

## **Kitchen and Cooking Practices**

### **Bulletin B13**

This bulletin is designed to assist you in submitting the required documentation for a complete application. It contains information on the steps, requirements and resources available to you through your application process.

Existing and proposed commercial food establishments that are (or will be) connected to the Pierce County Sewer System are required to provide Supplemental Information along with the Minor Industrial User and Significant Industrial User Pretreatment Review applications. One of those Supplemental Information items is Kitchen and Cooking Practices. These kitchen and cooking practices will allow Pierce County to determine whether pretreatment, such as a grease interceptor, is required. This document is only a guide and is not a replacement or revision of the Pierce County Code and associated sewer design and construction standards.

### **How do I find and submit the forms I need?**

Download standard plans and forms at [PierceCountyWa.gov/SewerFormsAndPlans](https://PierceCountyWa.gov/SewerFormsAndPlans).

Submit PDF copies of the plans, engineering reports, and specifications with this application at [PierceCountyWa.gov/Permit](https://PierceCountyWa.gov/Permit). If you have questions, please contact us at (253) 798-7202.

### **What kind of information do you need with our kitchen and cooking practices?**

1. Cooking. Clearly describe your cooking practices including, but not limited to, the following:
  - a. What ingredients with fats, oils, and /or greases (beef, chicken, butter, oil, etc.) will you use? Attach your menu.
  - b. Are you using pre-processed ingredients?
  - c. Are you using pre-cooked ingredients?
  - d. What food preparation equipment (blenders, mixers, processors, etc.) will you use?
  - e. What cooking equipment (range, wok, grill, pots, pans, microwave, etc.) will you use?
  - f. Will you have a range hood? If so, is it Type 1 or Type 2?
  - g. What cooking methods (bake, broil, boil, fry, stir fry, etc.) will you use?
  - h. Are you only warming pre-cooked meals?
2. Serving. Clearly describe your food service practices including, but not limited to, the following:
  - a. Will your business be dine-in, take-out, or both?
  - b. What type of utensils, plates, bowls, and trays (reusable or disposable) will you use to serve the food?
3. Cleanup. Clearly describe your cleanup practices including, but not limited to, the following:
  - a. How will you dispose of food scraps?
  - b. Will you have a garbage disposal?
  - c. Will you wipe down plates and trays with paper towels before cleaning?
  - d. Will you wash the cooking and serving items by hand or with a dishwasher or both?

e. How will you clean tables, counters, floors, and other surfaces?

### **Is there any other information that I need to submit about my business?**

There are some other general questions that must be answered before we can determine if a new grease interceptor will be required for your food service business:

1. What are your hours of operation? Do you serve breakfast? Lunch? Dinner?
2. Is your business a franchise of a larger company with standardized Kitchen and Cooking practices (e.g., Starbucks, Subway, McDonalds, etc.)? If so, please submit those standardized practices.
3. Will you collect fats, oils, and greases for collection? If so, submit a copy of the service agreement between you and the service/hauling company.
4. Does your site have an existing grease interceptor already? If so, submit the field-verified size, condition, and location of the grease interceptor, as well as an analysis from a Professional Engineer licensed in the State of Washington stating whether the existing grease interceptor is adequately sized for your business. Also submit a copy of the maintenance agreement for the periodic removal of grease from the grease interceptor.