



KEEP GREASE OUT OF THE SYSTEM

HYDROMECHANICAL GREASE INTERCEPTOR (HGI) MAINTENANCE

WHAT IS THE PURPOSE OF AN HGI?

- ◇ An HGI 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 maintenance of the HGI can help prevent these issues.

HGI CLEANING FREQUENCY

- ◇ HGIs must be cleaned **at least once every 30 days**, per manufacturer's recommendations, or cleaned more often as needed.

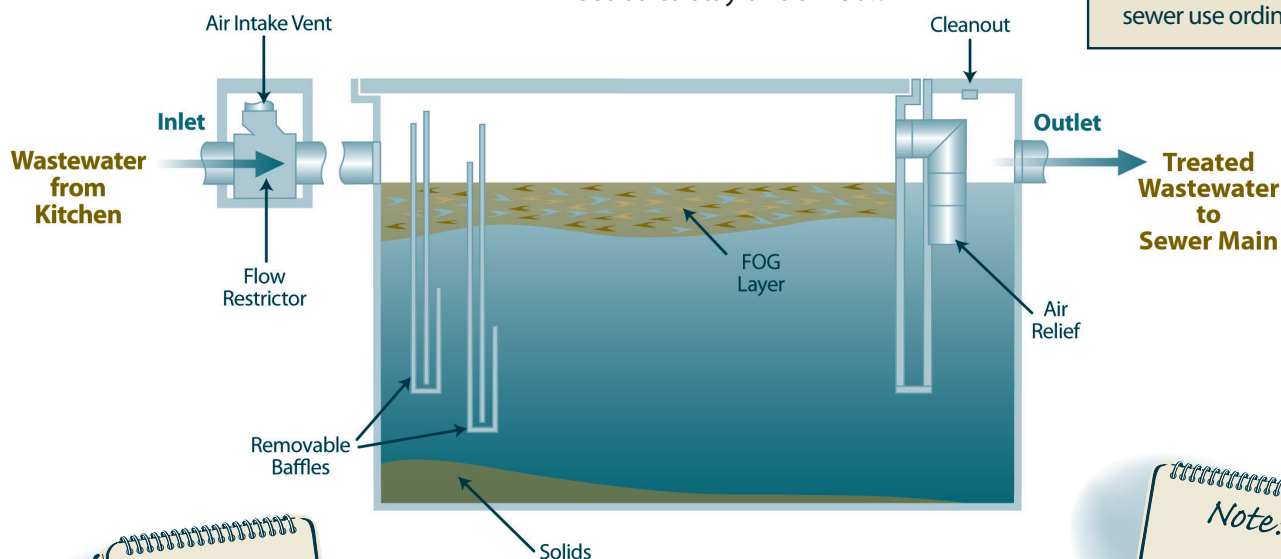
THE 25% RULE

- ◇ Unless specified by the manufacturer, clean the HGI when **twenty-five (25%)** full of FOG and food solids **OR** within 30 days of the last cleaning, whichever comes first.
- ◇ Adjust cleaning frequency as needed to stay under 25%.

BEST MANAGEMENT PRACTICES (BMPS)

- ◇ Soak up grease with paper towels, scrape food waste, and put them in the garbage before washing dishes.

!
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.



Note:
Dishwasher or garbage grinder waste must **NOT** flow to the HGI!

Note:
Your HGI may look different.



FOR MORE INFORMATION, PLEASE VISIT:

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