Properly Maintain Grease Traps and Interceptors to Prevent Introduction into the Sanitary Sewer System

Best Management Practices (BMPs)	Reason For	Benefits
Witness all grease trap or interceptor cleaning/ maintenance activities to ensure the device is operating properly. Make sure that the pumping company carries a permit from the Southern Nevada Health District.	Grease trap/interceptor pumpers may take shortcuts. If the manager inspects the cleaning operation and ensures it is consistent with the procedures in the section on Grease Trap and Interceptor Maintenance they are more assured of getting full value for their money. Making sure the pumper is permitted ensures they know and will more likely conform to health standards.	The establishment will ensure it is getting value for the cost of cleaning the grease trap or interceptor. Otherwise the establishment may be paying for cleaning more often than necessary.
Clean undersink grease machines every week. If grease machines are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased.	Undersink grease machines have less volume than grease interceptors, so grease accumulates faster. Weekly cleaning of undersink grease machines by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor. If there is no grease interceptor, the undersink grease machine is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the installation of a building department-compliant grease interceptor may be required.	This will extend the length of the cleaning cycle for the grease interceptors that the establishment maintains.
Clean grease interceptors routinely.	Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly. The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.	Routine cleaning will prevent plugging of the sewer line between the establishment and the sanitary sewer system. If the line plugs, the sewer line may back up into the establishment, which is a substantial public health hazard, and the business will need to pay to unplug it.
Keep a maintenance log that also includes the name of the company that pumps from the grease traps/interceptors.	The maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It is required by the pretreatment program to ensure that grease trap/interceptor maintenance is performed on a regular basis.	The maintenance log serves as a record of cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce costs.

Prevent Fats, Oil, and Grease From Entering the Storm Drain System

Best Management Practices (BMPs)	Reason For	Benefits
Cover outdoor grease and oil storage containers. Please visit www.lvstormwater.com for more stormwater system protection BMPs.	Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow will eventually reach the stormwater system and nearby streams.	Storm drains are designed to collect rainwater, so they discharge to Lake Mead without advanced treatment. The discharge of grease and oil to the storm drain system will degrade the water quality of Lake Mead by adding biological and chemical oxygen demand to the stream. Based on the standards set in Clark County Code, Chapter 24.40, discharge of grease and oil to the storm drain might also result in legal penalties or fines.
Locate grease dumpsters and storage containers away from storm drain catch basins.	The farther away from the catch basin, the more time someone has to clean up spills or drainage before they can enter the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to the dumpster, and oil and grease that may "ooze" from the dumpster.	
Use absorbent pads or other material to clean up spilled material around outdoor equipment, containers or dumpsters. Remove absorbent or other material immediately and dispose of properly.	Absorbent pads or materials can help clean up spilled grease and oil from the ground and prevent it from entering the storm drain system.	
Routinely clean kitchen exhaust system filters. (Also a fire precautionary measure.)	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	

Commercial Kitchen Grease Interceptor Maintenance:

Best Management Practices

Reduce your costs
Prevent grease blockages
Help protect our valley's water supply

Contact our Pretreatment Staff
if you have any questions:
(702) 668-8077

Clark County Water Reclamation DISTRICT
"The Clean Water Team"

www.cleanwaterteam.com

Prevent Blockages in the Sanitary Sewer System

Best Management Practices (BMPs)	Reason For	Benefits
Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	People are more willing to support an effort if they understand the basis for it.	All the subsequent benefits of BMPs will have a better chance of being adopted.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders help minimize grease discharge to the traps and interceptors, reducing cleaning and disposal costs.
"Dry wipe" pots, pans, and dishware prior to dishwashing.	The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By "dry wiping" and disposing in garbage receptacles, the material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors, so that they will require less frequent cleaning, reducing maintenance costs.
Use a chemical sanitizer (such as Iodine in 12-25ppm or 200-400ppm Quaternary Ammonium) and lower water temperatures to less than 140° F but not less than 110°F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. If you do not use a chemical sanitizer, the minimum allowed water temperature is 150°F. The mechanical dishwasher requires a minimum temperature of 150° F, but the Uniform Plumbing Code prohibits discharging the water to grease traps.	The minimum required temperature for dish washing water is 150°F, unless you use a chemical sanitizer. Temperatures above 140° F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools, leading to blockages and backups, which are a substantial public health concern in restaurants. Using an approved chemical sanitizer allows water temperatures to be reduced to less than 140°F but not less than 110°F, which prevents grease from dissolving temporarily.	The food service establishment will reduce its energy costs because the water is heated to a lower temperature, which requires less energy, while still ensuring that the dishes are clean and sanitized.
Use a 3-compartment sink dishwashing system, which includes compartments for washing, rinsing, and sanitizing in a 50-100ppm bleach solution (or other approved sanitizer, such as Iodine in 12-25ppm or 200-400ppm Quaternary Ammonium). Keep water temperatures between 110°F-140°F. If you do not use a chemical sanitizer, the minimum allowable temperature is 150°F.	Use a 3-compartment sink dishwashing system, which includes compartments for washing, rinsing, and sanitizing in a 50-100ppm bleach solution (or other approved sanitizer, such as Iodine in 12-25ppm or 200-400ppm Quaternary Ammonium). Keep water temperatures between 110°F-140°F. If you do not use a chemical sanitizer, the minimum allowable temperature is 150°F.	The food service establishment will reduce its energy costs for heating the water for the mechanical dishwasher and for operating the dishwasher, while still ensuring that the dishes are clean and sanitized.
Recycle waste cooking oil with a Southern Nevada Health District-permitted liquid waste hauler.	There are waste oil recyclers in Nevada. This is a cost recovery opportunity.	The establishment will be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.
Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.