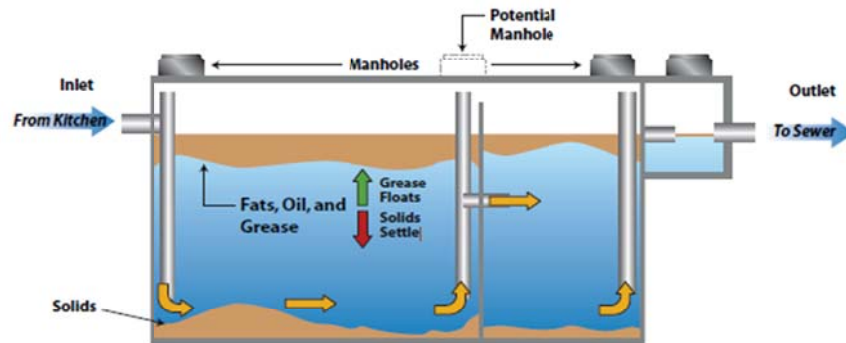


# CLEANING AND/OR MAINTENANCE OF GREASE CONTROL DEVICES

## CONVENTIONAL GREASE INTERCEPTORS

Conventional grease interceptors operate by gravity separation. Given sufficient space and time, floating grease and settled solids separate from the kitchen wastewater and slowly accumulate in the interceptor (see the figure below).

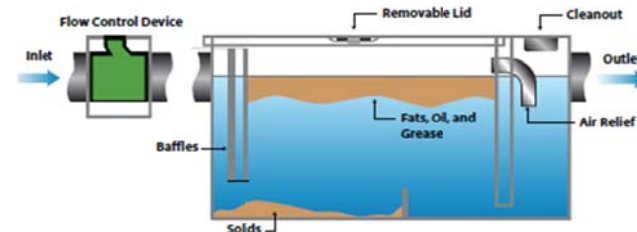


### CONVENTIONAL GREASE INTERCEPTOR Outdoor, In-ground-Precast Concrete (Typical)

For the interceptor to perform correctly, the floating grease and settled solids must be removed before they accumulate beyond a certain level to avoid clogging the plumbing in the interceptor or significantly reducing the overall space in the interceptor, which affects the ability of the interceptor to separate the waste material from the wastewater. The standard maintenance level for floating grease and settled solids accumulation is "The 25% Rule." According to "The 25% Rule," if the combined accumulation of floating grease and or settled solids exceeds 25% of the capacity of the interceptor, the interceptor must be cleaned (pumped) by a waste hauler. The "25% Rule" or a similar standard has been adopted and is now being enforced by many sewerage agencies around the country.

## GREASE TRAP<sup>1</sup>

Grease traps also operate by gravity separation; however, grease traps use a flow control device and baffles to allow the separation of floating FOG and settled solids in a much smaller tank (see the figure below).



### GREASE TRAP Indoor, Above Ground (Typical)

Like a conventional grease interceptor, in order for a grease trap to perform correctly, the floating FOG and settled solids must be removed regularly. However, since grease traps are significantly smaller than conventional grease interceptors, the necessary frequency of cleaning is much greater. Minimum weekly cleaning is required by some agencies. Some restaurants may have to clean out their grease trap more often than weekly due to unusually high grease discharge from specific fixtures. It is reasonable for most restaurants to conduct weekly checks or cleaning of the grease trap to ensure proper operation.