



# GOLETA SANITARY

## Water Resource Recovery District

### GUIDELINES FOR GREASE INTERCEPTOR MAINTENANCE

This guideline has been developed to assist food establishment owners on proper maintenance techniques for grease interceptors. This information is provided to ensure thorough and uniform maintenance of grease reduction equipment. Despite the fact that most food establishments have grease interceptors at their facilities, grease continues to be a problem for the collection system. Accumulations of grease in the collection system indicate that many grease interceptors are not being maintained properly. Pumping companies often service grease interceptors on a scheduled basis, so owners have little contact with the actual maintenance. Unfortunately, the quality of service may vary significantly from one pumping company to another. While most pumping companies do an adequate job, some only remove the greasy water and leave the majority of the solids/grease in the interceptor, **this is illegal.**

To ensure proper maintenance of all grease interceptors, the Goleta Sanitary District is providing the following recommendations regarding all aspects of interceptor cleaning.

1. The manager or owner of the restaurant should be present during the cleaning and servicing of the grease interceptor. Odors may be offensive; however, this is the only method of ensuring a thorough job. Be wary of pumpers who want to service your grease pretreatment equipment between 8pm and 6am!
2. Initially, the greasy water/bottom solids should be pumped from the grease interceptor.
3. Next, the solid grease should be removed from the bottom and sides of **all** compartments of the interceptor. This is accomplished by both scraping and removing the solid material. **Do not flush solids through the discharge line.**
4. Next, using high pressure water, clean both chambers to remove coagulated grease accumulated on the walls and bottom of all compartments. This should also be vacuumed out.
5. Finally, the exit line and the sampling well/manhole should be checked for build-up and cleaned if necessary. The entire interceptor should be thoroughly checked to assure all baffles and pipes are intact and working properly, deficiencies must be noted & repaired.
6. When the maintenance is complete, the interceptor should look clean, with all signs of grease and solids **entirely** removed.

If any of these steps are being omitted in your existing maintenance, then you are not receiving proper service. Improper maintenance guarantees more frequent service as well as possible line blockages and subsequent sewer spills.

If you have any questions or would like to have the Goleta Sanitary District inspect your grease interceptor while it is being serviced, please call our office at (805) 967-4519.