



Grease Inspection Program



**Dublin San Ramon
Services District**

Water, wastewater, recycled water

EMERGENCY CONTACTS

DUBLIN SAN RAMON SERVICES DISTRICT

Wastewater Treatment Plant
(925) 846-4565

Customer Service
(925) 828-8524

Business Hours:
(M-F: 8:00 a.m. to 5:00 p.m.)

AFTER HOURS CONTACTS

Alameda County Sheriff Dispatch
(925) 462-1212

Dublin San Ramon Services District (DSRSD) must comply with federal and state pretreatment regulations. The Publicly Owned Treatment Works (POTWs) are charged with enforcing limitations or prohibition of certain constituents in user wastewater effluent streams. The objectives of this program are as follows:

- To prevent the introduction of pollutants into POTWs which will pass through or are incompatible with the treatment works.
- To prevent sanitary sewer overflows due to the build-up of FOG (fat, oil, and grease) in the collection lines.
- To prevent the introduction of pollutants into POTWs that will interfere with the operations of the treatment plant and/or disposal of biosolids; and to improve the opportunity to recycle and reclaim resources from municipal and industrial wastewater and biosolids.

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Dublin San Ramon Services District Grease Inspection Program

The inspection program assures that businesses are complying with POTW pretreatment requirements, that grease traps/interceptors are functioning as designed, and that equipment is being serviced at proper time intervals. Inspectors also check the overall integrity of the equipment.

All grease trap/interceptors are inspected annually. Exceptions are made in the following situations:

- An inspection fails and a re-inspection is required.
- Chronic failure of inspections will increase frequency of inspections.
- The business is asked to adjust their equipment, and inspection is necessary to verify compliance.

How to Reduce Grease Discharge

Grease is a concern because it solidifies as it cools and could potentially block sewer main lines and laterals. Follow the practices listed below to reduce grease discharge.

- Educate staff on best management practices.
- Clean interceptor/trap at scheduled intervals. The sludge layer on the bottom or the grease layer on top should be no more than 25% of capacity.
- Document all cleanings and have copies of manifest available for inspector.
- Wipe off greasy pots, pans, and kitchen utensils instead of hosing them down in the sink.
- Degreasers, emulsifiers, and hot water are not recommended to clean lines. They break down grease in the facility, but the grease can congeal in downstream collection lines.
- Keep fatty liquids such as salad dressings, creams, and butter from going down the drain.
- Stop grease spills from reaching floor drains by wiping up instead of hosing down.
- Keep outdoor grease containers and dumpsters covered. Store grease containers away from storm drains.
- Contract with a reputable grease recycler.

How Grease Interceptors Work

Every business that disposes of grease, fat, or oil (i.e. restaurants, food handling operations, hospitals, day care and senior centers) may need a grease interceptor to prevent these materials from entering and clogging sewage collection lines. This equipment works by separating the grease and oils from wastewater. The wastewater passes over a series of separator baffles or regulation devices within the interceptor, separating grease, fat, and oil from

water. The contaminants float to the top of the interceptor and accumulate until manually removed. The wastewater continues to flow through the interceptor, into a discharge pipe, and then to the sewage collection system.



(Left) Outdoor grease interceptors: primary and secondary chambers.

(Above) Grease interceptor, with lid removed.

Avoid Fines and Health Risks from Overflows

Grease-related overflows are costly to clean up and may expose restaurant customers or employees, food service workers, and others to health risks. Overflowing sewage also threatens wildlife when it enters local creeks and the Bay untreated. Here are some tips for avoiding grease waste problems.

- If your restaurant or food service facility produces grease wastes, make sure you have a properly sized grease-removal device.
- Never dispose of grease wastes directly to the sewer or in the trash dumpster. Contract with a grease disposal company for waste grease pick-up.
- Maintain your grease trap or grease interceptor on a regular basis. If you are unsure of the proper maintenance frequency, contact your disposal service or the DSRSD Environmental Compliance Division.

Sizing Grease Removal Devices

If you are required to install a grease removal device, it must be properly sized or it may not work. Retrofitting an improperly sized device can be very costly. Dublin San Ramon Services District requires all businesses discharging grease to have a grease trap or grease interceptor. If you are planning to install a grease removal device in a new restaurant or food service facility, or to retrofit an existing restaurant or food service facility, be sure to contact DSRSD for their requirements.

Grease Waste Disposal

Establishments that generate waste grease should contract with a grease disposal company for pick-up. Grease should never be discharged directly to the sewer, or disposed of in the trash dumpster. In many areas, there are significant fines for doing so.

Grease Device Maintenance

Contract with a waste hauler. Make sure the hauler you select is familiar with local requirements for grease waste hauling and disposal. The hauler should pump out all wastewater and remove all grease from the sides and baffles inside the unit each time the interceptor is cleaned. Do not allow your waste hauler to pour wastewater back into the grease interceptor. Your company or restaurant representative should always be present to confirm proper pumping. After cleaning, always recharge the grease interceptor with clean water. The clean water will insure that grease will be trapped when you begin using the interceptor again after pumping.

More About Grease Removal Devices

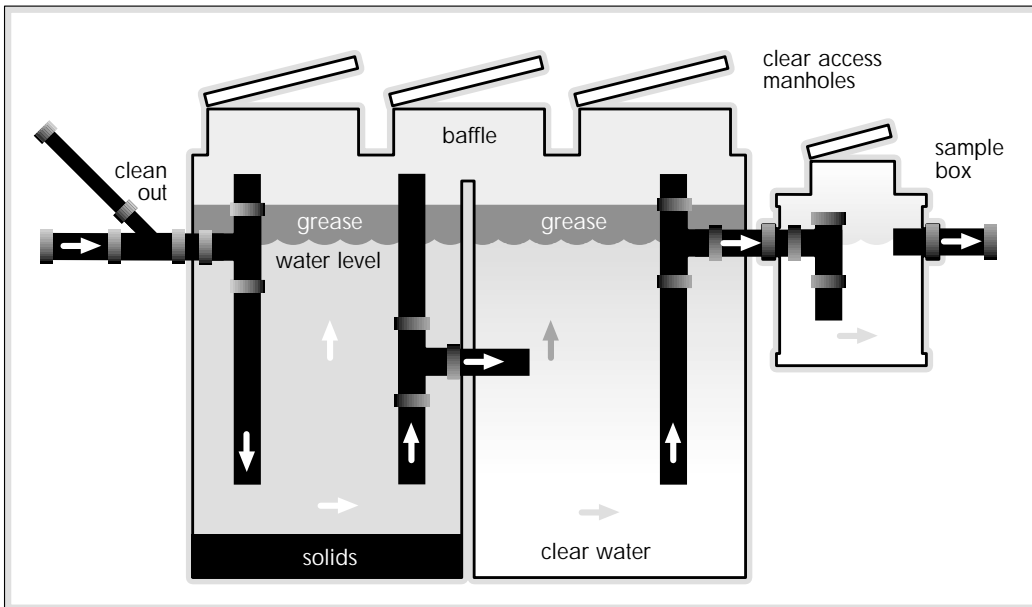
When wastewater from food service facilities contains grease, the hot water and soap used in washing dishes and equipment emulsifies (breaks up) the grease, allowing it to flow freely through the sewer. As the wastewater cools, the grease congeals (forms clumps), causing backups and overflows of raw sewage. Grease-removal devices like interceptors and grease traps are designed to prevent grease-related problems in the sanitary sewer.



The gray box on the floor is a grease trap located inside a commercial kitchen.



The interior of the grease trap shown at left.



Note: A blueprint is not always helpful in locating a grease trap or interceptor. Blueprints show only a rectangular box structures installed a short distance from the grease-producing area (such as a sink). To find the location of an underground grease trap, look for a square or rectangular metal access lid. To locate an interceptor, look for a row of round access lids outside the restaurant, often near the food preparation area (see left photo, page 3).

What's the difference between grease traps and interceptors?

An interceptor is a big concrete box containing partitions that remove grease and food waste by trapping things that float and things that settle to the bottom (see figure above). A grease trap is a smaller unit, often stainless steel, that works by the same principles. Usually, interceptors are installed in the ground outside a food service facility and grease traps are installed indoors, often under a counter. Grease traps, if approved, are usually reserved for small establishments. Because they're smaller, they may need more frequent service.

Is my business required to have a grease removal device?

DSRSD requires installation of a grease-removal device if your wastewater contains grease, oils, fats, sediments, particulate matter, or any other material that can impair the flow of the wastewater through the municipal sanitary sewer.

What if I want to use a different device to remove grease?

Your wastewater discharge must meet specific grease discharge limitations that are set by DSRSD. If you believe that your device can meet those limits, you may submit your plan to DSRSD for approval. However, you may be required to install the standard device or adhere to your city's municipal ordinance or Uniform Plumbing Code to install alternative grease-removal devices.

Grease Inspection Checklist

Grease Sources

- Pot Sink
- Ware Washing Sink
- Pre-rinse Sink
- Floor Drains
- Mop Sink
- Vapor Hood Cleaning

Pollution Prevention Techniques

- Drain and scrape pots to a tallow collection container
- Wipe out pots and pans with paper towels
- Replace the food grinder with a trash can
- Keep screens in all sinks
- Protect floor sinks

Grease Trap

- Lid is secure
- Gasket is in place
- Baffles are intact
- Good flow through unit

Interceptors

- Standpipes are in place and not clogged
- Sample box is clean
- Cleaning records are in order

Other Areas

- Trash and tallow areas are clean
- Tallow has secondary containment
- Hood cleaning service details are documented
- Trash enclosure with sanitary sewer drain must be covered

Grease Trap/Interceptor Cleaning Protocol

Facility Name:

INTERCEPTOR INFORMATION
Interceptor Size:
Interceptor Cleaning Company:
Contact Person:
Phone Number:
Cleaning Frequency:

INTERCEPTOR INFORMATION
Interceptor Size:
Interceptor Cleaning Company:
Contact Person:
Phone Number:
Cleaning Frequency:

INTERCEPTOR INFORMATION
Interceptor Size:
Interceptor Cleaning Company:
Contact Person:
Phone Number:
Cleaning Frequency:

TALLOW INFORMATION
Date Contracted:
Tallow Rendering Company:
Contact Person:
Phone Number:
Tallow Cleaning Frequency:

TALLOW INFORMATION
Date Contracted:
Tallow Rendering Company:
Contact Person:
Phone Number:
Tallow Cleaning Frequency:

Companies that Service Grease Interceptors and/or Off-Haul Grease

Dublin San Ramon Services District does not make any recommendations as to the list of companies below and cannot be held responsible for services rendered.

This list is distributed only as a courtesy to help customers locate the vendor of their choice.

A-1 Septic	(800) 538-8820
All Valley Environmental.....	(559) 498-8378
American Valley	(800) 732-4645
Ameriguard	(800) 347-7876
Asbury Environmental Services.....	(800) 727-2879
Bonney Plumbing	(925) 462-1090
Burr Plumbing	(408) 287-2877
Fremown Environmental.....	(707) 448-3700
Pioneer Liquid.....	(800) 366-6808
R&D Grease Cleaning	(707) 632-5827
Roto Rooter	(510) 483-2324 or (510) 846-2282
Safety-Kleen	(940) 483-5200
San Jose Tallow	(800) 464-7160 or (408) 452-8777
SeQuential	(800) 447-3794
SRC Pumping	(916) 363-1342 or (800) SRC-TRAP
Trap Recyclers.....	(800) 994-7867



Restaurant Grease Trap Maintenance Log

Business name: _____ Grease trap location: _____ Size: _____ Gal.

Date	Type of service done on grease trap	Volume of grease removed (gal.)	Method of grease disposal	Grease trap serviced by: Print name	Signature	Comments

- All users who are required by the District to install or have in operation a grease trap pursuant to section 5.20.140 C. of the Sewer Ordinance, shall be required to adequately maintain the grease trap so that it is in proper working order at all times.
- Any user who wishes to maintain the facility's grease trap personally or by using facility employees shall document maintenance events using this form or a similar form.
- All records relating to compliance with section 5.20.410 of the District Ordinance shall be retained on-site for a minimum of three (3) years and shall be made available to District personnel upon request.