

**fats,**

**oils,**

**and grease**

## ***Benefits From Controlling Your Grease***

### **Reduces blockages and overflows that result in:**

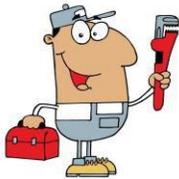
- Health code violations
- Property damage
- Insects and rodents
- Expensive plumbing and repair bills
- Grease related maintenance and repairs on city sewer lines

### **Prevents:**

- Grease, oil, and other pollutants from getting into lakes, rivers, and streams
- Fines from regulatory agencies

### **Protects:**

- The City's Wastewater Treatment Facility
- The environment, natural resources, and public waterways



## ***Best Management Practices (BMPs)***

- Dry wipe or scrape grease and food scraps from trays, plates, utensils, pots, pans, or other surfaces, before you rinse or wash.
- Install and use screens or strainers on sinks and floor drains to prevent solids from going into the drains.
- Avoid chemicals or additives that claim to dissolve grease. These will only send the problem farther down the pipes.
- Clean and maintain fry hoods and filters. Improperly cleaned and maintained fry hoods and filters will cause grease and oil droplets to accumulate on roof tops and walls. The grease and oil will wash into storm drains during a rain and will get into natural waterways, polluting the water.
- Never pour grease or fry oil down any drain.

## ***Maintenance***

- Keep a maintenance log to record the date and who cleaned the grease trap.
- Cleaning your grease trap frequently will reduce odors and minimize cleaning time involved.
- Avoid garbage disposals. Garbage disposals increase solids and require a solids interceptor or larger grease trap to be installed.
- Use BMP's and recycle your grease and fry oil. Contact a recycling company or rendering company for a recycling container.
- Outside grease recycling containers should be more than 20 feet away from storm drains and covered properly to prevent rainwater from entering.
- All grease traps must be cleaned regularly. Your cleaning schedule will depend on the size of your grease trap and the amount of grease and solids that go down your drains.
- Determine your cleaning frequency.

For Interior grease traps: The grease trap should be cleaned out before the total amount of oil, grease, and settled solids take up 25% of the grease trap.  
*Example: If the grease trap is 10 inches deep, the maximum total amount of grease, oil and settled solids would be 2 ½ inches.*

For Exterior grease traps: The grease trap should be pumped out before the total amount of oil, grease and settled solids take up approximately 40 percent of the grease trap.

- Check to make sure the grease trap has been pumped out completely after each service.

## ***Prevent Blockages from Happening to You***

- Have a properly sized and operating grease trap/interceptor.
- Limit the amount of grease, oil, and solids that go down your drains by using Best Management Practices.
- Monitor and perform necessary maintenance activities regularly.  
*Most blockages and backups are caused by grease or are grease related and can be prevented.*