

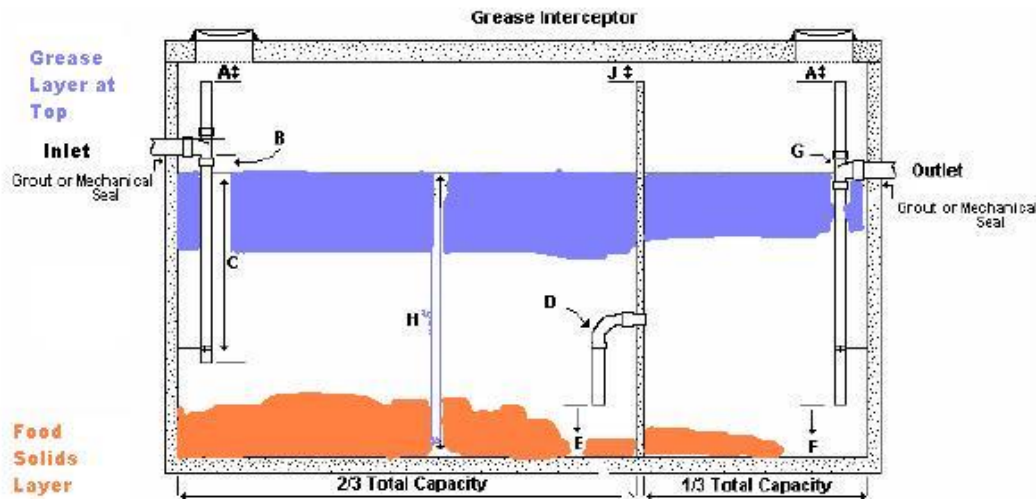
GREASE INTERCEPTOR MAINTENANCE

For Food Service Establishments



Prevent sewer backups, blockages and sewer overflows by maintaining your grease interceptor!

1. Have your grease interceptor pumped or cleaned of complete contents at a minimum of every 90 days. Some restaurants may have to pump their interceptors at an increased frequency (i.e. every 2 months, or monthly) if the current interceptor is undersized, to ensure the interceptor is working efficiently to remove grease.
2. Have your grease interceptor inspected to make sure that the outlet T is securely attached, made of sturdy material (Schedule 40 PVC pipe), and is the proper length (within 12 inches of the bottom of the interceptor tank). Make sure there is access to all chambers of the interceptor, and a manhole over the outlet T to allow for inspection and cleaning.
3. Keep records onsite of interceptor pumping/cleaning for inspectors to be able to review.
4. Follow the Best Management Practices (BMPs) to prevent sewer line blockages (see back of pg).



- A.) Minimum 6", but not less than pipe diameter.
- B.) Inlet pipe invert to be 2 1/2" above liquid surface.
- C.) Inlet pipe to terminate 2/3 depth of water level.
- D.) 90 degree Sweep, minimum size - 6".
- E.) 12" from floor to end of sweep.
- F.) 12" from floor to end of outlet pipe.
- G.) Outlet pipe no smaller than inlet pipe, minimum - 4".
- H.) Minimum depth of liquid capacity - 42".
- J.) Maximum distance from ceiling - 6".

Grease Interceptor- surface views



Best Management Practices (BMPs) For Fats, Oils & Grease (FOG) Control Program

Educate your staff and Implement the following Best Management Practices (BMPs) to prevent sewer backups, blockages and sanitary sewer overflows. Remember to regularly maintain and clean the interceptor (minimum every 90 days)!

1. Do NOT pour any grease into sinks, floor drains or mop sinks. Recycle waste cooking oil, dispose in Grease Recycle Bin or Container.
2. Post “NO GREASE” signs above all kitchen sinks to remind employees.
3. “Dry Wipe” and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
4. Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
5. If an oil or grease spill occurs, clean up using “dry” oil absorbent material or use ice to make grease solidify. Scoop up and dispose in trash container. Do NOT wash oil or grease into drains!
6. Food grinder use is discouraged due to build up of solids in the sewer pipe. Dispose of food items in trash.
7. Educate and Train all employees on grease control and preventing sewer pipe clogs and sewer overflows.