

What are Best Management Practices?

These simple steps are the most effective and practical means of preventing or reducing pollution.

These include:

- disconnecting food grinders, unless the discharge goes through a properly sized screen or solids separator and a gravity grease interceptor;
- pouring all fats, oils and grease into waste grease containers and not down the drain;
- scraping off (dry wipe) all solids into garbage;
- using strainers in sink drains to catch food scraps;
- posting "HANDWASH ONLY" signs above handsinks;
- provide training of these best practices regularly to current and new employees, including supervisors.

Can I use bacteria additives?

The introduction of emulsifying agents such as chemicals, solvents or enzymes directly or indirectly into the grease interceptor is strictly prohibited. This does not apply to typical business operational practices such as dishwashing or sanitation.

Products that reduce fats, oils, and grease, such as bacteria, may be used in addition to the regular grease interceptor maintenance program, but their use shall not be considered when determining the size or maintenance frequency of the grease interceptor.

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

Do I need to keep pumping records?

To ensure compliance with the Grease Management Program and Pima County Ordinance 13.36.450 – Record Keeping Requirements – you must maintain pumping records on-site for at least three years. At minimum the pumping records should include:

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

For additional questions,
please call 520-724-6200.



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GREASE MANAGEMENT PROGRAM

FREQUENTLY ASKED QUESTIONS

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Why is FOG in our sewers a bad thing?

Fats, Oils and Grease (FOG) can accumulate on the walls of the sewer pipe. Over time, they reduce the ability of the pipes to do their job and can cause untreated sewage to back-up into homes, businesses and directly into the environment. Grease-related problems cost Pima County ratepayers over \$600,000 a year in labor and equipment expense.

How can I help keep FOG out of the sewer?

The best way to reduce build-up in the sewer is to prevent fats, oils, grease and other solids from going down the drain in the first place. You can start by installing a properly sized gravity grease interceptor (GGI) or hydro-mechanical grease interceptor (HGI) and making sure all your grease-bearing waste streams are connected. Then, making sure those interceptors are consistently maintained, because that has a direct effect on how well a GGI/HGI will function. Adding Best Management Practices to your operational systems will also help.



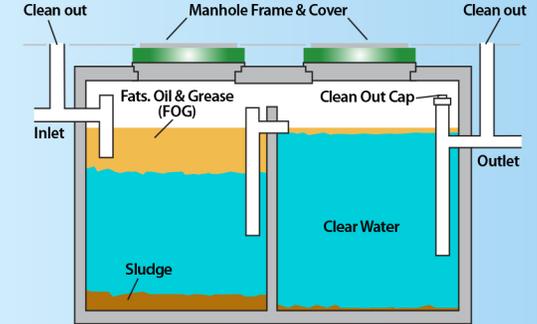
What is a grease interceptor?

It's a mechanical device that connects to all your grease-bearing waste streams. It removes fats, oils and grease prior to discharging to the sewer. There are two main types of these devices, a gravity grease interceptor (GGI) and a hydro-mechanical grease interceptor (HGI). Typically, both types have two or more chambers with baffles that slow down the flow enough for the fats, oils, and grease to float to the surface and all the solids to settle at the bottom. To function correctly, they require regular maintenance.

How do I clean a grease interceptor?

- Remove all fats, oils, grease, settled solids, and liquid from the interceptor and also scrape the baffles and the interior walls of the device. Additionally, for hydro-mechanical grease interceptors, clean the baffle slots, remove and scrape baffles, and other detachable components.
- Eliminate any and all remaining fats, oils, grease, solid material and water.
- Inspect the interceptor for corrosion, missing or broken components, and general condition.
- Finally, reinstall all grease interceptor components removed during the cleaning process.

NOTE: Refilling the Grease Interceptor with water prior to using it **IS NOT** required. You should not, **UNDER ANY CIRCUMSTANCE**, place liquid removed from the interceptor back in. Also, make sure to obtain a receipt from the pumping company for your records and verify that the above steps have been completed.



Typical GGI

How often should I clean a grease interceptor?

You must clean your gravity grease interceptor every six months or when the total accumulation of surface fats, oils and grease (including floating solids) and settled solids reaches 25 percent of the grease interceptor's overall liquid depth in the influent chamber. This standard is referred to as the "25 Percent Rule." Those who have a hydro-mechanical grease interceptor must clean it monthly or more often if necessary.

What about food grinders?

The food discarded through a food grinder often contains a lot of grease. Oils and grease from meats, salad dressings, and other foods will cause grease build-up in the sewer. Solids and grease can also cause odor problems. Therefore, waste from food grinders must discharge through a maximum 3/8" screen or a solids separator prior to reaching the gravity grease interceptor. Food grinders are NOT allowed to discharge to hydro-mechanical grease interceptors.

NOTE: The solids that settle in the GGI will require more frequent cleaning. Establishing good Best Management Practices will minimize the amount of solids discharged into the interceptor.