

GREASE INTERCEPTOR

FOG FACT SHEET SERIES

Overview

Fats, oils and grease commonly referred to as FOG, from food service establishments are the number one cause of sanitary sewer backups. When poured down drains, these substances harden and build up inside sanitary sewer pipes, constricting water flow similar to the way cholesterol affects blood flow in arteries. To prevent sewer pipe blockages and potential backups, food service establishments are required to have and properly maintain grease control equipment (GCE).

Description

GCE prevent grease and solids from entering the sanitary sewer system by slowing down the flow of warm, greasy water and allowing the grease to separate and float to the top. The clean water is then able to flow to the sewer while a system of internal chambers traps the grease.

To keep your GCE functioning properly and prevent grease from getting to the sewer or emitting unpleasant odors, your GCE needs to be maintained and serviced properly.

Grease Interceptors

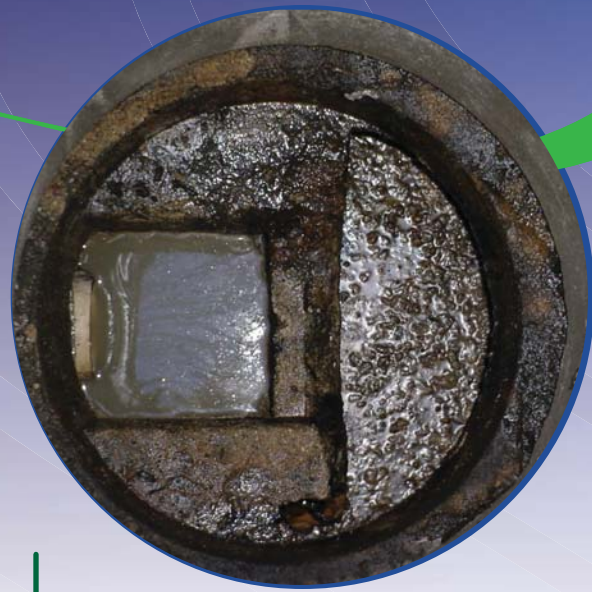
A grease interceptor is a common form of GCE that is typically located underground. These large units must be designed correctly, sized effectively and installed properly to comply with SD1 criteria.

Grease interceptors are cleaned out by certified waste haulers who empty the liquids and solids from the unit and haul the waste to an approved disposal site. If your facility has been issued an SD1 Food Service Establishment Discharge Permit, please review your permit for cleaning frequency requirements and procedures.

An improperly maintained grease interceptor can affect your business's plumbing and the public sanitary and storm water sewer systems. FOG that escapes an improperly maintained grease interceptor may result in:

- Raw sewage overflowing into the environment
- Raw sewage backing up into your business
- Expensive cleanup, repair and replacement of damaged property
- High operating and maintenance costs
- Unpleasant odors

You may be subject to fines and costly cleanup charges if FOG from your establishment causes blockages, sewer overflows or pollution of the storm sewer system and local creeks.



Best Management Practices:

- Do NOT pour grease, syrup, batter, gravy, or other FOG into sinks, floor drains, mop sinks, kitchen sinks, hand sinks or any other indoor drain.
- Manually remove all FOG and food residue from dishes, cookware and utensils. Dispose of the food waste in a trash receptacle.
- Do NOT dispose of FOG by pouring substances into the storm sewer system.
- Use strainers in the sink and floor drains to prevent food particles from entering the sanitary sewer system.
- Inspect your grease interceptor regularly, and be sure it is cleaned out often.
- Educate employees about these practices and the importance of preventing FOG from entering the sanitary sewer system.
- Post "NO GREASE" signs above all kitchen, mop and hand sinks as a reminder to all employees.



Links

For more information on FOG, please contact SD1's Industrial Pretreatment Department at 859-331-6674, or visit www.sd1.org/fog.

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Grease Traps

A grease trap is a common form of GCE that is typically located under the sink. These smaller units must be designed correctly, sized effectively and installed properly to comply with SD1 criteria.

Grease traps are commonly cleaned out by Food Service Establishment (FSE) employees or certified waste haulers. The entire contents of the grease trap must be completely emptied. Any liquid emptied by FSE employees must be cycled back through the grease trap; while all solids can be disposed of in the trash. Certified waste haulers will take the waste to an approved disposal site. If your facility has been issued an SD1 Food Service Establishment Discharge Permit, please review your permit for cleaning frequency requirements and procedures.

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- Do NOT dispose of FOG by pouring substances into the storm sewer system.
- Use strainers in the sink and floor drains to prevent food particles from entering the sanitary sewer system.
- Inspect your grease trap regularly, and be sure it is cleaned out often.
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