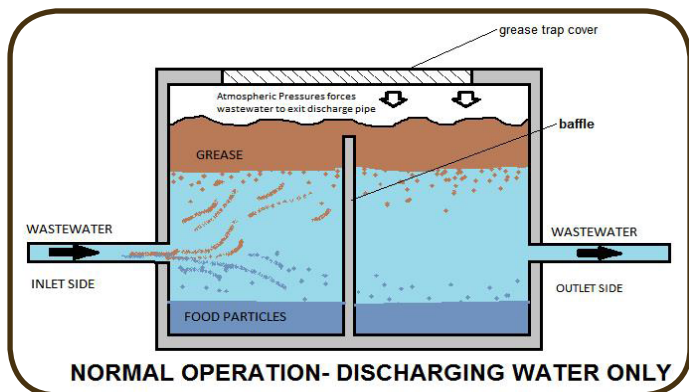
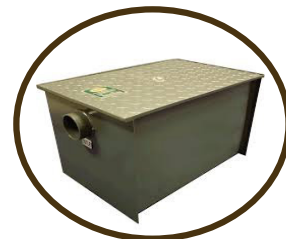


GREASE TRAPS 101



Grease traps operate on very simple principles...

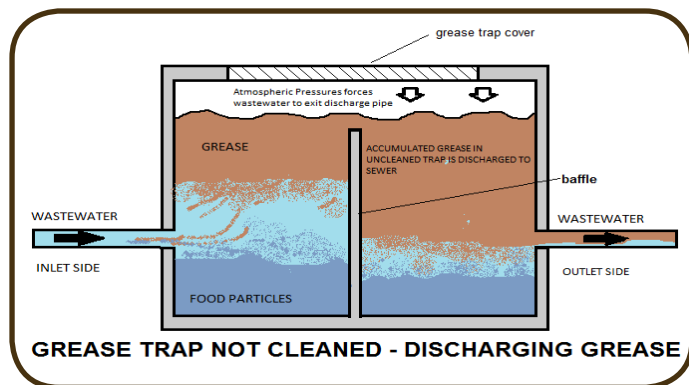


Fats, oils and grease (FOG) are lighter than water and as a result, float. The grease trap has a low inlet pipe and a baffle (barrier) to slow the velocity of the water coming in. This gives time for the solids to settle and the FOG to float.

Air pressure forces water to discharge from the outlet pipe near the bottom of the trap.

Since the FOG is floating on the top, only a minimal amount of FOG is discharged with the water.

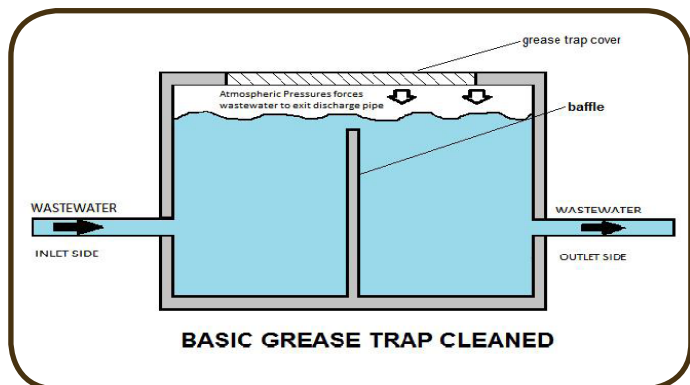
Grease traps must be maintained on a regular basis...



In order to prevent FOG from entering sewer lines and causing backups, grease traps must be inspected and cleaned on a regular basis.

Grease traps in active use should be cleaned at least once every three months or when the accumulation FOG and settled solids reaches 25% of the grease interceptor's overall liquid depth - whichever occurs first.

Sewer backups caused by grease chokes can be costly...



The Sewerage and Water Board of New Orleans holds business owners liable for ALL costs associated with the removal of FOG from the sewer system, including damage to adjoining personal property, parking lots, streets, and sewer system repair.

Understanding Grease Removal and the 25% Rule

Per Section 16.5 of the Plumbing Code, *all food service establishments must have grease removal devices maintained by a Sewerage & Water Board permitted transporter when they reach 25% of the design capacity OR a minimum of quarterly.*

Does this example meet the 25% rule?



- Total FOG on top of interceptor = 0.5 ft.
- Total solids at bottom of interceptor = 1.0 ft.
- Total depth of interceptor contents = 4.0 ft.

Percentage of FOG + solids:

$$\frac{(\text{FOG}) + (\text{solids})}{\text{Depth of interceptor contents}} = \frac{(0.5' + 1.0')}{4.0'}$$

$$\frac{1.5'}{4.0'} = 37.5\%$$

No, the 25% Rule has been exceeded and the FSE needs to increase pump-out frequency.

Best Management Practices

To Maintain Your Grease Interceptor

- Scrape food scraps into the trash
- Avoid using the disposal
- Use sink strainers
- Wipe greasy utensils and dishware with paper towels before washing
- Recycle fry oil and cooking grease
- Bacterial and enzyme products will not decrease your pump out frequency
- Keep manifests on-site for 3 years!

