



# Sewer Interceptor

## Best Management Practices for Fats, Oils and Grease

Fats, oils and grease can be managed effectively in the food service industry to minimize the discharge to the District's sanitary sewer system and decrease the required maintenance of grease interceptors by users. By preventing the introduction of grease into the waste system the burden on the grease interceptor is reduced and thus reduce maintenance time, costs and disposal fees for the user. The Best Management Practices (BMP's) introduced here are techniques used throughout the industry, and should prove to be effective when implemented properly and consistently.

### ***Train Kitchen Staff***

Train kitchen staff in BMP's and methods to reduce the volume of grease discharged to the District's sanitary sewer system. Train employees to be aware of problems created by grease in the District's sanitary sewer system, possible violations and fines, and the cost of cleaning clogged pipes within the establishment. Even a small amount of grease on each pot, pan or plate can be substantial when you serve a lot of meals per day.

### ***Post "NO GREASE" Signs***

By posting "NO GREASE" signs above sinks, on dishwashers and near other grease discharge points, it serves as a constant reminder to keep grease out of the system.





### ***Dry Wipe Pots, Pans and Dishware Prior to Dishwashing***

Foods, fats, cooking oil and grease remaining in pots and pans should be dry wiped or scraped out into the trash prior to wet washing. In some establishments this can substantially reduce oil and grease discharged to your grease interceptors. Disposing of grease by recycling or putting it in the garbage is less expensive than pumping out and hauling away oil and grease from a grease interceptor.

### ***Do Not Dispose of Waste Food Through a Garbage Disposal***

Ground up food scraps will settle in the grease interceptor and take up valuable space. This will lower the detention time in the grease interceptor and result in reduced efficiency. Instead, food waste should be disposed of as solid waste in the dumpster. This will also help in reducing the frequency of grease interceptor cleaning.

### ***Clean Grease Interceptor Routinely and Keep Records***

Routine cleanings and inspections will ensure proper operation of the interceptor. Make note of the grease level and record it in the maintenance log. If the grease level is at its maximum, the cleaning frequency should be increased. Conversely, if BMP's are being implemented effectively and grease in the unit is minimal, then the cleaning frequency may be reduced. Grease interceptors not cleaned regularly can produce very unpleasant odors.

### ***Witness Cleaning and Maintenance Events***

The on duty Manager should observe all cleaning events to ensure they are performed completely and properly. This will ensure that the cleaning service is properly completed. To properly clean the interceptor, the entire contents must be removed, including grease cap (floating grease) and sludge pocket (settled solids). Failure to remove the sludge pocket (settled solids) in the bottom will result in lowered total capacity and reduced detention time. The on duty Manager should also confirm removable baffles and access covers have been reinstalled properly after cleaning.





### ***Inspect the Grease Interceptor During Maintenance***

The design of most grease interceptors is simple, but each part serves an essential function. The baffles must be in place and properly positioned to be effective. Covers must fit properly so they do not leak and allow unwanted water to enter the interceptor. Below ground interceptors should be examined for cracks, which could allow wastewater to leak out or ground water to leak in.

