

## **BMP FH03 - Grease Interceptors**



Fats, oil and grease (FOG) can have negative impacts on wastewater collection and treatment systems. Most wastewater collection system blockages and overflows can be traced back to FOG. Blockages in the wastewater collection systems can cause sewage spills, manhole overflows, or sewage backups into buildings. The CSUSM campus has grease interceptors installed on sewer lines at food service facilities. Outdoor grease interceptors shall be properly maintained, and routinely inspected to ensure their proper functioning. Any problems noted shall be corrected as soon as possible. The discharge of FOG and raw sewage to the storm drain system is illegal. Ensuring that grease trap and grease interceptors are properly installed and maintained is very important for spill prevention.

### **Pollution Prevention Guidelines:**

- Dry wipe cooking pots, pans, and dishware prior to dishwashing.
- Dispose of food waste by recycling and/or solid waste removal.
- Clean under sink grease traps weekly.

### **Design Guidelines:**

- Post "No Grease" signs above sinks and on the front of dishwashers.
- Cover outdoor grease and oil storage containers.
- Recycle waste cooking oil.
- Use absorbent pads or other material in the storm drain catch basins if grease dumpsters and containers must be located nearby.

### **Inspection Guidelines:**

- Grease traps will be inspected and cleaned regularly.
- Waste oil and grease will be recycled whenever possible.
- Review and inspect all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.

### **Training Guidelines:**

- Train kitchen staff and other employees about how they can help ensure BMPs are implemented.