



Mt. Juliet Public Works Department

Approved Grease Waste Hauler List

The following grease waste haulers are approved by the Mt. Juliet Public Works Department based on their signed agreement to service/pump grease interceptors and grease traps for food service establishments in Mt. Juliet, TN. The approved grease waste haulers agreement includes:

1. Service/Pump/Clean the grease interceptor or grease trap of complete contents. This includes fats, oils & grease (FOG), food solids and water portion of the interceptor or trap;
2. Provide a manifest or record of grease interceptor or grease trap pumping to the food service establishment, and the information will include, at a minimum: Date pumped, volume pumped (in gallons), name of food service establishment, address of food service establishment, and final disposal location of the grease wastewater.
3. Provide written documentation to the food service establishment management of any problems or defects found in the grease interceptor or grease trap. At a minimum, the written notification will be made for missing inlet or outlet Tees, holes or cracks, deterioration of the equipment, overflowing FOG at outlet Tee, no access to all interceptor chambers, or any obvious problems with the interceptor or trap.

Approved Grease Waste Haulers in Alphabetical Order:

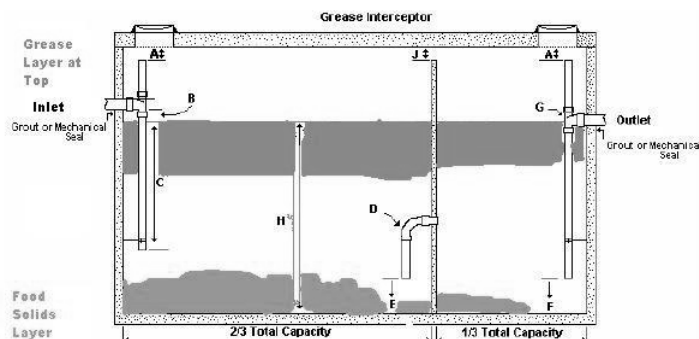
- A1 Grease & Oil Services 615-6689342
- Birmingham, Hide & Tallow 800-990-5638
- Darling Ingredients 866-327-5464
- Elite Septic 615-504-7178
- Grease Master 615-865-4445
- Liquid Environmental Solutions 866-694-7327
- Maxwell Septic 615-452-3986
- Mid-South Septic 901-487-1794
- Music City Grease Service 615-885-5118
- On-Site Environmental 615-525-9209
- Pump Pro 615-727-2111

MT. JULIET PUBLIC WORKS DEPARTMENT
Fats, Oils and Grease (FOG) Program

Food Service Establishment Responsibility:

1. **Have grease interceptor pumped/cleaned of complete contents at a minimum of every 90 days.** Some food service establishments will have to pump their grease interceptor every month or every two months due to the loading on the interceptor. When the fats, oils and grease layer (top layer) and the food solids layer (bottom layer) are 25% of the total volume of the grease interceptor tank, then the grease interceptor will need to be pumped. Facilities that prepare fish, chicken, rice will probably have to pump every 1 to 2 months. If complete contents of the grease interceptor are not pumped on regular schedule, food solids at the bottom of the interceptor will accumulate and cause short-circuiting of the fats, oils and grease to the sewer system.
2. **Keep records of grease interceptor and grease trap cleaning onsite at your facility.**
3. **Have any missing components or defects in the grease interceptor repaired within 30 days of becoming aware of the problem, in order to prevent grease discharge to the sewer system or cause a sewer blockage or sewer overflow.** Keep records of repairs made.
4. **Have the Grease Interceptor, or grease trap, certified ANNUALLY by a City "CERTIFIED" grease waste hauler or plumber to ensure all components are installed and working properly, and submit completed certification form to the City.**
5. **Grease traps (under the sink units, or in-floor units) should be cleaned every 2 weeks.** Grease traps should have a flow restrictor and be properly vented.
6. **Ensure that all employees are aware of best management practices (BMPs) to prevent fats, oils and grease discharges to the sewer system.**

Grease Interceptor- make sure inlet and outlet Ts are proper length and pumping is on regular schedule.



Grease Trap (under the sink & floor units)- make sure flow restrictor installed and properly vented.