



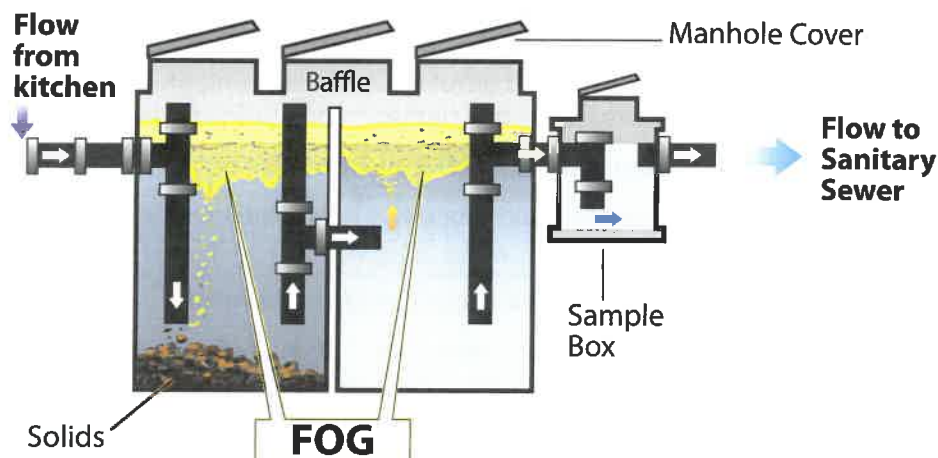
FACT SHEET

Grease Interceptor Maintenance

When fats, oils or grease (FOG) enter the sewer lines, it cools, solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this solid mass continues to grow until it obstructs the flow of wastewater and causes sewage to back up. The easiest way to solve this problem is to prevent FOG from entering the sewer system.

Installation and proper maintenance of a grease interceptor will ensure separation and retention of FOG from

wastewater before it enters the sewer system. A grease interceptor is a large device (usually a concrete box) that is located outside of the facility under the ground; it usually has two or three compartments. The grease interceptor works by separating the grease and solids from the kitchen wastewater. Greasy wastewater entering the interceptor flows between the compartments allowing the water to cool over time. With sufficient time FOG and solids separate from wastewater. FOG floats on top, and solids sink to the bottom.



MINIMUM STANDARDS

- Due to the size of grease interceptors, grease haulers must clean them to ensure proper operation. This cleaning must occur at least every 90 days or when accumulated FOG and solids reach 25% of the capacity. Licensed grease haulers pump out grease interceptors and haul the waste to an approved disposal facility.
- Keep records of proper maintenance on-site for a minimum of 3 years. The waste hauler is required to identify the disposal facility on the document they provide you to record the cleaning. Remember your facility is legally responsible for the disposition of the grease even after it leaves your facility.
- Do not pour FOG waste directly into the Grease Interceptor (GI). The GI is not designed as a disposal device.
- Too much build up of FOG and solids makes the interceptor less effective. Regular periodic inspections and cleaning are needed.

RECOMMENDATIONS

- ▶ The facility owner/operator is responsible for the condition of the grease interceptor, so an appropriate representative should witness and monitor all grease interceptor pump-outs to ensure proper cleaning and maintenance procedures are followed, and that the grease hauler does not take any shortcuts.
- ▶ The facility owner/operator is responsible to make the necessary repairs or replacements if damages or missing parts are reported or observed. (See checklist on reverse).

GREASE INTERCEPTOR MAINTENANCE CHECKLIST

Make sure your grease hauler observes the following pumping and cleaning procedures:

Grease interceptor cleaning procedures	
<input type="checkbox"/>	Remove the manhole covers. Remove bolts as required.
<input type="checkbox"/>	Skim the entire grease cap and debris from the top of the interceptor.
<input type="checkbox"/>	Place vacuum tube all the way into the interceptor to suck remaining solids from the bottom.
<input type="checkbox"/>	Vacuum water out of the interceptor.
<input type="checkbox"/>	Clean the sides of the interceptor.
<input type="checkbox"/>	Remove any remaining solids from the bottom of the interceptor.
<input type="checkbox"/>	Vacuum any remaining water out of the interceptor.
<input type="checkbox"/>	Make sure the interceptor is completely clean and the entire contents removed.
<input type="checkbox"/>	Make sure that the baffle is secure and in place.
<input type="checkbox"/>	Inspect the interceptor for any cracks or defects.
<input type="checkbox"/>	Check that the sanitary "T's" on the inlet and outlet sides of the interceptor compartments are not clogged, loose, or damaged. Notify the facility manager if damages or missing parts are observed.
<input type="checkbox"/>	If interceptor is equipped with a sample box, open it and clean the box
<input type="checkbox"/>	Check that manhole covers are securely and properly seated after completion of cleaning. Re-install bolts to secure manhole covers.
<input type="checkbox"/>	Clean grease spills on the ground that might occur during the cleaning.
<input type="checkbox"/>	If a large spill occurs, protect the storm drain, and clean it up immediately using dry method as possible (e.g. grease/oil absorbent pads). Notify the food service facility manager of any spill or damages observed. Only rainwater belongs in the storm drain system.
<input type="checkbox"/>	Keep records of proper maintenance on site for 3 years. This documentation from your grease hauler (manifest, invoice or other document) needs to include the name and phone number of the disposal location. Make them available at the time of inspection, or when requested by our inspectors. Notice: grease interceptor shall be cleaned at least once every 90 days

NOTE: Decanting is not permitted. For the purposes of this fact sheet, DECANTING means the practice of returning wastewater from a grease hauler truck back into the grease interceptor after it is vacuumed out.

ABOUT THIS FACT SHEET

This fact sheet is one of a series created by the Source Control section to help businesses understand why and how to prevent water pollution. The contents are informational and summary in nature and do not constitute legal advice. For more information, call CCCSD's Source Control Section at (925) 229-7288 or visit

[www.centralsan.org](http://www centralsan.org)

For more information on Environmental Health requirements, call the Contra Costa County Environmental Health Department at (925) 692-2500.

Other regulatory agencies you may wish to contact include:
Contra Costa County Fire Protection District
San Ramon Valley Fire Protection District