

Fats, Oils and Grease (FOG): Food Service Establishment Best Management Practices Manual



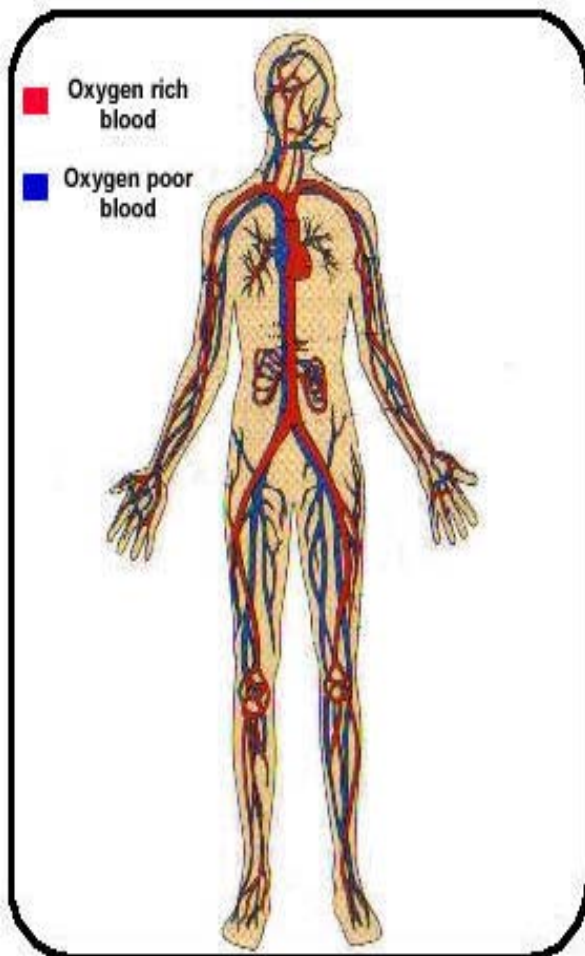
City of Vacaville
Utilities Department
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What is FOG

FOG is a shorthand way of saying Fats, Oils and Grease. FOG is composed of animal and vegetable fats and oils that are used to cook and prepare food. FOG should be recycled for use in other products, properly disposed of or land applied.

Why is FOG a Problem?

FOG can also cause backups in your sewer lines that can send sewage into your home or restaurant. That is an open invitation for disease and illness.



A wastewater system is similar to the human body. Wastewater flows through pipes (arteries), is pumped at pump stations (heart) and cleaned by the wastewater plant (kidneys).

FOG clogs the pipes in the sewer system just like cholesterol clogs arteries. This makes the pumps work harder and can cause them to fail, just like having a heart attack.

Train Your People



Train and educate your kitchen staff and other employees about how they can help follow the Best Management Practices once implemented.

People are more willing to support an effort when they understand the basis for it.

○ EMPLOYEE QUIZ



QUESTIONS ○

1. Why is pouring fats, oils and grease (FOG) down the drain a problem?
 - A) It can cause a sewer overflow.
 - B) It clogs the drain.
 - C) It may result in expensive fines and cleanup.
 - D) All of the above
2. Which of the following is NOT a Best Management Practice (BMP)?
 - A) Wipe or scrape food before washing.
 - B) Wash spilled oil down the drain.
 - C) Use absorbent materials to clean up FOG related spills.
 - D) Use easy to clean and removable screens in all drains and sinks.
3. What is the purpose of a grease removal device?
 - A) To separate FOG from wastewater before water enters sewer.
 - B) To pump grease from kitchen equipment into the trash.
 - C) To store kitchen grease.
 - D) All of the above
4. How often should the grease interceptor be pumped?
 - A) 5 times a day
 - B) at least monthly
 - C) 4 times a year
 - D) once a year
5. You should always use water to clean FOG spills.
 - A) True
 - B) False
6. An automatic indoor grease trap should be maintained two times per week.
 - A) True
 - B) False
7. Where should grease and oil be recycled?
 - A) grease recycling bin
 - B) trash cans
 - C) down the sink
 - D) in a paper bag
8. What are two types of indoor grease traps?
 - A) neutral and automatic
 - B) computer and automatic
 - C) manual and automatic
 - D) foreign and manual

1) D: Pouring fats, oils and grease (FOG) down drains can lead to all of the results listed. If FOG gets into storm drains then it could result in expensive fines and cleanup. Sewer pipes can get clogged from FOG and can result in a sewer overflow. 2) B: Oil should never be washed down the drain. 3) A: Grease removal devices help prevent FOG from going into sewer lines. 4) B: Grease interceptors need to be checked at least once a month to make sure it is not full. 5) B: Water should never be used to clean FOG spills, because it will end up down the drain. Use absorbent materials and throw them away in the trash bin after the spill is cleaned. 6) B: Automatic indoor grease traps should be cleaned daily. 7) A: Grease and oil should be recycled in a grease recycling bin located in a well maintained storage area. 8) manual and automatic.

PRUEBA PARA EL EMPLEADO



PREGUNTAS

- ¿Por qué es un problema tirar grasas y aceites (FOG) por el lavabo?
 - Puede causar desbordes del alcantarillado.
 - Tapona el drenaje.
 - Puede resultar en multas elevadas y limpieza costosa.
 - Todos los anteriores
- ¿Cuál de los siguientes NO es la mejor práctica de manejo?
 - Limpia o raspa la comida antes de lavar.
 - Tira el aceite derramado por el drenaje.
 - Usa materiales absorbentes para limpiar los derramamientos de FOG.
 - Usa rejillas fáciles de limpiar y removibles en todos los lavabos y drenajes.
- ¿Para qué es el dispositivo de eliminación de grasa?
 - Para separar el FOG de las aguas de desecho antes de que el agua entre al alcantarillado.
 - Para bombear grasa desde el equipo de la cocina a la basura.
 - Para almacenar grasa de la cocina.
 - Todos los anteriores
- ¿Cada cuánto hay que bombear el interceptor de grasa?
 - 5 veces por día
 - Como mínimo una vez por mes
 - 4 veces al año
 - Una vez al año
- Siempre debe usar agua para limpiar los derrames de FOG.
 - Verdadero
 - Falso
- Una trampa automática de grasa adentro del edificio se debe mantener dos veces por semana.
 - Verdadero
 - Falso
- ¿Dónde se debe reciclar la grasa y el aceite?
 - En un recipiente de reciclado de grasa
 - En los botes de basura
 - Se debe tirar por el lavabo
 - En una bolsa de papel
- ¿Cuáles son los dos tipos de trampas de grasa para adentro del edificio?
 - Neutral y automático
 - Computarizado y automático
 - Manual y automático
 - Extranjero y manual

1) D: Tirar grasa y aceite por el drenaje puede conducir a todos los resultados indicados. El hecho de que el FOG entre el drenaje pluvial puede resultar en multas elevadas y grandes costos de limpieza. Las tuberías de drenaje se pueden obstruir con FOG y eso puede causar un desborde del alcantarillado. 2) B: El aceite nunca se debe tirar por el drenaje. 3) A: Los dispositivos de eliminación de grasa ayudan a prevenir que el FOG entre a las tuberías del alcantarillado. 4) B: Los interceptores de grasa se deben examinar al menos una vez por mes para verificar que no estén llenos. 5) B: Nunca se debe usar agua para limpiar derramamientos de FOG, porque termina en las tuberías de drenaje. Use materiales absorbentes y tirelos en el bote de basura después de limpiar el derramamiento. 6) B: La grasa en las trampas automáticas adentro del edificio se debe limpiar todos los días. 7) A: La grasa se debe reciclar en un recipiente de reciclado de grasa situado en un lugar de almacenamiento bien mantenido. 8) C: Manual y automático.

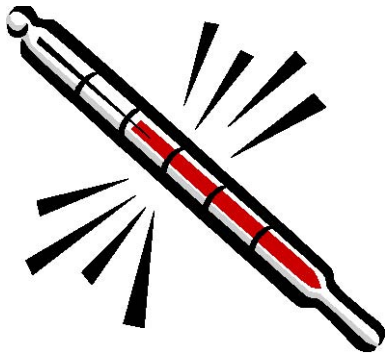
Conspicuously Post No Grease Signs



Post these signs in restrooms, over sinks, near all floor drains, dishwashers and anywhere else where water may enter a drain to the sewer.

Signs serve as a constant reminder for staff working with FOG.

Use the Most Appropriate Water Temperature



Use water temperature of less than 140° F in all sinks especially the pre-rinse sink before using a mechanical dishwasher.

Temperatures in excess of 140° F will dissolve grease, but it can solidify in the sewer system as the water cools.

Water from mechanical dishwashers should not be discharged through a grease trap or interceptor.

Recycle Waste Cooking Oil

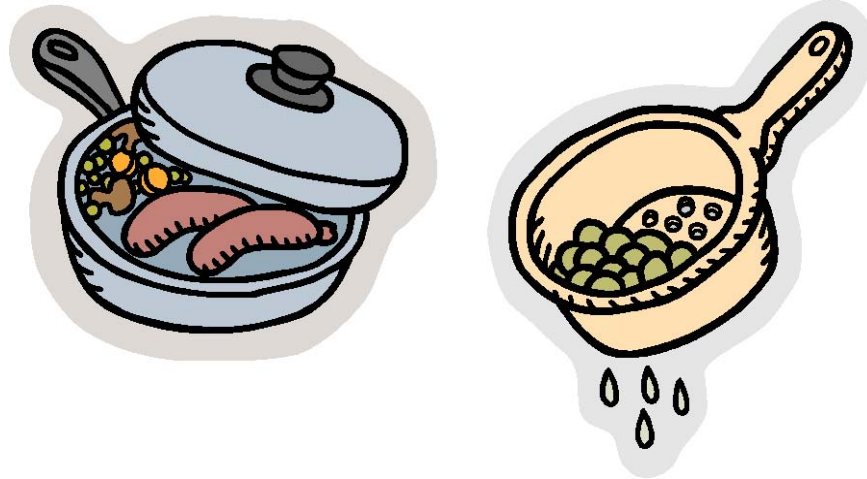


There are many companies that specialize in taking waste cooking oil from fryers and other types of equipment and making animal feed or fuels, such as bio-diesel from it.

Recycling reduces the amount of wastes that have to be disposed of as solid waste, and helps to prolong the life of any grease traps and interceptors.

It also keeps the FOG out of the sewer system.

Dry Wipe All Pots, Pans and Plates



Use a paper towel or scraper to dry wipe pots, pans, dishware and food preparation surfaces before washing.

Dry wiping the FOG and food items that remain in pots, pans and dishware before washing will keep the FOG out of the grease traps and interceptors.

This will result in less frequent cleaning of the grease interceptor and trap, thus resulting in lower maintenance costs.

Check to Ensure Your Grease Interceptor is Cleaned Thoroughly



You are ultimately responsible for the FOG Control at your place of business. Witnessing the cleaning of your Trap or Interceptor will ensure the complete removal of all grease and solids.

The grease hauler should pump out the interceptor or trap completely and clean the sides and any baffles.

Properly Dispose of Food Waste



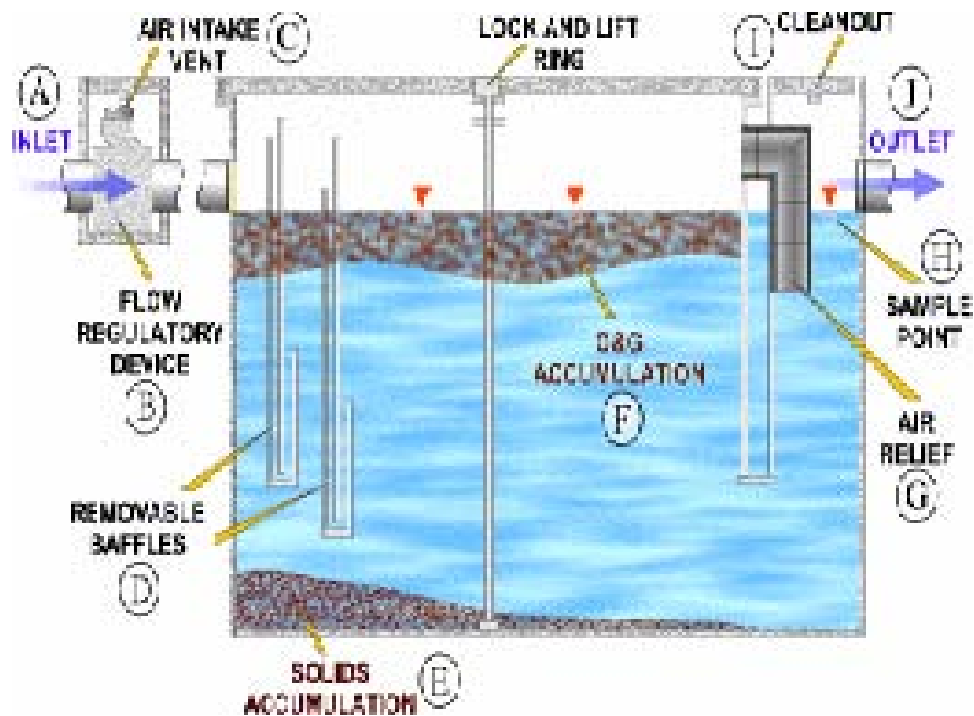
Food should never be poured down the drain or into a toilet.

Recycling of food wastes is the best option for a food service establishment.

Recycling of food wastes will reduce solid waste disposal costs, and the need to frequently clean grease traps and interceptors.

Where food wastes cannot be recycled, they should be disposed of.

Clean Under Sink Grease Traps at Least Weekly

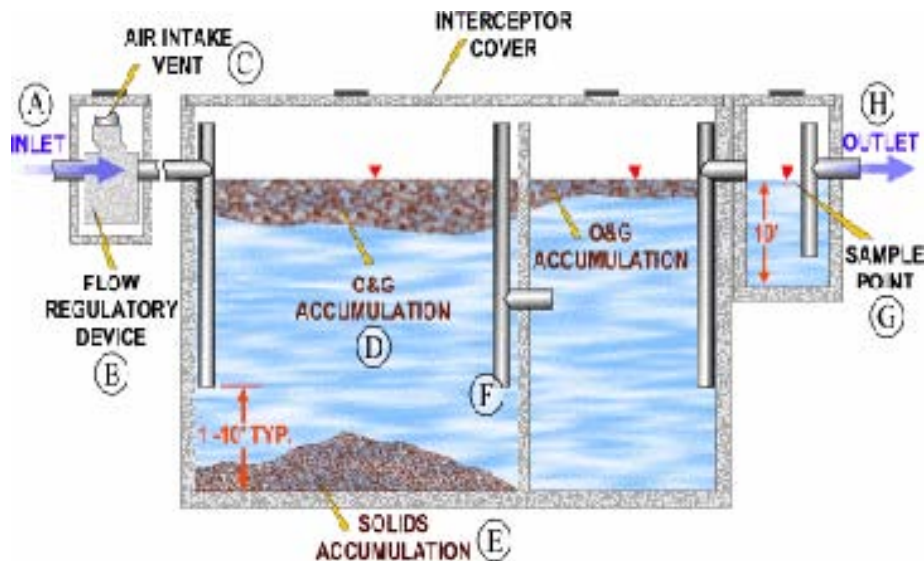


Under sink traps have less volume than outside grease interceptors and require more frequent cleaning. Weekly cleaning of the traps by the establishment's staff will reduce maintenance costs.

Empty trap completely and wipe down all surfaces and baffles. The water may be run through the trap again when finished.

Place recovered grease in a proper disposal container. It can go in a dumpster, if it is in a closed container. Do not pour grease down any drains or in any toilets.

Clean Grease Interceptors at Least Every Three Months



Grease interceptors must be cleaned quarterly to ensure that the grease accumulation does not interfere with proper operation.

The cleaning frequency is dependent on the type of establishment, the size of the interceptor, and the volume of flow discharged to the interceptor. Quarterly cleaning will prevent the plugging of the sewer line between the food service establishment and the sanitary sewer system. A backup will require a plumber to unplug the line and this could pose a serious health risk to workers and patrons.

Keep a Maintenance Log and All Service Records



The log serves as a record of the frequency and volume of cleaning the grease interceptor or trap.

The record also helps the food service establishment maintain compliance with its permit, and affords any inspector the opportunity to verify compliance. The inspector will ask to see your records. Service records verify the accuracy of the log.

The log can optimize the cleaning frequency in order to reduce costs.

Cover Grease Containers Stored Outdoors



Uncovered FOG containers can collect rainwater. Since FOG floats, the rainwater can overflow the container and flow onto the ground where it can reach the storm water system.

Any discharge to the storm water system may result in adding biological or chemical demand to local receiving waters.

The discharge might also result in legal penalties being imposed on the food service establishment.

Locate Dumpsters and FOG Containers Away From Storm Drains



A release of FOG can degrade water quality in receiving streams in the area by adding biological and chemical demand to the stream. Discharging of FOG into storm drains can also result in fines and other legal actions.

The further away a storm drain is from where FOG is stored, the more time someone has to clean up any spills. BE AWARE of FOG dripping out of containers or dumpsters and clean up quickly.

Use Absorbent Pads for All Spills

Absorbent pads can help to clean up grease and oil that has spilled on the ground near outdoor equipment, containers or dumpsters. The absorbent pads prevent the spill from entering the storm drain system when it rains.



DO NOT use absorbent material such as “kitty litter,” or saw dust since they can flow into the storm drains when it rains.

Images are from C & H distributors: www.chdist.com

Routinely Clean Exhaust Hoods

If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the house or restaurant and eventually start a fire or enter the storm drain when it rains.





DO

- **Scrape excess grease into a sealed container and dispose of it in the trash or containers specifically designated for grease.**
- **Place food scraps in waste containers or garbage bags for disposal with solid wastes, or start a compost pile; promote the practice of scraping dishware prior to washing.**
- **Place a wastebasket in the bathroom to dispose of wastes.**
- **Promote the use of the 3 "R's" Reduce, Reuse and Recycle.**





DO NOT

- **Discharge fats, oils, and grease in concentrations that can cause an obstruction to the flow in a sewer.**
- **Place FOG from cooking in the kitchen or bathroom sinks or in the toilet.**
- **Discharge butchering waste of any kind within the sewer system.**
- **Discharge wastewater with temperatures in excess of 140° to any grease trap.**
- **Discharge waste from a food waste disposal unit to any grease traps.**
- **Discharge caustics, acids, solvents, soaps, enzymes, or other emulsifying agents into sinks that feed grease traps and/or interceptors.**
- **Discharge fats, wax, grease or oils containing substances that will become viscous between 32° F (0° C) and 150° F (65° C).**
- **Utilize biological agents, chemicals, or enzymes for grease remediation without permission from the sanitary agency receiving the waste.**
- **Clean equipment outdoors in an area where water can flow to the gutter, storm drain, or street.**
- **Use the toilet as a wastebasket.**

13.08.451 Fats, oils and grease control.

A. The dumping, pouring, or otherwise disposing of fats, oils, or grease (FOG) by any user into any sewer drain is strictly prohibited. This includes but is not limited to oil and grease used in or generated by residential cooking activities. Any user found disposing of fats, oils or grease in any sewer drain in violation of this chapter may be subject to enforcement action and imposition of fines and penalties including but not limited to payment for costs associated with any related remedial activities deemed necessary by the City.

B. No user shall introduce any additives, including but not limited to enzymes, microbes, or surfactants acting as grease emulsifiers, or degradation agents, into a grease removal device, unless prior written approval is obtained from the Director. Any user, if having been granted approval by the Director to use any of the methods described above for the abatement of grease, shall continue to maintain the grease removal device in such a manner that ensures compliance with the oil and grease wastewater discharge limits, as defined in this chapter, as measured from the outlet of the grease removal device, is consistently achieved.

C. Inspection and Sampling. City personnel may inspect the facilities of any food service establishment, to determine whether the requirements set forth in this chapter are being met. Owners, managers, employees, or any other occupants or operators of facilities where wastewater is generated and discharged to the City's sewer system through a grease removal device, shall allow City personnel access to all areas of the premises, at all reasonable times or during normal hours of operation, for the purpose of inspection, sampling, records review, or any other job-related duty to determine compliance with this chapter. The City shall have the right to set up on any user's property devices necessary for conducting wastewater sampling inspection, compliance monitoring and/or metering operations.

D. Discharge Limitations. No user discharging wastewater to the publicly owned treatment works through a grease removal device shall allow wastewater oil and grease concentrations discharged from the grease removal device to exceed 300 milligrams per liter of total oils and grease or 100 milligrams per liter of mineral/petroleum-based oils and grease.

E. Food Service Establishments. All food service establishments shall:

Implement best management practices in accordance with the requirements and guidelines established in this chapter and as may be established by the Director in an effort to minimize the discharge of FOG to the sewer system. At a minimum, all food service establishments shall be required to comply with the following best management practices:

1. Installation of Drain Screens. Drain screens shall be installed on all drainage pipes in food preparation areas and cleaned at regular intervals.

2. Segregation and Collection of Waste Cooking Oil. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels, drums, or bins. Such recycling receptacles shall be maintained properly to ensure that they do not leak.

3. All food service establishments shall use licensed waste haulers and licensed recycling facilities to dispose of waste cooking oil.

4. Disposal of Food Waste. All food waste shall be disposed of directly into the trash or garbage, and not in sinks or otherwise directly or indirectly into the sewer system.

5. Employee Training. Training in best management practices shall be provided by food service establishments to employees of the food service establishment upon commencement of employment and at least annually thereafter, including, but not limited to, training on the following subjects:

- a. How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.
- b. How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
- c. The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
- d. How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.

Training shall be documented and employee signatures retained indicating each employee’s attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by City personnel.

6. Kitchen Signage. Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.

7. Containers. Grease rendering containers shall be installed and properly maintained.

F. Grease Removal Devices. Users who are required to install and maintain a grease removal device designed to separate and capture settleables or FOG of any kind shall comply with the following:

1. Food Grinders. The City may require the removal of food grinders from the plumbing system of a food service establishment where it is determined by the Director that excessive food debris is interfering with the proper operation of a grease removal device which is resulting in the discharge of food debris and/or FOG to the publicly owned treatment works.

2. Maintenance Requirements. All food service establishments shall maintain grease removal devices in good working condition and provide proper maintenance. At the user’s expense, routine maintenance shall be performed on all grease removal devices. All accumulated grease and solids materials shall be removed from the site by a registered grease transporter licensed by the state of California. Decanting back into the grease removal devices shall not be permitted. Such removal of accumulated waste shall be performed on an as-needed basis, but not less than once every quarter, unless otherwise permitted to do so through a granted variance request issued by the City. “As needed” shall mean as necessary to ensure continued compliance with City’s discharge limits for fats, oil, and grease. If it is determined by the Director that mainline flow restriction, e.g., a grease blockage or an obstruction, has resulted from the inadequate cleaning or maintenance of a user’s grease removal device, or if, in the opinion of the Director, a need for increased grease removal device maintenance frequency exists, the Director may require user, by written notice, to implement a minimum routine cleaning frequency of more often than once every quarter.

3. Variance requests to extend the minimum cleaning frequency for a grease removal device from quarterly to a period of greater duration must be submitted to the Director in writing. The user shall clearly state in detail the factual and/or technical basis for the variance request and the user’s proposed cleaning schedule. All variance requests must be dated and signed by the user or his/her designee. The City may collect and require a variance request fee to be paid at the time the request is submitted. The fee shall be set by resolution of the City Council. The fee shall be calculated to recover the total City

costs incurred in the processing of the variance request including, but not limited to, staff time to process and handle the request. No variance request shall be granted without payment of the fee at the time the variance requested is submitted. The department head may waive or defer the fee upon written request for good cause shown. Good cause may include severe economic hardship. A variance request may be granted on a case-by-case basis if the applicant is otherwise in compliance with this chapter and if granting such a variance is not detrimental to the public health, safety or welfare. The City may deny variance requests or revoke any granted variances when it is determined by the Director to be in the best interest of the City or at any time the requirements set forth in this chapter are not being met by a user. Prior to revocation, a user that has been granted a variance under this section shall have the opportunity to meet with the Director to challenge the Director's decision.

4. Record Keeping. Document record keeping shall be maintained and shall include:

- a. Grease removal device maintenance and cleaning records;
- b. Plumbing maintenance records;
- c. Rendering grease disposal records;
- d. Name and contact information of waste hauler; and disposal site;
- e. Documents consist of, but are not limited to, logs, records, letters, blueprints, equipment instructions, specifications and operation information, receipts, and manifests. Such records are deemed to be environmental records and shall be retained by the user for a period of not less than three years and made available for review or duplication by the City upon request.

G. In the event that a user's grease removal device fails a visual inspection or effluent sample analysis inspection, the user shall be given written notice of the noncompliant condition and take immediate steps to bring the user's grease removal device into compliance. The user is responsible for all associated costs.

H. Noncompliance. Failure on the part of any user to maintain continued compliance with any of the requirements set forth in this section or Section 13.08.271 may result in the initiation of enforcement action. Such enforcement action may include, but is not limited to, the issuance of a verbal warning, written warning, notice of violation (NOV), administrative order, administrative civil liability, as defined in the Pretreatment Program Manual and/or Sections 13.08.580 through 13.08.690, and/or imposition of nuisance fines and penalties, emergency abatement, and abatement proceedings set forth in Vacaville Municipal Code Chapter 8.10.

I. If it is determined by the Director that due to a past or present noncompliant condition created or maintained by a user, maintenance or repairs to the City sewer system outside of normal scheduled maintenance or repair activities are necessary, the City may recover from user all maintenance and/or repair costs, including but not limited to vehicle, equipment, parts, and labor costs incurred as a result of the past or present noncompliant condition. A user may also be responsible for all clean-up costs and fines or penalties imposed upon City associated with any sanitary sewer overflows and spills resulting from the failure to use or inadequate use, cleaning, maintenance, or performance of the user's grease removal device. (Ord. 1821, Added, 5/12/09).



GREASE TRAP/INTERCEPTOR CLEANING LOG

City of Vacaville – Utilities Department
Fats, Oils & Grease (FOG) Program (707) 469 6400

COMPANY NAME: _____			
ADDRESS: _____			
CONTACT: _____			
PHONE NUMBER: _____			
GREASE REMOVAL SYSTEM:		INTERCEPTOR OR GREASE TRAP (CIRCLE ONE)	
DATE	QUANTITY OF GREASE REMOVED	CLEANING PERSON (SIGNATURE)	MANAGER ON DUTY (SIGNATURE)

1. **Grease Interceptors** should be cleaned as needed, but **not less than once every quarter.**
2. **Grease Traps should be cleaned as follows:** Manual unit - cleaning required weekly; Automatic unit - cleaning required daily. Documentation of cleaning and maintenance must be kept for a minimum of **three years** and must be made available to the city upon request.



Fats, Oils, and Grease (FOG) Program Best Management Practices (BMPs) Employee Training Form

All employees at restaurants and other food service establishments within the City of Vacaville Wastewater Treatment Plant service area are required to be trained on Best Management Practices (BMPs). This training is required as part of the normal orientation process and **annually** thereafter. Failure to follow BMPs may result in enforcement actions against the restaurant or food service establishment. The purpose of these BMPs is to minimize the discharge of fats, oils, and grease into the sanitary sewer system, which can cause sewer blockages, backups, and overflows. The following is a list of required BMPs:

- **Drain screens.** Drain screens shall be installed on all drainage pipes in food preparation areas. This includes kitchen sinks, floor drains and mop sinks. Drain screens shall be cleaned as needed.
- **Food wastes.** Food wastes shall be disposed of directly into the trash or garbage and not in the drain.
- **Dry wipe.** Dry wipe pots, pans, dishware and work areas before washing to remove grease.
- **Absorption products.** Know the location of absorption products. Use absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped. All wastes shall be disposed of in the garbage.
- **Grease and oil disposal.** Dispose of grease or oils from cooking equipment into a grease receptacle without spilling. If an accidental spill occurs, immediately clean-up any spills with absorption products.
- **Cleaning products and chemicals.** All cleaning products and chemicals shall be kept away from drains so as to prevent accidental spills from entering drains. If safe to do so, any spills shall be cleaned-up using adsorption products and waste disposed of in the garbage.

I have been trained on, understand, and agree to follow the BMPs listed above.

Employee Name (print) _____

Employee Signature _____ Date _____

Note to Management: Documentation of training shall be kept on-site for a minimum of three (3) years and shall be made available for review at any reasonable time by the Industrial Pretreatment Division. For questions, contact the City of Vacaville Fats, Oils, and Grease program at (707)-469-6400.



Avoid Fines and Health Risks from Grease Overflows

Grease-related overflows are costly to clean up, and may expose restaurant customers or employees, food service workers, and others to health risks, or threaten wildlife by going to local creeks and the Bay untreated. Here are some tips for avoiding grease waste problems.

- If your restaurant or food service facility produces grease wastes, make sure you have a properly sized grease removal device.
- Never dispose of grease wastes directly to the sewer, or in the trash dumpster. Contract with a grease disposal company for waste grease pick-up.
- Maintain your grease trap or grease interceptor on a regular basis. If you are unsure of the proper maintenance frequency, contact your disposal service or your treatment plant representative. (These agencies are listed by a number of titles, including Environmental Compliance, Water Pollution Control, Industrial Waste, Source Control, and Industrial Pretreatment Program.)

Sizing Grease Removal Devices

If you are required to install a grease removal device, it must be properly sized or it may not work. Retrofitting an improperly sized device can be very costly. There are firms that specialize in sizing these devices. In most areas, plans to install these devices must also be reviewed by the wastewater authority. If you are planning to install a grease removal device in a new restaurant or food service facility, or to retrofit an existing restaurant or food service facility, be sure to contact your local wastewater treatment authority for their requirements.

Grease Waste Disposal

Establishments that generate waste grease should contract with a grease disposal company for pick-up. Grease traps may be cleaned by the restaurant or food service facility, but due to their size, interceptors must be cleaned by a cleaning service. Grease should never be discharged directly to the sewer, or disposed of in the trash dumpster. In many areas, there are significant fines for doing so.

Grease Device Maintenance

Contract with a waste hauler. Make sure the hauler you select is familiar with local requirements for grease waste hauling and disposal. Pump interceptors dry and wash down to remove grease from the sides and baffles inside the unit each time the interceptor is pumped out. Do not allow your waste hauler to decant wastewater back into the grease interceptor. Your company or restaurant representative should always be present to confirm proper pumping. After cleaning, always recharge the grease interceptor with clean water. The clean water will insure that grease is trapped when you begin using the interceptor again after pumping.

Yellow Pages Search Hints

- For installation, try **septic tanks and systems**.
- For maintenance or grease disposal, try **grease traps**.

More about Grease Removal Devices

When wastewater from food service facilities contains grease, the hot water and soap used in washing dishes and equipment emulsifies or breaks up the grease, allowing it to flow freely through the sewer. As the wastewater cools, the grease congeals (forms clumps) causing backups and overflows of raw sewage. Grease removal devices like interceptors and grease traps are designed to prevent grease-related problems in the sanitary sewer.

What's the difference between grease traps and interceptors?

An interceptor is a big, concrete box partitioned off to remove grease and food waste by trapping things that float and things that settle to the bottom. (See Figure 1 below.) A grease trap is a smaller unit, often stainless steel, that works by the same principles. Usually, interceptors are installed in the ground outside a food service facility, and grease traps are installed indoors, often under a counter. Grease traps, if approved, are usually reserved for small establishments, and because they're smaller, may need more frequent service.

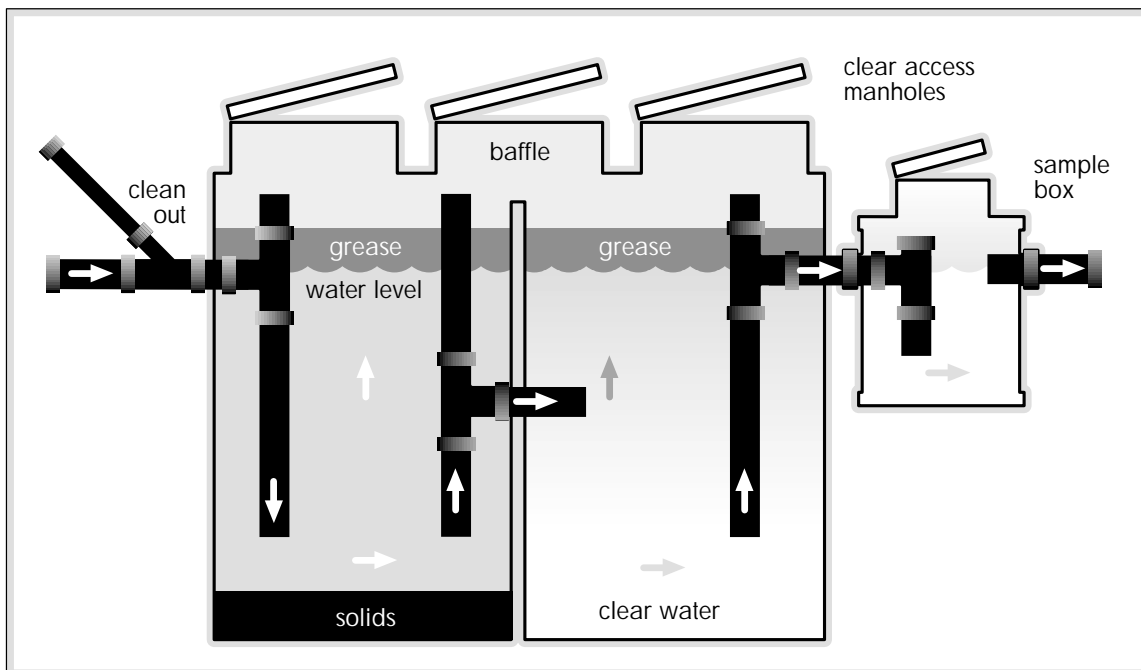
Is my business required to have a grease removal device?

Your local wastewater agency probably requires installation of a grease removal device if your wastewater contains grease, oils, fats, sediments, particulate matter, or any other material that can impair the flow of the wastewater through the municipal sanitary sewer.

What if I want to use a different device to remove grease?

Your wastewater discharge must meet specific grease discharge limitations that are set by your service agency. If you believe that your device can meet those limits, you may submit your plan to your service agency for approval. However, you may be required to install the standard device, or adhere to your municipal ordinance or Uniform Plumbing Code for installation of alternative grease removal devices.

Figure 1



Note: Blueprints illustrate grease traps as a rectangular box structure installed a short distance from the grease producing area (such as a sink). If installed underground, it can be identified by a square or rectangular metal access lid. Interceptors can be identified by a row of round access lids that are located outside the restaurant, often near the food preparation area.

