



Frequently Asked Questions about Grease

Is grease a problem?

In the sewage collection and treatment business, the answer is an emphatic yes!

Grease is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution.



Large amounts of oil and grease in the wastewater cause trouble in the collection system pipes and the wastewater treatment plant.

It decreases pipe capacity and, therefore, requires that piping systems be cleaned more often and/or some piping to be replaced sooner than otherwise expected.

What are common sources of grease?

Mayonnaise	Marinades	Used fryer oil
Margarine	Cookies	Butter/Cheese
Pastries	Ice Cream	Gravy/Sauces
Ice Cream	Yogurt	Salad Dressings
Ketchup	Mustard	Meats

What is a grease interceptor?

A grease interceptor is an internal or external plumbing device designed to intercept most greases and solids so they can be properly disposed of before entering the wastewater disposal system.



Do I need a grease interceptor?

If your establishment prepares food with large amounts oil and grease that are washed to the sanitary sewer system, your establishment should have a grease interceptor.

Do I have a grease interceptor?

If you are uncertain whether your establishment has a grease interceptor, first check under or near the sink in the kitchen.



If not in there, trace the discharge lines from the facility to see if they lead to a grease interceptor outside.

Typically outside units have manhole covers (some only 1 but typically 2). Outside grease interceptors are typically close to the kitchen section of the facility.

Can you recommend a maintenance schedule?

Grease interceptors should be cleaned at least twice each year. Some establishments will find it necessary to clean their interceptors more often.

Frequent cleaning may be the result of an undersized interceptor, in which case, you may consider installing a large interceptor.

Is the grease interceptor I have adequate?

The size is largely determined by the volume of food produced and the maintenance schedule. If the interceptor has to be cleaned more often than the owner thinks it should, then chances are the size needs to be increased.

Typically, a Drive-in restaurant will require between a 70 lb. and a 100 lb. interceptor, depending on the type of food prepared.

One of the most important things to remember is that grease interceptors must be maintained properly. You should work out a specific cleaning schedule that is right for your establishment.

What if I don't install a grease interceptor?

If your establishment uses grease, oils and other grease by-products in food preparation, you will eventually encounter a maintenance problem with a plugged sewer line.

The blockage can create a sewer backup and potentially severe health problems.

Removing blockages can be expensive. If the problem is in the building sewer line, you have the direct responsibility for paying for the maintenance.

If the blockage or restriction is in the publicly-owned sewer main and it can be proven that the establishment is the cause of the blockage, then you could be responsible for cleaning the public sewer.

Who determines if I need a grease interceptor?

The initial decision rests with the establishment, but City Ordinance 78-156 and the Uniform Plumbing Code will assist in making correct decisions.



The Minnesota State Plumbing Code states that a grease interceptor may be required by the administrative authority.

All administrative authorities prohibit the discharge of materials that can solidify and create blockages in the wastewater collection system or treatment plants.

City staff conducts periodic inspections to see that no health problems exist due to improperly maintained grease interceptors. These rules will be enforced if a problem exists.

How can I be sure I am in compliance with the rules?

You should refer to the FOG information packet provided by the city for guidance with compliance, installation and maintenance standards, employee training, best management practices, and record keeping.

The Chief Operator at the Wastewater Treatment Plant can be contacted at 763.635.1170 for more specific information.

Managing FATS, OILS, and GREASE

DO~~N~~'T...



1
DO NOT pour cooking residue directly into the drain.



2
DO NOT dispose of food waste into the garbage disposal.



3
DO NOT pour waste oil directly into the drain.



4
DO NOT wash floor mats where water will run off directly into the storm drain.

DO...



1
Wipe pots, pans, and work areas prior to washing.



2
Dispose of food waste directly into the trash.



3
Collect waste oil and store for recycling.



4
Clean mats inside over a utility sink.

Partners in Grease Management:

For Additional Information Contact the City Of Elk River Wastewater Treatment Plant
Chief Operator Matt Stevens at 763.635.1170 or Stevens.Matt@ElkRiverMN.gov