

# 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 grates or onto the ground.
3. "Dry wipe" and scrape all pots, pans, and plates into a trash container to remove residual oil, grease, and food particles.
4. Use strainers in sink drains and floor drains. Periodically empty contents into trash 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 drains.
8. Food grinder use is discouraged due to build up of solids.
9. Keep records of interceptor pumpings or cleanings.

VIEW A COMPLETE LISTING OF PERMITTED GREASE INTERCEPTOR WASTE HAULERS AT [www.HRSD.com](http://www.HRSD.com).

For more information please contact:

Hampton Roads Planning District Commission | (757) 420-8300 | [www.FatFreeDrains.com](http://www.FatFreeDrains.com)

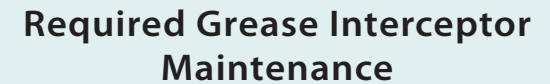
# GREASE INTERCEPTOR MAINTENANCE GUIDE



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



# here's how:



- 

Allows FOG to be discharged which causes sewer blockages.



PVC schedule 40, to within 12" of the tank bottom prevents FOG discharge.

- A.** Inlet pipe to be 2" - 4" above outlet
- B.** Inlet pipe to terminate 2/3 depth of water level
- C.** Outlet pipe no smaller than inlet pipe, minimum 4"
- D.** Minimum depth of liquid 30"
- E.** Opening to be 50 square inches minimum with 5" depth; placed in middle, 25% of distance from bottom of tank to water line