Managing
FATS, OIL and GREASE
"It's Easier than YOU Think!"

THE WRONG WAY
La Forma Incorrecta

1

Do not pour cooking residue directly into the drain.

No tire residuos de cocinar directamente en el desagüe.

2

Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el moledor de comida.

3

Do not pour waste oil directly into the drain.

No tire aceite usado directamente en el desagüe.

4

Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desagüe.

THE RIGHT WAY
La Forma Correcta

1

Wipe pots, pans, and work areas prior to washing.

Limpie las ollas, sarténes, y áreas de trabajo con una toalla antes de lavarlos.

2

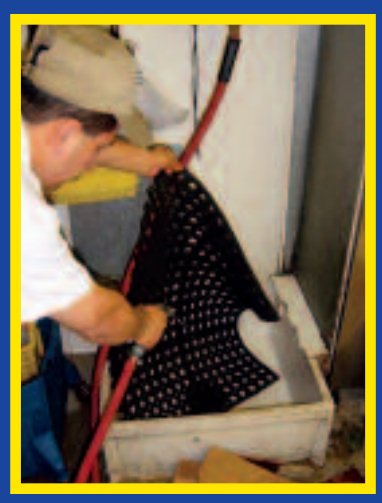
Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.

3

Collect waste oil and store for recycling.

Junte el aceite usado y guárdelo para que sea reciclado.



4

Clean mats inside over a utility sink.

Limpie los tapetes de piso dentro de una tina o fregador.

Courtesy of Sanitation Districts of Los Angeles County and City of San Jose

Fallbrook Public Utility District

KEEP GREASE OUT OF THE SYSTEM

Grease Trap Maintenance

What is the Purpose of a Grease Trap?

- A grease trap is designed to separate Fats, Oils, and Grease (FOG) and solid food waste from your kitchen wastewater.
- Buildup of FOG and solid food waste in your plumbing may cause blockages in either your plumbing or the sanitary sewer lines. This can lead to an overflow into your building, a neighbor's building, streets, or the environment. It is important to clean your grease trap regularly.

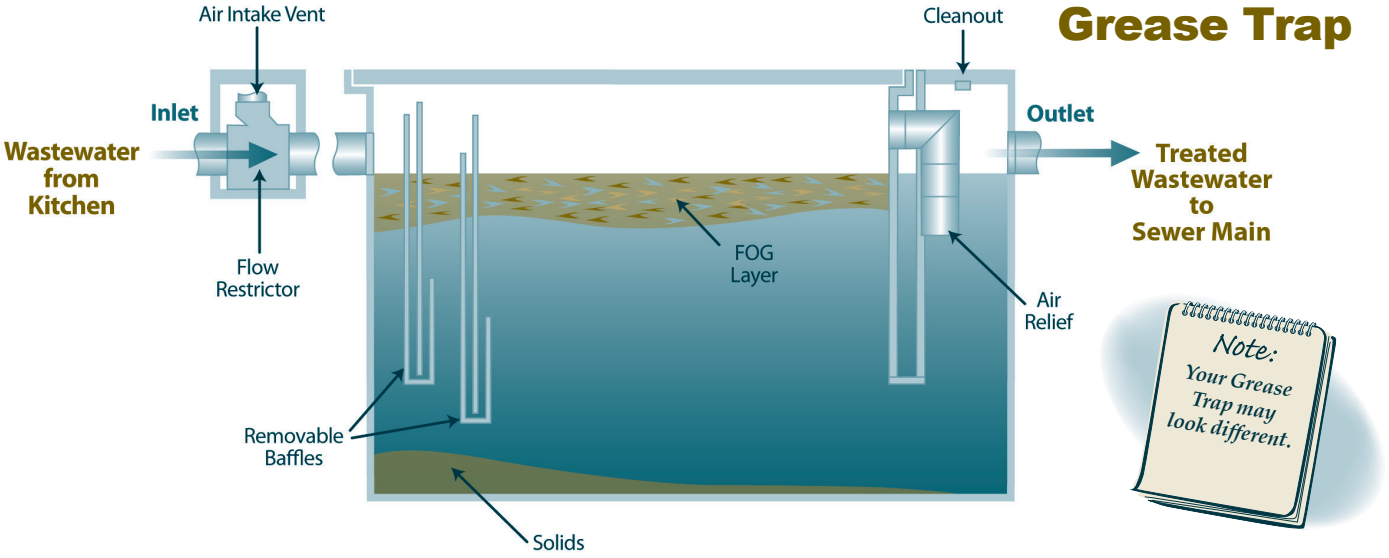
Cleaning Frequency

- Grease traps shall be cleaned **at least once every 30 days**. More frequent cleaning may be necessary if:
- Your sinks are draining slowly, possibly due to buildups in the trap.
- Water levels in the trap or floor drains are high, possibly due to grease-related blockages in your plumbing.
- The grease trap smells bad because solids are filling the bottom of the trap quickly.
- Your trap is not sized correctly for your restaurant operations, menu, or number of meals served.

Common Problems Leading to Grease Trap Repair or Replacement

- Grease trap installed backwards, without flow controls, or otherwise in violation of plumbing codes or manufacturer specifications.
- Missing or damaged parts, such as the removable baffle plates.
- Leaks due to rust holes or punctures in the walls or floors.
- Illegal connection to the dishwasher or garbage grinder to the grease trap.

Grease Trap



Grease in the system causes problems in storm drains and sanitary sewers — and increases your operating costs.

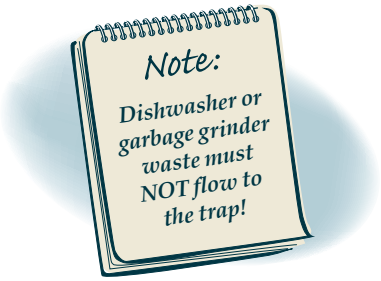
You must maintain records on site for a minimum of three years. See the FPUD FOG Ordinance more information.

Discharging used cooking or deep fryer oil, rotisserie fat, or solid food waste into kitchen sinks, mop sinks, and floor drains in your kitchen that are connected to the **sanitary sewer system** *is a violation of your local sewer use ordinances.*

Discharging anything, including oil, grease waste, wash water, or rinse water to the **storm drain system** *is a violation of the local sewer use ordinance.*

Kitchen Best Management Practices (BMPs)

- Scraping grease and food waste to the garbage before washing dishes will minimize the amount of grease and solids going into the grease trap and will often improve trap performance.



Tips on Routine Grease Trap Maintenance

- To ensure proper maintenance, we recommend using a professional grease hauling company.
- Cleaning consists of emptying the entire trap, including FOG, wastewater, and solid food waste; making sure the removable baffle plates and parts are thoroughly cleaned and replaced properly after each cleaning.
- Keep a maintenance log sheet posted near the grease trap if you self-clean the trap.
- Melt ice in the sink plumbed to the grease trap an hour or two before cleaning. This helps cool and harden the grease in the trap, making cleaning easier and reducing odors.
- Have an extra gasket available for your grease trap lid and use allen screws (which resist stripping) to secure the lid.
- Run your hood fans during cleaning to reduce odors.
- Call a plumber to snake or hydro-flush your sewer lateral (plumbing) pipes to the street periodically to remove any blockages.
- If you choose to self-clean your grease trap, please see the "How to Clean Your Grease Trap" poster for guidance.

Courtesy of the City of San Jose Environmental Services

Fallbrook Public Utility District

KEEP GREASE OUT OF THE SYSTEM

Grease Interceptor Maintenance

What is the Purpose of a Grease Interceptor?

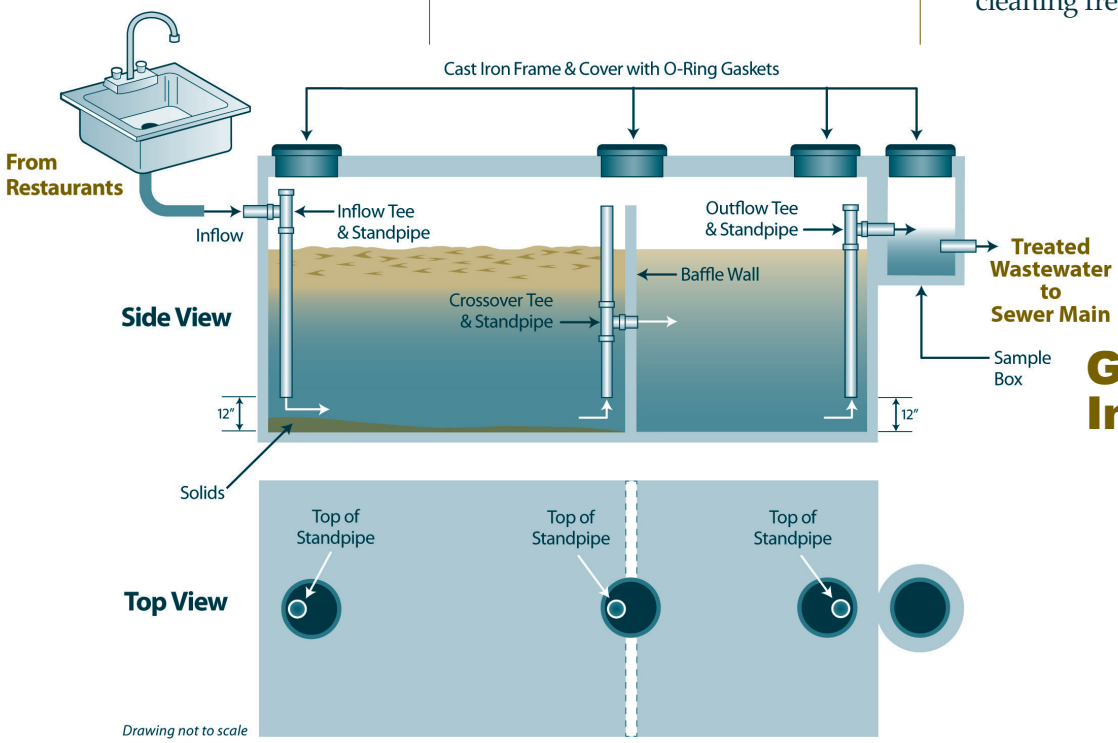
- A grease interceptor is designed to separate Fats, Oils, and Grease (FOG) and solid food waste from your kitchen wastewater.
- Buildup of FOG and solid food waste in your plumbing may cause blockages in either your plumbing or the sanitary sewer lines. This can lead to a sanitary sewer overflow into your building, a neighbor's building, streets, or the environment. It is important to clean your grease interceptor regularly.

Cleaning Frequency

- Grease interceptors shall be cleaned **at least once every 90 days.** More frequent cleaning may be necessary to keep your interceptor operating properly.

Standards for Evaluating Grease Interceptors

- Manhole and sample box lids should be easily removable for cleaning and inspections.
- The baffle wall and all three standpipes must be in place and unbroken, above and below the water and grease levels.
- If any standpipes are under water or grease, they must be raised above the grease level. High water or grease level could result from a blockage in the downstream pipes.
- Downstream blockages could indicate inadequate interceptor cleaning frequency.



Grease Interceptor

Grease in the system causes problems in storm drains and sanitary sewers — and increases your operating costs.

You must maintain records on site for a minimum of three years. See the FPUD FOG Ordinance more information.

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Discharging anything, including oil, grease waste, wash water, or rinse water to the **storm drain system** *is a violation of the local sewer use ordinance.*

Kitchen Best Management Practices (BMPs)

- Grease and solid food waste can build up inside the interceptor and may cause the interceptor to operate less efficiently.
- Scraping grease and food waste to the garbage before washing dishes will minimize the amount of grease and solids going into the grease interceptor and will improve interceptor performance.

Tips on Routine Grease Interceptor Maintenance

- The pumping service should wash and scrape all sides, standpipes, and surfaces inside the interceptor and completely pump out all contents.
- The pumping service shall not decant (return) wastewater back into the interceptor; the grease concentration in interceptor wastewater is very high.
- Make sure your pumping service cleans the sample box and effluent standpipe of the interceptor. You may need to pump more often if you see fresh grease being discharged into your sample box.
- Require the pumping service to show the disposal destination for your waste on the pumping invoice. Your business may be liable for any illegal dumping or discharge of waste from your facility.
- Do visual inspections after pumping services are performed or when plumbers snake or hydro-jet plumbing or laterals to make sure the interceptor standpipes are not damaged.
- Keep grease interceptor pumping records on site for a minimum of three years. Refer to the Grease Control Device Maintenance Recordkeeping sheet for more information.

KEEP GREASE OUT OF THE SYSTEM

Proper Cleaning and Rinse Water Disposal for Exhaust Hoods, Filters, Ducting, Roof Fans, and Floor Mats

Cleaning Exhaust Hoods and Exhaust Hood Filters On Site

- Dry-wipe and scrape grease off of all surfaces before washing.
- Empty and clean the grease collection trays located inside of the exhaust hoods regularly.

Cleaning Exhaust Hood Filters Off Site

- The business owner may choose to use professional services to exchange dirty exhaust hood filters for clean ones.

Whether you contract with a professional service, perform the cleaning yourself, or do both, you are liable for any illegal disposal of waste or rinse water resulting from cleaning your exhaust hood, filters, ducting, and roof fans. This includes any cleaning that occurs off site.

Cleaning Frequency

- Check your lease agreements and fire insurance policies to determine the minimum frequency that you must clean your equipment.
- More frequent cleaning may be necessary if grease collects quickly.

Cleaning Exhaust Ducting and Rooftop Exhaust Fans

- Do not allow wash and rinse water to go into downspouts.
- Do not leave pooled wash and rinse water on the roof.
- Collect the wash and rinse water and discharge to the sanitary sewer drains inside your business.

Never clean exhaust hoods or filters outdoors where wash water may flow to a storm drain.

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Proper Disposal of Filter Bath Solution

- Used bath solution from soaking exhaust hood filters (both hazardous and non-hazardous) should be taken to an off-site disposal facility. You and your property manager are liable for any illegal disposal of your waste.

Proper Disposal of Water from Equipment Cleaning

- Do not dispose of the concentrated solution, wash water, or rinse water from cleaning or degreasing equipment or exhaust hood surfaces into sinks leading to a grease trap or mechanical grease removal device.
- Do dispose of the concentrated solution, wash water, or rinse water into a mop-sink, sink, or floor drain connected directly to the sanitary sewer system.
- Do dispose of wastewater from steam cleaning without chemicals to a grease trap or mechanical grease removal device.
- Do not pour concentrated chemicals into sinks, mop sinks, or floor drains plumbed to grease control devices. This may cause liquefied grease to escape the grease control device and could cause a blockage in your drainage system.

Proper Disposal of Water from Cleaning Floor Mats

Wash water from cleaning floor mats must never flow out the back door, onto the parking lots, into a gutter, or into a storm drain. Clean mats:

- In a mop sink or near a floor drain, or
- Outside in a designated area that flows to a sanitary sewer drain, or
- In a garbage can; then dispose of the wash water into a mop sink.

KEEP GREASE OUT OF THE SYSTEM

Prohibitions on using Chemicals, Enzymes, or Bacteria in Grease Traps and Interceptors

Chemicals: the use of chemicals to clean grease traps or interceptors is strictly prohibited because:

- Local sewer use ordinances prohibit the use of chemicals as a method to remove grease from your grease trap or interceptor.
- Cleaners, solvents, caustics, or other chemicals cannot be used to dissolve accumulated grease from your grease trap or grease interceptor. These chemicals cause grease to flow out of your trap or interceptor in violation of local ordinances. The grease may deposit on sewer pipes downstream of your business, obstructing them and contributing to sewer overflows.

Enzymes: the use of enzymes to clean grease traps or interceptors is strictly prohibited because:

- Whether produced synthetically or from animals, enzymes cannot be used to dissolve grease from your grease trap or interceptor.
- Enzymes can temporarily alter the chemical form of the grease, allowing it to dissolve into the water. However, the altered grease may reform into solid matter downstream from your business, obstructing sewer pipes.

Bacteria: the use of bacteria to clean grease traps or interceptors is strictly prohibited because:

- Bacteria need a reliable environment to grow and are sensitive to changes in temperature, pH, oil and grease loading, water flow changes, etc. It is difficult to maintain the conditions necessary for bacteria to thrive in a kitchen environment. Biological expertise and ongoing sampling are often needed for bacteria to be sustainable.
- Even if bacteria survive and flourish, their effectiveness in removing grease is limited. "Partially eaten" (i.e., not broken down completely) grease may still enter the plumbing and over time reform into solid matter downstream, obstructing the sewer pipes.

Grease in the system causes problems in storm drains and sanitary sewers — and increases your operating costs.

Per the sewer use ordinance:

"No person shall discharge...any substance of any kind whatsoever tending to obstruct or injure the sanitary sewer system, or to cause a nuisance or hazard, or which will in any manner interfere with the proper operation or maintenance of the sanitary sewer system."

In general...

- Greasy wastewater may not be discharged to the sanitary sewer system unless it has been treated using a grease trap or interceptor approved by the Environmental Services Department.
- Floating or solid grease matter must be physically removed from your grease removal device by pumping, scraping, scooping, etc.
- Maintain your grease trap and interceptor in efficient operating condition by regular removal of accumulated grease.
- The minimum cleaning frequency required for grease interceptors installed in food service facilities is once every 90 days. However, more frequent cleaning may be necessary.
- The minimum cleaning frequency required for grease traps installed in food service facilities is once every 30 days. However, more frequent cleaning may be necessary.