

The background features a repeating pattern of two icons: an open book and a stylized owl. The book icon is positioned above the owl icon, with a small arrow pointing from the book down to the owl. The owl icon is a simple, cartoonish representation with large eyes and a small beak. The icons are rendered in a light gray color and are set against a white background.

New Hampshire
Department of Environmental
Services
State Pretreatment Update

2017 New England Pretreatment
Coordinators Workshop

Industrial Permitting Activity

- NH is not a delegated state for the NPDES permit or pretreatment program.
- 13 local POTWs in NH have approved pretreatment programs, acting as the Control Authority (CA) for 40 CFR Part 403 implementation.
- EPA Region 1 is the Approval Authority for the entire state, and the CA for the other 41 non-approved POTWs.
- A legislative committee has been formed under the authority of Senate Bill 121 to investigate NPDES delegation.

Industrial Permitting Activity

- State rules (Env-Wq 305) only provide for DES to authorize a local POTW to issue a permit (control mechanism) to an industrial user – no permit is issued directly by DES.
- Authorization to permit is granted by approval of an Indirect Discharge Request (IDR), submitted by the industrial user through the local POTW.

Industrial Permitting Activity


- In the last twelve months, 22 IDR approvals have been issued by DES.
- These approvals were for 15 new discharges and 7 modifications to existing discharges.

Industrial Permitting Activity

- Major pharmaceutical industry expansion at Lonza Biologics in Portsmouth and NOVO Nordisk in West Lebanon.
- New landfill leachate pretreatment system at Waste Management in Rochester up and running.
- Several new micro-breweries around the state.
- Ongoing efforts in pretreatment by the Woodstock Inn Brewery in Woodstock and Smuttynose Brewery in Hampton to reduce impact on the local POTWs.

Pretreatment Regulatory Activity

- DES has developed an eight page handout wastewater primer for micro-brewers.
- DES has developed a two page flyer for restaurants regarding proper disposal of exhaust-hood cleaning wastewater.



Wastewater Best Management Practices for Breweries


Brewery Operations Best Management Practices (BMPs)
BMPs protect the sewer system – and your bottom line
NH Department of Environmental Services works with industries to make sure their wastewater is properly treated and meets the requirements of their local Publicly Owned Treatment Works (POTW).
To help breweries meet requirements and manage costs, we are providing these BMPs for brewery wastewater. BMPs are activities, procedures, and features designed to minimize pollutants discharged to the sanitary sewer or released to the environment.

The requirements


1. **Meet discharge limits:** All breweries that send their wastewater to the sewer system must make sure their wastewater meets local discharge limits and prohibitions. Different POTWs often have different requirements. Contact your POTW to determine what requirements apply to you.
 - **Total Suspended Solids (TSS):** Solids such as spent yeast, grains, hops and trub capable of settling can restrict or block flow in sewer lines. A company or facility that discharges solids which cause a sewage backup is liable for any damages.
 - **pH:** The pH of wastewater must typically remain between 5.0 and 12.5 (check with your POTW for specific limits). Wastewater that is too acidic (low pH) or too alkaline (high pH) can seriously corrode the sewer system and affect the wastewater treatment facility's ability to treat the wastewater, so the pH must be controlled.
 - **Temperature:** High temperature brewery wastewater can cause issues at wastewater treatment plants. Check with your POTW for limits.
2. **Apply for authorization, if needed:** Depending on how you manage your wastewater, the size of your brewery and the POTW, you may be required to obtain a discharge permit from your local municipality. Approval from the NH Department of Environmental Services is required prior to obtaining a local discharge permit. Contact your POTW or the NH Department of Environmental Service's Industrial Pretreatment Coordinator at (603) 271-2052 for additional information.
3. **Install a monitoring point, if needed:** To ensure their wastewater meets requirements, breweries may be required by their municipality to have an easily accessible monitoring point. They must be able to collect samples that represent the discharge from the brewing operation in a location that is separate from sanitary and restaurant drains. (See Figure 1.) While small breweries may not always have a separate monitoring point, your municipality reserves the authority to require one and it

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This guidance document was originally developed by King County, Washington Wastewater Treatment Division. With their permission, it has been adapted by the NH Department of Environmental Services to reflect NH rules and requirements.



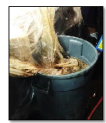
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Kitchen Exhaust Hood Cleaning Guidance for Food Service Establishments

This guidance document has been created to inform food service establishments of the potential environmental impacts from kitchen exhaust hood cleaning, and to provide best management practices to prevent those impacts.

Kitchen exhaust hoods are designed to vent heat, smoke and grease from ovens, stoves, grills and fryers. Over time, grease builds up on the hood, fan and exhaust ductwork. Grease can also accumulate in the fan's grease collection system located on the roof. Regular cleaning and maintenance is required to keep the system working properly and to prevent fire hazards. Cleaning, which involves using water, special scrapers, and a caustic chemical cleaner, is often performed by commercial hood cleaning companies that must adhere to the National Fire Protection Association standards.




Legal Responsibility
Environmental regulations apply to the management of wastewater generated during the cleaning process. Grease and cleaning chemicals are considered pollutants and proper disposal is required. It is illegal, and punishable by law, to discharge pollutants either directly to, or indirectly into an area that could drain to a stormwater system. A stormwater system includes roof drains, storm drains, catch basins, roads, ditches, culverts, or parking lots that are designed to transport clean/unpolluted stormwater to waterbodies of the state.

As a food service establishment, it is imperative that you or the hood cleaning company you hire adhere to these standards and laws.

Best Management Practices
The following are best management practices to prevent illegal discharges and reduce pipe blockages associated with hood cleaning:

- Remove as much grease as possible by mechanical means (scraping) prior to treatment with cleaning chemicals and rinse water. This scraped off grease can be disposed of in the trash.
- Collect the wastewater generated from the cleaning process. Whenever possible, use a licensed hauler to dispose of the wastewater properly. If not feasible, the wastewater may also be discharged to drains that are connected to a working grease interceptor. However, many food service establishments only have grease interceptors that are sized for normal day-to-day use, and as such may not be able to handle the large volume of grease generated during the hood cleaning process. Excessive fats, oils and grease can cause major problems by



<https://www.des.nh.gov/organization/commissioner/pip/publications/documents/co-17-01.pdf>

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