

# Grease Interceptor Maintenance

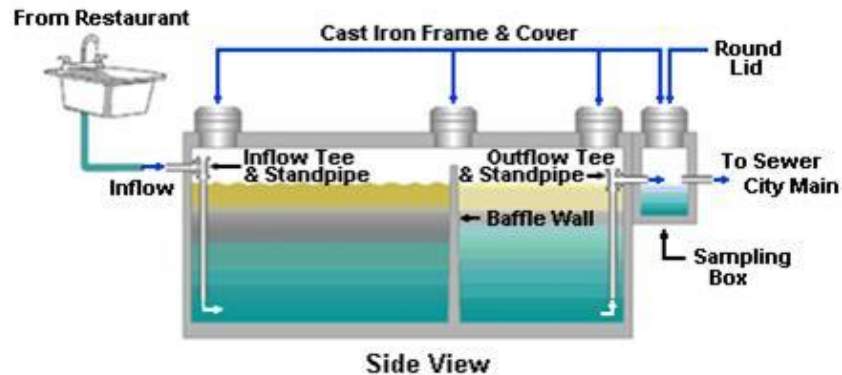
*Maintenance of your grease interceptor is required as a condition of your permit and to assure that the unit works properly.*

## Why do you need a grease interceptor?

A grease interceptor removes fats, oils, and grease that coat city sewer lines and cause sanitary sewer system overflows. If an overflow occurs, you may be responsible for clean-up costs and property damage.

## How does a grease interceptor work?

Wastewater enters the unit after leaving the kitchen. Most of the floating grease remains at the top while the solids settle at the bottom of the first chamber of the unit (see diagram). Water flows into the second chamber where more solids and grease separate out. The remaining water enters the sample box and then flows out of the unit to the community sewer.



## How often do I need to clean my grease interceptor?

Your permit requires that you clean your interceptor at a regular frequency. An interceptor should be cleaned once grease and solids have reached 25% of the total liquid depth. Your cleaning frequency will depend upon the capacity of your interceptor and the level of kitchen activity at your establishment. If the amount of grease being discharged causes or contributes to a blockage or overflow, your interceptor must be cleaned more frequently. Be sure that your grease hauler is doing a complete pump-out of the unit and checking for repairs during every service\*. Also, make sure your hauler provides you with a receipt to document that your interceptor has been pumped.

\* It is important to scrape and clean the walls and baffles during pump-out to maximize the removal of FOG from the interceptor. The materials removed should be thoroughly vacuumed to prevent biological breakdown and the unwanted release of gas.

## What will an inspector look for during an inspection of my grease interceptor?

An inspector will look to see that you are maintaining and pumping your grease interceptor frequently enough to comply with your permit and preventing grease from discharging to the city sewer. They will ask to see your grease interceptor logs and pumping records, including the dates that the grease interceptor was pumped and by which licensed hauler. Have these records available for the inspector to review.

## What are some Best Management Practices (BMPs) for grease interceptors?

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 into the garbage before washing dishes will minimize the amount of grease and solids going into the grease interceptor and will improve interceptor performance. Installing drain screens at each sink will also help prevent food waste from entering the interceptor.



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