
What problems are caused by grease?

- *Sewage backing up into your business.
- *Expensive cleanup, repair and replacement of damaged property.
- *Potential contact with micro-organisms that can cause illness.
- *Higher operating and maintenance costs.

What you need to know about grease traps and interceptors.

To work correctly, grease traps and interceptors must be properly...

1. **Designed.** Grease traps and interceptors must be sized to handle the amount of grease expected.
2. **Installed.** Grease traps and interceptors must be level and vented.
3. **Maintained.** Grease traps and interceptors must be cleaned and service frequently, often daily, to reduce or prevent blockages.

Solids should never be put into grease traps or interceptors.

Be aware of additives claiming to dissolve grease. Some of these additives pass grease down pipes where it can clog sewer lines in other areas.

For more information about sanitary sewer systems, contact:

The City of Goodlettsville Public Works
Sewer Department
215 Cartwright St.
Goodlettsville, TN 37072
(615) 859-2740
www.cityofgoodlettsville.org

Water Environment Federation
(703) 684-2400
www.WEF.org

US Environmental Protection Agency
www.EPA.gov/owm

To report illegal dumping, illicit discharges or surface water pollution in streams, ditches, creeks, or the storm drain system, contact The City of Goodlettsville anytime by calling our illicit discharge hotline at (615) 859-2740.

This brochure is intended to be for informational purposes only. This brochure was created by the City of Goodlettsville.

Fat Free Sewers



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... FATS ... OILS ... AND GREASE ...

...are the main cause of sewer back-ups in food service establishments.

Understanding Your System

Most food service operations have two systems to serve their wastewater disposal needs: a sanitary system for toilets, sinks and a kitchen system for floor drains, dishwashers and prep-sinks.

The systems normally use two- to four-inch pipe to carry the flow of wastewater away from the building to the sewer system. Floor drains allow drainage from the floor into the sewer. P-traps provide a liquid seal against sewer gases and odors. Roof vents enable gases and odors in drainage pipes to escape to the outside...and then there are grease traps...

What is a grease trap?

Grease traps, which are part of the kitchen system, capture grease from the wastewater flow. Grease is stored in the reservoir tank which ranges from 10 to 1,000+ gallons.

Small inside grease traps are usually located on the floor in the kitchen preparation areas or near dishwashers. This type of grease trap requires frequent maintenance and is often ineffective. Larger outside grease traps are usually located a few feet from the building in parking, delivery or drive through areas. Outside grease traps are more effective, but they also require periodic maintenance.

Where does grease come from?

Meat fats, lard, cooking oil, shortening, butter, food scraps, baking goods, sauces, dairy products, etc.

How does a grease trap work?

A grease trap slows down the flow of hot greasy water, allowing it to cool. As the hot water cools, the grease separates and floats to the top of the grease trap. The water continues to flow down the pipe to the sewer. The grease is trapped by baffles that cover the inlet and outlet of the tank, preventing it from flowing out of the trap.

Why do back-ups and blockages occur?

Most problems result from poor housekeeping or improper and insufficient grease trap and drain line maintenance. A partial or total blockage can cause floor drains, sinks and dishwashers to back up and become inoperative. A grease trap or drain line that is not proactively maintained will eventually clog, disrupting service and ultimately result in shutting down your facility.

If the build up of grease blocks the public sewer, The City of Goodlettsville must perform expensive repairs. Grease-related blockages have served as the basis for regulations governing the discharge of grease into the sanitary sewer system. The City of Goodlettsville enforces these regulations.

How can you have fat-free sewers?

Training employees about the problem will mean long-term benefits to your business and to our community. Training should include, but not be limited to:

*The nature of grease.

*The effects of grease on the environment.

*The cost of treating grease and its relationship to higher operating costs.

*Recommended disposal practices—including recycling.

*Recommended housekeeping practices.

*Proper and periodic maintenance schedules.

Post no grease signs above sinks and on the front of dishwashers.

Never pour grease down sink drains or into toilets.

Scrape grease, material, and food scraps from all cookware and dishware into a can or into the trash for disposal—or recycle.

Use a three sink dishwashing system which includes a sink for washing, a sink for rinsing and a sink for sanitizing in a 50-100 ppm bleach solution.

Use strainers in sink drains to catch food scraps & other solids, then empty the strainers into the trash.

Wipe cookware and dishes before washing.

Clean kitchen exhaust system filters routinely.