

# Pennsylvania Restaurant Matters



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A Publication of the Pennsylvania Restaurant Association

**Pennsylvania  
Restaurant  
Matters**

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### 4. PRA Interview

An interview with Michael Passalacqua, owner of Angelo's Restaurant, Washington, PA.



### 10. Stand Off at O.K. Cork

It's a fair fight. But in our case the battle is between ye olde traditional wooden corks and the new hi-tech silicon upstarts.



### 18. Stand Off at O.K. Cork

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### 7. Protecting Customers' Credit Card Number

Identity theft costs financial firms \$2.4 billion a year in direct losses and related expenses.



### 14. Grease is Good?

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### 20. Are You Expensing Your Smallwares?

In 2002, the IRS released Revenue Procedure 2002-12, which is effective for tax years ending after December 31, 2001. The revenue procedure provides for taxpayers engaged in the business of operating a tavern or restaurant a method for the current deduction for the cost of smallwares and also a procedure for taxpayers to obtain the immediate consent of the IRS Commissioner to change to the smallwares method.



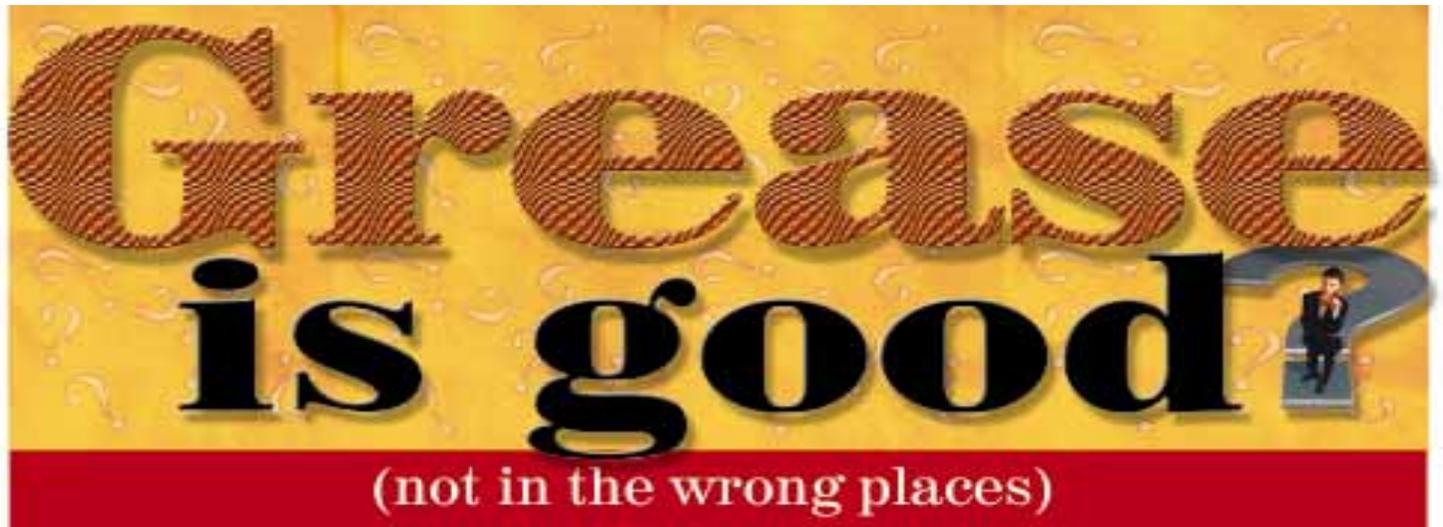
### 8. "On Hold" Time

Restaurants often overlook the first opportunity they have to create a good impression; the time telephone callers spend "on hold" before speaking with a member of staff.



### 16. Do You Have a Plan for Emergency Situations?

Restaurants often overlook the first opportunity they have to create a good impression; the time telephone callers spend "on hold" before speaking with a member of staff.



**Is your roofing system contaminated by grease? When was the last time you inspected your roof? Out of sight -- out of mind!?! Could you have a \$30K to \$300K problem sitting on your roof???**



**T**hink not? Think roof damage or failure! Then think of possible interior damage! Now throw in rooftop grease contamination hazards: fire; health; safety; and lastly, environmental issues, all can carry heavy fines, insurance costs, and legal liabilities.

We are sure with minimum discounts on wine/spirits( now in the process of being put back on the right track), liquor liability, wage issues (both minimum and living), tip reporting, smoking bans, E.Coli break-outs, SERVE-SAFE Certifications, RAMP classes and everything that goes with being in the restaurant business (sounds a little like California?); the last thing on your mind (and rightly so, MAYBE?) is:

**WHO IS REQUIRING ME TO KEEP GREASE OFF OF MY ROOF?!?**

Well, the Environmental Protection Agency(EPA), Occupational Safety and Health Administration (OSHA), NFPA 96( National Fire Protection Association), Fire Marshall's, Health Departments, Insurance Underwriters, Landlords and any soon to be politician with a cause.

WHY? All industries generating or discharging FATS, OILS, GREASES (FOG's) are faced with EPA's Storm Water Pollution Prevention Plan (SWPPP) and Best Management Practice(BMP's) to resolve contaminated storm water run-off. Restaurant owners are to be compliant with state and federal requirements, this means businesses are responsible for controlling the run-off of fats, oils and grease (FOG's) spilling onto roofs and into the storm water drainage system.

" It is important for restaurant operators

to get involved in identifying hidden hazards in the workplace such as rooftop grease," advises Joe Baribeau president and founder of Coastal Enviro- Solutions, a leader working in the environmental industry and providing solutions to rooftop grease and other environmental hazards for over twenty-five (25) years, " it is a commonly overlooked problem within the food service industry."

The problem comes from rooftop exhaust fans for kitchen ventilation extracting grease laden vapor through the system, causing this grease vapor to discharge through the rooftop fan grease spout / drain and/or seep onto the unit and overflow with the natural force of rainwater. This overflow to the roof area causes roof damage and/or failure voiding the roofing warranty.

The leading culprits are poorly designed collection devices, not engineered to collect the volume of grease that is emitted; and products that are difficult to install, clean and maintain. "Restaurant operators and managers need to start inspecting their roofs more frequently, to make sure the proper grease containment product is in place to stop grease from spilling onto the roof," notes Mr. Baribeau.

The consequences that occur from rooftop grease spills are:

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## ■ Grease is Good? not in the wrong places

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• Fire hazards - possible ignition from fan motors, through kitchen interior hood or outside sources.

- Health Hazards - attracts pest and rodents (i.e. Pigeon dirt is classified as a hazardous material - expensive to clean up). Newly found political and legal opportunity - MOLD growth and effects.
- Safety Hazards - slip and fall accidents - legal repercussions.
- Environmental Pollution - contamination of Storm Water run-off - EPA regulations and fines.
- Roof Damage / Failure - softens / blisters/cracks/delaminates causing leaks and/or failure voiding warranty

Is California moving west to east? Their politicians tried to turn new grease re-

quirements into law. To control further grease discharges from food service establishments in the City of Los Angeles, they proposed amendments to Municipal Ordinance LAMC 64.30 that would require all food service establishments to:

- Obtain an industrial wastewater permit - \$356 then \$244/year inspection fee
- Use Best Management Practices to reduce grease discharge into sewer system
- Failure to implement Best Management Practices would require installation of a grease interceptor - thousands \$ to buy and thousands \$ to install
- All newly constructed restaurants must install a grease interceptor
- Any recently remodeled restaurants, improving value at \$100K would require installation of a grease interceptor

Exemptions, conditional waivers or variances would have been available if:

- The food establishment did NOT

generate grease

- The food establishment did NOT cause grease blockage impacts to the sewer system
- The food establishment had limited space on property to install a grease interceptor

Only the intervention of the California Restaurant Association - Government Affairs turned this political nightmare into an acceptable resolution. They urged and cajoled the city into changing the proposal (temporarily) to require only the Best Management Practices (BMP's) be used in disposal of the FOG's, by wiping down cooking utensils before the dishwashing procedure. "The CRA believes this is a fair compromise which does not place unfair financial burdens on law bidding restaurants."

Failure to implement BMP's will be warned and thereafter required to install grease interceptors.

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## ■ Grease is Good?

not in the wrong places

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Can we, in Pennsylvania be far behind? Consider our recent past with severe water drought experiences and developers both residential and commercial, more so commercial with huge parking and rooftop run-offs. Political ramifications will surely follow from city to township to county to state.

The solution lies in part with proper and continual maintenance by the property owner, management and their personnel; and the use of proper industry rooftop grease containment products.

- The product should NOT sit directly on the roof around the base unit
- A system permitting rainwater to run out of the system without the grease spilling to the roof area.
- A unit with a disposable filter, moreover a greasediaper that is hydrophobic ( water repelling) that traps FOG not allowing rainwater to pass through it.
- A complete and rain proof that collects the FOG and holds it.
- A product that allows a visual inspection and ease of routine service for preventative maintenance.
- The product must be cost effective to install and maintain.

Some rooftop grease containment products are expensive to install and then, replacement filters are costly to replace and maintain. A good Grease Control system, need not to be an expensive piece of equipment, to do the job correctly.

Mr. Joe Baribeau of Coastal Enviro-Solutions concludes, "the Grease Control product should always meet the requirements of the local, state and federal agencies involved; NFPA 96 section 7.8.2.1 should be used as the guideline."

The easiest, safest and best choice is a GreaseControl system with a grease drip pan and greasediaper that is easy to attach and is maintained without difficult instruction; one that saves on product cost, maintenance costs and provides long lasting service and protection. ♦

*Are you supporting your local PRChapter? In government affairs?*

*It is, as the old Aamco adage claims " You can pay me now or you can pay me later" and it will be a lot more to pay later!*

Bill Kauffman is responsible for Specialty Product Sales; including Rooftop Grease Containment and consultation for Best Roofing Technology, Inc. in Carlisle, with offices in Carlisle, PA., Raleigh, NC and West Palm Beach, FL.. Best Roofing Technology, Inc. is also an approved full-line commercial roofing contractor specializing in roof consultation, sales, installation and maintenance; for more information visit their website at [www.bestrooftech.com](http://www.bestrooftech.com) or call 800-935-ROOF.

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\*Source: AC Nielsen latest 8 months ending 7/13/02. Philadelphia/Central PA market scan only.