



Grease Trap/Interceptor & F.O.G. Reduction Program



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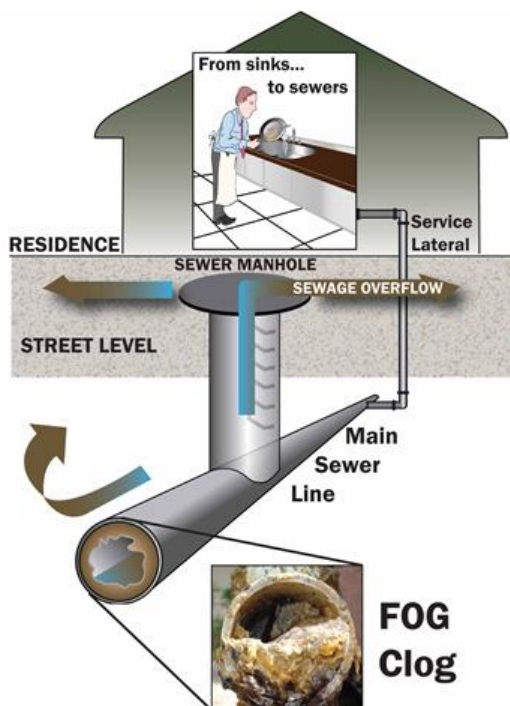
What is FOG and why is it a problem?

FOG refers to **Fats, Oil and Grease**. Waste **FOG** is a semi-solid, thick liquid that is generated during the food cooking process or during cleaning, maintenance, and sanitizing processes.

FOG is usually generated from the preparation of food at facilities such as (but not limited to) restaurants, cafeterias, caterers, bakeries, grocery stores, convenience stores, nursing homes, schools, and food processors. Other types of businesses can also produce **FOG** such as vehicle repair facilities and car washes.

Almost all foods that are processed and served contain **FOG**, including meats, sauces, gravy, dressings, deep-fried foods, baked goods, and dairy products.

When **FOG** is discharged down the drain it forms thick layers inside private and public sanitary sewer mains. This constricts flow similar to the way cholesterol affects blood flow in our arteries, causing Sanitary Sewer Overflows (SSOs) which adds to maintenance and cleaning costs, as well as health risks and legal liabilities.



Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.



What are the reasons for Grease Traps/Interceptors?

The EPA estimates that at least ½ of all Sanitary Sewer Overflows (SSOs) occur as a result of grease. Some municipalities report that their rate is as high as 70%!

Blocking a sanitary sewer line is a violation of the Federal “Clean Water Act.” Overflows result in safety and health hazards, create legal liabilities and all too often, loss of business and extra expenses.

Proper installation and maintenance of Grease Traps/Interceptors helps to eliminate these risks.

Grease Traps/Interceptors are designed to slow the flow of wastewater allowing the **FOG** to solidify and float at the top of the device. Properly maintained grease removal devices prevent excess **FOG** and solids from entering the sewer system.

FOG gets into the sewer system from facilities that do not have adequate grease removal equipment and/or their devices are not properly cleaned and maintained.

What does this mean for my business?

All facilities determined to produce **FOG** are **required** to have an approved grease trap/interceptor installed and implement other grease reducing practices when, in the opinion of the Township, they are necessary for the proper handling of the liquid wastes containing **FOG** or other harmful materials.

All such facilities will require an **annual** Plymouth Township **FOG** Permit.

If it is determined that you need a **FOG** removal device but do not have one, you will need a **Licensed Plumber** to have one installed.

Requirements for the installation of a grease trap/interceptor shall be determined on a case by case basis by the Township, using the International Plumbing Code (IPC) as a guide.

Additionally, all devices are the responsibility of the business and shall be provided and maintained by them.

All grease removal devices shall be in an easily accessible location for the purposes of cleaning and inspection.

Any entity that does not cooperate with this program and ordinance will incur fines and be held liable for resulting expenses.

Tips on Grease Trap/Interceptor Maintenance

It is important to clean your grease trap/interceptor regularly to prevent Fats, Oil and Grease (FOG) from mixing with water that is discharged to the sewer. The ***minimum cleaning frequency*** required for grease traps/interceptors in food service facilities is ***every 90 days***. However, more frequent cleaning intervals may be necessary to prevent your grease trap/interceptor from operating poorly or improperly.

Indications that you need to increase the frequency of cleaning would be that your trap/interceptor has accumulated both floatable grease and sediment at, or more than, 25% of the water depth of the device and/or if you see floating grease or grease deposits in a cleanout “downstream” of your device.

Developing and enforcing a good **Best Management Practices (BMP)** program will greatly reduce the amount of **FOG** into your system and the detrimental impact not only on your facility, but the environment as well.

Since grease traps/interceptors may have an unpleasant odor, it is recommended that you have them cleaned after, or prior to, patrons visiting your establishment.

Develop and keep a grease trap/interceptor cleaning procedure and maintenance log sheet posted near the device to encourage employees to follow procedures and to promote proper documentation after each cleaning. Keep cleaning documentation for a period of not less than 3 years.

It is recommended that a professional service be used to ensure proper maintenance. Especially is this true for facilities experiencing high employee turnover or other factors making regular trap/interceptor maintenance difficult.

Since the establishment is the generator of the **FOG** waste and is liable for the condition of their pre-treatment devices as well as any **FOG** passed downstream, the owner of the establishment or their designee may want to witness all cleaning/maintenance activities to verify that the grease trap/interceptor is being fully cleaned and properly maintained.

The grease trap/interceptor should be left completely empty upon completion of maintenance. All floating grease, liquids, sludge, and scrapings from the interceptor must be removed.

Under no circumstances may the waste hauler reintroduce the removed water or materials into the Township's sewer system, other than at approved disposal stations. ***Flushing an interceptor with hot water or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system is prohibited.***

Best Management Practices for Commercial Food and Restaurant Facilities

Train kitchen staff and other employees about how they can help ensure BMPs are implemented.

Reason: People are more willing to support an effort if they understand the basis for it.

Benefit: All of the subsequent benefits of BMPs will have a better chance of being implemented.

Post “No Grease” signs above sinks and on the front of dishwashers.

Reason: Signs serve as a constant reminder for staff working in kitchens.

Benefit: This will help minimize grease discharge to traps/interceptors and reduce the cost of cleaning and disposal.

“Dry wipe” pots, pans, and dishware prior to dishwashing.

Reason: By dry-wiping and disposing in the garbage, the material will not be sent to grease traps.

Benefit: This will reduce the amount of material collected in the grease trap/interceptors, and will lessen cleaning and maintenance costs.

Dispose of food waste by recycling and/or solid waste removal.

Reason: To divert food wastes away from grease trap/interceptors.

Benefit: Recycling or solid waste disposal will reduce the frequency and cost of grease trap/interceptor cleaning.

Recycle waste cooking oil.

Reason: Cooking oil that ends up in grease trap/interceptors will have to be pumped, costing businesses money.

Benefit: Many companies will pay to haul used cooking oil and make it into new products.

Cover outdoor grease and oil storage containers.

Reason: Rainwater entering open containers can cause an overflow onto the ground leading to stormwater collection systems, creeks, and streams.

Benefit: Avoidance of polluting streams, creeks and other water bodies.

Do not pour grease down sinks or into toilets.

Reason: Grease poured into a toilet or sink can congeal, clog sewer pipes and cause backups.

Benefit: Lower plumbing bills and no loss of business due to sewer backups.

NEVER flush trap/interceptor with hot water or use drain cleaners, enzyme or bacteria agents.

Reason: This only moves the Fats, Oils & Grease (FOG) into the sanitary sewer.

Benefit: Prevents sanitary sewer blockages & overflows which create potential for health risks and loss of business.

Avoid or limit the use of garbage disposals.

Reason: Garbage disposals grind large food particles into small pieces. These pieces can fill up a grease trap causing backups or may require more frequent pump outs of the grease trap.

Benefit: No sewer backups and less money spent cleaning out the grease trap.

Inspect trap/interceptors with a capacity of 100 gallons or less weekly or more frequently if needed.

Reason: Weekly (or more frequent) cleaning of the grease traps and interceptors will ensure proper operation of device and lower the risk of backups.

Benefit: Cleaning under-sink grease traps frequently will reduce maintenance costs of grease traps/interceptors and minimize potential for health risks and loss of business.

Routinely clean kitchen exhaust system filters.

Reason: If grease and oil escape through the kitchen exhaust system, it can accumulate on exterior surfaces, eventually entering the storm drain system when it rains.

Benefit: Minimizes the chance of grease-related fires and the likelihood of grease entering nearby water bodies.

Fats, Oils and Grease

Best Management Practices Training Record

All new and existing employees are to attend training covering the importance of keeping Fats, Oils and Grease out of our sanitary and storm sewers.

[illegible]

Fats Oils and Grease Best Management Practices
Observation Checklist for Restaurants

Approved BMPs for Restaurants:

	Yes	No	N/A
1. Train kitchen staff and other employees about how they can help ensure BMPs are implemented.			
2. Post "No Grease" signs above sinks and on the front of dishwashers.			
3. "Dry wipe" pots, pans, and dishware prior to dishwashing.			
4. Dispose of food waste by recycling and/or solid waste removal.			
5. Recycle waste cooking oil.			
6. Cover outdoor grease and oil storage containers.			
7. Routinely clean kitchen exhaust system filters.			
8. Do not pour grease down the sinks or into the toilet.			
9. Avoid or limit the use of garbage disposals.			
10. Clean interceptors with a capacity of 100 gallons or less weekly or more frequently if needed.			
11. Use a 3-sink compartment dishwashing system, including sinks for washing, rinsing and sanitizing.			
12. Use strainers in sinks to catch food scraps and other solids.			
13. Keep a maintenance log on grease interceptor/trap maintenance.			

Signature of Owner/Manager:

Date of Observation:

NO GREASE



PLYMOUTH TOWNSHIP BUSINESS OWNER'S GUIDE TO GREASE TRAP/INTERCEPTOR INSPECTIONS

- Grease trap/interceptor inspections will occur Monday through Friday between 8 AM and 5 PM. Inspections may be scheduled, but the majority of inspections will be unscheduled drop-in inspections to ensure that businesses are in compliance year-round.
- All tools required to open your grease trap/interceptor(s) should be kept on-site in a designated location that is known to all employees. In addition, during normal business hours, at least one on-site employee must know the location of the device(s), know the location of the log sheet(s), be able to operate the necessary tools for opening the device, and *be capable of opening the device upon Township inspections*.
- All grease trap/interceptor log sheets should be kept up to date. Remember to log any cleanings done by your staff or by an outside contractor, as well as any maintenance performed on the device itself.
- Each trap/interceptor should have its own log sheet(s). These logs must be kept on-site and a copy provided upon inspections.
- If your trap/interceptor has bolts, screws, or any other fastening devices, they should be secured at all times with the exception of cleaning, maintenance, or inspections. If your device has spots for bolts, screws, or other fastening devices, all of these openings must be occupied by a functioning fastener. Grease trap/interceptor lids without the fastening devices that were designed to secure the lid to the device are a serious health and sanitation issue. Replace all missing or malfunctioning fasteners. If they do not function as intended, the lid and possibly even the device should be replaced.
- Inspection standard allows for up to 25% combined grease, oil, and sediment buildup inside a trap/interceptor. For interior and exterior devices, measure the total potential depth of liquid before the final discharge/outflow pipe. Multiply the total depth of the trap by 25% which will be the maximum allowable depth for combined grease, oil, and sediment.
- **No grease emulsifiers or enzymes should EVER be added to the trap/interceptor or poured into the sink!** This simply moves the grease downstream into your sewer lateral or into the public sewer main. This grease may go unnoticed to the business until it plugs plumbing downstream, causing raw sewage backups into your business, or worse, other businesses and residents, creating liability for you.
- A plugged/full screen in a trap/interceptor is also a violation, as it is no longer functioning as intended. If grease is found beyond the final baffle and/or going into the discharge pipe, it shows that the device has exceeded its containment capacity and has most likely failed the 25% or less accumulation standard.
- All traps/interceptors should be self-inspected regularly (*at least once a month*) by your business staff. This ensures that you will always be in compliance, and greatly reduces the likelihood of violations or enforcement. Remember to write these inspections on the log sheet.
- Keep tools on hand which can be used to clean up any spills or leakages, such as absorbent pads or other materials, but **not** free flowing material such as cat litter.



Grease Trap & Interceptor Inspection Form

Establishment: _____

Address: _____

Contact Name & Phone #: _____

Date & Time: _____ Last inspection: _____

Field data

Compliance

1. The establishment has implemented a training program to ensure that the BMP's are followed.
2. The establishment recycles waste cooking oil and can provide records of this. *Obtain a copy of documentation.*
3. Water temperature is less than 140 F before entering GTI.
4. The establishment "dry wipes" pots, pans, and dishware prior to rinsing and washing and food waste is properly disposed of and not discharged to the GTI.
5. The GTI is cleaned and maintained regularly and frequency is documented on a maintenance or cleaning log.
Obtain a copy of the documentation.
6. The GTI does not contain accumulated depth of grease and sediment greater than 25% of device.
7. Recycled grease and oil storage containers are covered and do not show signs of overflowing and are protected from discharge to storm drains.
8. Storm drain catch basins show no signs of grease or oil.
9. Absorbent pads or other materials (not free flowing material such as cat litter) are available and used to clean up any spills or leakages that could reach the storm drain.

C = Compliance
V = Violation

NA = Not applicable
NC = Not checked



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www.plymouthtownship.org

Plymouth Township
F.O.G. Permit
Application
FEE: \$175

Please type or print clearly

Address:

Date:

I. Company Name

Name

E-Mail

Address

Phone #

City, State, Zip

Fax #

II. Contacts

Name:

Phone #:

Address

Fax #:

III. FOG Information

Device Make & Model

Size (Gal)

Location:

Year installed:

Maintenance Performed By:

Frequency:

Phone #:

E-Mail:

FOG Recycler:

Frequency:

Phone #:

E-Mail:

IV. Type of Facility

☐ Full Service Restaurant	☐ Fast Food Restaurant	☐ Religious Institution	☐ Hotel/Motel	☐ Convenience Store	☐ Cafeteria
☐ Caterer	☐ Grocery Store	☐ Club / Organization	☐ Gas Station	☐ Ice Cream Shop	☐ Coffee Shop
☐ Carry Out	☐ Bakery	☐ Nursing Home	☐ Auto Repair	☐ Car Wash	☐ School
☐ Others					

V. Fixtures (Amount of Each)

☐ Deep Fryer	☐ Work Range	☐ Hot Dog Roller	☐ Garbage Grinder	☐ Presink	☐ 3 Bay Sink
☐ Grill	☐ Rotisserie	☐ Tilt Kettles	☐ Dishwasher	☐ Mop Sink	☐ Oven

I solemnly affirm under the penalties of perjury, and to the best of my knowledge, information and belief, that the contents of this application are true, accurate and complete. I am aware that if a permit is issued, I am responsible for payment of an annual permit fee according to Plymouth Township's most recent schedule of approved fees. I agree to comply with full maintenance and operation of the grease trap/interceptor

Applicant (Print) _____ Title: _____

Applicant Signature: _____ Date: ____/____/____

-----Do not write below this line-----

IIV. APPROVAL

By:

Date:

Grease Trap/Interceptor Cleaning Log (greater than 100 gallons)

Business Name:						Phone:	
Address:							
Size of Grease Interceptor (gal):							
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service	Initials of Cleaning Service Employee	Gallons Pumped	Additional Comments/Manifest #		
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.							
Name:				Title:			
Signature:				Date:			
Schedule	☐ January	☐ February	☐ March	☐ April	☐ May	☐ June	
Reminder:	☐ July	☐ August	☐ September	☐ October	☐ November	☐ December	

Grease Trap/Interceptor Cleaning Log (less than 100 gallons) 1st Quarter

Business Name:						Phone:	
Address:							
Size of Grease Interceptor (gal):							
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service or Employee	Initials of Cleaner	Gallons Pumped	Additional Comments		
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.							
Name:				Title:			
Signature:				Date:			
Schedule Reminder:	☐ January ☐ February ☐ March						

Grease Trap/Interceptor Cleaning Log (less than 100 gallons) 2nd Quarter

Business Name:						Phone:	
Address:							
Size of Grease Interceptor (gal):							
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service or Employee	Initials of Cleaner	Gallons Pumped	Additional Comments		
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.							
Name:				Title:			
Signature:				Date:			
Schedule Reminder:	☐ April ☐ May ☐ June						

Grease Trap/Interceptor Cleaning Log (less than 100 gallons) 3rd Quarter

Business Name:				Phone:	
Address:					
Size of Grease Interceptor (gal):					
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service or Employee	Initials of Cleaner	Gallons Pumped	Additional Comments
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.					
Name:			Title:		
Signature:			Date:		
Schedule Reminder:	☐ July ☐ August ☐ September				

Grease Trap/Interceptor Cleaning Log (less than 100 gallons) 4th Quarter

Business Name:				Phone:	
Address:					
Size of Grease Interceptor (gal):					
Date Of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service or Employee	Initials of Cleaner	Gallons Pumped	Additional Comments
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.					
Name:		Title:			
Signature:		Date:			
Schedule Reminder:		☐ October ☐ November ☐ December			

Cooking Oil “Yellow Grease” Recycling Log

Business Name:						Phone:	
Address:							
Size of container(s) (gal):							
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service	Initials of Cleaning Service Employee	Gallons Pumped	Additional Comments		
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.							
Name:		Title:					
Signature:		Date:					
Schedule	☐ January	☐ February	☐ March	☐ April	☐ May	☐ June	
Reminder:	☐ July	☐ August	☐ September	☐ October	☐ November	☐ December	

Kitchen Exhaust System Filter Cleaning Record

Business Name:					
Address:				Phone:	
Date of Service	Initials of Employee Inspecting Cleaning	Name of Cleaning Service	Initials of Cleaning Service Employee	Location where Exhaust System Filters were cleaned	
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection may result in fines or other penalties.					
Name:		Title:			
Signature:		Date:			
Schedule	☐ January	☐ February	☐ March	☐ April	☐ May
Reminder:	☐ July	☐ August	☐ September	☐ October	☐ November
					☐ June
					☐ December

