



Solid, semi-solid, or liquefied grease waste should never be disposed into kitchen sinks, mop sinks, floor drains, etc., which are connected to the sanitary sewer system.

Discharging oil and grease to the sanitary sewer system is a violation of the City of Stamford's WPCA's FOG permitted program.



STAMFORD  
WATER POLLUTION CONTROL AUTHORITY

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## FOG Program



STAMFORD  
WATER POLLUTION  
CONTROL AUTHORITY

### MAINTAINING FOG REMOVAL SYSTEMS (GREASE INTERCEPTOR)

*FOG pretreatment and removal systems require routine inspection and periodic maintenance.*

*Record keeping and monitoring of these activities are paramount to ensure FOG materials do not enter the public sewer system, while ensuring the registrant of this permit maintains compliance with the City of Stamford's FOG program.*

*An overview of maintenance operations for grease interceptors are summarized on the reverse.*

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## Grease Interceptor Maintenance

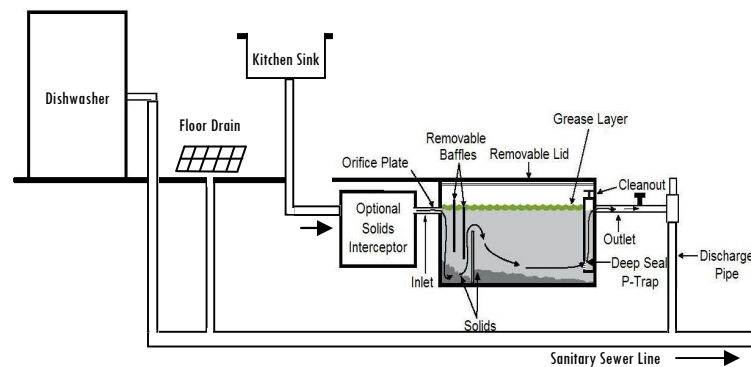
### Tips for Hiring a Maintenance Service Provider

1. **Obtain cost estimates from three or more different service providers** and compare prices. Be wary if a quote is much lower than others, a possible indication that the waste hauler does not follow approved disposal practices;
2. **Require the service to describe their pumping and cleaning procedures**, disposal methods and destination of your wastes, in writing. As the food service facility owner or operator, **you can be held liable for the improper disposal** of any waste generated by your facility, even if the actual work is performed by a third party;
3. **Require the service to provide advance notice before each scheduled visit** if you have a pre-set maintenance schedule with them, i.e., every 90 days. You should have a representative present to confirm that proper pumping is being performed; and,
4. **A visual inspection should be done periodically after pumping**, or when plumbers work on laterals, to ensure the interceptor standpipes are undamaged.

## Recommended Pumping Practices

Include the following pumping practices in your contract:

1. **Require the service to wash down the grease from the sides and baffles** inside the unit so these materials can be pumped out;
2. **Require the interceptor to be pumped dry**, removing as much of the floating grease, water, and sludge on the bottom as possible;
3. **Do not allow the service to decant wastewater back into the interceptor**; the grease and solids content in such water is very high, and may cause odors; and,
4. **Require the service to refill the interceptor with clean water** after pumping dry.



## Tips on Cleaning Frequency

Clean grease interceptor(s) regularly to prevent fats, oil, and grease in water discharged into the sewer from:

1. Exceeding the discharge limit of 100 mg/l;
2. Causing visible floating grease or grease deposits in the piping downstream from the interceptor. If you can see floating grease or grease deposits in a cleanout or discharge pipe 'downstream' of the trap, you need to increase the service frequency; and,
3. Causing blockages and eventual overflows into your establishment, or the environment.

**Minimum cleaning frequency** for grease interceptors should have no more than 1/3 the depth as grease, no more than 1/4 the depth as sediment, and no more than 25% of the depth should be a combination of grease and sediment. Additionally, periodic monitoring and recording of FOG materials via depth measurement device may be needed to assist in determining frequent cleaning intervals for a given food service operation. The above guidelines and monitoring methods can help prevent your grease interceptor from operating poorly or improperly.

If you can see floating grease or grease deposits in the sample box or discharge standpipe of the interceptor, you need to increase the service frequency. Make sure your service cleans such deposits off the piping so you can tell when new grease deposits form.

**Keep cleaning documentation**, i.e., maintenance logs, invoices, and manifests, for a period of not less than three years. Copies of these documents must be made available to Stamford's WPCA's compliance officer, as requested.