

https://lawrenceks.org/mso/fog-restaurants/



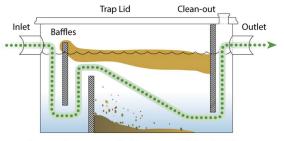
Determining a Maintenance Schedule for your Indoor Grease Interceptor

Grease Interceptors are designed to capture grease from commercial cleaning and cooking operations to prevent build up, blockages and overflows in public and private sewer systems. City code requires captured grease to be cleaned out on a determined regular basis to avoid pass through of fats, oil and grease.

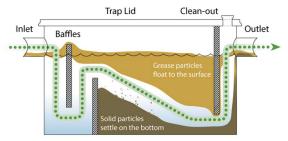
How it works:

WORKING

OVERFLOWING



As grease interceptors fill with captured FOG and solids, they progressively become less effective and begin discharging excessive amounts of FOG and solids into the sewer.



Full and overflowing grease interceptors often cause costly drain blockages resulting in foul and unhealthy flooding, business interruptions and lost customers.

- 1. Determine the maximum grease capacity of your interceptor. This can usually be found in manufacturer manuals (common links below). If not available, use the 25% rule*.
- 2. Start with a clean interceptor. Have a contractor clean the interceptor thoroughly, or self-clean all solids and grease from the interceptor and dispose responsibly (trash with absorbent or recycle).
- 3. Measure and record the grease depth on a regular schedule. Weekly is recommended.
 - a. Open the interceptor and measure the grease depth using a clear dip tube or a clear container that can be pushed down into the oil/grease level to observe and measure.
- 4. Record your measurements and cleanings (flip page) to see when the manufacturer max level or 25% capacity measurement is reached.
- 5. Keep your evaluation of cleaning schedule, including measurements and dates on file.
- 6. Clean the interceptor at the determined interval. Cleaning often and keeping solids out will reduce odors and overflows.

Common Manufacturer Grease Interceptor Information Links

Canplas - https://canplas.com/endura/documents/

Watts - https://www.watts.com/products/drainage-solutions/interceptors

Schier - https://website-assets.schierproducts.com/downloads/gbom-4 2023.pdf

Zurn - https://www.zurn.com/resources/technical-resources/grease-interceptors

Mifab - https://mifab.com/mifab-resources/



^{* 25%} Rule – interceptors should be cleaned by the time the grease layer and solids layer occupy 25 % of liquid depth. (grease layer depth + solids layer depth) / total liquid depth gives the percentage. .25 = 25% This is typically when there are 3" or less of floating grease accumulated.

Grease Interceptor Cleaning and Maintenance Log

Date	Cleaned by	Action (inspection/ cleaning)	Grease Level (Inches)	Solids Level (inches)	Notes: Defects/Disposal Location
	anda an fila				

Keep Records on file for 3 years