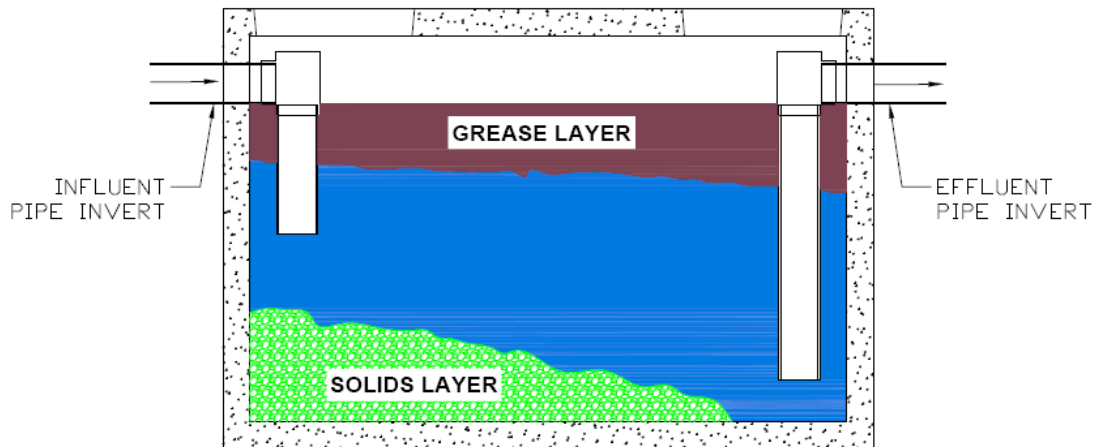


Grease Interceptor Maintenance Requirements

MAINTENANCE:

In a grease interceptor that is functioning correctly, the grease accumulates at the top and the solid particles settle to the bottom. In order to function as designed, the grease interceptor must be properly maintained. Proper maintenance includes periodic inspection of the interceptor, regular removal of the entire interceptor contents, and repairs to the interceptor as needed.



PERIODIC INSPECTIONS:

The interceptor should be inspected periodically to determine if the interceptor is accumulating grease and solids as designed. The interceptor may be inspected by inserting clear plastic tubing into the interceptor contents near the influent and effluent pipes and retrieving a sample. The thickness of the grease and the solids layers should be measured and recorded. The TruCore Sludge sampler (pictured) or other sludge sampler may be used to measure the thickness of the layers.



CLEANING:

Regular removal of the entire interceptor contents is contracted to an interceptor pumping service. The contractor should scrape all sides and remove all of the tank contents. When emptied, the interceptor should be thoroughly washed and all interior plumbing connections inspected for completeness and integrity.

Some contractors, after removing the contents of the interceptor, treat the interceptor wastewater on-site and reintroduce the wastewater back into the interceptor after such on-site treatment. This treated wastewater may be returned to the interceptor if the wastewater concentration has been demonstrated to meet the Sewer Use Ordinance discharge limit.

The use of chemicals, bacteria, enzymes, or other agents to dissolve grease or otherwise clean grease interceptors is prohibited, unless it has been demonstrated that the treated interceptor wastewater meets Marion's Sewer Use Ordinance requirements and Marion Utilities has granted permission for their use.



Grease Interceptor Maintenance Requirements

CLEANING FREQUENCY:

Marion Utilities' interceptor sizing recommendations are based on a 30 day cleaning schedule and the interceptor should be cleaned every 30 days unless a different, site specific, cleaning frequency has been approved or required. If periodic inspection measurements and compliance monitoring indicate that a longer time between interceptor cleaning will result in a wastewater discharge that meets Sewer Use Ordinance requirements, contact Marion Utilities to request an increase in number of days between required cleaning frequency.

RECORDS:

Dated receipts of interceptor pumping must be maintained for three (3) years, be available for inspection, and be submitted to the Marion Utilities, if requested.

SAMPLE COLLECTION:

If necessary, samples may be collected from the discharge of the interceptor. A suitable sample box may be required to provide access for collection of wastewater samples.

BEST MANAGEMENT PRACTICES:

The interceptor cleaning frequency may be increased by implementing the following Best Management Practices.

- Remove food waste with “dry wipe” methods such as scraping, wiping, or sweeping before using “wet” methods. Scrape food and grease on pots, pans, and dishware into the trash.
- Use food grade paper to soak up oil and grease under fryer baskets and use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.
- Discontinue the use of garbage grinders. Deposit food waste in the trash!
- Collect fryer oil in an oil-rendering tank for recycling. Move the oil recycle container to a convenient location. Never put oil into a grease interceptor.
- Use proper concentrations of cleaners and disinfectants and use detergents that promote rapid oil/water separation. Avoid detergents containing enzymes and other emulsifiers.
- Prevent spills. Empty containers before they are full. Provide employees with the proper tools to transport materials without spilling.
- When using a 3-compartment sink for ware washing, make sure all drain screens are installed and lines are trapped.
- Contract with a management company to professionally clean large hood filters. Hand-clean small hoods with spray detergents and wipe down with cloths for cleaning. Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over a mop sink that should be connected to the grease interceptor.
- Make sure all kitchen staff and other employees practice these grease management techniques.

