



Compliance Department

- **Compliance Checklist** • **Inspection Checklist** • **Installation Checklist**

Inspector: Establishment:
 Signature: Address:
 Date: Contact Name:
 Time Inspection Started: Phone:
 Time Inspection Completed:

BMP (Best Management Practice)

Inspection Checklist

Number	Item Description	Field Data (where appropriate)	Compliance Status
1.	The establishment has implemented a training program to ensure that BMPs are followed.		
2	“No Grease” signs are posted in appropriate locations.		
3.	The establishment recycles waste cooking oil and can provide records of this.		
4.	Water temperatures at all sinks, especially the pre-rinse sink before the mechanical dishwasher or the sinks in the three-sink system are less than 60°C. Measure and record temperature.		
5.	The establishment “dry wipes” pots, pans, and dishware prior to rinsing and washing.		
6	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease traps or interceptors.		
7.	Grease trap(s) is cleaned regularly. Note and record the frequency of cleaning.		
8.	Grease trap cleaning frequency is documented on a maintenance log.		
9.	Grease interceptor does not contain greater than 1/3 the depth in grease accumulation. Estimate and record amount of grease in interceptor.		
10.	Grease interceptor does not contain greater than 1/4 the depth in sediment accumulation. Estimate and record amount of sediment in interceptor if possible.		
11.	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.		
12.	Grease and oil storage containers are protected from discharge to storm drains.		



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Installation Checklist

Number	Item Description	Compliance Status
1.	Each grease trap serves not more than four single compartment sinks of the same depth. Grease Trap is sized based upon the number of fixtures discharging to it.	
2.	Grease Traps has a water seal of not less than two inches in depth or the diameter of its outlet, whichever is greater	
3.	No food waste disposal unit or dishwasher is connected to or discharges into any Grease Trap	
4.	Waste from toilets or toilet hand-wash/ urinals do not discharge to the grease interceptor.	
5.	Waste in excess of 60°C is not discharged to any grease trap. (Dishwasher with a minimum temperature of 70°C is not discharged to any grease trap.)	
6.	The vertical distance between the fixture outlets and grease trap weirs is as short as practical.	
7.	Grease Interceptor is as close as practical to the fixtures served.	
8.	Each fixture connected to a grease trap is provided with an approved type flow control or restricting device installed in a readily accessible and visible location. Devices shall be designed so that the flow through the device or devices at no time exceeds the rated capacity of the grease trap or interceptor.	
9.	Each fixture discharging into a grease trap or interceptor is individually trapped and vented in an approved manner.	
10.	Each grease trap and interceptor is fitted to properly vented pipe system to allow air circulation throughout the entire drain system.	
11.	Grease interceptor is easily accessible for inspection and cleaning and access does not require the use of ladders or the removal of bulky equipment.	
12.	Location of grease interceptor is shown on approved building plans. Drawings of interceptor are complete and show all dimensions.	
13.	Grease interceptor is installed Location shall meet the approval of the Local Authority.	
14.	Grease interceptor serves a single business establishment.	

Instructions for form:

1. Completely fill out general information.
2. For items that require some measurement of field data, the inspector should obtain the necessary data or information and record it under the column titled, "Field Data."
3. For all items marked in violation, note the fact that the establishment contact was notified of the violation and the contact's response.

An entry should be made for each item using the following codes:

- "C" – Compliance with the item
- "V" – Violation of the item (provide explanation in the notes)
- "NA" – Not applicable (provide explanation in the notes)
- "NC" – Not checked (provide explanation in the notes)

Property of Aluline Compliance Department



Compliance Check List

Frequently Asked Questions About Grease:

- **Is Grease/Oil a problem?**
- **What is a Grease Trap and how does it work?**
- **What is a Grease Interceptor?**
- **How do I clean my Grease Trap?**
- **Can you recommend a maintenance schedule?**
- **Do I have a Grease Trap?**
- **Do I need a Grease Trap?**
- **Is the Grease Trap I have adequate?**
- **What if I don't install a Grease Trap?**
- **Who determines if I need a Grease Trap or Interceptor?**
- **How can I get in compliance?**
- **What are the criteria for inspecting Grease Traps?**

Is Grease/Oil a problem?

In the sewage collection and treatment business, the answer is an emphatic YES! Grease/Oil is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution.

Large amounts of oil and grease in the wastewater (FOG) cause trouble in the collection system pipes. It decreases pipe capacity and, therefore, requires that piping systems be cleaned more often and/or some piping to be replaced sooner than otherwise expected. Oil and grease also hamper effective treatment at the wastewater treatment plant adding to operating costs.

Grease/Oil in a warm liquid may not appear harmful. But, as the liquid cools, the grease or fat/oil congeals and causes nauseous mats on the surface of settling tanks, digesters, and the interior of pipes and other surfaces which may cause a shutdown of wastewater treatment units.

Problems caused by wastes from restaurants and other grease-producing establishments have served as the basis for regulations governing the discharge of grease/oil (FOG) to the sewer system. This type of waste has forced the requirement of the installation of preliminary treatment facilities, commonly known as grease traps or interceptors.

What is a Grease Trap and how does it work?

A trap is a small reservoir built into the wastewater piping a short distance from the grease/oil producing area. Baffles in the reservoir retain the wastewater long enough for the grease/oil to congeal and rise to the surface. The grease/oil can then be removed and disposed of properly.

What is a secondary underground Grease Interceptor?

An interceptor is a specially designed tank with a minimum capacity of between 1000 ltr and 3000 ltr located on the exterior of the building. The trap includes a minimum of two compartments, and flow between each compartment is through a fitting designed for grease/oil retention. The capacity of the interceptor provides adequate residence time so that the wastewater has time to cool, allowing any remaining grease not collected by the internal traps time to congeal and rise to the surface where it accumulates until the interceptor is cleaned.

How do I clean my Grease Trap?

Refer to Grease Trap and Interceptor Maintenance.

Can you recommend a maintenance schedule?

All grease interceptors should be cleaned at least once per month. Some establishments will find it necessary to clean their traps more often than twice per month. If the establishment is having to clean it too often, the owner should consider implementing "Removal at Source Programme" or installing a larger trap or interceptor.

Do I have a Grease Trap?

If the establishment is uncertain whether it has a grease trap, the owner should contact the Local Drainage Department or Water/Compliance Company for the community served.

Do I need a Grease Trap?

Any establishment that introduces grease or oil into the drainage and sewage system as this can cause line blockages or hinder sewage treatment must install a grease trap or interceptor. Larger interceptors are usually required for high volume restaurants (full menu establishments operating 16 hrs/day and/or serving 500+ meals per day) and large commercial establishments such as hotels, hospitals, factories, or school kitchens.

Grease traps are required for small volume (fast food or take-out restaurants with limited menus, minimum dishwashing, and/or minimal seating capacity) and medium volume (full menu establishments operating 8-16 hrs/day and/or serving 100-400 meals/day) establishments.

Is the Grease Trap I have adequate?

The regulations requires that Grease Trap have a capacity to meet eu standard or as per Water Companies Compliance Inspectors recommendation. The size of the trap depends upon the number of fixtures connected to it.

The size will also depend largely upon the maintenance schedule. If a grease trap or interceptor is not maintained regularly it will not provide the necessary grease removal. The establishment should work out a specific cleaning schedule that is right for the establishment. All grease traps need to have the grease cleaned out periodically and no one likes to do the job. It is a dirty job. Running extremely hot water down the drain only moves the problem down stream. It does not go away. Catch the grease/oil at the source! This is the most economical means to reduce all costs.

What if I don't install a Grease Trap?

If the establishment uses grease and oil in food preparation, it will eventually encounter a maintenance problem with a blocked drain/sewer line. The blockage can create a sewer backup situation and ultimately a potential health problem in the establishment or further down line to Public. Someone will have to pay for removing the blockage & the subsequent clean-up. If the problem is in the building sewer line, then the establishment has direct responsibility for paying for the clean-up. If the blockage or restriction is in the public sewer main and it can be proven that the establishment is the cause of the blockage, then the establishment may have to pay for the public sewer to be cleaned. Blocking a Public sewer system is also a violation of the regulations & can result in heavy fines, clean-up costs even a jail sentence for perpetrators . Compliance Inspector will report this contravention for action and may also call in Food & Health Inspectors

Who determines if I need a Grease Trap or Interceptor?

When waste pretreatment is required by the Water Company, an approved grease trap or interceptor shall be installed according to the regulations. The rules of the Water Act & Building regulations states clearly that protection of sewer system is property owners responsibility. Your designer will also assist your establishment in determining if a grease trap or interceptor is required. All administrative authorities prohibit the discharge of materials that can solidify and create blockages in the wastewater collection system or treatment plants. The Health Department/Water Companies makes periodic inspections to see that no health problems exist due to improperly maintained grease interceptors. These rules will be enforced if a problem exists.

How can I get in compliance?

The establishment should contact its local Compliance /company/Inspector. The establishment will be asked to provide a risk assessment & drawing showing drainage system & protection installed to protect main public sewer system. This will require approval & stamp of compliance inspector to obtain a permit for the grease trap. This will enable the proper jurisdiction to assist the establishment in cleaning schedules and advise them of any problem showing up in the wastewater collection system. A grease interceptor permit will be required regardless of whether the establishment has an existing trap or is installing a new one.

What are the criteria for inspecting Grease Traps?

All food service establishments suspected of causing problems to the collection system or treatment facilities will be inspected. Some agencies use the following criteria to inspect grease traps:

Percentage of Trap Filled	Trap Condition
25	Good
25 - 50	Fair
>50	Poor

If the trap is in FAIR condition, the establishment should be advised to keep an eye on the maintenance schedule. The cleaning frequency may need to be increased. If the trap is in POOR condition, the establishment should be issued a compliance order to have it cleaned immediately. The establishment should then be required to contact the issuing authority within 30 days to verify that the grease interceptor has been properly cleaned & produce a maintenance plan or contract from approved cleaning contractor.



Compliance Department

Best Management Practices (BMPs)

- Prevent blockages in the Sanitary Sewer System.
- Properly fit Grease Traps and Interceptors to prevent introduction into the Sanitary Sewer System.
- Prevent fats, oil and grease from entering ponds, lakes and streams through the storm drain system.

Prevent Blockages in the Sanitary Sewer System

BMP	Reason	Benefits to Food Service Establishment	Pretreatment Inspection Tips
Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	People are more willing to support an effort if they understand the basis for it.	All of the subsequent benefits of BMPs will have a better chance of being implemented.	Talk to the establishment manager about the training program that he / she has implemented.
Post “No Oil/ Grease” signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.	Check appropriate locations of “No Oil / Grease” signs.
Use water temperatures less than 60°C in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 60°C, but the Best practice advice do-not discharge the dishwasher to Grease Traps.	Temperatures in excess of 60°C will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools.	The food service establishment will reduce its costs for the energy – gas or electric – for heating the water.	Check boiler or hot water heater discharge temperature. Measure the temperature of the hot water being discharged from the closest sink.
Recycle waste cooking oil.	There are many waste oil recyclers One National Organization A.C.O.R.N. Will advise on members in your area.	The food service establishment will be paid for the waste material and this may reduce cost of disposal.	Obtain waste disposal records Confirm records with waste recycle company.

Prevent Blockages in the Sanitary Sewer System

BMP	Reason	Benefits to Food Service Establishment	Pretreatment Inspection Tips
“Dry wipe” pots, pans, and dishware prior to dishwashing.	The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By “dry wiping” and disposing in garbage receptacles, the material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.	Observe dishwashing practices.
Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for Composting. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by designated waste disposal companies.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.	Inspect grease traps and interceptors for food waste accumulation. Confirm the recycler or solid waste removal company with the establishment manager.



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Properly Maintain Grease Traps and Interceptors to Prevent Introduction into the Sewer System

BMP	Reason	Benefits to Food Service Establishment	Pretreatment Inspection Tips
<p>Witness all grease trap or interceptor cleaning/ maintenance activities to ensure the device is properly operating.</p>	<p>Grease trap/interceptor cleaning companies may take shortcuts. If the establishment manager inspects the cleaning operation and ensures it is consistent with the procedures in the section on Grease Trap and Interceptor Maintenance they are more assured of getting full value for their money.</p>	<p>The food service establishment will reduce its costs for the energy – gas or electric – for heating the water.</p>	<p>Check boiler or hot water heater discharge temperature.</p> <p>Measure the temperature of the hot water being discharged from the closest sink.</p>
<p>Clean under-sink grease traps regularly.</p> <p>If grease traps are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased.</p>	<p>Under-sink grease traps have less volume than grease interceptors.</p> <p>Weekly cleaning of under-sink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor.</p> <p>If the establishment does not have a secondary grease interceptor, and the under-sink grease trap is the only means of preventing grease from entering the sanitary sewer system when the maintenance is not adequate the Water Company may require installation of a Secondary grease interceptor.</p>	<p>Regular cleaning by staff using sinks will encourage less debris from being discharged into traps.</p> <p>This will extend the length of the cleaning cycle for grease interceptors that the establishment maintains.</p>	<p>Visually inspect the contents of the under-sink grease trap. Inspect cleaning records.</p>

Properly Maintain Grease Traps and Interceptors to Prevent Introduction into the Sewer System

BMP	Reason	Benefits to Food Service Establishment	Pretreatment Inspection Tips
<p>Clean Grease Interceptors routinely.</p>	<p>Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly.</p> <p>The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.</p>	<p>The food service establishment will reduce its costs for the energy – gas or electric – for heating the water.</p>	<p>Interceptor should have no more than 1/3 the depth as grease, and,</p> <p>Interceptor should have no more than 1/4 the depth as sediment, and</p> <p>No more than 25% of the depth should be a combination of grease (top) and sediment (bottom).</p>
<p>Keep a maintenance log.</p>	<p>The maintenance log serves as a record of the frequency and volume of cleaning the interceptor.</p> <p>It is required by the pretreatment programme to ensure that grease trap / interceptor maintenance is performed on a regular basis.</p>	<p>The maintenance log serves as a record of cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce cost.</p>	<p>Inspect maintenance log.</p> <p>Provide the establishment with a sample maintenance log if it does not have one.</p> <p>Confirm the maintenance log has the waste disposal company identified.</p>



Compliance Department

Prevent Fats, Oil, and Grease From Entering Rivers, Lakes, Creeks Through the Storm Drain System			
BMP	Reason	Benefits to Food Service Establishment	Pretreatment Inspection Tips
Cover outdoor grease and oil storage containers. Bund to ensure no oil can enter surface water drain.	Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow will eventually reach the stormwater system and nearby streams.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain might also result in legal/action/ penalties or fines.	Observe storage area for signs of oil and grease. Inspect containers for covers. Remove covers to ensure containers have not overflowed and do not have excess water.
Locate oil /grease disposal and storage containers and keep away from storm drain inlets.	The farther away from the drain, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to the waste bins, as well as oil and grease that may “ooze” from the waste bins.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain might also result in legal penalties or fines.	Observe storage area for signs of oil and grease. Inspect the closest drain for signs of accumulated grease and oil.
Use absorbent pads or other material in the storm drain if grease containers must be located nearby.	Absorbent pads and other materials can serve as an effective barrier to grease and oil entering the storm drain system.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain might also result in legal penalties or fines.	Check the nearest gully and drainage areas for signs of grease and oil. Require absorbent pads if the basin is within 20 feet of grease containers, or if there are signs of grease in the catch bund at any distance.
Routinely clean kitchen exhaust system filters.	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain might also result in legal penalties or fines.	Inspect roof (if safely accessible) for signs of oil and grease. Require a maintenance schedule and records for cleaning exhaust filters. Cleaning is usually by washing, which will discharge the grease to the interceptor where it can be controlled.



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Fats, Oil and Grease Haulers and Recyclers

Note: Compliance Dept. Licensed septic haulers not included on this list can also pump out grease traps and interceptors and deliver the waste to wastewater treatment plants. The disposal company must submit a written request to the appropriate regional Compliance office for every new site that they wish to haul from and the Compliance Inspectors for region will approve this action by letter.

Acceptance Criteria	Hauler/Recycler and Location	Phone Number
Picks up and recycles cooking oil. Provides storage container for oil.		
Picks up and recycles cooking oil. Provides storage container for oil.		
Picks up and recycles cooking oil. Provides storage container for oil.		
Picks up and recycles cooking oil. Provides storage container for oil.		
Accepts grease trap/interceptor waste from disposal companies. Has own treatment/reclaim system.		
Pumps out grease traps and interceptors. Picks up and recycles cooking oil. Provides bunded tank for oil.		



Compliance Department

Prohibitions Relating to Discharge of Fats, Oil, and Grease

Do Not	Basis
Do not discharge fats, oil, and grease into sinks/drains/toilets as this will cause an obstruction to the flow in a sewer, or pass through or cause interference at a wastewater treatment facility.	Grease can solidify and trap other solid particles to completely block the wastewater collection system.
Do not discharge grease, improperly shredded garbage, animal guts or tissues, paunch manure, bones, hide, hair, fleshing, or entrails	These materials in combination or alone can cause blockages and other operations and maintenance problems in the wastewater collection and treatment system.
Do not discharge wastewater with temperatures in excess of 60°C to any grease traps. This includes water from mechanical dishwashers that have a minimum required temperature of 70° C.	<p>Temperatures in excess of 60° C will dissolve grease, but the grease can re-congeal and cause blockages further downstream in the sanitary sewer collection system as the water cools.</p> <p>Note: High temperature water, such as from a dishwasher, is discharged to the remotely-located grease interceptor, if there is one. The remote location and the high volume of the interceptor allows the water time to cool so that there is not a problem with dissolving grease and moving it further downstream. The high volume also provides dilution of the detergents in the dishwasher waste.</p>
Do not discharge waste from a food waste disposal unit to any grease traps.	The food waste will greatly reduce the capacity of the grease trap for retaining grease and can cause worse problems with blockages. (Special tanks that can be cleaned by waste disposal truck are advised)
Do not discharge caustics, acids, solvents, or other emulsifying agents.	<p>Though emulsifying agents can dissolve solidified grease, the grease can re-congeal further downstream in the sewer pipework system.</p> <p>Caustics, acids, and solvents can have other harmful effects on the wastewater treatment system and can be a hazard to employees working in the wastewater distribution system.</p>
Do not discharge fats, wax, grease or oils containing substances that will become viscous between (0°C) and (65°C).	The temperatures shown are temperatures that can occur in the wastewater collection and treatment system. If these substances congeal, solidify, or become too viscous, they can cause blockages and other operations and maintenance problems.
Do not clean equipment outdoors in an area where water can flow to the gutter, storm drain, or street.	Grease and dirt will be washed off the equipment and enter the storm drain system and flow to nearby streams.



Preventing Water Pollution

PROPER HANDLING OF FATS, OILS AND GREASE WATER POLLUTION PREVENTION TIPS FOR THE FOOD SERVICE INDUSTRY.

It's in everyone's best interest to reduce the amount of chemicals, hazardous substances and food wastes that flow into the sewer system. It's good for the earth, it's good for our pocket books and it's good for our communities. Waterways are fragile environmental systems that need our care and protection. Over the last 50 years, local governments and businesses have made tremendous investments in Sewage Treatment Plants to keep pollution out of lakes, streams and rivers. But just because the facilities are in place doesn't mean we can ignore our responsibilities toward our waterways. It's critical that in homes and businesses we pay attention to the impact of our actions on water quality.

Sewer Systems

The fundamental reason we have to be careful about what goes into sewer systems is that **even the best sewage treatment facility has limitations**. S.T.Ps are designed primarily to handle sanitary or domestic sewage. Bacteria provide "treatment" by breaking down organic matter in the water. We need to remember that:

- Treatment facilities can't treat all the many chemicals/medications we dispose of, so substances may pass untouched into the environment. This may threaten fish, wildlife and vegetation, as well as people using polluted water sources for drinking and recreation.
- Some chemicals can destroy the bacteria in the treatment process – leaving the facility useless. This not only endangers the environment – it means tremendous expense to community / higher water bills.
- If the facility receives too much of one type of waste at a time, it will not be able to process the organic matter. Again, this creates environmental hazards, and the Water Company may need to invest in greater treatment capacity thus adding to our bills.
- Some chemicals in the sewage treatment system put system employees at risk. Exposure to chemicals can cause health problems, and some substances may cause explosions and fires.

How the Food Service industry can affect Sewer Systems

Every commercial cooking operation produces waste products of food, oils and grease (FOG). On a small scale, we all know what can happen when heated grease congeals in kitchen pipes – the pipes block up, blocking passage of liquid and creating unsanitary backups into the kitchen on a larger scale, the same thing can happen to sewer systems. Most blockages in wastewater collection systems can be traced to FOG. The result can have damaging effects throughout the system, creating sewage spills, manhole overflows or back-ups into homes and businesses. Too much grease and oil also can create the need for increased maintenance of pipelines, increasing costs to all customers. Restaurant personnel often use chemicals during clean-up that can impact the sewage treatment system – and ultimately lakes, streams or rivers. It's always best to reduce chemical use, and make sure those chemicals you do use are friendly to the environment.

Storm Sewers

In most communities, storm drains flow directly into waterways without passing through a treatment plant. Anything in the storm drain – from leaves to motor oil – can contribute to water pollution.

Whenever grease or oil receptacles are stored outside, there is a chance of spills or overflows that will be collected by storm drains. Food product contamination in rivers and streams can interfere with the water's nutrient balance and affect the health of fish, vegetation and wildlife.

Cleaning chemicals washed into storm drains can also impact water quality, as can debris from outdoor eating areas. Leaves, grass and motor oil from parking lots can also be washed into the storm drains and have a negative impact on rivers and streams. Grease and oil escaping through the exhaust system will be collected in rain water and carried into the sewers and waterways.

How Can Pollution Prevention Help Businesses' Bottom Line?

Many businesses find that taking steps to prevent pollution – including keeping FOG materials out of the sewer system – saves money.

- Keeping FOG out of your drains will reduce the likelihood of grease related plumbing problems.
- An establishment causing a FOG spill to the storm sewer may be eligible for fines.
- Fats, oils and grease can often be recycled, reducing waste disposal costs.
- Water Companies will bill a business for excess sewer cleaning costs, if the agency can trace the source of the problem to that establishment.
- Ultimately, we all pay if we need to build more treatment system capacity. We all save by keeping materials out of the sewer system.

1. Post “No Grease” signs above sinks and in front of dishwashers.

Frequent reminders can help educate employees about the importance of keeping FOG out of sinks and drains.

2. Dry wipe pots, pans and dishes

Get as much oil and grease as possible off the cookware before it hits the water. Send it into the trash for disposal in the landfill waste system.

3. Recycle waste cooking oil and other food wastes.

Call your local compliance inspectors for businesses in your area that collect and recycle cooking oil.

4. Use lower water temperatures

Water over 60°C will dissolve grease, sending it down the drain in wastewater. Inevitably, this grease will congeal – either in your pipes or in the public sewer system.

5. Install and properly maintain grease traps and interceptors

Government and local laws require restaurants to install and maintain grease traps, interceptors or both, depending on the size and type of the food service. Contact your local planning department your local Water Company to find out your requirements and to make sure you are in compliance with all regulations. Some rules for maintenance are:

6. Clean under sink grease traps regularly.

If grease traps are more than 50 percent full after one week, increase how frequently you clean the trap. You also may want to consider ways to reduce the amount of FOG reaching the sink drain.

7. Have large interceptors cleaned at least twice a year.

It may be necessary to have interceptors cleaned more often. If more frequent cleanings are needed, consider installing a better trap or an interceptor with larger capacity or using other techniques to keep FOG out of the drains.

8. Make sure maintenance is done correctly.

At least one employee in each facility should be knowledgeable & trained regarding cleaning procedures for traps and interceptors. That employee should observe maintenance contractors, waste disposal companies and recyclers to make sure all procedures are carried out fully and effectively.

9. Cover any grease and oil storage containers kept outdoors.

Open containers can collect rainwater and overflow, sending grease and oil into the storm water system and ultimately polluting local waterways. (consider use of bunds)

10. Keep grease/oil storage containers an adequate distance from storm drains.

The farther away you keep these units from a gully, the more time there will be for someone to clean up a spill or leak before it reaches the surface drainage system.

11. Use absorbent pads inside storm drains to catch FOG that may leak into the catch basins.

If grease/oil containers are within 20 feet of the gully, or if you detect signs of FOG near the gully, line the gully with an absorbent cloth or pad. Use absorbent pads or cloths to clean up any spills or leaks.

12. Keep kitchen exhaust filters clean.

Grease and oil escaping through the exhaust system can accumulate on the roof, ultimately getting washed into the storm sewers/ rainwater collection systems. Establish a routine schedule and a record-keeping system for cleaning exhaust filters. Make sure that wastewater from washing is routed into the interceptor, where oil and grease can be collected before it reaches the sewer system.

13. Be cautious about outside cleaning.

Do not conduct outside cleaning activities where wastes can flow into storm drains.

14. Don't throw wastewater down storm drains.

Train employees and contractors to dispose of wastewater appropriately. Water used for mopping, for carpet cleaning and for washing hood filters should be disposed of through the sewer system – never in storm drains. To protect the water treatment plants & pipe systems, limit cleaning chemicals and use the least hazardous products available.



Grease Management Services

Aluline Grease Management Services
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