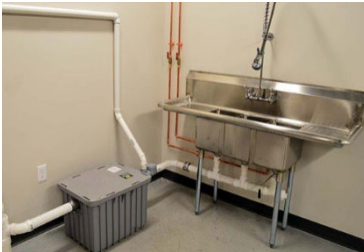


## WHAT IF I CAN'T INSTALL A GREASE INTERCEPTOR?

In the event that installation or maintenance of a grease interceptor is not feasible, Marion Utilities may consider alternate grease treatment or removal processes.

**Grease Trap:** Grease traps may be approved where fats, oils and grease waste is minimal. Best Management Practices may be required with the installation of a grease trap.

A grease trap is a small reservoir built into the wastewater piping a short distance (sometimes under the sink) from the grease producing area. The Indiana Plumbing Code provides requirements for sizing and installing a grease trap.

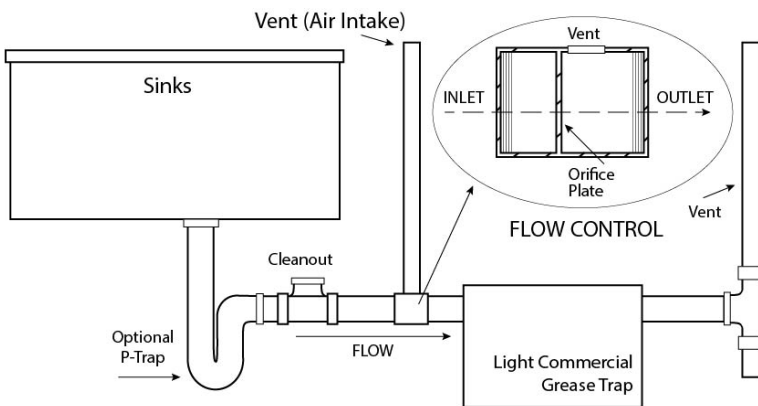


**Biological or Chemical Treatment Technologies:** The use of chemicals, bacteria, enzymes, or other agents in lieu of or in addition to a grease interceptor to control the discharge of fats, oil, and grease is prohibited unless it has been demonstrated that they effectively eliminate or control fats, oil, and grease and Marion Utilities has granted permission for their use.

## WHAT ARE THE INSTALLATION REQUIREMENTS FOR A GREASE TRAP?

- Install grease traps on the floor or in the floor.
- Each grease trap must have a vented flow control device so that the water flow does not exceed the rated flow of the grease trap. The vent is important because the air introduced through the vent (air in-take) becomes entrained with the water and increases separation efficiency.
- Not more than 4 fixtures can be connected to a grease trap.
- Leave 12" or more of clear space above the grease trap to facilitate grease trap cleaning.
- Do not connect automatic dishwashers to grease traps.
- Do not connect garbage grinders directly to a grease trap. Install a solids separating or collection unit before the grease trap if a garbage grinder or excessive solids are present.

The size of the grease trap is measured in grease retention capacity (lbs.) and is dependent on the flow rate of the fixture(s). Grease traps must have an approved rate of flow of less than 55 gallons/minute and more than 20 gallons/minute.



## Grease Trap Sizing Table

(Adapted from Uniform Plumbing Code, Edition 1997, Table 10-2)

Total Number of Fixtures Connected	Maximum Total Capacity of Fixtures		Required Rate of Flow (gallons/minute)	Grease Retention Capacity (pounds)
	(gallons)	(cubic feet)		
1	50	6.7	20	40
2	62	8.3	25	50
3	87	11.6	35	70
4	125	16.7	50	100

You can also estimate what size grease trap you need using the calculator on our website. It is located at [www.marionutilities.com/utility-programs](http://www.marionutilities.com/utility-programs)

### HOW DO I CLEAN MY GREASE TRAP?

All grease traps need to have the grease and solids removed periodically (daily to once a month). A cleaning schedule may be determined by measuring (in gallons) how much grease has been trapped over a period of time and calculating when the rated capacity for the grease trap is reached. (Grease will weigh about 7 pounds per gallon.) If the grease trap is more than 50% full when cleaned, then the cleaning frequency needs to be increased. The trap is maintained by removing the accumulated grease and other material, placing it in a sealed container, and taking it to Marion Utilities recycling center or disposing into the garbage dumpster. Do not pour boiling water down sinks to clean the grease trap.

Maintain a log of grease trap cleaning. Make the log available for inspection and submit to Marion Utilities, if requested. If a grease trap cleaning service is used, dated receipts must be available for inspection.

## Some grease trap cleaning suggestions:

- Schedule grease trap cleaning during non-business hours because of potential odors.
- Frequent and proper cleaning makes the trap easier to clean and reduces odors.
- Procedure suggestions:
  - Gather tools and containers
  - Remove grease trap lid
  - Do Not remove baffles until all contents are removed.
  - Remove contents of trap, may use scoop or designated shop vac
  - Place contents into tight sealing bucket for recycling at wastewater treatment plant
  - Remove baffles
  - Scrape the inside of the walls/baffles, do not use soap
  - Remove scrapings
  - Replace baffles
  - Reseat gasket and replace lid
  - Use paper towel to clean grease from tools or spills
  - Place tight lid on bucket
  - Update your cleaning log
  - Place bucket in garbage or take to Marion Utilities

