



Grease Interceptor Maintenance

Introduction

Grease interceptors are large underground vaults that remove fats, oils and grease (FOG) from wastewater before it enters the sewer. Interceptors are one of the most effective grease removal devices for food service establishments (FSEs). Grease interceptors require routine maintenance to keep FOG from entering the sewer system and causing sewer system overflows.

Wastewater enters the interceptor from kitchen drains, and is slowed down so solids can settle to the bottom. Grease, being less dense than water, floats to the top. The grease interceptor must be pumped completely, at a minimum, every six months. The greasy content of the interceptor pumped out is known as “brown” grease and is generally disposed of by a waste hauler, but may become part of renewable energy sources in the future. The required maintenance frequency for grease interceptors may be significantly reduced by following proper grease disposal practices (see Proper Disposal of Fats, Oils and Grease BMPs instruction sheet). New FSE’s and remodeled FSE’s may be required to install a grease interceptor. Refer to the City of Folsom’s Municipal Code to find out if a grease interceptor is required for your new or remodeled FSE.

Maintenance

Maintenance of interceptors includes removing all of the liquids and solids and disposing of the materials in accordance with all federal, state and local laws. A rule of thumb is to clean the interceptor when 25 percent of the total volume is a combination of grease and solids. Consult with a reputable Grease Hauler to determine the appropriate maintenance schedule for your business.

The interceptor must be pumped out completely at a minimum of once every six months. Waiting too long to clean an interceptor can create an odor problem and/or result in grease accumulating downstream in the sewer system. Dishwashers must not be plumbed to grease interceptors.

Disposal of Grease Interceptor Waste

Removal and disposal of solids and liquids from a grease interceptor must be performed by a licensed Grease Hauler. When possible, witness the Grease Hauler completely pumping out all liquids and solids from the interceptor.

Maintenance Records

The licensed Grease Hauler should record the date, volume of grease and liquid removed and provide a receipt. Keep receipts from California Department of Food and Agriculture licensed Grease Haulers for three years to demonstrate proper interceptor maintenance.

If An Overflow Occurs

If an overflow occurs we recommend you take the following actions:

- Stop the flow of water into kitchen drains that empty into the interceptor by turning the faucet(s) off.
- Stop any flow to a storm drain using absorbent materials, such as dirt, and cleanup overflows.
- Contact the City of Folsom at 916-461-6181 as soon as possible
- Call a plumber to inspect sewer lines, verify the interceptor is working properly and clean up the spill.
- Never use water to hose or spray fats, oils and grease (FOG) spills into a storm drain.
- When cleaning a small spill yourself, use absorbent materials, placing the used materials in a separate sealed plastic bag before throwing away.
- Clean sewer lines from the interceptor outlet to the main sewer line, in addition to cleaning the lines from the building to the interceptor. This maintenance is typically done by a plumber.
- Prevent outdoor grease overflows from impacting public health and the environment, including storm drains, by properly disposing of FOG and maintaining your grease removal device.