

"Drain Odors and Clogs have met their Match"

By Jim Harrison, JWH Distributing, Northwest Hospitality News, August 1996

Food service operations are routinely harassed by the bacteria that live in their drains and grease traps. Using nitrates and sulfites instead of oxygen as a source of energy, these micro-culprits devour fats, oils and grease; and, as a result of their eating, give off gas-hydrogen sulfide and other nose curling odors best left to chemistry labs.

Anyone who's smelled even a hint of the rotten egg odor of hydrogen sulfide knows that the gas can take a starving person's mind off the thought of eating. It's definitely not conducive to food or ice cream sales.

These culprits have met their match with Eco-Save LDF (liquid drain formula) which operates on the principle of the survival of the fittest. It contains a blend of eight highly specialized micro-organisms that significantly increase the degradation of organic waste matter in the presence and absence of oxygen, and LDF's bio-formulation out competes the usual micro-monsters of the restaurant drain world under anaerobic (without oxygen) conditions. In other words, LDF's organisms block the normal biological production of hydrogen sulfide and other noxious gases.

LDF was used to resolve a significant grease and odor problem at a major high-rise casino resort facility in Lake Tahoe. Although restaurants, bakeries, and butcher shops were located throughout the facility, the majority of the food concessions were on the upper floors. The concessions developed unmanageable grease and odor problems in the drain lines as well as the discharge lines leading into the grease traps.

To alleviate the problems, the facility had contracted with a major drain cleaning company which snaked out clogged lines daily and pumped out the 5,000-gallon primary grease trap in the lower level weekly at cost of \$1,500.00 per week.

Odor problems caused by drain line gas production, in the upper floors, were so severe that the exhaust hood fans in food preparation areas were left on 24 hours a day. In spite of that and the aromas created by food preparation, staff and diners still could smell foul odors.

Eventually, a major grease blockage occurred six inches down the primary drain line that ran from the resort's upper floors to the basement sewage collection pit. Since snaking didn't restore the flow, the facility's management and those working on the problem decided to charge the line with carbon dioxide to dislodge the blockage.

The pressure created by the carbon dioxide in the line, however, ruptured the connecting seals of the six-inch line. Sewage and grease sprayed over the equipment in the main dining room, resulting in several days of down time.

Following the incident, the management decided to try LDF. The initial test site was the upper floor butcher shop. In the test, a metering pump fed 25 ounces per day of LDF into the butcher shop's main floor drain. Within 24 hours, odor was no longer perceptible. Drain line accumulations were reduced significantly; and after 30 days of treatment, line snaking was no longer necessary to maintain flow. Because of the changes at the butcher shop, the bio-augmentation program expanded to 18 sites throughout the resort.

The makers of LDF have files full of similar accounts. If you're plagued with unpleasant odors or drain plugs, try using Eco-Save's LDF.