



North Carolina Department of Environment and Natural Resources
Division of Environmental Health

Beverly Eaves Perdue
Governor

Terry L. Pierce
Director

Dee Freeman
Secretary

Memorandum

To: NC Environmental Health Specialists

From: Ted Lyon, On-Site Water Protection Section Chief

Subject: Design Flow Increase for Addition of Hunt Brothers Pizza to Convenience Stores

Date: July 30, 2010

Based on data provided by Hunt Brothers Pizza, an increase in flow of 50 gallons per day will be added to the system when a Hunt Brothers Pizza unit is added to a convenience store. The 50 gallons per day is based on the cleaning of food preparation materials, food storage materials, and hand washing. This additional design flow is based on the following conditions:

1. All ingredients are prepared elsewhere (crust, sauce, pizza amendments, etc).
2. The existing septic system must be correctly sized based on the current facilities, including Hunt Brothers Pizza, prior to the addition of Hunt Brothers Pizza, and shall include a properly sized effluent filter (and riser) in the septic tank.
3. If Hunt Brothers Pizza is the only food service at the store and only one single or double oven is used, no grease trap is required. The addition of any other food service product/facilities requires the addition of a grease trap.
4. Best management practices are followed for the disposal of all solid waste generated by the pizza making process.
5. All food waste should be disposed of as solid waste, not down the drain.