

# Grease & Oil Interceptor Maintenance

CITY OF БЕЛОIT  
Water Resources Division



To ensure the proper disposal of fats, oils and greases (FOG) and to prevent sewage back-ups, the City of Beloit requires grease generating establishments to correctly install, operate and maintain properly sized and designed grease interceptors. These grease interceptors must be routinely cleaned to ensure proper operation. For more information see Beloit Sewer Use Ordinance 29.



Grease trap in  
local restaurant

## What fixtures require a Grease Trap?

- Pot sinks
- Rinse sinks or troughs attached to dishwashers
- Any sinks, fixtures or drains through which significant amounts of FOG may be introduced
- Soup kettles or similar devices
- Dishwashers
- Wok unit drains
- Automatic hood washers

## What types of grease traps are acceptable for my food establishment?

Grease traps are plumbing devices that capture grease from the discharge of various types of kitchen cleaning and cooking equipment. Properly maintained grease traps help prevent grease discharge and unwanted build-up in the sewer. "Graywater" or "decant liquid" is not allowed to be returned to exterior interceptors unless preapproved by the City.

Most Sanitary Sewer Overflows (SSOs) are caused by grease blockages. As grease enters the sewer it cools and solidifies causing a blockage of flow. This flow will escape from the sewer by manhole covers or will back up into basements. Grease layers on sewer pipes also cause the pipes to corrode.

New establishments are encouraged to install one of two types of grease traps:

1. Automatic/electrical/mechanical grease recovery unit. This type is small, usually located inside, near the fixture it serves.
2. Large in-ground passive type interceptor. This type must have a capacity of at least 15 gallons per seat in the restaurant with a minimum capacity of 1000 gallons.

Traps located in an establishment should be near the fixture it serves. Large traps located outside the building in the ground that serve the entire kitchen.

## How often do grease traps need to be cleaned?

Most establishments have an independent contractor that specialized in grease trap cleaning perform the work. This vendor will advise you regarding the proper cleaning interval. Grease traps should be cleaned when 25% of the liquid level of the trap is grease or oil.



Grease trap after cleaning

Kitchen staff should inspect grease traps and interceptors at least monthly, interior traps more often. Large in-ground interceptors must be cleaned at least quarterly. The 25% guideline may necessitate more frequent cleaning.

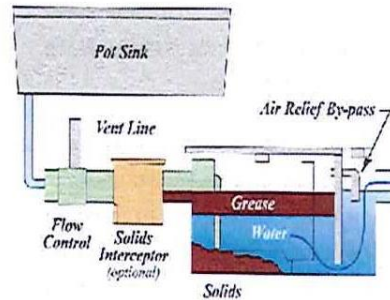
A log sheet documenting the date of each trap inspection and/or cleaning must be maintained at each establishment. The log is to be filled out by the person performing the work and should be kept near the grease trap.

## Enforcement

By ordinance the grease and oil limit is 300 mg/L.

Improper maintenance and/or cleaning of grease traps, violation of the limits and failure to post a cleaning log will result in enforcement action including a citation.

The City has a remote camera that can televise sewers and look up into the connection of the property lateral. Since grease solidifies quickly, the City can identify discharges of excess grease.



How a grease trap works

The sewer use ordinance requires that all businesses on the City's sewer system apply for and receive a business permit from the Water Resources Division. Failure to obtain a permit will result in enforcement action.



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