

11TH ANNUAL

***TEXAS ON-SITE WASTEWATER TREATMENT
RESEARCH COUNCIL CONFERENCE***

***TEXAS RESTAURANT WASTEWATER
ANALYSIS***

By:

John R. Blount, PE

Harris County Public Infrastructure Dept.

9900 Northwest Frwy, Ste. 103

Houston TX 77092

(713) 956-3000

INDEX

- I. ANALYSIS**
- II. TABLE “A”**
- III. TABLE “B”**
- IV. TABLE “C”**
- V. TABLE “D”**
- VI. TABLE “E”**
- VII. ATTACHMENT “A”**
- VIII. ATTACHMENT “B”**

TEXAS RESTAURANT WASTEWATER ANALYSIS

The Texas Onsite Wastewater Research Council funded a study to sample restaurant wastewater strengths. The sampling was conducted in 2002 by the San Antonio River Authority, the City of Austin and the Lower Colorado River Authority. The council felt this data was necessary due to the wide variety of results previously reported by various entities and the emerging reliance on onsite systems to serve restaurants. A by-product of this research is valuable data for utility districts and cities that allow restaurants to hook up to their sewer lines.

The principal constituents of concern for restaurant wastewater are its organic strength (BOD, COD), particulate loading (TSS), and oils (FOG). These all have a direct affect on the performance of an onsite system. The organic loading must be reduced to acceptable levels in order to use off the shelf aerobic treatment units or dispose of wastewater in conventional trenches. High organic loading will cause the soil interface to clog resulting in slow permeability and a failing system. If using off the shelf NSF Standard 40 units, high organic influent will cause odors and effluent that cannot be disinfected properly using normal equipment. The same consequences occur with high solids loading. Fats oils and greases contribute to organic loading as well as cause clogging of soil interface surface and of equipment.

It was assumed that several factors affected the strength of the wastewater. The factors evaluated were type of food served, water use, type of service, sanitation procedures, and grease trap criteria. Table "A" shows the specific data collected.

Specific comparisons were made of the data. The comparisons are shown as follow:

- Table B Waste Water Strength by Testing Entity
- Table C Wastewater Strength by Restaurant Type
- Table D Wastewater Strength by Method of Wash
- Table E Wastewater Strength by Type of Fixtures

One restaurant's results were so non-typical it was considered an "outlier" and its data was not used in these comparisons except for Table "B."

The trends that appeared when looking at this data are what would be expected in some cases and surprising in others. When looking at use of low flow fixtures the average

BOD is 34% greater in restaurants with low flow fixtures than those without these fixtures. This would be expected due to the elimination of carriage water. Additionally, when looking at hand vs. machine washing, hand washing produces a BOD mg/L strength 152% greater than machine washing. This would also be due to carriage water.

When evaluating types of restaurants, one would expect that typical restaurants serving a greasy cheese enchilada plate would have a FOG level greater than a restaurant serving light Chinese food; however, that was not the case. On the average, Chinese food restaurants FOG was 26% greater than Mexican food restaurants. This was attributed to such factors as the type of oils used in preparation.

When comparing this data to domestic waste you can see a substantial increase. Typical domestic waste BOD averaged between 100-400 where here we averaged 1202. Domestic TSS ranged between 100 to 350 where our average was 318. FOG levels in domestic waste ranged between 16-65 where our average was 131.

It should be noted that studies conducted by the universities of Washington and Wisconsin in the 1980's showed that even with septic tank treatment, wastewater BOD was 120% greater than domestic waste. FOG was elevated above domestic waste even with grease traps, and only TSS was lowered to domestic raw wastewater levels by using septic tanks and grease traps.

This indicates that in no case should restaurant waste be simply treated through traditional septic tanks and grease traps prior to being disposed of in absorption trenches or to a NSF Standard 40 Treatment Plant. Immediate or early failure will result if a pretreatment strategy is not developed to adequately address these issues.

Numerous failures of onsite systems occur due to designers and regulators not fully understanding hydraulic vs. organic loading. "Table III-Wastewater Usage Rate" that appears in the Texas State Standards only applies to hydraulic loading.

If we consider a fast food restaurant with 33 seats and a loading factor of 15 gpd per seat, from the State Standards it might be assumed a 500 treatment plant would suffice. ($15 \times 33 = 495$). The reality is this would require a 2500 gpd plant if you look at it on an organic loading basis. Since Standard 40 Treatment Plants assume 240 BOD and our

average was 1202 BOD, a plant five times bigger would be required. This is based on an average and could be subject to failure a portion of the time due to high loading.

These issues must be evaluated when designing for a restaurant:

- waste strength BOD, TSS, FOG
- grease trap size
- buffering peak organic and hydraulic loading
- low flow fixtures impact

These type designs are the most complex and expensive type of onsite systems typically installed. A properly installed system for less than 1000 gpd flow will exceed \$50,000.

The results of this study indicate a design manual for restaurants needs to be published so that failures can be greatly reduced.

TABLE "A"

RESTAURANT DATA EVALUATED	
Water Use	Type of Dishwashing
Type of Food	Dishwashing Temperature
Free Salad Dressing	Detergent Type
Buffet Service	Use of Public Restrooms
Specialty Meals	Use of Low Flow Fixtures
Ice Cream/Yogurt Machine Use	Automatic Shut Off Fixtures
Self Serve Drinks	Ice Machine Discharge Type
Type of Plates	Air Conditioning Condensate
Type of Service Available	Discharge Type
Type of Cooking Oil	Floor Drain Discharge
Use of Preservative	Use of Wash-Down Water
Defrosting by Use of Running Water	Type of Wash-Dow Chemical
Number of Seats	Use of Kitchen Landry
Size of Restaurant	Cleaning Water Destination
Meals Served Per Day	Mop Water Destination
Hours at Operation	Grease Trap Size
Days of Operation	Grease Trap Pumping Schedule
Use of Garbage Disposal	Location of Sampling Port
Were Plates Scraped	

TABLE "B"

AVERAGE WASTEWATER STRENGTH BY TESTING ENTITY					
	BOD mg/l	TSS mg/l	COD mg/l	FOG mg/l	BOD lbs/day
San Antonio River Authority	3029	2706	4587	4105	56
Austin	945	325	1746	120	51
Lower Colorado River Authority	818	219	1252	148	17

TABLE "C"

WASTEWATER STRENGTH BY RESTAURANT TYPE					
No in Group	Type Restaurant	BOD mg/L Avg/High/Low	TSS mg/L Avg/High/Low	COD mg/L Avg/High/Low	FOG mg/L Avg/High/Low
6	Fast Food/Burgers	2137/974/176	233/1107/25	2164/6290/367	102/207/13
1	Pizza	1856/3220/1270	321/1100/63	2762/4320/2330	183/539/85
4	Chinese	1364/4100/626	448/2840/232	2430/7540/1258	241/2026/30
9	Mexican	1254/18,800/44	668/15100/15	2425/11,700/152	190/1430/37
1	American	1063/1600/536	297/585/120	1647/2340/837	147/280/9
1	American Buffet	792/1385/300	195/308/62	1311/1948/668	63/98/42
2	Steakhouse	601/1160/433	160/310/134	99/1942/950	77/249/14
3	Seafood	555/1180/55	229/2118/20	901/1630/185	47/109/12

TABLE "D"

WASTEWATER STRENGTH BY METHOD OF WASH					
HAND WASH					
Number Evaluated	BOD mg/L Average	TSS mg/L Average	COD mg/L Average	FOG mg/L Average	BOD lbs/day Average
5	2617	366	2575	120	30.51
COMMERCIAL DISHWASHER					
Number Evaluated	BOD mg/L Average	TSS mg/L Average	COD mg/L Average	FOG mg/L Average	BOD lbs/Day Average
22	1037	418	1912	153	36.92

TABLE "E"

WASTEWATER STRENGTH BY TYPE OF FIXTURES	
NO LOW FLOW FIXTURES	
BOD mg/L	BOD lbs/day
973	22
LOW FLOW FIXTURES	
BOD mg/L	BOD lbs/day
1309	36