

How to Properly... (Cont'd)

- Clean grease interceptors at scheduled intervals- recommended when 60% capacity is reached.
- Document the cleaning by keeping a copy of the manifest. Record the information on a Grease Interceptor Maintenance Log provided by the MSD.
- Keep outdoor grease containers and dumpsters covered. Store grease containers away from storm drains.
- Degreasers, emulsifiers, and hot water are not recommended to clean lines- they break down grease in the facility, but the grease can congeal downstream in sewer lines.
- Bacteria, degreasers, enzymes or similar substances which act to temporarily emulsify or suspend oil or grease shall not be introduced into any interceptor designed to capture and retain oil and grease.
- All interceptors shall be maintained in a manner which prevents the trapped substances from being discharged into the wastewater system, stormwater system, or any watercourse.
- Regular pumping of a grease interceptor is an effective maintenance procedure to keep the interceptor clean.

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Grease Interceptor Brochure

Keep your pipes clean and
say goodbye to sewer
backups

The Metropolitan St. Louis Sewer District works hard to maintain its collection system and to keep the sanitary sewers clean and free of fat, oil and grease (grease). Improperly managed grease from restaurants has become a significant problem for wastewater collection and treatment systems.

Where does oil and grease come from?

Grease mainly originates from restaurants, food service operations, and other institutional food service establishments.

Grease is present in such things as:

- Baking goods
- Lard
- Cooking oil
- Food scraps
- Shortening
- Butter
- Meat fats
- Sauces
- Dairy products

What kitchen operations are responsible for grease entering the sewer system?

Grease discharges are predominantly from washing and cleaning operations not from deep-frying as most

people might think. Major sources of grease discharges to the sewer system are pre-rinse stations prior to the dishwasher, pot washing sinks and ventilation hoods, etc.

Why is grease a problem?

Grease causes the formation of deposits of greasy solids along the walls of the sewers, thereby reducing the sewer capacity. These deposits can lead to the breakaway of accumulated grease and cause plugging of downstream sewers.

Grease accumulates in wet wells and pumping stations. When mixed with other materials present in sewage this causes blockage and failure of the pumps.

Grease deposits in bends of the sewer pipes and causes restriction and blockages.

Grease accumulates on screens at treatment facilities causing blockages and expensive repairs.

Grease obstructions in the sanitary sewer can be a nuisance to facilities due to the possibilities of foul odors and sewage backups into homes and businesses.

How to properly dispose of oil and grease

The most effective way to solve the grease problem is to keep this material out of the sewer system. Therefore procedures must be established to prevent or reduce the amount of grease being discharged into the sewer. Several practices to reduce grease discharge are listed below:

- Educate kitchen staff on best management practices. Put up signs to remind your employees not to flush grease down the drain.
- Reduce the amount of grease going to the sewer drain.
 - Wipe off greasy pots, pans and kitchen utensils instead of washing down in the sink.
 - Prevent grease from reaching floor drains by wiping up spills instead of washing spills down.
 - Keep fatty liquids such as salad dressings, creams and butter from going down the drain.

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