

# 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.



# BEST MANAGEMENT PRACTICES

*for restaurants*

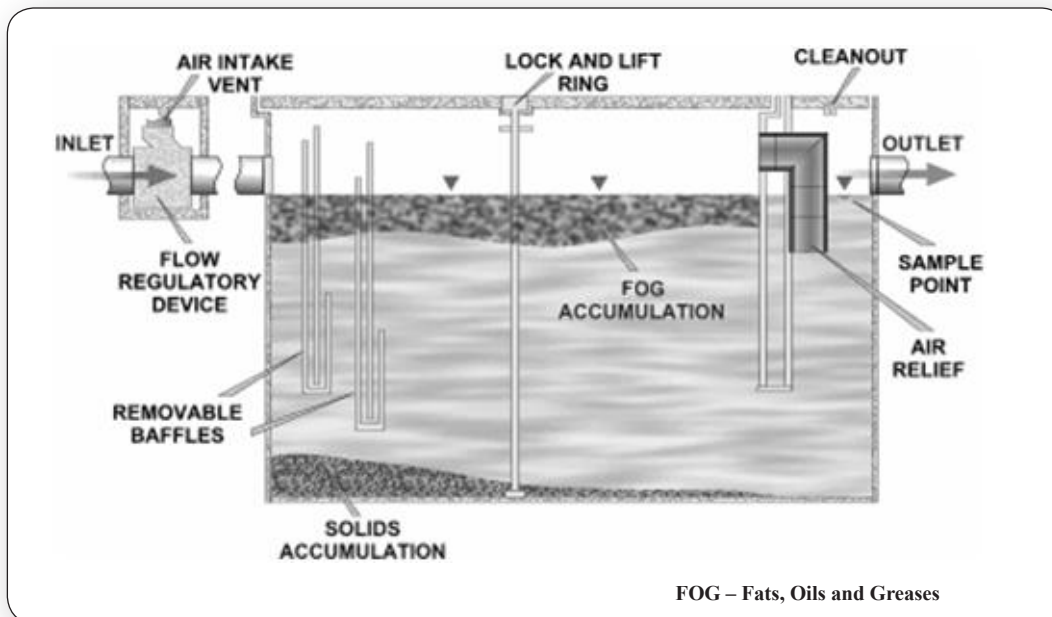
## Hydro-mechanical grease interceptors

### *Small, under-sink style units*

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

### Proper maintenance:

1. Remove lid and baffles if possible.
2. Dip the accumulated grease out of the interceptor and deposit in a water-tight container.
3. Bail out any water in the trap or interceptor to facilitate cleaning. The water should be discharged to the sanitary sewer system.
4. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and deposit the grease into a watertight container.
5. Contact a hauler or recycler for grease pickup. Or, dispose of solid grease only in the garbage.
6. Inspect and repair components of interceptor.
7. Replace the baffle and the lid.
8. Record the information on grease device checklist.



**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.