

B.3. Fact Sheet #3: Grease Interceptors

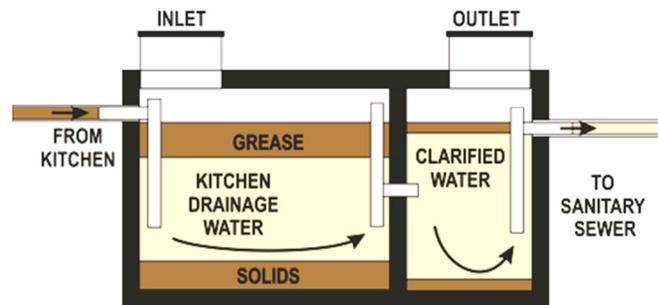


City of Tuscaloosa, AL

FOG Management Program GREASE INTERCEPTORS FACT SHEET

What Are Grease Interceptors?

Grease interceptors are large grease removal devices (typically min capacity 1000 gallons) installed outside of FSE, with purpose to prevent FOG in the kitchen wastewater from entering the sewer system. Grease interceptors operate by slowing down wastewater passing between the interceptor compartments and retaining it long enough to allow contaminants with specific gravities different than water to separate out by gravity flotation (FOG) and settling (solids).



Necessary Elements for Grease Separation in the Interceptor

- Retention time (based on water flow)
- Water temperature less than 140°F (lard melts between 100°F and 120°F)
- pH (between 5 and 9)
- Controlled turbulence

Emulsification

Emulsification occurs when free floating fat breaks up into tiny particles and becomes one with the water in which it is suspended. Fat emulsifies under the following conditions:

- High temperature
- Turbulence
- Soaps, surfactants & detergents

Critical factors for grease trap effectiveness

- Sufficient Capacity
- Maintenance/Cleaning

Minimum Standards

- DO ensure the interceptor has access point to each compartment for inspection & maintenance.
- Do not pour FOG waste directly into the grease interceptor.
- DO NOT use cleaning chemicals (emulsifiers or solvents).
- DO inspect the grease interceptor to determine when it requires cleaning.
- DO schedule the interceptor cleaning by a licensed grease hauler as needed.
- DO keep records of proper maintenance on-site for a minimum of 3 years.