

Taking care of your GREASE INTERCEPTOR/GREASE TRAP

...What you need to know

WHY IS GREASE A PROBLEM?

Sewage backups and overflow of drains, toilets and manholes are typically the result of grease buildup in drainage pipes. Fat, oils & grease (FOG) in wastewater can cause damage to both your business and the environment. Sewage backups can result in expensive cleanups, property damage and closure of your facility due to health code violations.

WHO NEEDS A GREASE TRAP OR INTERCEPTOR?

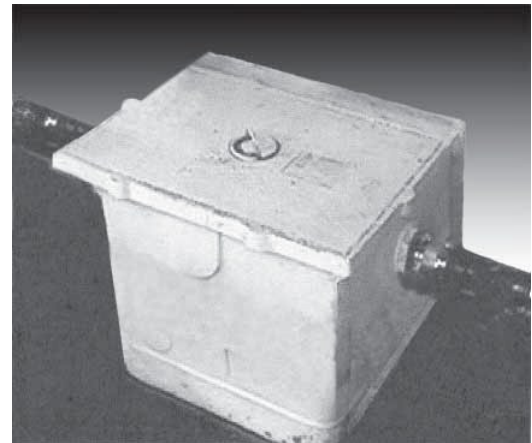
All food establishments (full-service, fast food restaurants, meat markets, etc.) with cooking equipment or those producing fats, oils and grease should have a grease trap or interceptor as part of the kitchen plumbing system to capture FOG.

GREASE TRAP OR INTERCEPTOR . . . WHAT IS THE DIFFERENCE?

The terms grease trap and interceptor are often used interchangeably. The true difference, as defined by the Uniform Plumbing Code, is derived from the flow rate of each. For simplicity, it can be assumed that grease traps are usually small and found inside the kitchen. Interceptors are very large and are located outside, usually a few feet from the facility and underground. They can be identified by manhole covers, which provide access pumping and cleaning.

WHAT IS A GREASE TRAP?

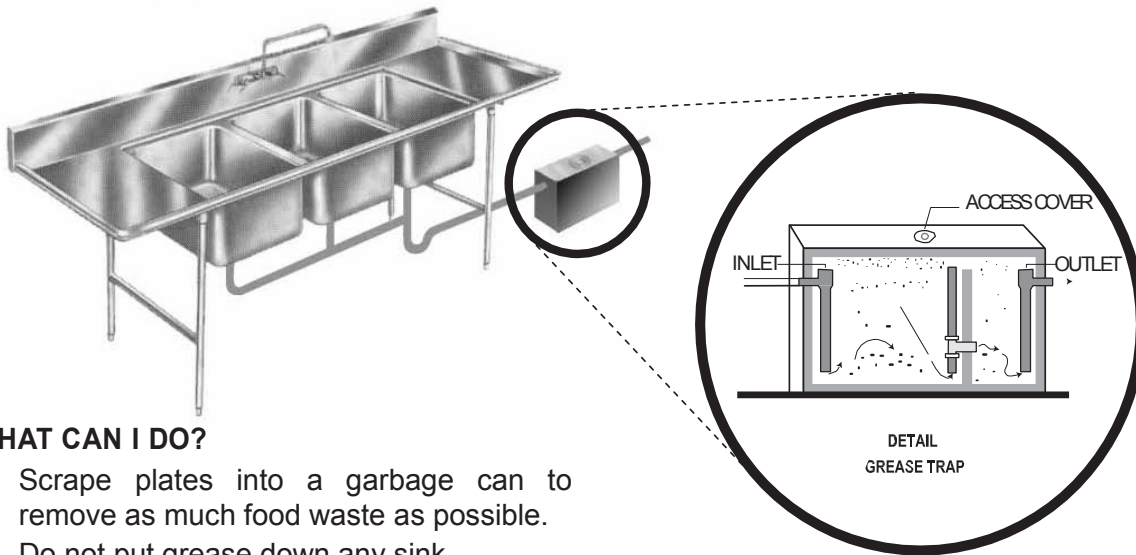
Grease traps are usually located near the sink or an exit. They slow the flow of grease on a baffle and capture it as floating material. Most of the heavier material will sink to the bottom. Wearing



plastic gloves, place the sediment in a plastic bag and dispose of it in a trash bin, recycle bin or grease bin for rendering. This sediment must be cleaned out a minimum of once a week. If the trap is more than 50% full when cleaning the trap, then the trap should be cleaned more frequently.

What is a Grease Interceptor?

A grease interceptor is an inground tank that is designated to limit the amount of FOG and solids from entering the sanitary sewer system. Interceptors hold FOG until they can be removed and disposed of by recycling or rendering companies. Interceptors are more effective than grease traps and require monthly inspection and periodic cleaning.



WHAT CAN I DO?

- Scrape plates into a garbage can to remove as much food waste as possible.
- Do not put grease down any sink.
- Post “No Grease” signs above sinks and on dishwashers.
- Be cautious of chemicals and additives (including soaps & detergents) that claim to dissolve grease.
- Place all FOG from pots, pans etc. into a “waste grease bucket”, supplied by vendors that recycle deep-fat fryer grease.
- “Dry Wipe” pots, pans and dishware prior to dishwashing.
- Contain any oil or grease spill. Absorb it with dry material such as cat litter. Place the material in a plastic bag and discard it with the regular trash.
- Train employees to regularly check and clean traps along with techniques on how to properly dispose of grease.
- Keep maintenance log.

WHAT ELSE SHOULD I KNOW?

- It is highly recommended that only a licensed plumber install a grease interceptor under a building permit.
- Grease and oil can be recycled, and should be collected by a fat rendering company or other grease recycling company.
- Do not use hot water to flush sewer lines. Cold water helps grease solidify and will help prevent grease from sticking to pipe walls.