

Kitchen and Cooking Practices



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 Pretreatment Review application. One of those Supplemental Information items is **Kitchen and Cooking Practices**. These Kitchen and Cooking practices will allow the Sewer Utility to determine whether or not pretreatment, such as a grease interceptor, is required.

The bulletin is intended to assist the applicant in preparing the necessary documents to be provided with a complete Pretreatment Review Application. This document is a guide only and should not be misconstrued as a replacement or revision of the Pierce County Code and associated Sewer Utility design and construction standards.

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, food 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 employ?
 - 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 have to 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, location of the grease interceptor, as well as an analysis from a Professional Engineer licensed in the State of Washington stating whether or not the existing grease interceptor is adequately sized for your business.

Where can I get the forms that I need?

Sewer Utility Division Standard Plans and Forms can be downloaded in PDF format from the following webpage: www.piercecountywa.org/sewer

Completed applications and fees (make checks out to Pierce County) must be delivered in person to:

Pierce County Sewer Utility – Permits
2401 South 35th Street, Room 150
Tacoma, WA 98409-7494

Or mailed to:

Pierce County Sewer Utility – Engineering
9850 - 64th Street West
University Place, WA 98467-1078

If you have any questions, please contact either:

A Sewer Utility Permit Technician at (253) 798-2737, or
A Sewer Utility Engineer at (253) 798-4050