

ROY COOPER • Governor

MANDY COHEN, MD, MPH • Secretary

MARK T. BENTON • Assistant Secretary for Public Health

Division of Public Health

Memorandum

To: NC Environmental Health Specialists

From: Jon Fowlkes, On-Site Water Protection Branch Head

Subject: Design Daily Flow Increase for Addition of Crazy Italian Pizza to Convenience

Stores

Date: September 4, 2019

Based on data provided by Crazy Italian Pizza, an increase in flow of 50 gallons per day will be added to the on-site wastewater system when a Crazy Italian 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 handwashing. This additional design flow is based on the following conditions:

- 1. All pizzas are prepared elsewhere, and reheated and displayed on-site using proprietary equipment provided by Crazy Italian Pizza.
- 2. The existing on-site wastewater system must be correctly sized based on the current facilities, including Crazy Italian Pizza, prior to the addition of Crazy Italian Pizza, and shall include a properly sized tankage based upon unreduced design daily flow and effluent filter (and riser) in the septic tank.
- 3. If Crazy Italian Pizza is the only food service at the store, 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 food preparation process.
- 5. All food waste should be disposed of as solid waste, not down the drain.