

HGI Maintenance Requirements

- HGIs are to be fully pumped out and cleaned at a minimum frequency of 30 days and no more than 90 days without maintenance.
- Depending on the actual rate of grease accumulation and any issues found during inspection, the interceptor may need to be pumped more frequently.
- An alternate frequency must be approved.
- Users shall not self-clean HGIs without prior written approval.

Sand/Oil Separator Maintenance Requirements

- Sand/Oil/Water interceptors and separators are to be fully pumped out and cleaned at a minimum frequency of 180 days.
- More frequently, if any coating of oil and/or sheen is visible in the final compartment and/or when the solids content reaches 25% of the interceptor/separator volume.

Working with Grease Hauling Companies

- Work closely with your hauling company to make sure your interceptor is serviced at the proper frequency and all required documentation is completed properly.
- Be sure your hauler leaves a copy of each pump out report and any other interceptor maintenance documentation such as pre-service & post-service photos.
- Review your pump out reports from haulers for accumulations of grease and solids to find areas in which improvements can be made to reduce the introduction of FOG and solids.
- If the pump out report indicates that the interceptor is in need of repair, contact the hauler or the plumber to have it serviced immediately.

Routine Inspections

Inspections are unannounced as the point of the inspection is to observe how an FSE is operating day to day rather than at the time of a scheduled inspection. SRPMIC Inspectors try to come in off hours to have as little impact on the business as possible. All SRPMIC Inspectors will have issued identification, and drive a SRPMIC vehicle. At the end of the inspection, the inspector will review the findings with the manager/owner and can provide educational materials and steps on how to better manage FOG.

Tallow Bins and Trash Areas

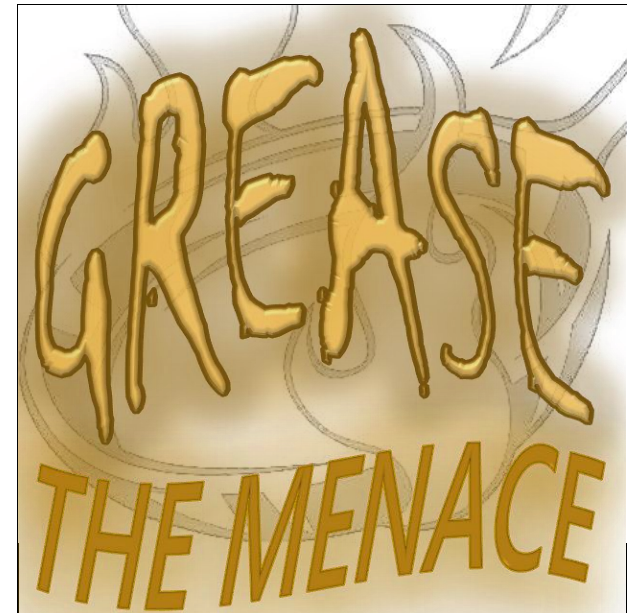
The tallow bins and trash areas will be inspected to ensure that the areas are clean and that no cooking oil or garbage is on the ground and that the dumpsters are closed when no one is adding trash to them. Oil and debris spills on the ground must be cleaned up immediately. During rain events, runoff can wash oil and debris into the storm drain which is harmful to environment.

If You Have a Grease Spill

A grease spill at your facility immediately spread an absorbent to contain the grease. If the spill is outside, position absorbent socks at nearby storm drains and manhole to prevent the grease from entering. Immediately contact a professional cleaning company and you must contact SRPMIC Public Works Department at (480) 362-5600.

For more information, please visit
[Pretreatment - SRPMIC \(srpmic-nsn.gov\)](http://srpmic-nsn.gov)

Questions on FOG, please contact;
The FOG Program at (480) 362-5600 or Email:
PWWaterResourcesPretreatment@srpmic-nsn.gov



FATS, OIL & GREASE (FOG) Program Best Management Practices



The FOG Program

Public Works Department
Water Resources Section
10005 E. Osborn Road
Scottsdale, AZ 85256

What the FOG is the Problem?

FOG stands for Fats, Oils and Grease, all of which can severely damage your sanitary sewer system. FOG includes animal and vegetable fats, as well as oils used to cook and prepare food.

Food Service Establishments (FSEs) is any facility where food is prepared and served to individuals. FSEs produce a large volumes of FOG.



FOG is a problem for all of us. It doesn't break down in water, separates from other liquids, and sticks to pipes. Slowly building up on the insides of pipes, FOG can cause blockages in yours or others pipes. FOG blockages can cause sewer backups and overflows that can endanger public health, damage private property, harm the environment, and result in violations. It is cheaper and easier to prevent than clean up.

What is the FOG BMP Program?

The FOG BMP Program for Food Service Establishments (FSEs) are to reduce FOG discharges into the sewer system, prevent sanitary sewer overflows, and protect public health and the environment. It is comprised of periodic inspections of grease interceptors to ensure they are in good working condition and that FSEs are pumping them out frequently enough to prevent FOG bypass to the sewer system. A successful FOG program combines employee training and regular scheduled cleaning of grease interceptors.

BMPs for Managing FOG

Best Management Practices (BMPs) reduce the amount of FOG produced at your facility, help you stay in compliance and protect public and environmental health. BMPs may even help to reduce the cleaning frequency of the facility grease interceptor. BMPs are designed to keep FOG out of sewer drain lines.

Here are a few recommendations:

- Train employees on good BMP practices and discuss FOG with employees frequently.
- Post “**No Grease**” signs above sinks and on the front of dishwashers.
- Scrape or dry-wipe excess food and grease from pots, pans, fryers, utensils, screens and mats, then dispose of it in the trash instead of putting it down the drain.
- Install screens on all kitchen drains to keep food scraps from going down the drain. Screens should be removable for cleaning.
- Recycle used FOG. There are companies who specialize in taking waste cooking oil from fryers and other types of equipment. Some companies pay for or offer discounts on interceptor pumping in exchange for used FOG.
- Store recyclable FOG in covered containers in an area isolated from storm drains.
- Clean floor mats and vent filters in a sink connected to the grease interceptor.
- Use “**Spill Kits**” to clean up grease/oil spills using dry methods prior to mopping. You can make your own spill kits with five-gallon bucket, absorbent materials like oil dry or cat litter, gloves, and absorbent socks and pads.

Maintenance of Grease Interceptors

Grease Interceptors require routine maintenance to ensure proper operation, to work efficiently, it needs to be pumped out completely and cleaned. Witness the cleaning to ensure the GI is completely clean and empty. This is also a good time to inspect for damaged or missing parts.

Routine pumping and cleaning must use mechanical cleaning methods and must be performed by a licensed and approved pumpers. The FOG mat, liquids, solids and etc. must be removed and disposed of at a licensed waste disposal facility. Under no circumstances, shall the pumper reintroduce the removed waste back into the interceptor or in the wastewater collection system. The use of chemicals, enzymes, proteins, grease solvents and etc. to temporarily dissolve fats, oils and grease are prohibited. Maintenance of the grease interceptor is the sole responsibility of the facility or property owner. All maintenance activities must be documented and kept on site to be available during inspection.

GGI Maintenance Requirements

- GGIs are to be fully pumped out and cleaned out at a minimum frequency of 90 days and no more than 180 days without maintenance.
- Depending on the actual rate of grease accumulation and any issues found during inspection, the interceptor may need to be pumped more frequently.
- An alternate frequency must be approved.