



RESTAURANT FACILITIES

The City of Mesa Water Resource Department currently provides educational information on pollution prevention and preventative maintenance to local restaurants to reduce the amount of Fats, Oils, and Grease (FOG) from reaching the sanitary sewer system.

As an active member of the Arizona Fats, Oils and Grease (AZFOG) Group (www.azfog.org), the City of Mesa joins local cities, sewer districts, Maricopa County, and the Arizona Department of Environmental Quality in an effort to reduce the negative impact FOG can have on the sewer system, the environment, and public health.

Grease Removal Devices (GRDs) commonly known as grease interceptors (large, outside) or grease traps (small, indoors) are required during the construction of most Food Service Establishments (FSEs). If proper cleaning and maintenance are not performed on a regular schedule, the interceptor or grease trap becomes fouled, allowing oil and grease to pass through the device and accumulate on pipe walls causing blockages and foul odors for the FSEs and the receiving sanitary sewer system. Where installed, the owner shall maintain all oil and grease interceptors to ensure continuously efficient operation at all times, as required per City Code Title 8, Chapter 4, Sections 15(4), (8) and 22(D).

RECOMMENDED METHOD OF CLEANING

The recommended method of cleaning an oil and grease interceptor is to pump out the entire device, which includes removal of all the contents in the device, and removal of residual wastes after scraping/hosing down. During cleaning operations, a representative from the facility should be present to make sure all is completed properly. While the device is empty, an inspection should be conducted to verify that there are down-turned elbows/tees on the inlet and outlet piping, and that they are in good condition.

BEST MANAGEMENT PRACTICES

DO...

- Scrape food waste from all dishes, pots, pans, cookware, and equipment to the garbage before pre-washing.
- Set up a regular cleaning schedule for your interceptor/grease trap with your maintenance vendor.
- Keep all maintenance/service records or copies of records at your facility for a minimum of three years.
- Have a company representative inspect the cleaning of the interceptor/grease trap to ensure it was cleaned properly.
- Train all your employees on proper food and grease waste handling techniques.

DON'T...

- Do not allow the waste hauler to decant wastewater from the truck back into the device or into your sanitary sewer connection.
- Do not dispose of the grease wastes into the sewer drains.
- Do not clean equipment outside where grease and food wastes will flow into storm drains or dry wells.
- Do not wait until your grease removal device is overflowing with waste to get it cleaned.
- Do not dump old chemicals (e.g. pesticides, herbicides) into the drains.
- Do not use drain opening chemicals to open a clogged drain. Call a professional plumber to evaluate the situation.