

BEST MANAGEMENT PRACTICES

1. Maintain grease interceptor in accordance with the 25% rule.
2. Recycle waste cooking oil. Do NOT pour down sinks or any drains. Do NOT pour into any storm drains or onto the ground.
3. "Dry wipe" and scrape all pots, pans, and plates into a recycling container to remove residual oil, grease, and food particles.
4. Use strainers in sink drains and floor drains. Periodically empty contents into recycling container.
5. Post "No Grease" signs above sinks.
6. Educate and train employees on grease control.
7. If an oil or grease spill occurs: Clean up using a dry, oil-absorbing material or use ice. Do NOT wash into any drains.
8. Food grinder use is prohibited due to build up of solids in the grease interceptor.
9. Keep records of interceptor pumpings and cleanings.



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GREASE INTERCEPTOR MAINTENANCE GUIDE

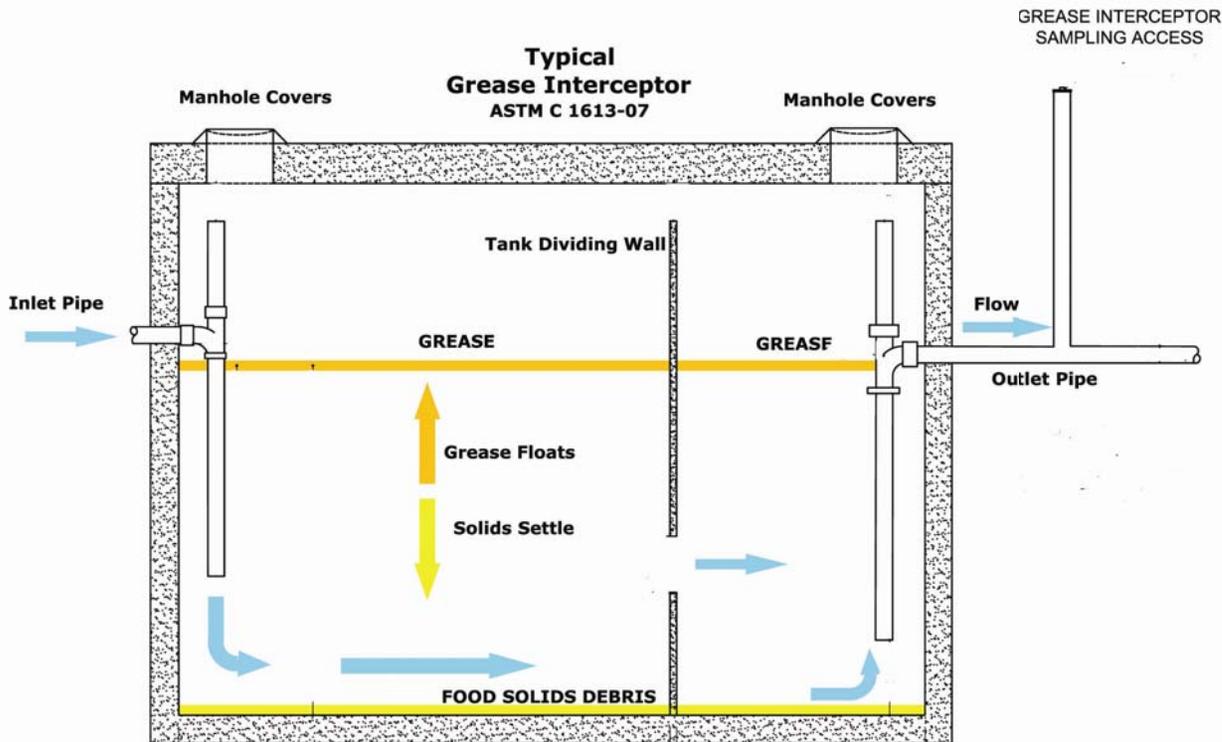


Proper grease interceptor maintenance is necessary to prevent sewer interference, blockages, and sanitary sewer overflows.



Fats, Oils and Grease (FOG) discharged from food service establishments cause blockages in sewer lines. Proper grease interceptor maintenance is necessary to prevent these blockages, which may result in sanitary sewer overflows.

here's how:



Required Grease Interceptor Maintenance

Clean and pump complete contents of interceptor at a minimum of every 90 days. Some facilities may need to clean monthly or every two months to prevent exceeding 25% of capacity of interceptor with grease and food solids. Check with your grease waste hauler to determine if your interceptor pump frequency needs to be 30, 60, or 90 days.

Make sure that complete contents of interceptor are pumped. No partial pumping (grease layer only) is allowed. Contact your grease waste hauler to make sure complete contents are pumped.

Keep records on site of interceptor pumping and cleaning for inspectors. Pump records must include date pumped, volume pumped, and grease waste hauler ID information.

Correct any deficiencies, especially any missing outlet T's or deterioration of the interceptor.

Do NOT dump any oils or grease into floor drains, kitchen sink drains, mop sinks, sanitary sewer connections, or stormwater drains. Properly dispose of oils and grease in recycle bins or containers.

Review the Best Management Practices (BMPs) located on the back of this brochure with all employees.



No Outlet T Installed

Allows FOG to be discharged which causes sewer blockages.



Proper Outlet T Installation

Prevents FOG discharge.

25% Rule: Grease control device must be cleaned before volume of floating grease and settled solids reaches 25% of tank volume.