 - Medium						
First Christian Church	X	~-	~-		1			1	Category 4 - Low						No food production at facility.
First Lutheran Church and School		40	40		1			1	Category 3 - Medium						1 New FSF.
First Step II Inc. Young Adventurers (520 Sevier)		40	40		1			1	Category 4 - Low						No food production at facility.
First Steps II (4605 Old Broadway)	X	~-	~-		1			1	Category 4 - Low						2 FSF installed new traps during kitchen remodeling.
First United Methodist Church		100, 40			2	1	1	1	Category 3 - Medium						
Five Guys Burgers	X	1500			1500	2	1	1	Category 4 - Low						
Flames Lounge	X	~-	~-		1			1	Category 4 - Low						Business never opened.
Florence Crittenton Agency Inc.		1000			1000	1			Category 4 - Low						Business is closed.
Food City (4580 Chapman)		1000			1000	1			Category 3 - Medium						
Food City (284 Morell)		1000			1000	2		2	Category 3 - Medium						
Food City # 673 (4216 N. Broadway)		1500			1500	1			Category 3 - Medium						
Food City # 677 (5078 Clinton Hwy.)		1500			1500	1			Category 3 - Medium						
Food City # 678 (5801 Western)		1000			1000	1			Category 3 - Medium						
Food City #655 (7510 Asheville)		1000			1000	2		2	Category 3 - Medium						

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Food City #674 (5941 Kingston Pk.)	1000		1000	1000	1			1	Category 4 - Low						
Food City #676 (1950 Western)	2000		2000	1000	1			1	Category 3 - Medium						
Food City #688 (4805 N. Broadway)	1000		1000	1000	2			2	Category 3 - Medium						
Food City #689 (2939 Alcoa)	1000		1000	1000	3	1		2	Category 3 - Medium	1					
Food City #2712 (Loves Creek)	1000		1000	1000	1			1	Category 3 - Medium						
Food Lion #1545 (6221 Riverview)	1000		1000	1000	1			1	Category 3 - Medium						
Food Lion #4728 (Centerline Drive)	1000		1000	1000	1			1	Category 3 - Medium						
Fort Sanders Educational	50	50		1000	1			1	Category 3 - Medium					1	FSF installed new trap due to enforcement.
Fort Sanders Hospital	2000		2000	2000	2			2	Category 2 - High						FSF has 2000 gallon GI that is pumped monthly.
Fountain City Creamery	30	30		1000	1			1	Category 3 - Medium						
Fountain City Diner	2000		2000	2000	6			6	Category 3 - Medium						
Fountain City Elementary	1000		1000	1000	2			2	Category 3 - Medium						
Fountain City UM Church	X	~-	~-		1	1			Category 4 - Low						No food production at facility.
Fox's Pizza	50	50		1000	2			2	Category 3 - Medium	1					
Frank N Stein	X	20	20		1			1	Category 4 - Low						Business is closed.
Fresh Market & Deli	20	20		1000	2	1		1	Category 3 - Medium	1					
Froots Smoothies	40	40		1000	2			2	Category 3 - Medium						
Fruitlati Cafe	30	30		1000	5	1		4	Category 3 - Medium						
Fruzzies Deli	20	20		1000	1			1	Category 3 - Medium						
Fulton High School		1000		1000	1			1	Category 3 - Medium						
Garelli's #2 (2044 N. Broadway)	X	40	40		2			2	Category 4 - Low						Business is closed.
Garelli's (710 S. Gay)	X	40	40		1			1	Category 4 - Low						Business is closed.
Garrett's Downtown Deli		50	50		1			1	Category 3 - Medium						
Gino's Pizza & Subs		30	30		1			1	Category 3 - Medium						
Ginza Japan Steakhouse & Grill	X	1000		1000	1			1	Category 3 - Medium						Business is closed.
Gluton Free Goodies	1500		1500	1000	1		1		Category 3 - Medium						
Godfather's Pizza	X	100	100		2			2	Category 4 - Low						Business is closed.
Godfrey's Restaurant (Holiday Inn Express)	150	150		1000	1			1	Category 2 - High						FSF has internal trap on the dishwasher. No place for GI to be installed.
Golden City Restaurant	60, 40		1000	1000	2		1	1	Category 3 - Medium						
Golden Garden Chinese Restaurant		40	40		2			2	Category 3 - Medium						
Golden Roast	X	30	30		1			1	Category 4 - Low						No food production at facility.
Golden Wok		1000		1000	1			1	Category 3 - Medium						
Goodfella's Sports Bar	X	30	30		1			1	Category 4 - Low						Business is closed.
Gordo's Catering		50	50		1			1	Category 4 - Low						
Grand Forest Town Homes/Remove	X	~-	~-		1			1	Category 4 - Low						Business is closed.
Great American Cookie Company (3001 Knoxville Ctr)		30	30		1			1	Category 3 - Medium						
Great American Cookies (7600 Kingston Pk.)		30	30		1			1	Category 3 - Medium						
Great American Steak & Buffet Co.		2000		2000	1			1	Category 3 - Medium						
Great Wraps (1838 Cumberland)		50	50		1		1		Category 3 - Medium					1	New FSF.
Great Wraps, # 1312 (7600 Kingston Pk.)	X	40	40		1			1	Category 4 - Low						Business is closed.
Green Hills Grille	X	2000		2000	1			1	Category 4 - Low						Business is closed.
Green Magnet Math and Science Academy	1500		1500		1			1	Category 3 - Medium						
Gresham Middle School		1000		1000	1			1	Category 3 - Medium						
Gridiron Burgers (6631 Clinton)	X	150, 50	150, 50		1			1	Category 4 - Low						Business is closed.
Gridiron Burgers (508 S. Gay)	X	~-	150, 50		1	1			Category 4 - Low						Business never opened.
Grill Express		20	20		1			1	Category 3 - Medium						
GSA Court House Café	X	1000, 40	40	1000	1			1	Category 3 - Medium						Business is closed.
Gunthor's Galley		1500		1500	2			2	Category 3 - Medium						
Gus's Good Time Deli		20	20		1			1	Category 3 - Medium						
Gus's Restaurant	X	40, 40	40, 40		2			2	Category 3 - Medium						Business is closed.
Gutbuster's	X	50	50		1			1	Category 4 - Low						Business is closed.
Guthrie's		1500		1500	1			1	Category 3 - Medium						
Hall Barrel		1500		1500	1			1	Category 3 - Medium						
Hann N Goodys, Inc.		40	40		1			1	Category 3 - Medium						
Hampton Inn (7445 Sawyer)		50	50		1			1	Category 4 - Low						
Hampton Inn & Suites (5411 Pratt Road)		1500		1500	3			3	Category 4 - Low						
Handy Dandy Market #5		40	40		2			2	Category 3 - Medium						
Hanna's Cafe #2		30	30		1			1	Category 3 - Medium						
Happy Garden Chinese		1000		1000	6	1		5	Category 2 - High	1					FSF's GI had crack in wall that was patched.
Har's Pizza & Deli		30	30		1			1	Category 3 - Medium						
Hard Knox Pizza		50	50		1		1		Category 3 - Medium					1	New FSF.
Hardee's #1501786 (2919 Tazewell)		1000		1000	1			1	Category 3 - Medium						
Hardee's #1501798 (3318 Chapman)		1000		1000	1			1	Category 3 - Medium						
Hardee's #1501829 (2930 Alcoa)		1000		1000	2			2	Category 3 - Medium						
Hardee's #1501837 (3718 Western)		1000		1000	2	1		1	Category 3 - Medium	1					
Hardee's #1501874 (7426 Northshore)	X	1000		1000	1			1	Category 4 - Low						Business is closed.
Hardee's Knoxville #1501785 (3926 Asheville)		1000		1000	2			2	Category 3 - Medium						
Hardee's Restaurant (7201 Kingston Pk.)		1500		1500	1			1	Category 3 - Medium						
Harvest Echo Ridge Retirement Residence LLC		1500		1500	1			1	Category 3 - Medium						
Head Start (Prospect)		1000		1000	1			1	Category 3 - Medium						
Hemphill's Market & Deli		10	10		1			1	Category 4 - Low						
Heritage Assisted Living		1000		1000	1			1	Category 4 - Low						
Hibachi Factory (130 Northshore)	X	50	50		1			1	Category 4 - Low						Business is closed.
Hibachi Factory (1815 Cumberland)		20	20		1			1	Category 3 - Medium						
Hibachi Factory (1645 Downtown West)		60	60		1			1	Category 3 - Medium						
Hillcrest Health Care North		2000, 500		1000	1			1	Category 3 - Medium						
Hillcrest South		~2000, 500		2000	1			1	Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Hillcrest West		1500		1500	1			1	Category 3 - Medium						
Ho Ho Chinese Restaurant		20, 20		20, 20	1			1	Category 3 - Medium						
Hogan's Bakery		30	30		3			3	Category 3 - Medium						

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Hogan's Bakery & Cafe (Closed)	X	1500		1500	2		2		Category 4 - Low						Business is closed.	
Holiday Inn Central (1315 Kirby Road)		1000		1000	1		1		Category 3 - Medium							
Holiday Inn Express (730 Rufus)	X	0	0		1		1		Category 4 - Low						No food production at facility.	
Holston Grill	X	30	30		1		1		Category 4 - Low						Business is closed.	
Holston Healthcare		1000		1000	1		1		Category 3 - Medium							
Holston Hills Country Club		1000		1000	1		1		Category 3 - Medium							
Holston Middle School		1500		1500	1		1		Category 3 - Medium							
Holy Ghost Catholic Church	X	150, 50	150, 50		1		1		Category 4 - Low						Facility is remodeling kitchen.	
Holy Land Market		50	50		1		1		Category 3 - Medium							
Homewood Residence at Deane Hill		1000		1000	2		2		Category 3 - Medium							
Honey Baked Ham #2 (5308 Washington)	1500		1500		1		1		Category 4 - Low							
Honey Baked Ham (7205 Kingston Pk.)	1000		1000		3		3		Category 4 - Low							
Hong Kong House		1000		1000	4	1	3		Category 3 - Medium	1						
Hooter's #2 (5005 Central Ave. Pk.)		1500		1500	2		2		Category 3 - Medium							
Hooter's Restaurant (8050 Kingston Pk.)		1000		1000	1		1		Category 3 - Medium							
House of Courage	X	*-	*-		1		1		Category 4 - Low						No food production at facility.	
House Of Dragon		20	20		1		1		Category 3 - Medium							
House of Thaller		1000		1000	1		1		Category 3 - Medium							
Howard Johnson's Restaurant	40	40			2	1	1		Category 3 - Medium	1						
Huddle House	X	*		1500	1		1		Category 4 - Low						Business has not opened yet.	
I Love N Y Pizza		40	40		1		1		Category 3 - Medium							
Ice-Cheater		*	*-		1		1		Category 4 - Low						No food production at facility.	
IGA/ Five Points	X	1500		1500	1		1		Category 4 - Low						Business is closed.	
Ingles		1000		1000	3	1	2		Category 3 - Medium							
Inskip Community Pool	X	*	*-		1	1			Category 4 - Low						No food production at facility.	
Inskip Elementary		1000		1000	1		1		Category 3 - Medium							
International House of Pancakes (7218 Kingston Pk.)	2000		2000		1		1		Category 3 - Medium							
International House of Pancakes #1 (5604 Merchants)	1000		1000		1		1		Category 3 - Medium							
Isabella Towers	X	*	*-		1		1		Category 4 - Low						No food production at facility.	
It's All About The Fudge		20	20		1		1		Category 4 - Low				1	New FSF.		
J & B Grill	X	30	30		1		1		Category 4 - Low						Business is closed.	
Jack Breeze Thru Market		40	40		1		1		Category 3 - Medium							
Jacob's Building Snack Bar 1	**-	40			1	1			Category 1 - Unacceptable						**FSF is in enforcement.	
Jacob's Building Snack Bar 2	**-	40			1	1			Category 1 - Unacceptable						**FSF is in enforcement.	
Jacob's Time-Out Deli		20	20		1		1		Category 3 - Medium							
Jason's Grill & Deli	X	40	40		1		1		Category 4 - Low						Business is closed.	
Jersey Mike's Subs	X	30	30		1		1		Category 4 - Low						Business is closed.	
Jets Pizza		50	50		2		1	1	Category 3 - Medium				1	New FSF.		
Jimmy John Gourmet Sand.		40	40		6	5	1		Category 3 - Medium	1	1	1				
Jimmy's Original Southern Pub		20	20		1		1		Category 4 - Low							
JMS Concessions		*	*-		2	1	1		Category 1 - Unacceptable						FSF has not been opened to be inspected when inspector stopped at FSF.	
John T. O'Connor Senior Citizens Center	X	40	40		2	1	1		Category 4 - Low						No food production at facility.	
John Tarleton Home		30	30		1		1		Category 4 - Low							
Judy's II Lounge & Restaurant	X	1000		1000	1		1		Category 4 - Low						Business is closed.	
Kaleidoscops	X	40	40		1		1		Category 4 - Low						Business is closed.	
Kanpai of Tokyo		1500		1500	1		1		Category 3 - Medium							
Kashmir Indian Restaurant	X	40	40		1		1		Category 4 - Low						Business is closed.	
Kash-N-Karry	X	*	*-		2		1	1	Category 4 - Low						Business is closed.	
Kat's Sports Bar		20	20		2		2		Category 3 - Medium				1	FSF installed new trap, started preparing food.		
Kaya Korean Restaurant		50	50		3		3		Category 3 - Medium							
Kay's Ice Cream		30	30		1		1		Category 3 - Medium							
Kenjo Market #11 (1400 N. Central)	40	40			1		1		Category 3 - Medium							
Kenjo Market #12 (3644 Sevierille)		40	40		2	1	1		Category 3 - Medium	1						
Kenjo Market #30 (6519 Chapman)		30	30		2	1	1		Category 3 - Medium	1						
Kenjo Market #31 (3120 Chapman)		30	30		2	1	1		Category 3 - Medium	1						
Kesha's Market & Deli	X	50	50		1		1		Category 4 - Low						Business is closed.	
KFC (1030 Shurmard)		1500		1500	1		1		Category 3 - Medium							
KFC (2918 N. Broadway)		1000		1000	1		1		Category 3 - Medium							
KFC (2456 Magnolia)		1000		1000	1		1		Category 3 - Medium							
KFC (5266 Millertown)		1500		1500	2		2		Category 3 - Medium							
KFC (4419 Western)		1500		1500	3	2	1	1	Category 3 - Medium	1		1		FSF installed new GI due to enforcement.		
KFC (4200 Chapman)		1500		1500	1		1		Category 3 - Medium							
Kichi Sushi & Noodle		50	50		2		2		Category 3 - Medium							
Kick Shots Sports Bar	X	50	50		2		2		Category 4 - Low						Business is closed.	
Kids Incorporated		30	30		2	2		1	Category 4 - Low	1		1		1	FSF installed new trap due to enforcement.	
Kids Place-Camp		40	40		2	1	1		Category 3 - Medium			1		1	FSF installed new trap due to enforcement.	
Kim's Pizza Shack	X	40	40		1		1		Category 4 - Low						Business is closed.	
King Tut's Grill		40	40		1		1		Category 3 - Medium							
Kings Market (1542 Texas Ave.)		40	40		2	1	1		Category 3 - Medium	1		1		1	FSF installed new trap due to enforcement.	
Kings Market # 2 (1300 Baxter)		30	30		1		1		Category 3 - Medium							
Kitts Market Cafe		1500		1500	6	5	1		Category 3 - Medium							
Kiwanis-East II Head Start		1000		1000	1		1		Category 3 - Medium							
Knox Area Rescue Ministries		3000		3000	1		1		Category 3 - Medium							
Knox County Detention Facility		1500		1500	1		1		Category 3 - Medium							
Knoxville Adaptive Education Center		1500		1500	1		1		Category 3 - Medium							
Knoxville Billiards		20	20		2	1	1		Category 3 - Medium	1						
Knoxville Catering & Special Events	X	40	40		1		1		Category 4 - Low						Business is closed.	
Knoxville Center Mall		1500		1500	3		3		Category 3 - Medium							
Knoxville Chinese Christian Church		1000		1000	1		1		Category 3 - Medium							

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Knoxville Coliseum	20	20			1		1		Category 4 - Low						
Knoxville College Cafeteria	60	60			1		1		Category 3 - Medium					1	FSF installed new trap due to enforcement.
Knoxville Convention Center (Concession Kitchen)	50	50			1		1		Category 3 - Medium						
Knoxville Convention Center (Main Kitchen)	1500, 1500			3000	1		1		Category 3 - Medium						
Knoxville Elks Lodge #160	40	40			1		1		Category 4 - Low						
Knoxville Expo Center	1500, 40				1		1		Category 4 - Low						
Knoxville Food and Drink	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Knoxville Golf Course		40	40		1		1		Category 4 - Low						
Knoxville Hilton		250	250		1		1		Category 3 - Medium						
Knoxville Pearl	X	*	*		1		1		Category 4 - Low						No food production at facility.
Knoxville Racquet Club		40	40		1		1		Category 3 - Medium						
Knoxville Zoological Gardens		500, 40			1		1		Category 4 - Low						
Knoxville-Knox County Action Community Mobile Meals	*1500, 1500			2000	1		1		Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Koi Fuzion		100, 100	100, 100		1		1		Category 3 - Medium						
Korea House Restaurant		40	40		1		1		Category 3 - Medium						
Krispy Kreme (6201 Kingston Pk.)	1500		1500	1			1		Category 3 - Medium						
Krispy Kreme #55 (4842 N. Broadway)	1000		1000	1			1		Category 4 - Low						
Kroger (4414 Asheville)	1000, 40	40	1000	2			2		Category 3 - Medium						
Kroger # 505 (2217 N. Broadway)	50	50			1		1		Category 3 - Medium						
Kroger # 516 (5003 N. Broadway)	X	40	40		1		1		Category 4 - Low						Business is closed.
Kroger # 848 (4918 Kingston Pk.)	1000		1000	1			1		Category 3 - Medium						
Kroger # 870 (4440 Western)	20	20			1		1		Category 3 - Medium						
Kroger #531 (4409 Chapman)	1600		1500	1			1		Category 3 - Medium						
Kroger (5201 N. Broadway)	1500		1500	1		1			Category 3 - Medium					1	New FSF.
Krystal # 13 (3910 Western)	1000		1000	1			1		Category 3 - Medium						
Krystal # 6 (5219 Clinton)	1500		1500	1			1		Category 3 - Medium						
Krystal # 7 (4100 Chapman)	1000		1000	1			1		Category 3 - Medium						
Krystal #4 (2815 N. Broadway)	1000		1000	1			1		Category 3 - Medium						
Krystal #KNUXF14 (5320 Millertown)	1000		1000	1			1		Category 3 - Medium						
Krystal Co. #14 (7215 Strawberry Plains)	1000		1000	1			1		Category 3 - Medium						
Krystal Co. #2 (1718 Cumberland)	1000		1000	1			1		Category 3 - Medium						
K-Town Kebabs		40	40		5		1	4	Category 3 - Medium						
Kumba Kare	X	*	*		4	3	1		Category 3 - Medium	1					No food production at facility.
Kurt's		60	60		1		1		Category 3 - Medium						
Kwik Pantry Food Stores	X	20	20		1		1		Category 4 - Low						No food production at facility.
Kwik Shop	X	*	*		1		1		Category 4 - Low						No food production at facility.
Kyoto Express	X	40	40		1		1		Category 4 - Low						Business is closed.
La Costa		40	40		1		1		Category 3 - Medium						
La Esperanza Market #1 (2412 Washington)	40	40			1		1		Category 3 - Medium						
La Esperanza Market #2 (2525 Chapman)	40	40			1		1		Category 3 - Medium						
La Esperanza Market #3 (4329 Lomas)	20	20			3	1	2		Category 3 - Medium	1					
La Fiesta Mexican Grill	1000		1000	1			1		Category 3 - Medium						
La Flor Mexican Bakery		40	40		1		1		Category 4 - Low						
La Hacienda Mexican Restaurant	X	1000		1000	2		2		Category 4 - Low						Business never opened.
La Illusion Market		50	50		1		1		Category 3 - Medium						
La Quinta Inn & Suite	X	*	*		1		1		Category 4 - Low						No food production at facility.
La Rumba Restaurante & Bar	1500		1500	1			1		Category 3 - Medium						
Lakeshore Mental Health Institute	200	200			3	3			Category 3 - Medium					1	FSF installed new trap due to enforcement.
Lakeside Pizza & Pub	X	30	30		1		1		Category 4 - Low						Business never opened.
Lance's Cafe (Ford Dealership)		60	60		2	1	1		Category 3 - Medium	1				1	FSF installed new trap due to enforcement.
Lariet Lounge	X	40	40		1		1		Category 4 - Low						Business never opened.
Las Americas	X	*	*		1		1		Category 4 - Low						Business never opened.
Las Cazuelitas	1500		1500	2			2		Category 3 - Medium						
Laurel Mountain Eatery		50	50		1		1		Category 3 - Medium						
Le Pango Restaurant	1000		1000	2	1		1		Category 3 - Medium	1					
Lee's Half-Time, LLC	20	20			1		1		Category 4 - Low						
Lema's	X	40	40		1	1			Category 4 - Low						Business never opened.
Lennon-Seney UMC	X	*	*		1		1		Category 3 - Medium						No food production at facility.
Lenny's Sub Shop (4622 Kingston Pk.)	40	40			2		2		Category 3 - Medium						
Lenny's Sub Shop (6631 Clinton Hwy.)	40	40			5	2	3		Category 3 - Medium	1	1				
Lenny's Sub Shop (2901 Tazewell)	40	40			2		2		Category 3 - Medium						
Level 10	2000		1500	1		1			Category 3 - Medium						
Little Caesars Pizza (2800 Magnolia)	1000		1000	3			3		Category 3 - Medium						
Little Caesars Pizza #052006 (4434 Western)	30	30			1		1		Category 3 - Medium						
Little Caesar's Pizza #2803 (4322 N. Broadway)	20	20			1		1		Category 3 - Medium						
Little Caesar's Pizza #2808 (4748 Centerline)	20	20			1		1		Category 3 - Medium						
Little Italian Subs & Pizza	X	30	30		2		2		Category 4 - Low						Business is closed.
Littton's Market & Restaurant	2000, 100	100	2000	1			1		Category 3 - Medium						
Logan's Roadhouse	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Long John Silver's (5227 Clinton Hwy.)	1000		1000	1			1		Category 3 - Medium						
Long John Silver's (2816 Magnolia)	1000		1000	1			1		Category 3 - Medium						
Long John Silver's (4833 N. Broadway)	1500		1500	2	2		1		Category 3 - Medium					1	FSF installed new GI due to enforcement.
Long John Silver's (4416 Western)	1000		1000	2	1		1		Category 3 - Medium	1					
Longbranch Saloon	X	*	*		1		1		Category 4 - Low						No food production at facility.
Long's Drug Store		40	40		1		1		Category 3 - Medium						
Lonsdale Dine-In & Carry-Out	X	*	*		1		1		Category 3 - Medium						Business is closed.
Lonsdale Elementary	**		1500	1			1		Category 1 - Unacceptable						**FSF is in enforcement.
Lord Lindsey	X	*	*		1		1		Category 4 - Low						Business is closed.
Los Arcos Mexican Restaurant	X	50	50		1		1		Category 4 - Low						Business is closed.
Los Lagos Bar & Grill		40	40		1		1		Category 3 - Medium						

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Los Molcajetes Mexican	X	*	*		1		1		Category 4 - Low						Business is closed.
Los Paisano's Mexican Restaurant		1000		1000	2	1		1	Category 3 - Medium						
Louis' Restaurant		1000		1000	1			1	Category 3 - Medium						
Love Kitchen		70	70		3			3	Category 3 - Medium						
Lunch Box (800 S. Gay)		50	50		2	1		1	Category 3 - Medium	1					
Lunch Box (6701 Baum)	X	1000		1000	1			1	Category 4 - Low						Business is closed.
Lunch Box (1225 E. Wiesergerber)		40	40		1			1	Category 3 - Medium						
Lunch House		30, 15	30, 15		2	1		1	Category 3 - Medium						
M & M Catering	X	40	40		1			1	Category 4 - Low						Business is closed.
M.K.'s Lounge	X	*	*		1		1		Category 3 - Medium						Business is closed.
Macleod's (1931 Cumberland)		20	20		2	1		1	Category 3 - Medium	1					
Macleod's (501 Market)	X	40	40		1			1	Category 4 - Low						Business is closed.
Mac's Smokehouse Barbeque	X	*	*		1			1	Category 4 - Low						Business never opened.
Magic Sushi	X	*	*		1	1			Category 4 - Low						Business is closed.
Magnolia Cafe		40, 10			1			1	Category 3 - Medium						
Magnolia Cafeteria		1500		1500	1			1	Category 3 - Medium						
Magnolia Provisions		1000, 1000		2000	1			1	Category 4 - Low						
Magpies		1500		1500	2	1		1	Category 4 - Low	1					
Mahogany's		100	100		1			1	Category 3 - Medium						
Mainstay Suites		50	50		1			1	Category 4 - Low						
Majestic Castle Learning Center	X	*	*		1			1	Category 4 - Low						No food production at facility.
Makino		1000		1000	1			1	Category 3 - Medium						
Malibu 7 Restaurant & Dance		40	40		1			1	Category 3 - Medium						
Mama Jan's	X	40	40		1			1	Category 4 - Low						Business is closed.
Mandarin House (314 Merchants)		1000		1000	1			1	Category 3 - Medium						
Mandarin House Restaurant (8111 Gleason)		1000		1000	1			1	Category 3 - Medium						
Manhattan's Antiques Bistro & Bar		40	40		1			1	Category 3 - Medium						
Marathon Super Market	X	*	40		1			1	Category 4 - Low						Business is closed.
Marble Slab (14 Market Square)		50	50		1			1	Category 3 - Medium						
Marble Slab (4885 N. Broadway)		40	40		1			1	Category 3 - Medium						
Marble Slab (4835 Kingston Pk.)		40	40		1			1	Category 3 - Medium						
Marble Slab #2 (7600 Kingston Pk.)		30	30		4	1		3	Category 3 - Medium						
Marcella's	X	40	40		1			1	Category 4 - Low						Business is closed.
Margarita's		1000		1000	1			1	Category 3 - Medium						
Market Square Kitchen		40	40		1			1	Category 3 - Medium						
Mark's Time Out Deli	X	40	40		2			2	Category 4 - Low						
Marriott Hotel (Hill Street Café)		**50, 40	50, 40		5			5	Category 2 - High	1					Business is closed.
Marriott Hotel (Kitchen)		**100, 40	100, 40		5			5	Category 2 - High						**FSF is in enforcement.
Mart 1 Market	X	*	*		1			1	Category 4 - Low						Business is closed.
Martha's Place		40	40		1			1	Category 3 - Medium						
Mary's Deli		40	40		1			1	Category 4 - Low						
Max's Deli		30	30		1			1	Category 3 - Medium						
Maxx's Sports Grille and Lounge	X	1500		1500	1			1	Category 4 - Low						Business is closed.
Maynard Elementary School		1500		1500	1			1	Category 3 - Medium						
McAlister's #126 (2758 Schaad Road)		1000		1000	1			1	Category 3 - Medium						
McAlister's #2 (232 Morrell)		1000		1000	2			2	Category 3 - Medium						
McAlister's (1801 Cumberland)		1000		1000	1			1	Category 3 - Medium						
McDonald's (4410 Western)		1000		1000	1			1	Category 3 - Medium						
McDonald's # 3925 (322 Merchants)		1000		1000	1			1	Category 3 - Medium						
McDonalds # 1062 (7402 Strawberry Plains)		1000		1000	3	2		1	Category 3 - Medium	1					
McDonalds #11484 (6526 Chapman Hwy.)		1000		1000	1			1	Category 3 - Medium						
McDonalds #11600 (6526 Chapman Hwy.)		1000		1000	1			1	Category 3 - Medium						
McDonalds #1243 (7030 Kingston Pk.)		2000		2000	1			1	Category 3 - Medium						
McDonalds #2495 (1720 Cumberland)		2000, 30	30	2000	1			1	Category 3 - Medium						
McDonald's #264 (2812 Magnolia)		1000		1000	1			1	Category 3 - Medium						
McDonalds #7127 (7686 Northshore)		1000		1000	1			1	Category 3 - Medium						
McDonalds #288 (3120 N. Broadway)		1000		1000	1			1	Category 3 - Medium						
McDonalds #392 (2505 Chapman)		1000		1000	1			1	Category 3 - Medium						
McDonalds (#3051 Kenzell Road)		2000		2000	2			2	Category 3 - Medium						
McDonalds (5260 Millerton)		1000		1000	2			2	Category 3 - Medium						
McDonald's (206 Walker Springs)		2000		2000	1			1	Category 3 - Medium						
McDougal's Chicken		1000		1000	1		1		Category 3 - Medium						
Mellow Mushroom		1000		1000	1			1	Category 3 - Medium						
Melling Pot		40, 30	40, 30		1			1	Category 2 - High						FSF has internal trap on the dishwasher. No place for GI to be installed.
Mer-Mer's Bakery		40	40		1			1	Category 3 - Medium						
Messiah Lutheran Church		1000		1000	1			1	Category 3 - Medium						
Metro Village Market	X	2000		2000	1			1	Category 4 - Low						Business is closed.
Mi Pueblo		60	60		1		1		Category 3 - Medium						
Mickey's		40	40		1			1	Category 3 - Medium						
Micko's	X	*	*		1			1	Category 4 - Low						No food production at facility.
Middlebrook Market & Deli		40	40		1			1	Category 3 - Medium						
Mike's Deli		40	40		2	1	1		Category 3 - Medium	1					
Mirage		100	100		1			1	Category 3 - Medium						
Misaki Japanese Steak House		2000		2000	1			1	Category 3 - Medium						
Mocha Cabana	X	40	40		1			1	Category 4 - Low						Business is closed.
Moe's Southwest Grill		30	30		1			1	Category 3 - Medium						
Monterey Mexican Restaurant		1000		1000	3	2		1	Category 3 - Medium	1					
Mooreland Heights Elementary		25	25		3			3	Category 3 - Medium						
Motel 6 (1550 Cracker Barrel)	X	*	*		1			1	Category 4 - Low						No food production at facility.
Motel 6 (5640 Merchant Center)	X	*	*		1			1	Category 4 - Low						No food production at facility.

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Moto Japanese Rest.	X	20	20		1		1		Category 4 - Low						Business is closed.
Mount Moriah FBH Church	X	~-	~-		2		1	1	Category 4 - Low						No food production at facility.
Mount Olive Elementary		800		800	1			1	Category 3 - Medium						
Mr. Gattis #610		40	40		2			2	Category 2 - High						FSF has internal trap on the dishwasher.
Mrs Goodstuff's Cafe and Market		40	40		4		1	3	Category 2 - High						FSF has internal trap on the dishwasher.
Ms. Daisy Place		50	50		1			1	Category 4 - Low						
Ms. D's Restaurant		30	30		3			3	Category 3 - Medium						
Mt. Olive Baptist Church DCC		1000, 1000		1500	2	1	1		Category 3 - Medium					1	FSF installed new GI for second kitchen.
My Village CDC		50	50		9	8	1		Category 3 - Medium	1				1	FSF installed new trap due to enforcement.
Nagoya Express Japanese Grill		30	30		1			1	Category 3 - Medium						
Nama Sushi Bar (Gay Street)		100	100		1			1	Category 3 - Medium						
Nama Sushi Bar (Kingston Pk.)		1000		1000	2	1		1	Category 3 - Medium						
Naples Italian Restaurant		1000		1000	1			1	Category 4 - Low						
Napoli Pizza & Grill		30	30		1			1	Category 4 - Low						
National Guard Armory	X	50	50		1		1		Category 4 - Low						No food production at facility.
Neighbor's Hot Dog Stand		40	40		2	1		1	Category 4 - Low					1	FSF installed trap due to enforcement.
New China Restaurant		30, 30	30, 30		2			2	Category 3 - Medium						
New Fellowship Church Academy	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
New Visions Childcare	X	~-	~-		1		1		Category 4 - Low						No food production at facility.
NHC Healthcare of Ft. Sanders		*2000, 1000		2000	1			1	Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Night Owl Deli	X	50, 40	50, 40		2			2	Category 4 - Low						Business to open in 2010.
Niro's Gyros		40	40		2	1		1	Category 3 - Medium						
Nixon's Deli (5118 N. Broadway)		40	40		1			1	Category 3 - Medium						
Nixon's Deli (5716 Kingston Pk.)		40	40		1			1	Category 3 - Medium						
Nixon's Deli (506 Merchants)		30	30		1			1	Category 3 - Medium						
Nixon's Deli (7419 Middlebrook)		1500		1500	1			1	Category 3 - Medium						
Noah's Ark Daycare	X	30	30		1			1	Category 3 - Medium						No food production at facility.
Northhaven Healthcare		2000		2000	1			1	Category 3 - Medium						
Northwest Middle		1000		1000	1			1	Category 3 - Medium						
Norwood Elementary		1500		1500	1			1	Category 3 - Medium						
Oak Grove Lounge	X	~-	~-		1			1	Category 4 - Low						Business is closed.
Oakwood Lincoln Park Deli	X	40, 40	40, 40		2			2	Category 4 - Low						Business is closed.
Oasis Buffet		35, 25			3	2		1	Category 3 - Medium	1					
O'Charley's #208 (8077 Kingston Pk.)		1000		1000	1			1	Category 3 - Medium						
O'Charley's #361 (3050 S. Mall)		1500		1500	1			1	Category 3 - Medium						
O'Charley's # 217 (117 Cedar Lane)		1000		1000	1			1	Category 2 - High						FSF has 1000 gallon GI that needs to be pumped monthly.
Okee Dokee Market/ Dairy Queen		1000, 40	40	1000	2			2	Category 4 - Low						
Old City Java		40	40		1			1	Category 4 - Low						
Old College Inn		1000, 20	20	1000	1			1	Category 3 - Medium						
Olive Garden Restaurant #92		1000		1000	1			1	Category 3 - Medium						
Olivet Baptist Church		1000		1000	1	1			Category 3 - Medium					1	FSF has new gym and started preparing food.
Ollantay's Havana Nights		40	40		1			1	Category 3 - Medium						
Oodles Restaurant		40	40		1			1	Category 3 - Medium						
Orange Sports Grill		1000		1000	1			1	Category 3 - Medium						
Oriental Express		40, 10	40, 10		1			1	Category 3 - Medium						
Osaka Hibachi & Sushi	X	1500		1500	1		1		Category 4 - Low					1	Business to open in 2010.
Oscar's Restaurant (6907 Kingston Pk.)		30	30		1			1	Category 3 - Medium						
Oscar's Restaurant (1840 Cumberland)		30, 30	30, 30		1			1	Category 3 - Medium						
Our Place		10	10		1			1	Category 4 - Low						
Outback Steakhouse #2 (7400 Sawyer Lane)		*1500, 1500		2000	1			1	Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Outback Steakhouse #4317 (314 Merchants)		1000		1000	3	1	2		Category 3 - Medium	1					
Panasonic Electronic Devices Corporation	X	30	30		1			1	Category 3 - Medium						Business is closed.
Panda's Chinese Restaurant		40, 40	40, 40		1			1	Category 3 - Medium						
Panera Bread (4855 Kingston Pk.)		1000		1000	1			1	Category 3 - Medium						
Panera Bread (4893 N. Broadway)		2000		2000	1	1			Category 3 - Medium						
Panera Bread (2000 Cumberland)		1000		1000	1			1	Category 3 - Medium						
Papa John's Pizza (2901Tazewell)		40	40		1			1	Category 3 - Medium						
Papa John's Pizza (5617 Western)		40	40		1			1	Category 3 - Medium						
Papa John's Pizza (1819 Lake Ave.)		100	100		1			1	Category 3 - Medium						
Papa John's Pizza (7038 Kingston Pk.)		40	40		1			1	Category 3 - Medium						
Papa Murphy's Pizza (4409 Chapman)		40	40		1			1	Category 4 - Low						
Papa Murphy's Pizza (5214 N. Broadway)		40	40		2	1		1	Category 3 - Medium						
Papa Murphy's Pizza (4801 Kingston Pk.)		40	40		1		1		Category 3 - Medium					1	New FSF.
Papa Murphy's Pizza (6631 Clinton)		50	50		2			2	Category 3 - Medium						
Parkridge Harbor		1500		1500	1			1	Category 3 - Medium						
Parkview Independent Living		1000		1000	1			1	Category 3 - Medium						
Pasta Trattoria	X	1500		1500	2			2	Category 4 - Low						Business to open in 2010.
Patrick Sullivans Steakhouse		40	40		1			1	Category 3 - Medium						
Pauline's		1000		1000	2			2	Category 3 - Medium						
Pee Wees Diner	X	40	40		2			2	Category 4 - Low						Business is closed.
Pelancho's Mexican Grill		1000		1000	1			1	Category 3 - Medium						
Penn Station Subs		40	40		2			2	Category 3 - Medium					1	New FSF.
Pete's Coffee Shop		1500		1500	2			2	Category 3 - Medium						
Petro's Chili & Chips (800 S. Gay)		50	50		4	3	1		Category 3 - Medium	1	1				
Petros Chili & Chips # 502 (7005 Kingston Pk.)		40	40		2			2	Category 3 - Medium						
Petros Chili & Chips #1 (7600 Kingston Pk.)		30	30		2			2	Category 3 - Medium						
Petros Chili & Chips #2 (3001 Knoxville Center)		40	40		2			2	Category 3 - Medium						
PF Changs China Bistro Inc.		1000		1000	1			1	Category 3 - Medium						
Phatz Sports Bar & Grill		1000		1000	2	1		1	Category 3 - Medium	1					

Facility Name	Inactive FSFs	Trap/Interceptor Size	Trap Size Required	Interceptor Size Required	Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections	Risk Rating	Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed	Comments
Philippine Connection Carry Out		40	40		1		1		Category 3 - Medium						
Pilot # 187 (100 Merchants)		40	40		2		2		Category 3 - Medium						
Pilot # 244 (2218 Cumberland)		50	50		1		1		Category 4 - Low						
Pilot #217 (4800 N. Broadway)		40	40		1		1		Category 4 - Low						
Pilot #166 (4603 Chapman)		40	40		1		1		Category 3 - Medium						
Pimentos	1500		1500	8	7	1			Category 3 - Medium	1					
Pita Pit	1500		1500	2			2		Category 3 - Medium						
Pizza Hut #12621 (212 Cedar Lane)	1000		1000	3	1		2		Category 3 - Medium						
Pizza Hut #12623 (3428 N. Broadway)	X	1000		1000	1		1		Category 3 - Medium						Business is closed.
Pizza Hut #12628 (5701 Western)		40	40		1		1		Category 3 - Medium						
Pizza Hut #12632 (2405 Chapman)	40, 30		40, 30		2		2		Category 3 - Medium						
Pizza Hut #13026 (7017 Kingston Pk.)	40	40		1			1		Category 3 - Medium						
Pizza Hut (3018 Tazewell)	X	40	40		1		1		Category 4 - Low						Business is closed.
Pizza Hut (5338 Millertown)	40	40		1			1		Category 3 - Medium						
Pizza Hut (4100 Asheville)	40	40		3			3		Category 3 - Medium						
Pizza Palace	50	50		1			1		Category 3 - Medium						
Pizza Plus	30	30		2			2		Category 3 - Medium						
Pleasant Ridge Elementary	1500		1500	1			1		Category 3 - Medium						
Plum Tree Restaurant	40, 40		40, 40		1			1	Category 3 - Medium						
PM's Lounge	X	40	40		3		3		Category 4 - Low						Business is closed.
Pond Gap Elementary	2000		2000	5	5				Category 3 - Medium						1 FSF installed new GI due to enforcement.
Preservation Pub	40	40		1			1		Category 3 - Medium						
Pride & Joy Children's Academy	40	40		1			1		Category 3 - Medium						
Processed Foods Corporation	3000, 1000		2000	2			2		Category 3 - Medium						FSF installed a DAF unit to replace interceptors.
Puleo's Grille (242 Morell)	1500, 1500		1500	2		1	1		Category 3 - Medium						
Puleo's Grille (110 Cedar Lane)	1500		1500	1			1		Category 3 - Medium						
Puleo's Grille (7224 Region)	1000		1000	2	1		1		Category 3 - Medium	1					
Pup's Pit BBQ	50	50		2	1	1			Category 3 - Medium						1 New FSF.
Qdoba Mexican Grill	1500		1500	1			1		Category 3 - Medium						
Quaker Steak & Lube	1000		1000	2			2		Category 3 - Medium						
Quality Bakers	200	200		1			1		Category 3 - Medium						
Quality Inn	40	40		3	3				Category 3 - Medium	1					1 FSF installed new trap due to enforcement.
Quinzo's # 3	X	*	*	1			1		Category 4 - Low						Business is closed.
Quinzo's Subs	20	20		2			2		Category 4 - Low						
R House Cafe	X	50	50	1			1		Category 4 - Low						Business never opened.
Rafferty's	1500		1500	1			1		Category 4 - Low						
Rainbow Club West	**20		1000	2			2		Category 3 - Medium						FSF is in enforcement.
Rally's Hamburger	1000		1000	1			1		Category 3 - Medium						
Ramada Inn	20	20		1			1		Category 3 - Medium						1 FSF replaced leaking trap, no enforcement.
Ramada Limited	X	*	*	1		1			Category 4 - Low						No food production at facility.
Ramsey's Restaurant	X	1500		1500	2		2		Category 4 - Low						Business is closed.
Rankin Restaurant	1000		1000	2			2		Category 3 - Medium						
Ray's ESG	1000		1000	1			1		Category 3 - Medium						
Rebeccas	*	*	1				1		Category 4 - Low						
Red Fez Deli Express	20	20		2			2		Category 3 - Medium						
Red Lobster # 47 (8040 Kingston Pk.)	1500, 1500		2000	1			1		Category 3 - Medium						
Red Lobster #253 (305 Merchants)	1500		1500	1			1		Category 3 - Medium						
Red Onion Pizza & Sub	30	30		1			1		Category 3 - Medium						
Red Roof Inn	X	*	*	1	1				Category 4 - Low	1					No food production at facility.
Redemption Church	*	*	2		1	1			Category 4 - Low						
Regal Cinemas (510 S. Gay)	50	50		1			1		Category 3 - Medium						
Regal Cinemas (7600 Kingston Pk.)	40, 40		40, 40		1				Category 3 - Medium						
Regal Theatre	14	14		2	1		1		Category 3 - Medium	1					
Regas Restaurant	2000		2000	1			1		Category 3 - Medium						
Rena's Cafe	X	*	*	1			1		Category 4 - Low						Business is closed.
Richard Yoakley Elementary School	200	200		1			1		Category 3 - Medium						
Rick's Place	1000		1000	1			1		Category 3 - Medium						
Ridgedale Alternative School	40	40		1			1		Category 3 - Medium						
Rita's Bakery (3023 Tazewell)	1000		1000	1			1		Category 4 - Low						
Rita's Bakery (3028 Tazewell)	X	30	30	1	1				Category 4 - Low						Business is closed.
Rita's Water Ice	40	40		1			1		Category 4 - Low						
Rite Stop Food Mart	40	40		2			2		Category 3 - Medium						
Ritta Elementary School	800		800	1			1		Category 4 - Low						
River Dog Bakery	X	40	40	1			1		Category 4 - Low						No food production at facility.
River of Jordan Baptist Church	X	*	*	1		1			Category 4 - Low						No food production at facility.
Riverside Market	20	20		1			1		Category 4 - Low						
Rocky Hill Bar & Grill	X	1000		1000	1		1		Category 4 - Low						Business is closed.
Rocky Hill Elementary	1000		1000	1			1		Category 3 - Medium						
Rocky Top Market	40	40		1			1		Category 3 - Medium						1 FSF replaced leaking trap, no enforcement.
Rogers & Sons Market and Deli	1000	60		2			2		Category 4 - Low						
Romanos Macrini Grill	1000		1000	2			2		Category 3 - Medium						
Ronnie's Grill	40	40		1			1		Category 3 - Medium						
Roosters	40, 40		40, 40	1			1		Category 3 - Medium						
Roundup Rest. & Ice Cream Parlor	40	40		1			1		Category 3 - Medium						
Rou Barb	50	50		1			1		Category 3 - Medium						
Royal Inn & Suites	X	*	*	1	1				Category 3 - Medium						No food production at facility.
Ruby Tuesday # 3131(2714 Chapman)	1500		1500	2	1	1	1		Category 3 - Medium	1					
Ruby Tuesday # 3977 (7600 Kingston Pk.)	X	1500		1500	4	1	3		Category 4 - Low	1					Business is closed.
Ruby Tuesday #3239 (4416 Western)	X	1000		1000	1		1		Category 4 - Low						Business is closed.
Ruby Tuesday #3767 (4834 N. Broadway)		1500		1500	3	1	2		Category 3 - Medium	1					

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Ruby Tuesday #4155 (750 Brackbill)		1500		1500	1		1		Category 3 - Medium						
Ruby Tuesday #4236 (4861 Kingston Pk.)	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Ruby Tuesday's #4262 (6606 Clinton Hwy.)		1500		1500	1		1		Category 3 - Medium						
Runaway Shelter Programs	X	*	*	*	1		1		Category 4 - Low						No food production at facility.
Ruth Chris Steakhouse		1000		1000	1		1		Category 3 - Medium						
Ryan's #154	X	1000		1000	1		1		Category 4 - Low						Business is closed.
S & S Cafeteria		200		1500	2		2		Category 2 - High						FSF has undersized GI and is pumping frequently to meet requirements.
Sacred Heart Cathedral		2000		2000	1		1		Category 3 - Medium						
Saint Joseph School Cafeteria		1500		1500	1		1		Category 3 - Medium						
Sakkio Japan		40, 40	40, 40		4	1	3		Category 3 - Medium						
Salsanita's (5224 N. Broadway)		2000		2000	3		3		Category 3 - Medium						
Salsanita's (100 Jack Dance)		2000		2000	1		1		Category 3 - Medium						
Salvation Army Kitchen		1000		1000	1		1		Category 3 - Medium						
Sam & Andy's		30	30		1		1		Category 3 - Medium						
Sam E. Hill Elementary School		100, 50	100, 50		1		1		Category 3 - Medium						
Sam's Cafe		80	80		1		1		Category 3 - Medium						
Sam's Club # 6572 (2920 Knoxville Center)		2000, 50	50	2000	2		2		Category 3 - Medium						
Sam's Club #8256 (8435 Walbrook)		1500		1500	1		1		Category 3 - Medium						
Sam's Restaurant and Deli		60	60		1		1		Category 3 - Medium						
San Juan Market	X	30	30		1		1		Category 4 - Low						Business is closed.
Sangria's Tapas Grill		75, 75	75, 75		2	1	1		Category 3 - Medium						2 New FSF.
Sapphire Restaurant		40	40		1		1		Category 2 - High						FSF has internal trap on dishwasher. No space for external GI.
Sarah Moore Green Elementary		2000		2000	1		1		Category 3 - Medium						
Sarku		60	60		3		3		Category 3 - Medium						
Sassy Ann's		50	50		1		1		Category 3 - Medium						
Save A Lot (3840 Holston)		40, 40	40, 40		1		1		Category 3 - Medium						
Save A Lot (N. Broadway)		50	50		1		1		Category 3 - Medium						
Savelli's Deli		40	40		1		1		Category 3 - Medium						
Sawyer's (6914 Kingston Pk.)		1000		1000	1		1		Category 3 - Medium						
Sawyer's (701 Seventeenth St.)	X	1000		1000	1		1		Category 3 - Medium						Business is closed.
Sbarro (3001 Knoxville Center)		40	40		2		2		Category 3 - Medium						
Sbarro's (7600 Kingston Pk.)		30	30		5	1	4		Category 3 - Medium	1					
Schofield Café		40	40		1		1		Category 3 - Medium						
Scott & Company	X	**20	20, 100		1		1		Category 2 - High						**FSF is in enforcement. Business has closed.
Scott's Place		20	20		1		1		Category 3 - Medium						
Scrugg's Real Pit Bar B Q		40	40		1		1		Category 3 - Medium						
Senior Citizen Home Assistance Service		2500		1500	2		2		Category 4 - Low						
Senior Taqq		50	50		1		1		Category 3 - Medium						
Sequoyah Elementary		1000		1000	1		1		Category 3 - Medium						
Serene Manor Hospital		1500		1500	1		1		Category 3 - Medium						
Seventeenth Street Market & Deli		30	30		2		2		Category 3 - Medium						
Sevier Heights Baptist Church		1000		1000	1		1		Category 3 - Medium						
Shane's Rib Shack	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Shannondale Elementary School		1500		1500	1		1		Category 3 - Medium						
Shannondale Health Care		1000, 1000		1000, 1000	1		1		Category 3 - Medium						
Shoney's #1 (4032 N. Broadway)		1500		1500	3	1	2		Category 3 - Medium						
Shoney's #4 (2612 Chapman)		1500		1500	2		2		Category 3 - Medium						
Shoney's #6	X	1000			1		1		Category 4 - Low						Business is closed.
Shoney's #8 (4020 Rittledge)		1000		1000	1		1		Category 3 - Medium						
Shoney's (4410 Western)		1500		1500	1		1		Category 3 - Medium						
Shonos in the City		40	40		1		1		Category 3 - Medium						
Side Street Tavern		40	40		1		1		Category 3 - Medium						
Silver Spoon The American Cafe		1000		1000	1		1		Category 3 - Medium						
Sista's & Sister's Soul		40	40		2	1	1		Category 3 - Medium	1					
Sitar Fine Indian Cuisine		1000		1000	1		1		Category 3 - Medium						
Skate Town USA		30	30		1		1		Category 4 - Low						
Smoky's Sports Pub And Grill Lounge		30	30		1		1		Category 4 - Low						
Smoky Mountain Greek Deli		40	40		1		1		Category 4 - Low						
Smoky Mountain VFW		*	*		1		1		Category 4 - Low						
Smoothie King (1702 Cumberland)	X	*	*		1		1		Category 4 - Low						No food production at facility.
Smoothie King (211 Forest Park Blvd.)	X	*	*		1		1		Category 4 - Low						No food production at facility.
Smoothie King (7702 Northshore)	X	30	30		1		1		Category 4 - Low						No food production at facility.
Snappy Tomato Pizza (Archive)	X	60	60		1		1		Category 4 - Low						Business is closed.
Sobu Restaurant		1500		1500	1		1		Category 3 - Medium						
Soccer Taco (6701 Kingston Pk.)		1000		1000	3	2	1		Category 3 - Medium	1					
Soccer Taco (#9 Market Square)		2000, 40	40	2000	2	1	1		Category 3 - Medium						2 New FSF.
Soh's Cafe		1000		1000	1		1		Category 2 - High						GI maintenance problems in past.
Son Kids	X	*	*		1		1		Category 4 - Low						Business is closed.
Sonic #4147 (4470 Western)	X	500		500	1		1		Category 3 - Medium						Business is closed.
Sonic # 4789 (2742 Schaad)		1500		1500	1		1		Category 3 - Medium						
Sonic (104 Cedar Lane)		1000		1000	3	1	2		Category 3 - Medium	2					
Sonic (5003 Millerton)		1500		1500	1		1		Category 3 - Medium						1 New FSF.
Sonic (5103 N. Broadway)		1000		1000	1		1		Category 3 - Medium						
Sonic (3311 N. Broadway)		1000		1000	1		1		Category 3 - Medium						
Sonic (4515 Chapman)		1000		1000	1		1		Category 3 - Medium						
Sonic (5722 Kingston Pk.)		1500		1500	1		1		Category 3 - Medium						
South Bound		40	40		1		1		Category 3 - Medium						
South Knoxville Elementary		50, 50	50, 50		1		1		Category 3 - Medium						
South Knoxville Family Center	X	*	*		1		1		Category 3 - Medium						No food production at facility.
South-Doyle Middle School		1000		1000	1		1		Category 3 - Medium						

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Southern Graces (4900 Chambliss)	X	*-		1500	1		1		Category 4 - Low						Business is closed.
Southern Graces (5032 Witaker)	X	1000		1000	1		1		Category 4 - Low						Business is closed.
Southern Graces (810 Clinch)	X	50	50		1		1		Category 4 - Low						Business is closed.
South's Finest Chocolate	20	20			1		1		Category 2 - High						Undersized internal trap.
Southside Sports Bar	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Spa Visage	X	10	10		1		1		Category 4 - Low						No food production at facility.
Speed Mart Deli	X	40	40		2		2		Category 4 - Low						Business is closed.
Spring Hill Elementary		1000		1000	1		1		Category 3 - Medium						
St. John's Cathedral		1500		1500	1		1		Category 4 - Low						
St. Mark Early Enrichment Program	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
St. Mary's Health System, Inc.		3000		3000	1		1		Category 3 - Medium						
St. Matthew's Glorious Church of God	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Starbucks (7222 Regions Lane)	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Starbucks Coffee (116 Merchants)		1500		1500	1		1		Category 3 - Medium						
Starbucks Coffee (2017 Cumberland)		1500		1500	1		1		Category 3 - Medium						
Starbucks Coffee # 8536 (4924 Kingston Pk.)		1500		1500	1		1		Category 4 - Low						
Starbucks Coffee #1 (501 Church)		40	40		2	1	1		Category 3 - Medium	1					
Starbuck's Coffee #3 (1015 Volunteer)		*-	*-		2		2		Category 3 - Medium						
Starbucks Coffee (7803 Montvue Drive)		1500		1500	2	1	1		Category 3 - Medium	1					
Steak Escape	X	20	20		2		2		Category 4 - Low						Business is closed.
Steak Out # 1 (7836 Kingston Pk.)	X	40	40		1		1		Category 4 - Low						Business is closed.
Steak Out #2 (2038 N. Broadway)	X	40	40		1		1		Category 4 - Low						Business is closed.
Steamboat Sandwiches		40	40		1		1		Category 4 - Low						
Stefano's Chicago Style Pizza		150	150		1		1		Category 3 - Medium						
Sterchi Elementary		1500		1500	1		1		Category 3 - Medium						
Stir Fry Cafe	60,30	60, 30			1		1		Category 3 - Medium						
Stop N Go Market	30	30			1		1		Category 3 - Medium						
Strike & Spare Bowling Center (3315 N. Broadway)	40	40			1		1		Category 3 - Medium						
Strike & Spare Bowling Center (5700 Western)	40	40			2	1	1		Category 3 - Medium	1					
Subway (1325 N. Cherry)	40	40			1		1		Category 3 - Medium						
Subway (3317 Sutherland)	50	50			1		1		Category 3 - Medium						
Subway (4803 N. Broadway)	40	40			1		1		Category 4 - Low						
Subway (8445 Walbrook)		1000		1000	1		1		Category 3 - Medium						
Subway # 12 (#25 Market Square)	30	30			1		1		Category 3 - Medium						
Subway # 15024 (6217 Riverview)	40	40			2		2		Category 3 - Medium						
Subway # 21 (7701 Northshore)	30	30			1		1		Category 3 - Medium						
Subway # 23 (314 Merchants)	40	40			1		1		Category 3 - Medium						
Subway # 25 (2734 Schaeid)	40	40			2	1	1		Category 3 - Medium	1					
Subway # 4 (7327 Kingston)	40	40			1		1		Category 3 - Medium						
Subway #1559 (3105 Alcoa)	30	30			1		1		Category 3 - Medium						
Subway #16 (6605 Walbrook)	40	40			1		1		Category 3 - Medium						
Subway #1711 (6201 Kingston Pk.)	20	20			1		1		Category 3 - Medium						
Subway (4436 Western)	30	30			1		1		Category 4 - Low						
Subway (2625 N. Broadway)	30	30			2		2		Category 3 - Medium						
Subway (2104 Cumberland)	40	40			1		1		Category 3 - Medium						
Subway (3708 Chapman)	40	40			1		1		Category 4 - Low						
Subway (7300 Middlebrook)	X	*-	40		1		1		Category 4 - Low						Remodeling has not started.
Subway (3001Knoxville Center)	30	30			1		1		Category 3 - Medium						
Subway (7600 Kingston Pk.)	40	40			1		1		Category 3 - Medium						
Subway (5501 Middlebrook)	40	40			1		1		Category 3 - Medium						
Sullivane at Rocky Hill	1000		1000		1		1		Category 3 - Medium						
Sun Spot	40	40			2	1	1		Category 3 - Medium	1					
Sunnyview School	500		500	1			1		Category 3 - Medium						
Super 8 Motel		*-			1		1		Category 4 - Low						
Super Dollar Discount Foods	1000		1000	2			2		Category 4 - Low						
Super Mario	1500		1500	3	2		1		Category 3 - Medium	1					
Susie Q's	X	40	40		4		4		Category 4 - Low						No food production at facility.
Sutherland Deli	20	20			1		1		Category 3 - Medium						
Sweet Bellie's Deli	X	50	50		1		1		Category 4 - Low						Business is closed.
Sysco Food Company		1000		1000	1		1		Category 3 - Medium						
Szechuan Garden	1000		1000	1			1		Category 3 - Medium						
T Ho Restaurant	30	30			1		1		Category 3 - Medium						
T. J. 's Sports Bar & Grill	15	15			2		2		Category 3 - Medium						
T.G.I. Friday's		1000		1000	1		1		Category 3 - Medium						
Taco Bell #16310 (2085 N. Broadway)		1000		1000	1		1		Category 3 - Medium						
Taco Bell #16498 (4854 N. Broadway)		1000		1000	1		1		Category 3 - Medium						
Taco Bell #20467 (102 Bridgewater)		1500		1500	1		1		Category 3 - Medium						
Taco Bell #20809 (7215 Strawberry Plains)		1000		1000	2	1	1		Category 3 - Medium	1					
Taco Bell #2302 (4413 Western)		1500		1500	1		1		Category 3 - Medium						
Taco Bell #2379 (1900 Cumberland)		1000		1000	1		1		Category 3 - Medium						
Taco Bell #4756 (6504 Chapman)		1000		1000	1		1		Category 3 - Medium						
Taco Bell #9566 (3017 Magnolia)	X	1000		1000	1		1		Category 4 - Low						
Taco Bell #9575 (7414 Kingston Pk.)		1000		1000	1		1		Category 3 - Medium						
Taco Bell (5322 Millerton)		1000		1000	1		1		Category 3 - Medium						
Taco Bell (3001 Knoxville Center)	40	40			4	1	3		Category 3 - Medium	1					
Taco Bell (7600 Kingston Pk.)		40	40		2		2		Category 3 - Medium						
Taco De Mexico		**20	40		1		1		Category 1 - Unacceptable	1					**FSF is in enforcement.
Taco Del Mar	X	30	30		1		1		Category 3 - Medium						Business is closed.
Tacos El Maria Catering Van	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Tammy and Mike Fried Green Tomatoes	X	*-	*-		1		1		Category 4 - Low						No food production at facility.

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Tammy's Restaurant	X	40	40		1		1		Category 4 - Low						Business is closed.
Tapatios Mexican Restaurant		30	30		2		2		Category 3 - Medium						
Taqueria Mexican Food	X	40	40		1		1		Category 4 - Low						Business is closed.
Target		1500		1500	1		1		Category 4 - Low						
Tate's Teenz & Tots		75	75		1		1		Category 4 - Medium						
TD Barbecue		40	40		1		1		Category 3 - Medium						
Tea Time With Clara	X	*	*		1		1		Category 4 - Low						Business is closed.
Tekila Mexican Restaurant		1000		1000	1		1		Category 4 - Low						
Tekoa Lounge	X	*	*		1		1		Category 4 - Low						No food production at facility.
Temptation Station	X	30	30		1		1		Category 4 - Low						Business is closed.
Tennessee Grill Restaurant	X	1500		1500	1		1		Category 4 - Low						Business is closed.
Tennessee Riverboat Company		50	50		2	1	1		Category 3 - Medium	1					
Tennessee School For The Deaf		100, 100	100, 100		1		1		Category 3 - Medium						
Tennessee Theatre		30	30		2		2		Category 3 - Medium						
Texas Roadhouse (120 Morrell)		1500		1500	3		3		Category 3 - Medium						
Texas Roadhouse #5 (3071 Kinzel)		1500		1500	5	2	3		Category 3 - Medium	1					
Thackston School	X	*	*		1		1		Category 4 - Low						Business is closed.
The Blue Bean		20	20		2	1	1		Category 4 - Low						
The Broker		1000		1000	2	2			Category 3 - Medium	1					
The Campus Deli		30	30		1		1		Category 3 - Medium						
The Clubhouse	X	1000		1000	1		1		Category 4 - Low						Business is closed.
The Crown & Goose Pub		1500		1500	1		1		Category 3 - Medium						
The Cupcakery		50	50		2		2		Category 3 - Medium						
The Four Way Restaurant	X	*	*		1		1		Category 4 - Low						Business is closed.
The French Market		50	50		1		1		Category 3 - Medium		1				New FSF.
The Fresh Market		1500		1500	1		1		Category 3 - Medium						
The General Store Sub Express		30	30		1		1		Category 3 - Medium						
The Hill Restaurant		2000		2000	2	2			Category 4 - Low					1	New FSF.
The Lost Savant	X	*	*		1		1		Category 4 - Low						Business is closed.
The Orangery		**40		1500	3		3		Category 3 - Medium	1					**FSF is in enforcement.
The Original Freeze		20	20		1		1		Category 4 - Low						
The Perfect Place	X	*	*		2	2			Category 4 - Low						Business is closed.
The Purada		1500		1500	3	2	1		Category 3 - Medium	2	1				
The Roaming Gnome Pub & Eatery		50, 50	50, 50		1		1		Category 2 - High						FSF has internal trap on dishwasher. No space for external GI.
The Shrimp Dock		1000		1000	1		1		Category 3 - Medium						
The Spice Rack		1000		1000	1		1		Category 3 - Medium						
The Sugar Shack	X	**1500, 1500		1500	1		1		Category 4 - Low						Business is closed. *FSF has exceeded grease trap size requirement.
The Three Bears	X	*	*		1	1	1		Category 4 - Low	1					No food production at facility.
The Tin Roof		1000		1000	3	1	1		Category 3 - Medium						
The Upper Crust		30	30		2		2		Category 4 - Low						
The Wing Shack	X	30	30		1		1		Category 4 - Low						Business is closed.
Three Brothers Pizza		40	40		1		1		Category 3 - Medium						
Three Ridges Golf Course		500		500	1		1		Category 3 - Medium						
Time Out Deli Market		30	30		1		1		Category 3 - Medium						
Time Warp Tea Room	X	*	*		2		2		Category 4 - Low						No food production at facility.
Time-Out Deli #2		40	40		1		1		Category 3 - Medium						
TJ's (Closed)	X	20	20		1		1		Category 4 - Low						Business is closed.
Toddy's Backdoor Tavern	X	*	*		1		1		Category 4 - Low						No food production at facility.
Tom & Barry's		1000		1000	2		1		Category 3 - Medium					1	FSF replaced old trap before occupying building.
Tom & Debbie's Family Deli	X	40	40		1		1		Category 4 - Low						Business is closed.
Tomato Head Restaurant		40	40		1		1		Category 2 - High						FSF has had maintenance issues in the past.
Tomo Japanese Restaurant (4877 N. Broadway)		1500		1500	1		1		Category 3 - Medium						
Tomo Japanese Restaurant (7315 Kirston Pk.)		40, 40		40, 40	2		2		Category 2 - High						FSF has internal traps and will need to install GI in future.
Toot's Little Honky Tonk	X	*			1		1		Category 4 - Low						No food production at facility.
Tracy's Restaurant		80, 60			3	2	1		Category 3 - Medium	1	1				
Trino's		40	40		1		1		Category 3 - Medium						
Trio Cafe		50	50		1		1		Category 3 - Medium						
Tropical Smoothie Café (8008 Kingston Pk.)		1000		1000	1		1		Category 3 - Medium						
Tropical Smoothie Café (4839 Kingston Pk.)		40	40		1		1		Category 4 - Low						
Two Sister's Sandwiches and Sweets		40	40		1		1		Category 3 - Medium						
U.T. Bakery @ Presidential Hall		300		1000	1		1		Category 3 - Medium						Investigating if 300 lb trap is being used or if plumbed to 1000 gal interceptor.
U.T. Early Learning Center (Sutherland)	X	**	40		1		1		Category 3 - Medium						Business is closed.
U.T. Hess Hall KFC Express		40	40		1		1		Category 3 - Medium						
U.T. Hospital		3000, 3000		2000, 2000	9	6	3		Category 3 - Medium					1	FSF installed new GI due to enforcement.
U.T. Laurel Apartments	X	*	*		1		1		Category 4 - Low						No food production at facility.
U.T. Law Building	X	*	*		1		1		Category 4 - Low						No food production at facility.
U.T. Mable's Cafe		1500		1500	1		1		Category 3 - Medium						
U.T. Merrill Hall		1000		1000	1		1		Category 3 - Medium						
U.T. Presidential Court		3000, 1000		2000	1		1		Category 3 - Medium						
U.T. Ray's Place	X	*	*		1		1		Category 4 - Low						No food production at facility.
U.T. Strong Hall		3000, 1500		3000, 1500	1		1		Category 3 - Medium						
U.T. Student University Center		*6000		4000	1		1		Category 3 - Medium						*FSF has exceeded grease trap size requirement.
U.T. Thompson Boling Arena		3000		3000	2	1	1		Category 3 - Medium					1	FSF installed new GI due to enforcement.
U.T. Varsity Inn		1000		1000	1		1		Category 3 - Medium						
U.T. Welcome Center	X	1500		1500	1		1		Category 4 - Low						No food production at facility.
Union Jacks	X	*	*		1		1		Category 4 - Low						No food production at facility.
Urban Bar & Corner Cafe		60	60		1		1		Category 3 - Medium						
Veg-O-Rama Restaurant		80, 50		80, 50	1		1		Category 4 - Low					2	
Vic & Bill's Deli (3553 N. Broadway)		40	40		2	1	1		Category 3 - Medium					1	FSF replaced old trap.
Vic & Bill's Deli (1501 White)	X	40	40		1		1		Category 3 - Medium						Business is closed.

Facility Name	Inactive FSFs	Trap/Interceptor Size	Trap Size Required	Interceptor Size Required	Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections	Risk Rating	Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed	Comments
Victory View Baptist Church	X	*-	*-		1		1		Category 4 - Low						No food production at facility.
Victory View Childcare	X	*-	*-		2	2			Category 4 - Low						No food production at facility.
Village Bakery	40	40			2	1		1	Category 3 - Medium						
Vine Middle Magnet	1000		1000	2				2	Category 3 - Medium						
Vol Market #3	100		100	1				1	Category 3 - Medium						
Volunteer Ministries	1500		1500	1				1	Category 3 - Medium						
Waffle House (6230 Papermill)	2000		2000	1				1	Category 3 - Medium						
Waffle House # 447 (5416 Asheville)	1000		1000	1				1	Category 3 - Medium						
Waffle House #105 (7414 Strawberry Plains)	1000		1000	1				1	Category 3 - Medium						
Waffle House #766 (119 Cedar Lane)	1000		1000	1				1	Category 3 - Medium						
Wallace Memorial Baptist Church	150, 150	150, 150			1			1	Category 3 - Medium						
Wal-Mart # 2065 (8445 Walbrook)	1500		1500	1				1	Category 3 - Medium						
Wal-Mart # 2310 (3051 Kinzel Way)	2000		2000	1				1	Category 3 - Medium						
Walter P. Market & Deli	X	20	20		1			1	Category 4 - Low						No food production at facility.
Wasabi Japanese Steak House	1500		1500	1				1	Category 3 - Medium						
Washington Pike Methodist Church	500		500	1				1	Category 3 - Medium						
Weigel's (5904 Washington Pk.)	*1000	40			2			2	Category 4 - Low						*FSF has exceeded grease trap size requirement.
Weigel's (3900 Pleasant Ridge)	40	40			1			1	Category 3 - Medium						
Weigel's #12 (5621 Western)	40	40			1		1		Category 4 - Low						1 FSF began preparing food.
Weigels #43 (4750 Middlebrook)	30	50			1			1	Category 2 - High						FSF has smaller internal than required.
Wendy's # 12 (3000 N. Broadway)	1000		1000	1				1	Category 3 - Medium						
Wendy's # 13 (1806 Cumberland)	1000		1000	1				1	Category 3 - Medium						
Wendy's # 24 (7407 Strawberry Plains)	1000		1000	1				1	Category 3 - Medium						
Wendy's # 31 (8305 Kingston Pk.)	1000		1000	1				1	Category 3 - Medium						
Wendy's # 34 (4407 Western)	1000		1000	1				1	Category 3 - Medium						
Wendy's # 41 (6201 Asheville)	1000		1000	1				1	Category 3 - Medium						
Wendy's #28 (2904 Knoxville Center)	1000		1000	1				1	Category 3 - Medium						
Wendy's #4 (2401 Chapman)	1500		1500	1				1	Category 3 - Medium						
West Haven Elementary	2000		2000	3	2		1		Category 3 - Medium					1	
West Haven Restaurant	1000		1000	1			1		Category 2 - High						FSF has had maintenance issues in the past. Business has closed.
West High School	*3000		2000	1			1		Category 3 - Medium						*FSF has exceeded grease trap size requirement.
West Hills Baptist Church	50	50			1			1	Category 3 - Medium						
West Hills Elementary	1000		1000	1				1	Category 3 - Medium						
West Lonsdale Baptist Church	X	1000		1000	1			1	Category 4 - Low						No food production at facility.
West Town Mall	1000		1000	3			3		Category 3 - Medium						
West View Elementary	1000		1000	1				1	Category 3 - Medium						
Westbrook Senior Center	X	*-	*-		1			1	Category 4 - Low						Business is closed.
Western Plaza Bowling	X	*-	*-		1			1	Category 4 - Low						Business is closed.
Westside Learning Center	X	*-	*-		1			1	Category 4 - Low						No food production at facility.
Westside YMCA	X	*-	*-		1			1	Category 4 - Low						No food production at facility.
Westview Center	X	*-	*-		1			1	Category 4 - Low						No food production at facility.
Whittle Springs Golf Club Snack Bar	20	20			2			2	Category 4 - Low						
Whittle Springs Middle School	**-		1500	2			2		Category 1 - Unacceptable						**FSF is in enforcement.
Williams and Sonoma	50	50			4	1	1	2	Category 3 - Medium	1				1	
Williams Place	30	30			1			1	Category 3 - Medium						
Wing Zone	1500		1500	1				1	Category 3 - Medium						
Wishbones (6913 Kingston Pk.)	1000		1000	1				1	Category 3 - Medium						
Wishbones # 2 (2701 Magnolia)	1000		1000	1				1	Category 3 - Medium						
Wishbones (4808 Clinton Hwy.)	1000		1000	1				1	Category 3 - Medium						
Wok Hay (5018 Kingston Pk.)	2000		2000	1				1	Category 3 - Medium						
Wok Hay (120 Merchants)	*1500, 1500, 1500		2000	1				1	Category 3 - Medium						*FSF has exceeded grease trap size requirement.
Wok-N-Roll	1000		1000	3			3		Category 3 - Medium	1	1				
Wong's Palace	1000		1000	7	4		3		Category 3 - Medium	1					
Woodland Mart and Deli	40	40			6	4		2	Category 3 - Medium	1	1				
World Grotto Cafe	40	40			1			1	Category 3 - Medium						
Wright's Cafeteria	40, 40	40, 40			1			1	Category 3 - Medium						
Yesterday's Cafe	X	50	50		1			1	Category 4 - Low						Business is closed.
Yoma Tora	30	30			1			1	Category 3 - Medium						
Young Chef Academy	X	*-	40		3			3	Category 4 - Low						Business is closed.
Young Star	30	30			1			1	Category 3 - Medium						
YWCA	40	40			3			3	Category 4 - Low						
Zaxby's Restaurant	1500		1500	1			1		Category 3 - Medium						
Totals		Totals	1589	240	94	1255				101	11	3	1	63	
			Total Inspections	Follow Up Inspections	Initial Inspections	Repeat Inspections			Inspection Letters	Enforcement NONC Letter	Enforcement NOV Letter	Enforcement SNC letter	Trap Installed		

2009 Grease-related SSOs in Residential Areas

Appendix B

Pump Station

Maintenance Activities and Schedule

SMSP 2009

FACILITY & EQUIPMENT UPGRADES

1. Bud Hawkins Pump Station removal – Complete
2. Vestal Pump Station removal - Complete
3. Scottish Pike Pump Station pump replacement – Complete
4. Walker Springs Pump Station upgrades – Complete
5. SCADA upgrades and improvements at various facilities - Ongoing
6. Railroad Pump Station replacement – To be completed Spring 2010
7. Crestwood Pump Station replacement – To be completed Spring 2010
8. Ellis Road Pump Station replacement – To be completed Spring 2010
9. Hanover Pump Station replacement – To be completed in 2010
10. Sea Ray Pump Station replacement – To be completed in early 2011
11. Amherst Pump Station replacement – To be completed by 2012
12. Meadow Oaks Pump Station replacement – To be completed by 2011
13. Chapman Highway Pump Station replacement – To be completed in 2011
14. Neubert Springs Pump Station replacement – To be completed in 2011
15. Ford Valley Pump Station replacement – To be completed in August 2010
16. John Sevier Pump Station upgrade – To be completed in December 2010

NEW FACILITY INSTALLATIONS

1. Lake Forest Pump Station installation – To be complete in January 2011

SYSTEM STUDIES

1. SCADA System and Communication protocol study – To be complete June 2011

FACILITY INSPECTIONS

1. 96 Routine facility inspections performed in 2009
2. 1277 Preventive Maintenance scheduled facility inspections performed in 2009

OUTSIDE SUPPORT

1. SMSP has performed 61 pump efficiency tests at various facilities for capacity assurance and flow monitoring purposes. SMSP has provided CDM with efficiency test data from various facilities for modeling purposes.
2. SMSP maintains 16 flow meters and uses these meter for various purposes. SMSP has provided CDM with flow meter data from various facilities for modeling purposes.
3. System Operations SCADA maintains a run-time archive for Wastewater Pump Stations. This information is pulled from the SMSP maintained SCADA system as it pertains to pump stations. Various facility run-time data continues to be provided to CDM for modeling purposes.

SMS Preventive/Predictive Maintenance Activities and Frequencies

<u>Standard</u>	<u>Standard Job Description</u>	<u>Frequency</u> (In days)
<u>Job</u>		
RSGN	General Inspection	varies
RSFAC	Facility Inspection - Wastewater	3.5 - 7
RSCRA	Crane Inspection - annual	365
RSMM	Milltronics Inspection	180
RSMMC	Motor control/electrical inspection	365
RSLASI	Alarm status (SCADA) inspection	180
RSFM	Flowmeter inspection	180
RSBSI	Facility Inspection - Water	3.5 - 7
RSBPV	Back flow preventer inspection	365
RSCRH	Crane inspection - routine	90
RSEP	Electric panel inspection	365
RSSS	Soft starter inspection	365
RSACMP	Air compressor inspection	180
RSVFD	VFD Inspection	365
RSMME	Muffin monster inspection	365
RSODOR	Mercaptan injector inspection	30
RSPM1	Pump inspection - Wastewater	180
RSPM2	Sump pump inspection	180
RSCC	Climate control inspection (Heaters/fans)	180
RSML	Motorized louver inspection	365
RSDHM	Dehumidifier inspection	365
RSLER	Emergency lights inspection - monthly	30
RSELA	Emergency lights inspection - annual	365
RSPM3	Belt drive pump inspection - 6 mos.	180
RSBDPA	Belt drive pump inspection - annual	365
RSGNPM	Generator inspection	90
RSCFI	Chemical feed inspection	30
RSLET	Pump efficiency testing - Wastewater	365
RSPMP4	Pump inspection - Water	180
RSWDPC	DP Cell inspection	180
RSWCPC	CL2 & PH Analyzer Calibration	180
RSGRIN	Annual inspection - Gas	365
RSLS	Leak survey - Gas	365
RSPTC	Transducer calibration	365
RSOS	Odorant sampling	30
RSFMM	H2S / PH monitoring	30
RSLVA / RSBVA	Vibration analysis	90
RSCTC / RSBTC	Thermography check	540 days
RSMRC	Master radio inspection	365
RSMR	Meter Readings/charts	3.5 - 7
RSGAS	Alarm status (SCADA) inspection - Gas	365
RSGGV	Grease valves - Gas	365
RSWAS	Alarm status (SCADA) inspection - Water	180
RSGFI	Site inspection - Gas	90
RSGNA	Generator inspection - annual	365
RSWWI / RSCWI	Winterize station - Water / Wastewater	365
RSGWI	Winterize station - Gas	365

Appendix C

Summary Table of Pumps Stations using Chemical Injection and Odor Control

KUB Lift Station Chemical Feed System Information (2009 Update)

CHEMICAL INJECTION

<u>Facility</u>	<u>Address</u>	<u>Odor control type</u>	<u>Chemical Name</u>	<u>Comments</u>
Ball Road	4923 Ball Road	Chemical injection	Oxy-Six	
Boyds Bridge SuperOx	3818 Boyds Bridge Pike	Chemical injection	Oxygen	
Eastwood	740 Bagwell Lane	Chemical injection	Oxy-Six	
Ellistown	1909 Ellistown Road	Chemical injection	Oxy-Six	
Forks of the River	5051 National Drive	Chemical injection	Oxy-Six	
Forks SuperOx	5051 National Drive	Chemical injection	Oxygen	
Gazebo	3516 Ginn Drive	Chemical injection	Oxy Six	
Governors Landing	5400 Garden Crest Trail	Chemical injection	Oxy-Six	
Holston Hills	4800 River Place Drive	Chemical injection	Oxy Six	
Kohls	5312 Washington Pike	Chemical injection	Hydrogen Peroxide	
Maloneyville	4800 Maloneyville Road	Chemical injection	Oxy-Six	
Neubert Springs	5941 Neubert Springs	Chemical injection	Oxy-Six	
Power Park	3180 Power Drive	Chemical injection	Oxy-Six	
Roberts Road	5300 Roberts Road	Chemical injection	Hydrogen Peroxide	
Shipetown	2124 Shipetown Road	Chemical injection	Oxy-Six	
Ten Mile	757 Ebenizer Road	Chemical injection	Oxy-Six	
Walker Springs	310 Broome Road	Chemical injection	Oxy-Six	
Washington Pike	8515 Washington Pike	Chemical injection	Oxy-Six	
Wayland Road	1900 Wayland Road	Chemical injection	Oxy-Six	
Woodlands	1045 Tree Top Way	Chemical injection	Hydrogen Peroxide	
Woodson Drive	2416 Woodson Drive	Chemical injection	Oxy-Six	

ON-SITE ODOR CONTROL

Ball Road	4923 Ball Road	Charcoal scrubber	Purafill Media	
Casa Bella	4633 Bella Capri Lane	Charcoal scrubber	Purafill Media	
Chestnut Ridge	8009 Chestnut Hill Lane	Charcoal scrubber	Purafill Media	
Clinton Highway	6564 Clinton Highway	Charcoal scrubber	Purafill Media	
Duncan Glen	6742 Duncan Road	Charcoal scrubber	Bay Products Media	
Easton Meadows	7224 Rising Road	Charcoal scrubber	Purafill Media	
Ellistown	1909 Ellistown Road	Charcoal scrubber	Bay Products Media	
Gazebo	3516 Ginn Drive	Charcoal scrubber	Purafill Media	
Ginnbrooke	2907 Ginnbrooke Lane	Charcoal scrubber	Bay Products Media	
Governors Landing	5400 Garden Crest Trail	Charcoal scrubber	Bay Products Media	
Harrison Keepe	2122 Houser Road	Charcoal scrubber	Bay Products Media	
Lower First Storage	1502 N. Sixth Avenue	Charcoal scrubber	Bay Products Media	
Millertown	5800 Millertown Pike (Vincinda Cir)	Charcoal scrubber	Purafill Media	
Riverview Park	3221 Holston Hills Road	Charcoal scrubber	Bay Products Media	
Roberts Road	5300 Roberts Road	Charcoal scrubber	Bay Products Media	
Third Creek Storage	4505 Middlebrook Pike	Charcoal scrubber	Bay Products Media	
Three Points	8530 Three Points Road	Charcoal scrubber	Purafill Media	
Upper First Storage	4719 Old Broadway	Charcoal scrubber	Bay Products Media	
Walker Springs	310 Broome Road	Charcoal scrubber	Bay Products Media	
Walker Springs Storage	608 Walker Springs Road	Charcoal scrubber	Bay Products Media	
Washington Pike	8515 Washington Pike	Charcoal scrubber	Bay Products Media	
Woodlands	1045 Tree Top Way	Charcoal scrubber	Bay Products Media	
Woodson Drive	2416 Woodson Drive	Charcoal scrubber	Purafill Media	

Appendix D

Pump Station Sample Inspection Checklists



Quick Reference Guide: Wastewater Lift Station Inspection (Quarterly)

Core Process: SMSP Preventive Maintenance
Department: Systems Operations, 81
Owner: SMSP Supervisor

Document Status: Draft
Approved by: Brad Brummett
Issued Date:

The wastewater (WW) lift station inspection will cover several operational areas of the facility. Utilize this quick reference guide to determine the area to be inspected and the tasks to take place.

When conducting inspections, a WW SCADA alarm could be generated. Ensure that proper communications takes place prior to performing the inspection and notify the coordinating monitoring location.

Note When notification or attention of an inspection is required due to an alarm or out-of-service state, SMSP will notify and inform SOS of any actions that have taken place to remedy the alarm and/or of any effected equipment.

If the inspection area is . . .	Refer to section
Grinder Well / Screen Room	1.1
Wetwell / Pump Room	1.2
Valve Vault / Pump Room Valving	1.3
Effluent Meter – Vault	1.4
Odor Control	1.5
Electrical Building – Control Panel – SCADA Panel and Related Equipment	1.6
Site Miscellaneous	1.7

1.0 PROCEDURES FOR SPECIFIC INSPECTIONS

1.1 GRINDER WELL / SCREEN ROOM

1.1.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.1.2 Slide gate(s) / Valve(s)

1. Operate valves and gates to ensure proper operation.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.1.3 Guide rail(s) / Lifting chain(s)

1. Inspect for deterioration and/or corrosion in guide rails and lifting mechanism (cable / chain).

1.1.4 Walking surfaces (grating, stairs, ladders)

2. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).

NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!

3. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
4. Ensure grating is in place on all walking surfaces.

1.1.5 Float switch(s) – drywell / wetwell

1. Trip float switch to confirm proper operation.
2. Clean float of trash and debris.

NOTE: Notify Operations and ensure the appropriate alarms are being received.

1.1.6 Fall safety device (harness, cable, davit)

1. Inspect harness for defectiveness (rips, tears, signs of wear).
2. Visually inspect the cable and davit pole.
3. Replace equipment as necessary.

1.1.7 Hydraulic equipment (pump, lines, pipe)

1. Inspect lines, piping, and pumps for proper operation and leaks.
2. Check the hydraulic oil reservoir for proper level.
 - a. Add proper oil if required (Type ?).

1.1.8 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.1.9 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Clean the transducer head as required.

1.1.10 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.1.11 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.1.12 Grinder(s)

1. Replace indicator bulbs on controls as necessary.
2. Inspect the grinder unit and motor for excessive vibration and/or unusual noises.
 - a. Record the grinder run time counter reading.

1.2 WETWELL / PUMP ROOM

1.2.1 Hatches, safety grating, and doors

3. Inspect for proper operation and cleanliness.
4. Ensure that the safety grating is securely in place.

1.2.2 Slide gate(s) / Valve(s)

1. Operate valves and gates to ensure proper operation.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.2.3 Guide rail(s) / Lifting chain(s)

1. Inspect for deterioration and/or corrosion in guide rails and lifting mechanism (cable / chain).

1.2.4 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.2.5 Float switch(s) – drywell / wetwell

1. Trip float switch to confirm proper operation.
2. Clean float of trash and debris.

NOTE: Notify Operations and ensure the appropriate alarms are being received.

1.2.6 Fall safety device (harness, cable, davit)

1. Inspect harness for defectiveness (rips, tears, signs of wear).
2. Visually inspect the cable and davit pole.
3. Replace equipment as necessary.

1.2.7 Pneumatic equipment (air compressors, reserve tank)

1. Inspect air compressor for leaks and proper operation.
2. Ensure unit is free from obstructions (no equipment pilled against, stacked around, etc.).

1.2.8 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.2.9 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Clean the transducer head as required.

1.2.10 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.2.11 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.2.12 Sump pump(s)

1. Test sump pumps to ensure proper operation.
2. Clean sump hole as necessary.

1.2.13 Pump(s)

1. Test pumps to ensure proper operation.
 - a. Record the pump run time counter reading.
2. Inspect pumps for excessive vibration or unusual noise.
3. Grease all fittings as necessary.

1.2.14 Motor(s)

1. Test motors for proper operation

NOTE: Motor units can be tested in conjunction with the pump units.

2. Inspect motors for excessive vibration or unusual noise.
3. Grease all fitting as necessary.

1.3 VALVE VAULT / PUMP ROOM VALVING

1.3.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.3.2 Isolation valve(s)

1. Operate valves and gates to ensure proper operation.
NOTE: Isolation valves should only be throttled when operated.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.3.3 Air release valve(s)

1. Inspect air release valves for proper operation
 - a. Ensure unit is releasing trapped air upon pump start.
 - b. Ensure unit is sealing off and not leaking by.
2. Flush unit as necessary

1.3.4 Sump pump(s)

1. Test sump pumps to ensure proper operation.
2. Clean sump hole as necessary.

1.3.5 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.3.6 Float switch(s) – drywell / wetwell

1. Trip float switch to confirm proper operation.
2. Clean float of trash and debris.

NOTE: Notify Operations and ensure the appropriate alarms are being received.

1.3.7 Fall safety device (harness, cable, davit)

1. Inspect harness for defectiveness (rips, tears, signs of wear).
2. Visually inspect the cable and davit pole.
3. Replace equipment as necessary.

1.3.8 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.3.9 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.3.10 Check valve(s)

1. Inspect check valves for proper operation.
 - a. Listen for signs of backflow when the valve is in a closed state.
2. Replace packing as necessary.

1.3.11 Pressure instrumentation

1. Inspect gauges for proper operation.
2. Inspection pressure transducers for proper operation.

1.3.12 Piping and drainage

1. Inspect piping for leaks.
2. Verify drains are clear of any obstructions.
 - a. Clean drains as necessary.

1.4 EFFLUENT METER VAULT

1.4.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.4.2 Isolation valve(s)

1. Operate valves and gates to ensure proper operation.
NOTE: Isolation valves should only be throttled when operated.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.4.3 Sump pump(s)

1. Test sump pumps to ensure proper operation.
2. Clean sump hole as necessary.

1.4.4 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.4.5 Float switch(s) – drywell / wetwell

1. Trip float switch to confirm proper operation.
2. Clean float of trash and debris.

NOTE: Notify Operations and ensure the appropriate alarms are being received.

1.4.6 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.4.7 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.4.8 Piping and drainage

1. Inspect piping for leaks.
2. Verify drains are clear of any obstructions.
 - a. Clean drains as necessary.

1.4.9 Flow meter & signal converter

1. Start facility pumps to discharge flow through the flow meter.
 - a. Visually inspect the signal converter display to confirm a flow reading.
 - b. Confirm the reading changes as the pump speed changes (VFD – on/off).

1.4.10 Effluent meter totalizer

1. Record the flow meter totalizer reading.

1.5 ODOR CONTROL

1.5.1 Monitor(s) – Lower Explosive Limit (LEL) and Hydrogen Sulfide

1. Inspect monitors for proper operation.
2. Calibrate monitors as necessary

1.5.2 Chemical feed enclosure and components

1. Inspect chemical pump to ensure proper operation.
2. Inspect enclosure components (piping, fitting, etc.) for leaks.
3. Clean enclosure.

1.5.3 Chemical storage containment

1. Inspect containment for cracks, leakage, or damage.

1.5.4 Chemical feed tank / level

1. Inspect chemical tank for leaks.
2. Ensure appurtenances are properly secured and in proper operation (i.e. level indicator, hatch, suction piping, discharge piping).
3. Record the tank level in feet.

1.5.5 Chemical feed rate

1. Perform a chemical pump draw down via the graduated cylinder.
2. Record the chemical pump feed rate in gallons per day (GPD).

1.5.6 Terminal Manhole Monitoring

1. Obtain a wastewater grab sample from the terminal manhole waste stream.
 - a. Perform a Nitrate test and record the reading
 - b. Perform a Hydrogen Sulfide test and record the reading
 - c. Perform a Ph test and record the reading

NOTE: Coordinate with the wastewater system team leader on results obtained to determine if adjustments need to be made to the facilities chemical feed rate.

1.5.7 Chemical feed building

1. Inspect chemical feed building for structural integrity and cleanliness.
2. Inspect lighting for proper operation and replace as necessary.
3. Ensure proper operation of exhaust fan ventilation.

1.5.8 Chemical feed piping and valve(s)

1. Inspect piping and valves for leaks.

1.5.9 Carbon vessel and media sample (air scrubber)

1. Inspect motor / fan unit for proper operation.
2. Perform a quick sniff test on discharge air for increased odor.
3. Pull grab sample for analysis as necessary.

1.6 ELEC. BUILDING – CONTROL PANEL – SCADA PANEL – (RELATED EQUIPMENT)

1.6.1 Entrance door(s) and locking mechanisms

1. Ensure doors open, close, and lock properly.

1.6.2 Climate control

1. Inspect exhaust fans, heaters, and HVAC units for proper operation.
2. Change filter in HVAC unit as necessary.

1.6.3 Emergency transfer switch

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.6.4 TVSS monitor (indicator lights)

1. Check indicator lights to ensure unit is operating properly.

NOTE: GREEN indicates good – RED indicates a fault.

1.6.5 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.6.6 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.6.7 Motor control center components

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.6.8 SCADA panel

1. Turn off main power to the cabinet and check the UPS unit for proper operation.
2. Look for signs of excessive heat on components and wiring.
3. Clean the inside and outside of the enclosure as necessary.

1.7 SITE MISCELLANEOUS

1.7.1 Security (fence, locks, hatches, enclosures)

1. Check fence, locks, hatches, enclosures, etc. for any abnormalities (tree on fence, fence cut, lock unlocked, door left open, hatches open, etc.)

NOTE: Report any abnormality to the wastewater system team leader.

1.7.2 Exterior lighting

1. Check area lighting for burned lamps and replace as necessary.

1.7.3 Generator (oil, fuel, coolant, etc.)

1. Check fluid levels and replenish as necessary.
2. Visually inspect belts and hoses.

1.7.4 Emergency lighting

1. Check emergency light to verify proper operation.
 - a. Depress the test switch for 60 – 90 seconds to simulate a power outage.
 - b. This should illuminate the emergency lamp heads and turn off the indicator light.
2. Replace any lamps or fixtures that are not working properly.

1.7.5 Fire extinguisher(s)

1. Perform a visual inspection of the fire extinguisher.
 - a. Ensure that the pin has not been pulled.
 - b. Check gauge and verify that the needle is within the normal operating range.
 - c. Ensure hose end are not obstructed.
 - d. Turn the unit upside down several times to ensure contents are not compacted.
2. Initial the inspection tag.

NOTE: Immediately remove the unit from service if damaged and replace with a new unit.

1.7.6 Site aesthetics (cleanliness)

1. Perform a survey of the facility grounds.
2. Remove any trash or debris.
3. Report any abnormalities.

1.7.7 Backflow preventer

1. Visually check the backflow device for leakage.
2. Report as necessary.

1.7.8 Miscellaneous control panels

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.7.9 Air compressor(s) – Pressure Vessels

1. Inspect air compressor for leaks and proper operation.
2. Ensure unit is free from obstructions (no equipment pilled against, stacked around, etc.).

1.7.10 Signs / Placards

1. Visually check the facility for proper signage and labeling.
2. Replace and necessary.

2.0 APPENDIXES

2.1 APPENDIX A: WW LIFT STATION QTRLY INSP CKLIST



Quick Reference Guide: Wastewater Storage Facility Inspection (Monthly)

Core Process: SMSP Preventive Maintenance
Department: Systems Operations, 81
Owner: SMSP Supervisor

Document Status: Draft
Approved by: Brad Brummett
Issued Date:

The wastewater (WW) storage facility inspection will cover several operational areas of the facility. Utilize this quick reference guide to determine the area to be inspected and the tasks to take place.

When conducting inspections, a WW SCADA alarm could be generated. Ensure that proper communications takes place prior to performing the inspection and notify the coordinating monitoring location.

Note When attention of an inspection is required due to an alarm or out-of-service state, SMSP will notify and inform SOS of any actions taken place to remedy the alarm and/or of any effected equipment.

If alarm inspection area is . . .	Refer to section
Diversion Structure	1.1
Grinder Well	1.2
Wet Well	1.3
Valve Vault	1.4
Influent Meter – Vault	1.5
Effluent Meter – Vault	1.6
Odor Control	1.7
Electrical Building – Control Panel – SCADA Panel and Related Equipment	1.8
Storage Tank	1.9
Site Miscellaneous	1.10

1.0 PROCEDURES FOR SPECIFIC INSPECTIONS

1.1 DIVERSION STRUCTURE

1.1.1 Security (fence, locks, hatches, enclosures)

1. Check fence, locks, hatches, enclosures, etc. for any abnormalities (tree on fence, fence cut, lock unlocked, door left open, hatches open, etc.)

NOTE: Report any abnormality to the wastewater system team leader.

1.1.2 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.1.3 Slide gate(s) / Valve(s)

1. Operate valves and gates to ensure proper operation.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.1.4 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Clean the transducer head as required.

1.1.5 Site aesthetics (cleanliness)

1. Perform a survey of the facility grounds.
2. Remove any trash or debris.
3. Report any abnormalities.

1.1.6 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.1.7 Cleanliness (trash, grease, debris)

1. Open hatches to inspect the weir and channel
2. Take the appropriate action to ensure that the structure is free and clean of dirt, trash, and debris.
3. Wash down as necessary.

1.2 GRINDER WELL

1.2.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.2.2 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.2.3 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Clean the transducer head as required.

1.2.4 Grinder(s)

1. Replace indicator bulbs on controls as necessary.
2. Inspect the grinder unit and motor for excessive vibration and/or unusual noises.
 - a. Record the grinder run time counter reading.

1.2.5 Slide gate(s) / Valve(s)

1. Operate valves and gates to ensure proper operation.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.2.6 Guide rail(s) / Lifting chain(s)

1. Inspect for deterioration and/or corrosion in guide rails and lifting mechanism (cable / chain).

1.2.7 Cleanliness (trash, grease, debris)

1. Open hatches to inspect the channel(s).
2. Take the appropriate action to ensure that the structure is free and clean of dirt, trash, and debris.
3. Wash down as necessary.

1.3 WET WELL

1.3.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.3.2 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.3.3 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Clean the transducer head as required.

1.3.4 Process pump(s)

1. Test pumps to ensure proper operation.
 - a. Record the pump run time counter reading.
2. Inspect pumps for excessive vibration or unusual noise.

1.3.5 Sump pump(s)

1. Test pumps to ensure proper operation.
 - a. Record the pump run time counter reading.
2. Inspect pumps for excessive vibration or unusual noise.
3. Clean sump hole as necessary.

1.3.6 Slide gate(s) / Valve(s)

1. Operate valves and gates to ensure proper operation.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.3.7 Guide rail(s) / Lifting chain(s)

1. Inspect for deterioration and/or corrosion in guide rails and lifting mechanism (cable / chain).

1.3.8 Float switch(s) – high / low

1. Trip float switch to confirm proper operation.
2. Clean float of trash and debris.

NOTE: Notify Operations and ensure the appropriate alarms are being received.

1.3.9 Cleanliness (trash, grease, debris)

1. Open hatches to inspect the wet well(s).
2. Take the appropriate action to ensure that the structure is free and clean of dirt, trash, and debris.
3. Wash down as necessary.

1.4 VALVE VAULT

1.4.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.4.2 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
 - a. Replace bulbs as necessary.
2. Check the operation of exhaust ventilation fans.
 - a. Clean vents as necessary.

1.4.3 Isolation valve(s)

1. Operate valves and gates to ensure proper operation.
NOTE: Isolation valves should only be throttled when operated.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.4.4 Air release valve(s)

1. Inspect air release valves for proper operation
 - a. Ensure unit is releasing trapped air upon pump start.
 - b. Ensure unit is sealing off and not leaking by.
2. Flush unit as necessary

1.4.5 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.4.6 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.4.7 Entrance door(s) and locking mechanisms

1. Ensure doors open, close, and lock properly.

1.4.8 Check valve(s)

1. Inspect check valves for proper operation.
 - a. Listen for signs of backflow when the valve is in a closed state.
2. Replace packing as necessary.

1.4.9 Pressure instrumentation

1. Inspect gauges for proper operation.
2. Inspection pressure transducers for proper operation.

1.4.10 Piping and drainage

1. Inspect piping for leaks.
2. Verify drains are clear of any obstructions.
 - a. Clean drains as necessary.

1.5 INFLUENT METER – VAULT

1.5.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.5.2 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
 - a. Replace bulbs as necessary.
2. Check the operation of exhaust ventilation fans.
 - a. Clean vents as necessary.

1.5.3 Isolation valve(s)

1. Operate valves and gates to ensure proper operation.
NOTE: Isolation valves should only be throttled when operated.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.5.4 Pressure instrumentation

1. Inspect gauges for proper operation.
2. Inspection pressure transducers for proper operation.

1.5.5 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.5.6 Influent meter totalizer

1. Record the flow meter totalizer reading.

1.5.7 Flow meter & signal converter

1. Start facility pumps to discharge flow through the flow meter.
 - a. Visually inspect the signal converter display to confirm a flow reading.
 - b. Confirm the reading changes as the pump speed changes (VFD – on/off).

1.5.8 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.5.9 Tank drain valve

1. Check valve for proper operation.
2. Ensure position indicator is reading properly and accurate (0% - 100%)

1.5.10 Piping and drainage

1. Inspect piping for leaks.
2. Verify drains are clear of any obstructions.
 - a. Clean drains as necessary.

1.5.11 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.6 EFFLUENT METER – VAULT

1.6.1 Hatches, safety grating, and doors

1. Inspect for proper operation and cleanliness.
2. Ensure that the safety grating is securely in place.

1.6.2 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
 - a. Replace bulbs as necessary.
2. Check the operation of exhaust ventilation fans.
 - a. Clean vents as necessary.

1.6.3 Isolation valve(s)

1. Operate valves and gates to ensure proper operation.
NOTE: Isolation valves should only be throttled when operated.
2. Grease all fittings as necessary.
3. Ensure all valves and gates are returned to the normal operating position (open / close).

1.6.4 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.6.5 Entrance door(s) and locking mechanisms

1. Ensure doors open, close, and lock properly.

1.6.6 Influent meter totalizer

1. Record the flow meter totalizer reading.

1.6.7 Flow meter & signal converter

1. Start facility pumps to discharge flow through the flow meter.
 - a. Visually inspect the signal converter display to confirm a flow reading.
 - b. Confirm the reading changes as the pump speed changes (VFD – on/off).

1.6.8 Actuator(s)

1. Operate actuators to ensure proper operation.
2. Grease all fittings as necessary.

NOTE: Notify Operations and ensure the appropriate device position is being received.

1.6.9 Tank drain valve

1. Check valve for proper operation.
2. Ensure position indicator is reading properly and accurate (0% - 100%)

1.6.10 Piping and drainage

1. Inspect piping for leaks.
2. Verify drains are clear of any obstructions.
 - a. Clean drains as necessary.

1.6.11 Walking surfaces (grating, stairs, ladders)

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Check ladders for defective rungs, proper connectivity to structure, and proper fall protection.
3. Ensure grating is in place on all walking surfaces.

1.7 ODOR CONTROL

1.7.1 Monitor(s) – Lower Explosive Limit (LEL) and Hydrogen Sulfide

1. Inspect monitors for proper operation.
2. Calibrate monitors as necessary.

1.7.2 Fan(s), damper(s), louver(s), and ductwork

1. Inspect for proper operation.
2. Clean louvers as necessary.

1.7.3 Carbon vessel and media sample (air scrubber)

1. Inspect motor / fan unit for proper operation.
2. Perform a quick sniff test on discharge air for increased odor.
3. Pull grab sample for analysis as necessary.

1.7.4 Magnehelic gauge

1. Inspect device for proper operation and display.
2. Record the (pressure drop) reading on the required form.

1.8 ELEC. BUILDING – CONTROL PANEL – SCADA PANEL – (RELATED EQUIPMENT)

1.8.1 Entrance door(s) and locking mechanisms

1. Ensure doors open, close, and lock properly.

1.8.2 Climate control

1. Inspect exhaust fans, heaters, and HVAC units for proper operation.
2. Change filter in HVAC unit as necessary.

1.8.3 Emergency transfer switch

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.8.4 TVSS monitor (indicator lights)

1. Check indicator lights to ensure unit is operating properly.
NOTE: GREEN indicates good – RED indicates a fault.

1.8.5 Grinder control panel(s)

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.8.6 Lighting / Ventilation

1. Inspect all lighting inside and out to ensure proper operation.
2. Replace bulbs as necessary.
3. Check the operation of exhaust ventilation fans.
4. Clean vents as necessary.

1.8.7 Cleanliness (trash, grease, debris)

1. Take the appropriate action to ensure that the area is free and clean of dirt, trash, and debris.

1.8.8 Motor control center components

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.8.9 SCADA panel

1. Turn off main power to the cabinet and check the UPS unit for proper operation.
2. Look for signs of excessive heat on components and wiring.
3. Clean the inside and outside of the enclosure as necessary.

1.9 STORAGE TANK

1.9.1 Fall safety device (anti-climb, harness, cable)

1. Inspect anti-climb device for proper operation.
 - a. Ensure anti-climb is in the closed and locked position.
2. Inspect harness for defectiveness (rips, tears, signs of wear).
3. Visually inspect the cable and fall safety system.
4. Replace equipment as necessary.

1.9.2 Handrail, hatches, and safety grating

1. Ensure all surfaces are clean - free of dirt, fluids, and debris. (check all surfaces for safety).
NOTE: Inappropriate items or debris on walking surfaces could present a slips, trips, and falls hazard!
2. Ensure all handrails are in place and in safe condition.
3. Inspect hatches for proper operation.
 - a. Ensure all hatches are in the closed and locked position.
4. Ensure all safety grating is securely in place.

1.9.3 Monitor(s) – Lower Explosive Limit (LEL)

1. Inspect monitors for proper operation.
2. Calibrate monitors as necessary.

1.9.4 Level transmitter(s)

1. Check the mounting bracket for excessive corrosion.
2. Visually inspect the transducer line of sight, verifying no obstructions are between the head and water surface.
3. Check for leaks and proper display.

1.9.5 Mixer(s)

1. Test mixers to ensure proper operation.
 - a. Record the mixer run time counter reading.
2. Inspect mixers for excessive vibration or unusual noise.

1.9.6 Guide rail(s) / Lifting chain(s)

1. Inspect for deterioration and/or corrosion in guide rails and lifting mechanism (cable / chain).

1.9.7 Tank cleanliness (trash, debris) / Tipping buckets

1. Inspect exterior appearance for graffiti, paint peeling, and any other abnormal condition.
NOTE: Report any abnormality to the wastewater system team leader.
2. Inspect interior to ensure tank is free of debris.
NOTE: Report any abnormality to the wastewater system team leader.
3. Inspect tipping buckets for proper operation.

1.10 SITE MISCELLANEOUS

1.10.1 Security (fence, locks, hatches, enclosures)

1. Check fence, locks, hatches, enclosures, etc. for any abnormalities (tree on fence, fence cut, lock unlocked, door left open, hatches open, etc.)
NOTE: Report any abnormality to the wastewater system team leader.

1.10.2 Exterior lighting

1. Check area lighting for burned lamps and replace as necessary.

1.10.3 Generator (oil, fuel, coolant, etc.)

1. Check fluid levels and replenish as necessary.
2. Visually inspect belts and hoses.

1.10.4 Emergency lighting

1. Check emergency light to verify proper operation.
 - a. Depress the test switch for 60 – 90 seconds to simulate a power outage.
 - b. This should illuminate the emergency lamp heads and turn off the indicator light.
2. Replace any lamps or fixtures that are not working properly.

1.10.5 Fire extinguisher(s)

1. Perform a visual inspection of the fire extinguisher.
 - a. Ensure that the pin has not been pulled.
 - b. Check gauge and verify that the needle is within the normal operating range.
 - c. Ensure hose end are not obstructed.
 - d. Turn the unit upside down several times to ensure contents are not compacted.
2. Initial the inspection tag.
NOTE: Immediately remove the unit from service if damaged and replace with a new unit.

1.10.6 Site aesthetics (cleanliness)

1. Perform a survey of the facility grounds.
2. Remove any trash or debris.
3. Report any abnormalities.

1.10.7 Backflow preventer

1. Visually check the backflow device for leakage.
2. Report as necessary.

1.10.8 Miscellaneous control panels

1. Replace indicator bulbs as necessary.
 - a. Note the type of bulb utilized.

1.10.9 Irrigation system components

1. Inspect for proper operation (turn off in winter months)

1.10.10 Signs / Placards

1. Visually check the facility for proper signage and labeling.
2. Replace and necessary.

2.0 APPENDIXES

2.1 APPENDIX A: WASTEWATER STORAGE FACILITY INSPECTION CHECKLIST



Knoxville Utilities Board

Checklist: Wastewater Lift Station Bi-Monthly Inspection

Core Process: SMSP Preventive Maintenance
Department: System Operations, 81
Owner: SMSP Supervisor

Document Status: Draft
Approved by: Brad Brummett
Issued Date:

► To complete a wastewater lift station bi-monthly maintenance inspection, check the following areas or equipment:

NA

- 1. Grinder Well / Screen Room
 - Grinder(s) operation
 - Manual bar screen
 - Lighting / Ventilation
 - Cleanliness (trash, grease, debris)
- 2. Wet Well / Pump Room
 - Process pump(s) operation
 - Sump pump(s) operation
 - Motor(s) operation
 - Cleanliness
- 3. Valve Vault / Pump Room Valving
 - Lighting / Ventilation
 - Discharge valve(s) operation
 - Fall safety device (harness, cable, davit)
 - Check valve(s) operation
 - Piping and drainage
 - Cleanliness
- 4. Effluent Meter – Vault
 - Lighting / Ventilation
 - Cleanliness
 - Piping and drainage
- 5. Odor Control
 - Chemical feed system operation
 - On-site odor control operation
- 6. Electrical Building – Control Panel – SCADA Panel and Related Equipment
 - Lighting / Ventilation
 - Panel indication lights
 - Climate control
 - Cleanliness
- 7. Site Miscellaneous
 - Security (fence, locks, hatches, enclosures)
 - Generator operation
 - Restroom facility needs
 - Exterior lighting
 - Air compressor(s) operation
 - Site aesthetics (grounds keeping)

Comments: _____

Important If any discrepancies are found, notify SMSP or appropriate personnel.



Knoxville Utilities Board

Checklist: Wastewater Lift Station Quarterly Inspection

Core Process: SMSP Preventive Maintenance
Department: System Operations, 81
Owner: SMSP Supervisor

Document Status: Issued
Approved by: Brad Brummett
Issued Date: 6/3/2009

Facility Name: _____ Date: _____

Performed By: _____

Preventive Maintenance (PM) Work Order: _____

► **To complete a wastewater lift station maintenance inspection, check the following areas or equipment:**

NA

- 1. Grinder Well / Screen Room
 - Hatches and safety grating
 - Slide gate(s) / Valve(s)
 - Guide rail(s) / Lifting chain(s)
 - Walking Surfaces (grating, stairs, ladders)
 - Float switches(s) – drywell / wetwell
 - Fall safety device (harness, cable, davit)
 - Grinder #1: run time _____
 - Grinder #2: run time _____
- 2. Wet Well / Pump Room
 - Hatches and safety grating
 - Slide gate(s) / Valve(s)
 - Guide rail(s) / lifting chain(s)
 - Walking Surfaces (grating, stairs, ladders)
 - Float switches(s) – drywell / wetwell
 - Fall safety device (harness, cable, davit)
 - Pump #1: run time _____
 - Pump #2: run time _____
 - Pump #3: run time _____
 - Pump #4: run time _____
 - Motor #1
 - Motor #2
- Hydraulic equipment (pump, lines, pipe)
- Actuator(s)
- Level transmitter(s)
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Pneumatic equipment (compressor, etc.)
- Actuator(s)
- Level transmitter(s)
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Sump pump
- Motor #3
- Motor #4

NA

- 3. Valve Vault / Pump Room Valving
 - Hatches and safety grating
 - Isolation valve(s)
 - Air release valve(s)
 - Sump Pump / Drain
 - Float switches(s) – high drywell
 - Walking Surfaces (grating, stairs, ladders)
 - Lighting / Ventilation
 - Check valve(s)
 - Pressure instrumentation
 - Piping and drainage
 - Cleanliness
 - Fall safety device (harness, cable, davit)
- 4. Effluent Meter - Vault
 - Hatches and safety grating
 - Lighting / Ventilation
 - Sump Pump / Drain
 - Cleanliness
 - Effluent meter totalizer: _____
 - Flow meter & signal converter
 - Isolation valve(s)
 - Piping and drainage
- 5. Odor Control
 - Monitor(s) – LEL and Hydrogen Sulfide
 - Chemical feed enclosure and components
 - Chemical storage containment
 - Chemical feed tank: level (ft.)_____
 - Chemical feed rate: gallons/day_____
 - Terminal manhole monitoring: nitrate_____ hydrogen sulfide_____ pH_____
 - Chemical feed building
 - Chemical feed piping and valving
 - Carbon vessel and media sample
- 6. Electrical Building – Control Panel – SCADA Panel and Related Equipment
 - Entrance door(s) and locking mechanism(s)
 - Climate control
 - Transfer switch
 - TVSS monitor (indication lights)
 - Lighting / Ventilation
 - Motor control center components
 - SCADA panel
 - Cleanliness
- 7. Site Miscellaneous
 - Security (fence, locks, hatches, enclosures)
 - Exterior lighting
 - Generator (oil, fuel, coolant, etc.)
 - Emergency light(s)
 - Fire extinguisher(s)
 - Site aesthetics (grounds keeping)
 - Backflow preventer
 - Miscellaneous control panels
 - Air compressor (s) – pressure vessels
 - Signs and Placarding

Comments: _____

Important If any discrepancies are found, notify the coordinating utility system owner.

Checklist:

Wastewater Lift Station

Annual Inspection

Core Process: SMSP Preventive Maintenance

Document Status: Draft

Department: System Operations, 81

Approved by: Brad Brummett

Owner: SMSP Supervisor

Issued Date:

Facility Name: _____ Date: _____

Performed By: _____

Preventive Maintenance (PM) Work Order: _____

► **To complete a wastewater lift station maintenance inspection, check the following areas or equipment:**

NA

1. Grinder Well / Screen Room

- Hatches and Safety Grating
- Slide Gate(s) / Valve(s)
- Guide Rail(s) / Lifting chain(s)
- Walking Surfaces (grating, stairs, ladders)
- Float Switches(s) – Drywell / Wetwell
- Fall Safety Device (harness, cable, davit)
- Grinder #1: Runtime: _____
- Grinder #1 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____
- Grinder #2: Runtime: _____
- Grinder #2 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____

NA

2. Wet Well / Pump Room

- Hatches and Safety Grating
- Slide Gate(s) / Valve(s)
- Guide Rail(s) / Lifting Chain(s)
- Walking Surfaces (grating, stairs, ladders)
- Float Switches(s) – Drywell / Wetwell
- Fall Safety Device (harness, cable, davit)
- Pneumatic Equipment (compressor, etc.)
- Check valve(s)
- Piping and drainage
- Motor #1
- Motor #2
- Pump Efficiency Test
- Actuator(s)
- Level Transmitter(s)
- Check/Update Milltronics Card
- Submersible Pressure Transducer
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Sump Pump
- Pressure instrumentation
- Static Pressure _____
- Motor #3
- Motor #4

(NOTE: Perform flow meter test in conjunction with the pump efficiency test.)

NA

- Pump #1: Runtime: _____
- Pump #1 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____
- Pump #2: Runtime: _____
- Pump #2 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____
- Pump #3: Runtime: _____
- Pump #3 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____
- Pump #4: Runtime: _____
- Pump #3 Amperage Reading: A (phase) _____ B (phase) _____ C (phase) _____

NA

3. Valve Vault / Pump Room Valving

- Hatches and safety grating
- Isolation valve(s)
- Air release valve(s)
- Sump Pump / Drain
- Walking Surfaces (grating, stairs, ladders)
- Float Switches(s) – High Drywell / Valve Vault
- Fall Safety Device (harness, cable, davit)
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Check valve(s)
- Pressure instrumentation
- Static _____ Dynamic _____
- Piping and drainage

NA

4. Effluent Meter - Vault

- Hatches and safety grating
- Isolation valve(s)
- Sump Pump / Drain
- Walking Surfaces (grating, stairs, ladders)
- Float Switches(s)
- Effluent meter totalizer: _____
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Piping and drainage
- Flow meter & signal converter

NA

5. Odor Control

- Monitor(s) – LEL and Hydrogen Sulfide
- Chemical feed enclosure and components
- Chemical storage containment
- Chemical feed tank: level (ft.) _____
- Chemical feed rate: gallons/day _____
- Terminal manhole monitoring: nitrate _____ hydrogen sulfide _____ pH _____
- Chemical feed building
- Chemical feed piping and valve(s)
- Carbon vessel and media sample (air scrubber)
- Eyewash Station

NA

6. Electrical Building – Control Panel – SCADA Panel and Related Equipment

- Entrance door(s) and locking mechanism(s)
- Climate control
- Emergency Transfer switch
- TVSS monitor (indication lights)
- Lighting / Ventilation
- Cleanliness (trash, grease, debris)
- Motor control center components
- SCADA panel
- SCADA UPS unit
- SCADA Test Log Sheet

NA

7. Site Miscellaneous

- Security (fence, locks, hatches, enclosures)
- Exterior lighting
- Generator (oil, fuel, coolant, etc.)
- Emergency light(s)
- Fire extinguisher(s)
- Site aesthetics (grounds keeping)
- Yard Hydrant
- Backflow preventer
- Miscellaneous control panels
- Air compressor (s) – pressure vessels
- Air compressor (s) – Control Setpoints Form
- Air compressor (s) – Regulator Setpoints Form
- Signs and Placarding

Important If any discrepancies are found, notify SMSP or appropriate personnel.



Knoxville Utilities Board

Checklist: Wastewater Storage Facility Monthly Inspection

Core Process: SMSP Preventive Maintenance

Document Status: Issued

Department: System Operations, 81

Approved by: Brad Brummett

Owner: SMSP Supervisor

Issued Date: 6/3/2009

Facility Name: _____ Date: _____

Performed By: _____

Preventive Maintenance (PM) Work Order: _____

► **To complete a wastewater storage facility maintenance inspection, check the following areas or equipment:**

NA

- 1. Diversion Structure
 - Security (fence, locks, hatches, enclosures)
 - Slide gate(s)
 - Level transmitter
 - Site aesthetics (grounds keeping)
 - Actuator(s)
 - Weir and channel cleanliness
- 2. Grinder Well
 - Hatches and safety grating
 - Actuator(s)
 - Level transmitter
 - Grinder #1: run time _____
 - Grinder #2: run time _____
 - Grinder #3: run time _____
 - Slide gate(s)
 - Guide rail(s) / Lifting chain(s)
 - Channel cleanliness
- 3. Wet Well(s)
 - Hatches and safety grating
 - Actuator(s)
 - Level transmitter(s)
 - Pump #1: run time _____
 - Pump #2: run time _____
 - Pump #3: run time _____
 - Sump Pump #1: run time _____
 - Sump Pump #2: run time _____
 - Slide gate(s)
 - Guide rail(s) / Lifting chain(s)
 - Wet well cleanliness
 - Pump #4: run time _____
 - Pump #5: run time _____
 - Pump #6: run time _____
- 4. Valve Vault
 - Hatches and safety grating
 - Lighting
 - Isolation valve(s)
 - Air release valve(s)
 - Structures (catwalk)
 - Entrance door and locking mechanism
 - Ventilation
 - Check valve(s)
 - Pressure instrumentation
 - Piping and drainage

NA

- Vault cleanliness
- 5. Influent Meter Vault
 - Hatches and safety grating
 - Lighting
 - Isolation valve(s)
 - Pressure Instrumentation
 - Vault cleanliness
 - Influent meter totalizer_____
 - Flow meter & signal converter
 - Ventilation
 - Drain valve
 - Piping and drainage
- 6. Effluent Meter Vault
 - Hatches and safety grating
 - Lighting
 - Isolation valve(s)
 - Actuator
 - Piping and drainage
 - Effluent meter totalizer_____
 - Flow meter & signal converter
 - Ventilation
 - Drain valve
 - Entrance door and locking mechanism
 - Vault cleanliness
- 7. Odor Control Area
 - LEL monitor(s)
 - Fan, dampers, louvers & ductwork
 - Magnehelic gauge: pressure drop_____
 - Hydrogen Sulfide monitor
 - Carbon vessel & media sample
- 8. Electrical Building & Related Equipment
 - Entrance door(s) and locking mechanism(s)
 - Climate control
 - Transfer switch
 - Grinder control panel(s)
 - Lighting
 - Motor control center components
 - SCADA panel
 - Building cleanliness
- 9. Storage Tank
 - Anti-climb device & ladder
 - Guide rail(s) / Lifting chain(s)
 - LEL monitor
 - Mixer #1: run time_____
 - Mixer #2: run time_____
 - Handrail, hatches, and safety grating
 - Level transmitter
 - Tank cleanliness / Tipping buckets
 - Mixer #3: run time_____
 - Mixer #4: run time_____
- 10. Site Miscellaneous
 - Security (fence, locks, hatches, enclosures)
 - Emergency light(s)
 - Exterior lighting
 - Miscellaneous control panels
 - Signs and Placarding
 - Generator: run time_____
 - Site aesthetics (grounds keeping)
 - Fire extinguisher(s)
 - Backflow preventer
 - Sprinkler system components

Comments:

Important If any discrepancies are found, notify SMSP or appropriate personnel.

Appendix E

Summaries of Changes Made to Other Consent Decree Programs

KUB performs annual reviews of programs approved by EPA to ensure they are up to date and being fully implemented. The most current version of all programs can be found on KUB's Web site in the Public Document Repository. Following are brief descriptions of changes made as a result of those reviews and the locations where they may be found in the actual documents.

Summary of changes made to the Water Quality Monitoring Program

1. Added verbiage pertaining to the use of proper Personal Protective Equipment while conducting field activities (page 2).
2. Creek miles were updated after measurements taken during walking surveys revealed differences in the miles that were previously noted (pages 3, 4, appendices I, R-Z and AD-AF).
3. Longitude and latitude coordinates were updated in conjunction with the creek miles that were updated (page 4).
4. Appendix A was updated with revised sewer basins and to include all pump stations.
5. Appendix AG was replaced with appendices AG-AN. The new appendices more clearly depict the locations of significant industrial users in relation to adjacent waterways (appendices AG-AN).

Summary of changes made to the Operations Record-Keeping Program

1. All references to 'Department Manager' were changed to 'Plants Manager' (throughout document).
2. All references to 'Lab Supervisor' were changed to 'LRC Manager' (throughout document).
3. All references to 'Laboratory Services and Regulatory Compliance' were changed to 'Regulatory Compliance' (throughout document).
4. Changed 'Administrative Services' to 'Plants Department drive/Violations and Bypasses/Violations Database and in the LRC files' (Record location for TDEC Correspondence in section 1.3.1 table, page 2).
5. Added 'Plant Operations Database Check – Operators on night shift verify information in the operations database matches what is on the daily data sheets for their shift and the prior shift' (Action/Responsibility for Data Verification Program Documents in section 1.3.1 table, page 4).
6. Updated text in section 1.4.4.6 and added daily Plant Operations Database Check and responsible parties to the table containing data assessments (page 7).
7. Raw data sheets for Kuwahee (Appendices 1.5.11 and 1.5.12), Fourth Creek (Appendix 1.5.13), Loves Creek (Appendix 1.5.14), and Eastbridge (Appendix 1.5.15) were updated.

Summary of changes made to the Reporting, Notification, and Record-Keeping Program

1. All references to 'Department Manager' were changed to 'Plants Manager' (throughout document).
2. All references to 'Lab Supervisor' were changed to 'LRC Manager' (throughout document).
3. All references to 'Laboratory Services and Regulatory Compliance' were changed to 'Regulatory Compliance' (throughout document).

4. Changed 'Administrative Services' to 'Plants Department drive/Violations and Bypasses/Violations Database and in the LRC files' (Record location for TDEC Correspondence in section 1.1.3 table, page 2).
5. Updated responsible parties to the table containing data assessments in Section 1.3.