A City of West Allis Plumbing Inspector will visit your business periodically to verify your grease interceptor is being serviced. The inspector may ask to see your records from a permitted transporter.

If maintenance has not been performed as required, the inspector may increase your pump out frequency. Citations may be issued for not having a grease interceptor, failure to service your grease interceptor, not having records on-site or using a non-permitted transporter. You will be responsible for any costs incurred to clean up City sewers.

Thank you for your cooperation!

City of West Allis

7525 W. Greenfield Ave.
West Allis, WI 53214
Phone: 414-302-8400
Fax: 414-302-8402

Website:

www.westalliswi.gov

Grease Interceptor Cleaning

- Remove access covers.
- Skim entire grease layer from the top of each compartment.
- Place vacuum hose all the way into each compartment and remove remaining solids from the bottom. Vacuum water out of each compartment.
- Clean the sides of each compartment.
- Remove all solids from the bottom of each compartment.
- Make sure each compartment is completely clean and the entire contents removed.
- Check that the sanitary tees on the inlet and outlet sides of the interceptor compartments are not clogged, loose, or damaged.
- Make sure that the baffle(s) are secure and in place.
- Inspect interceptor for any cracks or defects.
- If interceptor is equipped with a sample box, open it and clean inside.
- Check that access covers are securely and properly seated after completion of cleaning.
- Clean grease spills on the ground that might occur during the cleaning.
- If a large spill occurs, protect the storm drain. Clean spill immediately using dry method if possible (absorbent pads). Notify the food service facility manager.
- Keep records on site for five years, including grease interceptor cleaning and maintenance logs and grease hauler records and invoices.

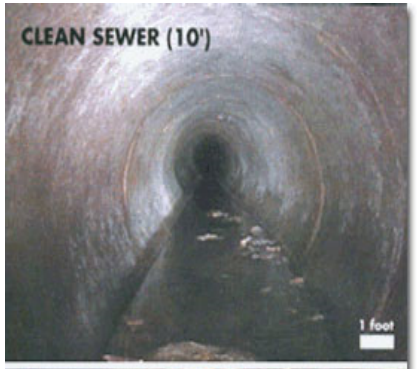
CEASE THE GREASE

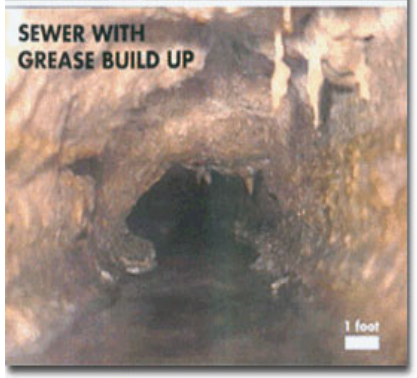
Grease Interceptors

CITY OF West Allis EST. 1906

Grease Interceptor

Maintenance Guide





What is a grease interceptor (trap)?

A grease interceptor is located between kitchen drain lines and the City sanitary sewer system. Grease interceptors (traps) capture and hold the fats, oils and grease (FOGs) that enter the building drains from food service activities such as food preparation, cooking, frying, etc., dish washing and cleaning until they can be properly disposed of.

How it works?

In the commercial and food service industry a grease interceptor supports the separation of grease and solids from wastewater. As water and grease from a sink or dishwasher enter into a grease interceptor, the consistency of the mixture eventually separates to a point where the grease, which is lighter than water, will accumulate and float on the water's surface and the solids will settle to the bottom. Through regular scheduled maintenance the grease and solids are removed to support efficient operation of the drainage system.

When a system is not maintained the grease and solids will accumulate beyond the maximum levels for which the grease interceptor was designed. The grease will have no place to collect and will overflow to the drain system and will eventually clog the drains and backup into the business establishment or accumulate and block the City sanitary sewer. These problems can be avoided by regularly scheduled maintenance by a reliable grease interceptor pumping service.

How to maintain:

Clean or pump complete contents of interceptor. Some facilities may need to clean monthly or every two months to prevent exceeding 25% of capacity of interceptor with grease and food solids. Check with your grease waste hauler to determine your interceptor pump frequency.

Make sure that complete contents of interceptor are pumped. No partial pumping (grease layer only) is allowed. Contact your grease waste hauler to make sure complete contents are pumped.

Keep records on site of interceptor pumping or cleaning for inspectors. Pump records must include date pumped, volume pumped, and grease waste hauler ID information.

Correct any deficiencies, especially missing outlets or deterioration of the interceptor.

Do NOT dump any oils or grease into floor drains, kitchen sink drains, mop sinks, sanitary sewer connections, or storm water grates. Properly dispose of oils and grease in recycle bins or containers.

25% Rule:

Grease control device must be cleaned before volume of floating grease and settled solids reaches more than 25% of tank volume.

A. Inlet pipe to be 2” - 4” above outlet.
B. Inlet pipe to terminate 2/3 depth of water level.
C. Outlet pipe no smaller than inlet pipe, minimum 4".
D. Minimum depth of liquid 30".
E. Opening to be 50 square inches minimum with 5" depth; placed in middle, 25% of distance from bottom of tank to water line.

Why is it important to maintain?

Both the State Plumbing Code (SPS 382.34(3)(e)) and the City of West Allis Plumbing Code (RMC 16.34) require grease interceptor maintenance at intervals that will prevent fats, oils and grease (FOGs) from entering the City sewer system and avoiding costly clean-up fees and penalties.

Best Maintenance Practices:

Clean and pump grease interceptors at intervals in accordance with the 25% rule.

Recycle waste cooking oil. Do NOT pour down sinks or any drains. Do NOT pour into any storm grates or onto the ground.

"Dry wipe" and scrape all pots, pans, and plates into a trash container to remove residual oil, grease, and food particles.

Use strainers in sink drains and floor drains. Periodically empty contents into trash container.

Post "No Grease" signs above sinks.

Educate and train employees on grease control.

If an oil or grease spill occurs: Clean up using a dry, oil-absorbing material or use ice. Do NOT wash into drains.

Food grinder use is discouraged due to build up of solids.

Keep records of interceptor pumpings and cleanings on site for at least 5 years. These may be needed as proof of maintenance by local officials.

Grease build up inside drain line of an improperly maintained grease interceptor.