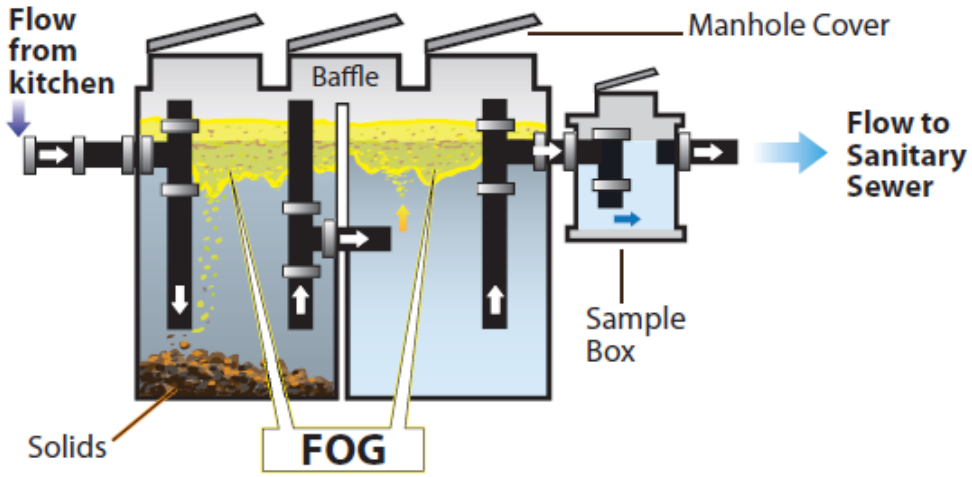
Grease Interceptor Maintenance

When fats, oils or grease (FOG) enter the sewer lines, it cools, solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this solid mass continues to grow until it obstructs the flow of wastewater and causes sewage to back up. The easiest way to solve this problem is to prevent FOG from entering the sewer system.

Installation and proper maintenance of a grease interceptor will ensure separation and retention of FOG from wastewater before it enters the sewer system. A grease interceptor is a large device (usually a concrete box) that is located outside of the facility under the ground; it usually has two or three compartments. The grease interceptor works by separating the grease and solids from the kitchen wastewater. Greasy wastewater entering the interceptor flows between the compartments, allowing the water to cool over time. With sufficient time FOG and solids separate from wastewater. FOG floats on top, and solids sink to the bottom.

In the City of Huntington, wastewater collection and treatment is managed by the Huntington Sanitary Board (HSB). The Huntington Sewer Use Ordinance's Section (§) 933.56 defines the grease control program and outlines the legal requirements of grease producing establishments.



MINIMUM MAINTENANCE REQUIRMENTS

- Due to the size of grease interceptors, a company that specializes in pumping and hauling grease must clean them to ensure proper operation. This cleaning must occur at least every 30 days[1] or when accumulated FOG and solids reach 25% of the capacity[2]. Licensed grease haulers pump out grease interceptors and haul the waste to an approved disposal facility.
- Representatives of the food service establishments should be present for the cleaning of the grease interceptor.
- Food Service Establishments should keep records of proper maintenance on-site for a minimum of 3 years.[3]
- Do not pour FOG waste, such as fry oil, directly into the grease interceptor, it is not designed as a disposal device.
- Too much buildup of FOG and solids makes the interceptor less effective. Regular periodic inspections and cleaning are needed.

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[1] Huntington Sewer Use Ordinance § 933.56 (d); "All such grease interceptors shall be serviced and emptied of waste content in order to maintain Minimum Design Capacity or effective volume of the grease interceptors, but not less often than every thirty days, unless the Board determines an alternate frequency."

[2] Huntington Sewer Use Ordinance § 933.56 (c)(3)(A)

[3] Huntington Sewer Use Ordinance § 933.56 (g)(2)

For more information, please contact the Huntington Sanitary Board's Grease Control Program, call 304-781-1926 or sarahkelley@huntingtonsb.com.

The contents of this fact sheet are informational and summary in nature and do not constitute legal advice.

Fact sheet was created based on materials published by the Source Control section of the Central Contra Costa Sanitary District, http://www.centralsan.org/documents/grease_interceptor_maint_fact_sheet.pdf, and accessed 8/27/2014.