

Appalachian State University Grease Prevention and Trap Inspection Program

The Appalachian State University Grease Prevention and Trap Inspection Program is an education and prevention-based program developed in response to increased state enforcement policies and monetary civil penalties regarding sanitary sewer overflows (SSOs). A primary preventable cause of sewer main blockages and SSOs is grease buildup.

The fats, oils, and grease, generated from kitchen operations pose a serious threat to the sanitary sewer collection system. When wastewater leaves your kitchen or facility it goes directly into our drain lines, sewer lines, lift stations, and eventually into the Town of Boone Waste Water Treatment Plant (WWTP). These substances are often poured into drains and washed off of dishes where they eventually cool and solidify into a hardened mass that clings to sewer pipes, restricting the flow of sewage and leading to pipe blockages, which will eventually cause sewage backups in homes and businesses, manhole overflows, or sewage spills. Our health and the environment are at risk. The Town of Boone Sewer Use Ordinance, Section 8-13(A) states that every industry, commercial activity or institution that serves meals or washes pots, pans or dishes and has a grease discharge in excess of 50 mg/L shall provide an adequately-sized grease interceptor/trap to remove kitchen grease and is subject to inspection.

You can help support our grease prevention efforts by practicing the following Best Management Practices (BMPs) to minimize the amount of grease washed down your drain or grease retention unit.

- Post “NO GREASE” signs above sinks and dishwashers as a reminder.
- “Dry-Wipe” grease-laden pots and pans prior to dishwashing.
- Put all solid and liquid foods into the trash or recycling/bin. DO NOT pour these items down the sink drain.
- Install and maintain screens in floor drains and sinks so as not to cause a decrease in the capacity of the interceptor/trap due to accumulation of solids.
- Use caution if purchasing acidic or caustic drain openers, or enzymes for grease problems. Many of these additives simply do not work. They may appear to work, but they are merely moving the grease further down the line. These “drain openers” may also eat through pipes if used heavily.
- Dispose of all fryer grease in an approved recycling bin.
- Where appropriate, acquire and maintain proper oil and grease removal equipment.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas.
- Disposal and recycling containers should be placed in easy reach of kitchen employees and practice proper grease disposal methods and good housekeeping.

If you have additional questions or would like to receive additional information about the Grease Prevention and Trap Inspection Education Program, please contact the Appalachian State University Physical Plant at 262-3190 or the Town of Boone Wastewater Plant Pretreatment Section at 268-6270.