

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 wastewater
- ♦ Buildup of FOG and solid food waste in plumbing can cause blockages in sanitary sewer lines that can lead to sanitary sewer overflows into the street, into buildings, homes, or the environment.
- ♦ Regular grease interceptor maintenance can help prevent these issues.

GREASE INTERCEPTORS CLEANING FREQUENCY

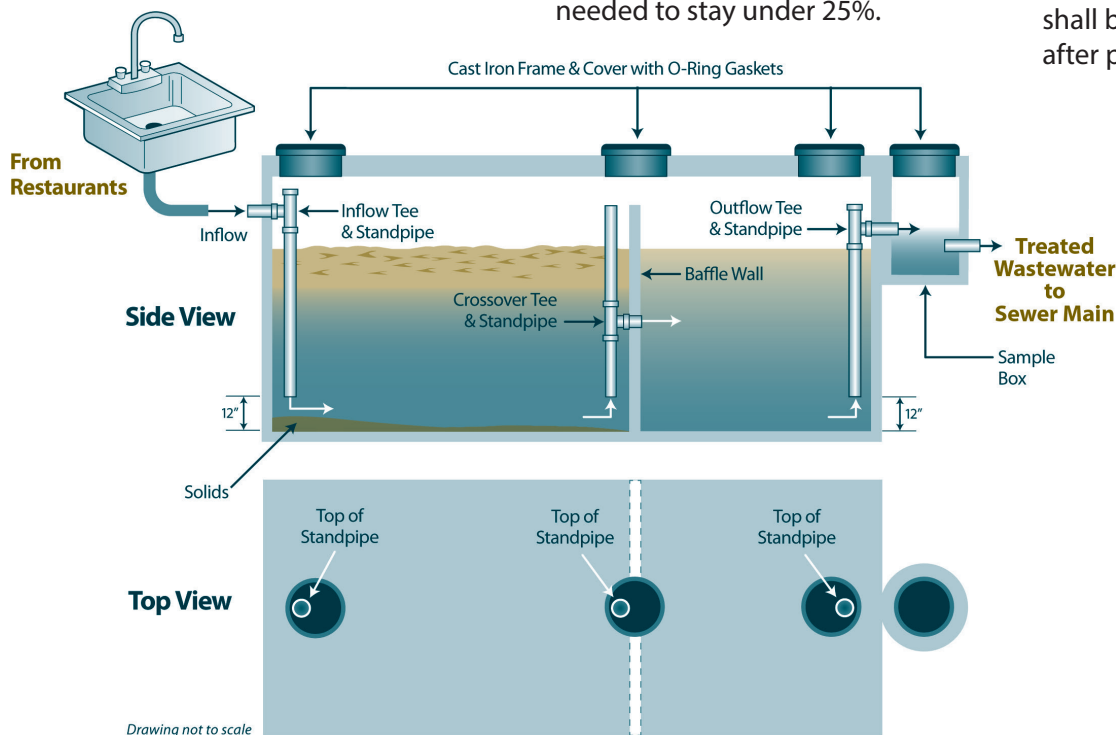
- ♦ Grease interceptor must be cleaned **at least once every 90 days** or more often as needed.

THE 25% RULE

- ♦ Pump out and clean the grease interceptor when the final chamber is **twenty-five (25%)** full of FOG and food solids **OR** within 90 days of the last cleaning, whichever comes first.
- ♦ Adjust cleaning frequency as needed to stay under 25%.

STANDARDS FOR GREASE INTERCEPTORS

- ♦ Manhole lids must be easily removable for cleaning and inspection.
- ♦ Baffle walls must be intact and above the grease (top) level.
- ♦ The top of inflow/outflow tees and crossover standpipes must be above the grease level. The bottom of each standpipe must be below the water level and free from blockage.
- ♦ Each chamber must be fully pumped out, with baffles and walls washed. No wastewaters shall be returned to the device after pumping.



! Dumping of any used oils, deep fryer oils, cooking oils, fats from rotisserie, or any solid food wastes into kitchen sinks, mop sinks, and floor drains that discharge to the **sanitary sewer system** is a violation of the local sewer use ordinances.

FOR MORE INFORMATION, PLEASE VISIT:

WWW.SPOKANECOUNTY.ORG/FOG OR CALL US AT (509) 477-7579



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