

Why Is FOG Harmful To The Sewer?

When fat, oil and grease (FOG) is discharged to the sewer in excessive quantities, it begins to accumulate on the walls of the sewer pipe. In time, this build-up reduces the capacity of the system and causes untreated sewage to back-up into homes, businesses, and the environment. Grease related problems cost Pima County over \$600,000.00 in man hours and equipment expenses a year.

How Do I Keep FOG Out Of The Sewer?

Installing a properly sized gravity grease interceptor (GGI) or hydro-mechanical grease interceptor (HGI), with all the grease-bearing waste streams connected to it, coupled with proper and consistent maintenance of the device is the best way to prevent FOG from entering the sewer. Good housekeeping practices have an effect on how well a GGI will function. It is best to prevent the FOG and solids from getting into the drains in the first place. This can be done by establishing Best Management Practices.

What Are Best Management Practices?

Best Management Practices (BMP's) are methods that have been determined to be the most effective, practical means of preventing or reducing pollution. BMP procedures include:

- disconnect food grinders unless the discharge goes through a properly sized screen or solids separator and a gravity grease interceptor;
- pouring all FOG's into waste grease containers and not down the drain;
- scraping off (dry wipe) all solids into garbage;
- use strainers in sink drains to catch food scraps;
- post "HANDWASH ONLY" signs above handsinks;
- periodic training to current and new employees, including supervisors, regarding the BMP; and
- any other additional measures to keep FOG out of the sewers.

Can I Use Bacteria Additives?

The introduction of emulsifying agents such as chemicals, solvents or enzymes either directly or indirectly into the Grease Interceptor, other than what is considered typical business operational practices such as dishwashing or sanitation, is strictly prohibited.

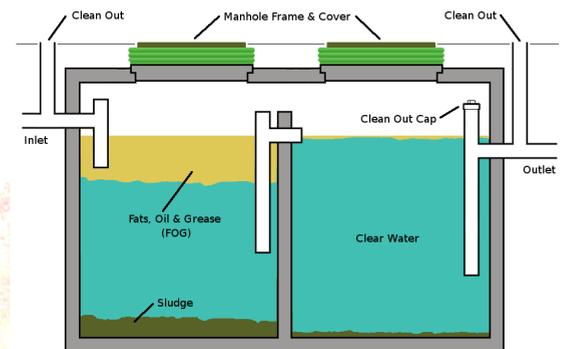
Products which reduce FOG, such as bacteria, may be used in addition to the regular Grease Interceptor maintenance program but shall not be a consideration

in determining Grease Interceptor sizing or maintenance frequency.

In any case, the discharged waste shall comply with all applicable provisions of Pima County Code 13.36 Article III, and all applicable State and Federal laws.

What Is A Grease Interceptor?

Simply put, a GGI/HGI is a device that is connected to all grease-bearing waste streams, and is designed to remove FOG prior to being discharged to the sewer. Typically, a GGI/HGI has two or more chambers with baffles that slow down the flow enough for the FOG to float to the surface and the solids to settle to the bottom. All GGI's/HGI's must be regularly maintained to function correctly.



Typical GGI



Pima County Regional Wastewater Reclamation Department's

Grease Management Program





Grease Interceptor Cleaning Frequency

Gravity Grease Interceptors must be completely cleaned at least every six months or when the total accumulation of surface FOG (including floating solids) and settled solids reaches 25% of the Grease Interceptor's overall liquid depth in the influent chamber. This criterion is referred to as the "25 Percent Rule". Hydromechanical Grease Interceptors must be cleaned at least monthly or more often as necessary.

How To Clean a Grease Interceptor

- Evacuate the Interceptor completely of all FOG, settled solids, and liquid. Scrape baffles, and interior Grease Interceptor walls. Additionally, for HGI's, clean baffle slots, remove and scrape baffles and other detachable Grease Interceptor components;
- evacuate remaining FOG, solid material and water (pump in full);
- inspect interceptor for corrosion, missing or broken components, and general condition; then
- reinstall all Grease Interceptor components removed during the cleaning process.

NOTE: Refilling the Grease Interceptor with water prior to using it **IS NOT** required. **UNDER NO CIRCUMSTANCE** shall any liquid removed from any Grease Interceptor be placed back into an interceptor. Also, make sure you get a receipt for your records from the pumping company and verify that the above steps have been completed.



Do I Need To Keep Pumping Records?

To ensure compliance with the Grease Management Program, pumping records must be maintained on-site for a least three years. At minimum the pumping records should include:

- date and time of pumping;
- name of company and individual performing the pumping; and
- amount of liquid and solids removed from the grease interceptor.

What About Food Grinders?

There is a lot of grease in the food discarded through a food grinder. Oils and grease from meats, some vegetables, salad dressings, and other foods will cause grease build-up in the sewer. Also, solids and grease can cause odor problems. Therefore, waste from food grinders must discharge through a maximum 3/8" screen or a solids separator prior to the GGI. Food grinders are NOT allowed to discharge to HGI's.

NOTE: The solids that settle in the GGI will require more frequent cleaning of the GGI. A good BMP will minimize the amount of solids discharged into the GGI.

For more information please contact the Industrial Wastewater Control Section at 520-724-6200

Grease Management Program

Pima County Regional Wastewater Reclamation Department

GREASE MANAGEMENT PROGRAM

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UESTIONS

Compliance & Regulatory Affairs Office
Pima County Industrial Wastewater Control Section
2955 W. Calle Agua Nueva Tucson, AZ 85745
520-724-6200 Fax 520-724-6211