

Oil & Grease Program

INTRODUCTION:

The Oil and Grease Discharge Program was established to eliminate or control the discharge of animal or vegetable fat, oil, and grease from food service establishments in an equitable, efficient, and flexible manner.

AUTHORITY FOR REGULATING OIL & GREASE:

The Marion Utility Service Board has the authority, under City of Marion Ordinance 11-2010, to take the necessary action to ensure the protection of the sewage collection/treatment system. The Sewer Use Ordinance prohibits the discharge of waste that is capable of causing obstruction of flow in a sewer system or wastewater containing a total of more than 100 mg/L oil and grease. Monitoring may be waived if the wastewater is discharging from an approved, properly maintained grease interceptor. Installation and maintenance of an approved grease interceptor is required, unless a waiver is granted by the Board.

RESPONSIBILITIES OF THE FOOD SERVICE ESTABLISHMENT:

The food service establishment shall (1) submit information or reports as requested by the Board, (2) install and maintain an approved grease interceptor, and (3) allow the Board, and/or its representatives, access to all parts of the premises for the purposes of inspection, sampling, and records examination.

THE GREASE INTERCEPTOR:

The required grease interceptor is a vault that is located on the exterior of the building. The capacity of the interceptor provides adequate residence time so that the wastewater has time to cool, allowing the fats, oil and grease time to congeal and rise to the surface where it accumulates until the interceptor is cleaned. Marion Utilities recommended interceptor installation, design, sizing, and maintenance requirements are available upon request.

ALTERNATE TREATMENT TECHNOLOGIES:

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

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.

Grease Trap:

Grease traps may be approved where fats, oil and grease waste is minimal. 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, 1999 Edition, provides requirements for sizing and installing a grease trap. A requirement sheet summarizing grease trap requirements is available upon request.



Grease Interceptor Maintenance Requirements (cont.)

SIZING:

Marion Utilities recommends using the WERF sizing recommendations which are based on the flow rate into the interceptor and the desired grease and solids storage volumes. The following information is needed to calculate the interceptor size:

- (A) How many persons are or will be served in 1 hour during peak time? _____
- (B) How many hours are or will the facility be open each day? _____
- (C) What is the maximum flow rate to the interceptor using the table below? _____

Fixture or Drain Connected to Interceptor	Fixture or Drain Flow Rate in gpm	Number of Fixture or Drain at Facility	Flow Rate X Number of Fixture or Drain
Sink with 1.5 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	15		
Sink with 2 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	30		
Sink with 2.5 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	60		
Sink used for preparation of meats, vegetables, and seafood.	2.5		
Sink for rinsing of ware prior to washing.	2.5		
Automatic dishwasher or clothes washer.	5		
Cooking equipment with 1.5 inch drains, such as tilt skillets, brazing pans, rotisserie ovens, and woks.	15		
Cooking equipment with 2 inch drains, such as tilt skillets, brazing pans, rotisserie ovens, and woks.	30		
Cooking equipment with 2.5 inch drains, such as tilt skillets, brazing pans, rotisserie ovens, and woks.	60		
Equipment cleaning fixtures, such as can washes, mop sinks, automated hood cleaning systems, and washing stations.	5		
Waste food grinder or garbage disposal.	2.5		
Floor drains in food preparation and serving areas.	5		
(C) Sum of all Fixture or Drain Flow Rates = Maximum Flow Rate			

Using the above information, the recommended grease interceptor size in gallons may be calculated using the values for (A), (B) and (C) above and the following equation.

Size in gallons =

$$[10 \times \text{maximum flow rate (C)}]$$

$$+ [0.04 \times \text{persons served (A)} \times \text{hours open (B)}]$$

$$+ [0.9 \times \text{hours open (B)} \times \text{maximum flow rate (C)}]$$

Calculated Interceptor Size = _____ Next Standard Size Interceptor = _____

