

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.

For more information please contact:

Hampton Roads Planning District Commission | (757) 420-8300 | www.FatFreeDrains.com

GREASE INTERCEPTOR MAINTENANCE GUIDE

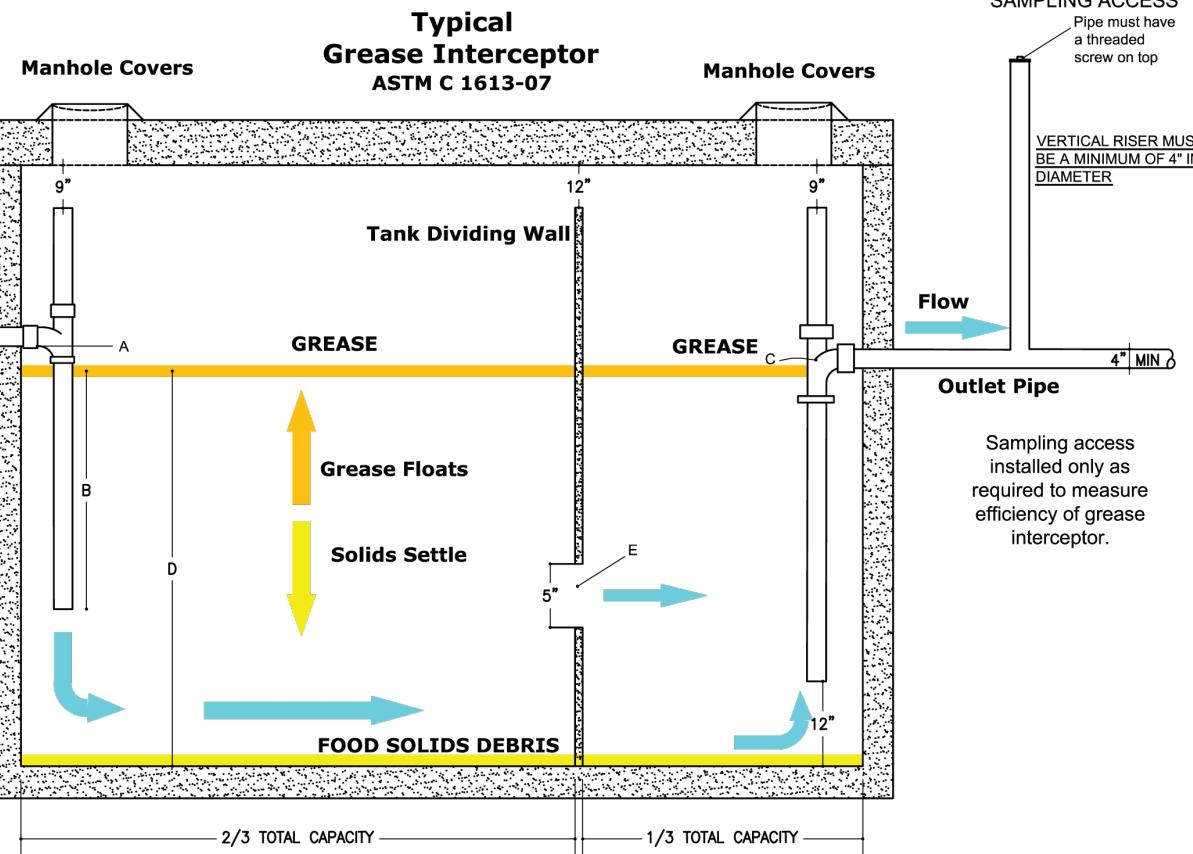


Proper grease interceptor maintenance is necessary to prevent sewer line interference, blockages, and sanitary sewer overflows.



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 result in sanitary sewer overflows.

here's how:



No Outlet T installed

Allows FOG to be discharged which causes sewer blockages.



Proper Outlet T installation

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

NOTE: If the outlet T cannot be seen during grease waste hauler pumping and there is no access manhole over outlet T, then an access manhole must be installed.

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

- 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

Required Grease Interceptor Maintenance

1. Clean or 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.
2. 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.
3. Keep records on site of interceptor pumping or cleaning for inspectors. Pump records must include date pumped, volume pumped, and grease waste hauler ID information.
4. Correct any deficiencies, especially missing outlet T or deterioration of the interceptor.
5. Do NOT dump any oils or grease into floor drains, kitchen sink drains, mop sinks, sanitary sewer connections, or storm water grates. Properly dispose of oils and grease in recycle bins or containers.
6. Review the Best Management Practices (BMPs) located on the back of this brochure with all employees.