

BEST MANAGEMENT PRACTICES

for restaurants



Fats, oils & grease

Grease clogs cause nearly half of all sewer blockages in the City of Tacoma. Prevent sewer backups into your restaurant and other homes or businesses by properly disposing of cooking oil, greases and fats.

Overview of maintenance, storage and disposal practices

- Reduce solids going to the grease trap or interceptor.
- Inspect and clean grease traps frequently to ensure proper action.
- Have a licensed company inspect and pump out grease interceptors regularly to ensure proper operation.
- Keep maintenance records onsite for reference and regulatory review.
- Fats, oils and grease can cause sewer line blockages, which can make sewage overflow into your facility and into storm drains that lead to the Puget Sound.
- To stop the substances from building up in sewer lines, prevent them from entering your drains. Collect waste cooking oil and grease in portable containers with lids. Transfer into drums or barrels for recycling.
- Dry-wipe pots, pans, dishware and work areas to remove all visible grease before washing. Dispose of waste in the trash.
- Use drain screens to capture food waste and dispose of property into the trash.

Note: Since the establishment is liable for the condition of their pretreatment devices, the establishment owners/representatives should witness all cleaning/maintenance activities to verify that the interceptor is being fully cleaned and properly maintained.



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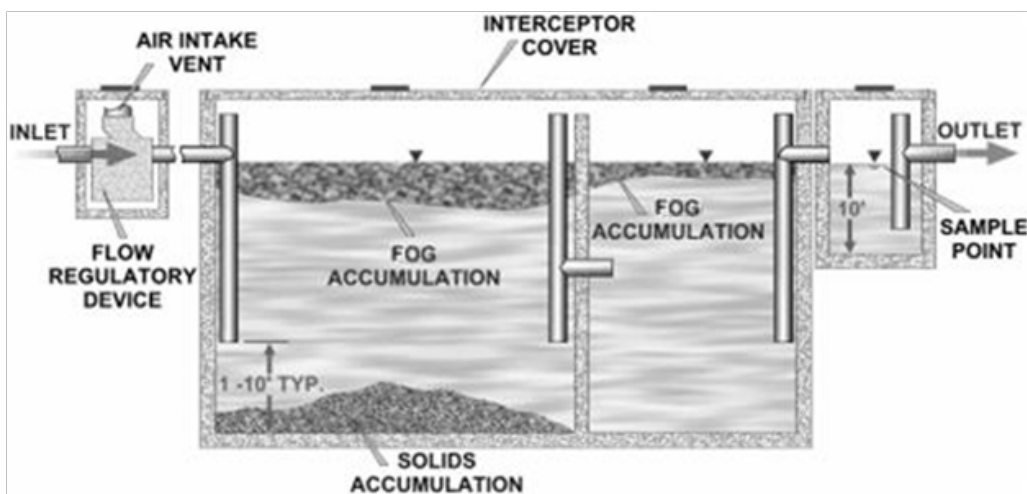
Grease interceptors maintenance

Large in-ground units

Due to their size, large grease interceptors will be cleaned by grease haulers or recyclers.

Proper maintenance:

1. Contact a grease hauler or recycler for cleaning.
2. Pump out the accumulated grease, settled solids and then the remaining liquids from the device.
3. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and remove.
4. Inspect and repair components of interceptor.
5. Replace the baffles and the lid.
6. Record the information on grease device checklist.



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