**Call KUB’s Grease Control Program (GCP) at Call 811 to have underground utilities marked before you dig. It’s the law, and it helps protect you from dangerous, costly digs.**

**Submit completed GCP application to KUB.**

**Wait to purchase equipment until you receive KUB’s notification of required equipment (KUB typically takes about two business days to review your application).**

**Schedule a KUB inspection to ensure proper maintenance and protection of your property.**

**Install KUB-approved grease control equipment.**

**Grease Control Equipment**

- **Grease Trap:** A box-shaped device that is installed inside the plumbing system to capture FOG from sinks or other fixtures and keep it from entering the sanitary sewer system.
  - A grease trap must have a clear and unobstructed access path between the plumbing fixture and the trap’s inlet.
  - A grease trap may be installed sitting on the floor, if space allows. If it is installed beneath the floor, its top must be flush with the floor, so it can be opened, and there must be a crawl space of at least 11 feet above it that is greater than or equal to the depth of the grease trap to provide safe, easy access for inspection and maintenance.
  - A grease trap must have a properly rated and vented flow restrictor, which must be visible and accessible to the inspector.
  - Grease traps may not use automated self-cleaning equipment or mechanisms.

- **Grease Interceptor:** A large tank or device used to separate and hold FOG from the sanitary sewer system. Typically located outside, due to its large size.
  - All grease interceptors must have a mid-baffle wall and manhole access above both the inlet and outlet piping tees, and they must be plumbed to KUB's GCP specifications.
  - Toilets Are Not Trash Cans! Never flush anything down a toilet that is not designed to be flushed down a toilet. This includes paper towels, feminine products, dental floss, or disposable toilet wand heads. They can clog pipes or jam pumps, leading to sewer overflows, backups into buildings, and costly repairs.
  - Grease interceptors must be safely and easily accessible so they can be inspected and maintained properly. The area above each access manhole must be free of obstruction for at least 1 foot. A 3-foot depth from the top of the interceptor (whichever is greater) must be provided for easy access. Grease interceptors must be approved by KUB and meet the guidelines set forth in this program. KUB will establish) to keep it working properly. KUB can provide the FSF with a list of approved pumpers and cleaners.

**Proper Maintenance Prevents Problems, Penalties**

- **Insufficiency may lead to**
  - Discharge of grease into the sanitary sewer system
  - Corrosion and possible equipment failure
  - Assessed penalties or service termination
  - Insufficient maintenance may lead to**
  - Discharge of grease into the sanitary sewer system
  - Corrosion and possible equipment failure
  - Assessed penalties or service termination

**Two Types of Grease Control Equipment**

- **Grease Interceptor:** A large tank or device used to separate and hold FOG from the sanitary sewer system.
  - A grease interceptor must have a mid-baffle wall and manhole access above both the inlet and outlet piping tees, and they must be plumbed to KUB's GCP specifications.
  - Grease interceptors must be approved by KUB and meet the guidelines set forth in this program. KUB will establish a list of approved pumpers and cleaners.

- **Grease Trap:** A box-shaped device that is installed inside the plumbing system to capture FOG from sinks or other fixtures and keep it from entering the sanitary sewer system.
  - A grease trap must have a properly rated and vented flow restrictor, which must be visible and accessible to the inspector.
  - Grease traps may not use automated self-cleaning equipment or mechanisms.
KUB Grease Control Program

**Mandated by EPA and TDEC**

KUB is committed to providing cost-effective wastewater service and to operating our wastewater system in an environmentally responsible manner. The Environmental Protection Agency (EPA) and the Tennessee Department of Environment and Conservation (TDEC) also require utilities like KUB to have and maintain an effective Grease Control Program (GCP) to protect the public and the environment. Overflows can pose a significant public health concern and are a potential threat to our wastewater system, which can occur from sanitary sewer overflows (SSOs), which can result in unpleasant environmental impacts, as well as from grease-related overflows. Grease-related overflows can occur in sewer pipes and cause a backup. KUB’s Grease Control Program (GCP) is designed to protect the public and the environment from the potential negative impacts of both SSOs and grease-related overflows.

KUB requires all food service facilities (FSFs) to apply for KUB’s GCP personnel routinely inspect FSFs in our wastewater service area. Inspectors check the grease control equipment and maintenance records to ensure compliance with the program.

**Wastewater Service Operation/Environmental Protection**

KUB also assigns FSFs a risk rating based on their potential risk to discharge grease. KUB rates FSFs that maintain compliance and have adequately sized equipment as low to medium risk. KUB classifies facilities as having high or unacceptable risk if they fail to comply with KUB’s GCP requirements or if they communicate any noncompliant issues or items that need further review to the FSF.

**Inspections**

FSFs must call KUB at 594-8337 to discuss grease control requirements to prevent construction or opening delays—and to avoid having to replace incorrect or undersized equipment.

**Ongoing FSF Responsibilities**

- **Train all employees in proper grease disposal practices and the requirements of KUB’s GCP.**
- **Maintain and conspicuously post logs on site to document cleaning events.**
- **Ensure equipment remains in good operational condition.**
- **Keep posted signs over kitchen sinks and trash collection areas free of grease.**
- **Notify KUB of any changes or upgrades to theGrease Control Equipment and Systems.**
- **Follow the required grease control equipment approval process.**

**Approval Process**

KUB must always approve the type and size of grease control equipment an FSF plans to use. KUB must also approve the grease control equipment’s installation to ensure safe and easy access for inspections and maintenance.

- **GCP Application.**
- **KUB assigns a risk rating based on their potential risk to discharge grease.**
- **KUB charges a minimum permitting fee of $100.**
- **If the FSF does not maintain compliance with GCP requirements, the equipment is classified as high risk and may be subject to a high fee increase.**
- **The cost for a full inspection and maintenance service for an FSF is approximately $300.**
- **KUB also assigns FSFs a risk rating based on their potential risk to discharge grease.**
- **KUB rates FSFs that maintain compliance and have adequately sized equipment as low to medium risk.**
- **KUB classifies facilities as having high or unacceptable risk if they fail to comply with KUB’s GCP requirements or if they communicate any noncompliant issues or items that need further review to the FSF.**

**Grease Control Program Permits**

KUB Grease Control Permitting

**KUB Grease Control Permits and Requirements**

KUB requires all food service facilities (FSFs) to apply for KUB’s GCP personnel routinely inspect FSFs in our wastewater service area. Inspectors check the grease control equipment and maintenance records to ensure compliance with the program.

1. FSF must call KUB at 594-8337 to discuss grease control requirements to prevent construction or opening delays—and to avoid having to replace incorrect or undersized equipment.
2. FSF reads KUB’s Grease Control Program and the GCP application.
3. KUB assesses the risk based on their potential risk to discharge grease.
4. KUB verifies that the submitted application and other required documents correctly describe any grease control equipment and maintenance records.
5. KUB reviews the submitted application and notifies the FSF of any required corrections to the application. KUB also assigns FSFs a risk rating based on their potential risk to discharge grease.
6. FSF must call 811 to have underground utility lines marked for free of charge.
7. FSF must call KUB at 594-8337 to discuss grease control requirements to prevent construction or opening delays and future grease issues—and to avoid having to replace incorrect or undersized equipment.
8. FSF purchases and installs KUB-approved grease control equipment. KUB issues permits to FSFs that meet their requirements.
9. KUB performs the installation inspection. If the installation passes inspection, KUB issues the FSF’s permit.
10. FSF must call KUB at 594-8337 to discuss grease control requirements to prevent construction or opening delays and future grease issues—and to avoid having to replace incorrect or undersized equipment.