



Case Study

TEN ASIAN BISTRO & SUSHI

Industry: Food Service

Problem: Grease Interceptor Odor Control

Fast Action Saves Upscale Reputation

Business Overview

Located in Newport Beach, California, Ten Asian Bistro and Sushi, is an upscale, full service Asian restaurant, the newest in the area. The facility includes a full-service bar, a large sushi bar, a dining room able to accommodate up to 150 guests, and a large cocktail/entertainment lounge. The restaurant has positioned itself as a preferred Newport Beach dining facility and entertainment destination, with sophisticated Asian-themed décor, a high quality menu and extraordinary service.

Challenge

Shortly after the restaurant opened, however, the facility was plagued with odors that the Ten Asian staff could not identify. Restaurant management called on local municipal officials for help in identifying the odors and a potential solution. That visit provided no solution, but the official involved did recommend that the restaurant call BioMagic to investigate the situation. The restaurant's carefully cultivated reputation for providing a high-quality environment was quickly being eroded by the persistent odors throughout the facility.

BioMagic staff physically surveyed the different areas of the restaurant for the odors that had been generating customer complaints. The odors detected in the lounge area were definitely hydrogen sulfide-based odors, so the grease interceptor was tested for sulfide levels. The sulfides in the liquid phase of the grease interceptor outlet measured more than eight milligrams/liter concentration. Since local regulations require interceptor effluent to be less than 0.5 milligrams/liter, it was clear that the interceptor was the primary source of the odors. Ten Asian management and BioMagic agreed to a one-week test of G6 BioOdorStop treatment to determine if the sulfides—and thus the odors—could be eliminated in the interceptor.



BioMagic, Inc.

1030 West 17th Street
Costa Mesa, CA 92627
800.983.2340
949.631.8845

info@BioMagic.com

www.BioMagic.com

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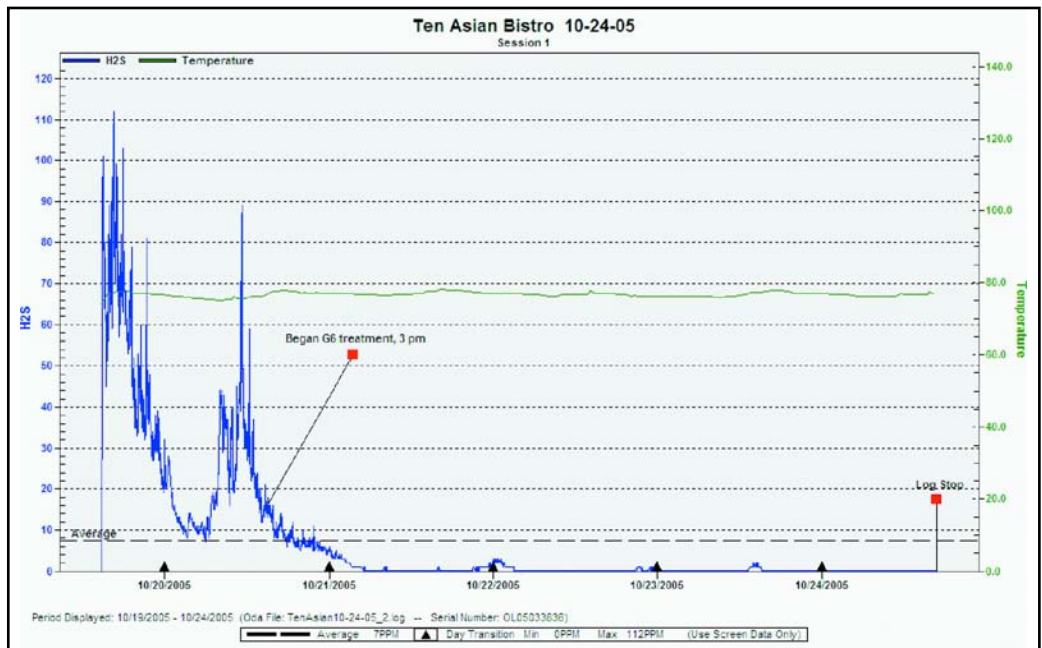
BioMagic Solution

BioMagic staff surveyed the restaurant and performed dye tests to find the best location to inject the G6 BioOdorStop that would treat the grease interceptor. A floor drain that fed into the interceptor's influent chamber, but out of the kitchen staff's work area, was considered ideal. A hydrogen sulfide datalogger was installed in the interceptor's effluent chamber one day before treatment began in order to establish a baseline of hydrogen sulfide levels. A tank and pump system was installed the following day with an injection tube running to the selected floor drain. Treatment began with a "shock" dose of three gallons G6 BioOdorStop. The interceptor was continuously injected with approximately one ounce of G6 BioOdorStop every five minutes.

Results

Ten Asian management carefully monitored odor complaints throughout the facility for the next few days. BioMagic staff revisited the restaurant four days later to download the hydrogen sulfide gas data from the datalogger and take liquid samples from the interceptor. After treatment, the liquid sulfide level in the grease interceptor outlet was zero and the average hydrogen sulfide gas levels in the interceptor outlet had dropped to zero parts per million in fewer than 15 hours after treatment had begun.

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This chart illustrates the effectiveness of the BioMagic treatment. Pre-treatment readings of 33 parts per million of hydrogen sulfide gas were reduced to an average of zero ppm after treatment.

The quantitative results were very clear: BioMagic's G6 BioOdorStop had eliminated the liquid sulfides in the interceptor and the offensive smelling hydrogen sulfide gases were gone. Ten Asian management was delighted. Not only had the cause of customer complaints been eliminated, but the restaurant was now in compliance with local emission regulations. Most importantly, the restaurant's reputation for being a truly extraordinary dining and entertainment establishment was rescued.

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About BioMagic

We develop and manufacture engineered solutions for the control and elimination of organic waste odor and the reduction of solid waste. Our products are primarily used to control odor and infrastructure damage caused by hydrogen sulfide gas and other odor-causing compounds.

Simple, effective and environmentally friendly, our solutions oxygenate the setting—accelerating the natural cycles of waste elimination. Our bio-stimulants are equally effective in liquid or solid waste conditions.

BioMagic is located in Costa Mesa, CA and can be reached at:

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