



WHAT ARE **GREASE** INTERCEPTORS?

Grease interceptors are devices placed on kitchen cleaning fixtures that collect fats, oils and grease (FOG) that are washed off cooking appliances and kitchenware.

Properly maintained grease interceptors help prevent unwanted FOG buildup/blockages in a private building's sewer or the City of Red Deer's wastewater collection system.

Within your food establishment you require interceptors on any fixture that generates FOG including:

- › pot sinks (double and/or triple)
- › pre-rinse stations
- › wok cooking stations
- › automatic hood washers
- › sinks

IMPORTANT FACTS

- › Garbage disposals should not be installed on fixtures that can accumulate FOG
- › Dishwasher discharges cannot flow through an inside building interceptor
- › Equipment that does not generate FOG, such as toilets and washroom sinks, should not be connected to a grease interceptor



FOR MORE INFORMATION
Environmental Services
Source Control Program
403.342.8750
reddeer.ca/bylaws

GREASE INTERCEPTORS

A FAT, OIL, AND GREASE
GUIDE FOR FOOD
PREPARATION FACILITIES



The City of Red Deer Utility Bylaw requires all businesses with grease interceptors to maintain and operate them in an efficient manner at all times, at the owner's expense.

All interceptors must be of a type and capacity approved by the City and be accessible for sampling, cleaning and inspection.

Facilities that discharge more than 100mg/L of FOG may be placed on The City of Red Deer over-strength surcharge program.

City staff have the right to inspect such facilities in accordance with the bylaw. **The Utility Bylaw can be found online at reddeer.ca/bylaws.**

SOURCE CONTROL PROGRAM GOAL

To work cooperatively with businesses and industry in Red Deer to protect the environment through the removal of material at the source that can negatively impact the performance of the wastewater collection system and the wastewater treatment plant.

GREASE INTERCEPTOR CLEANING



Every grease interceptor needs to be cleaned. The length of time between cleanings will vary with kitchen practices and the type and size of interceptor in your facility.

CONDITION OF GREASE INTERCEPTOR

FOG & solids content at time of cleaning	Operating Condition
25%	Good
25% - 50%	Fair
50% +	Poor

If the grease interceptor is in fair operating condition, the cleaning frequency may need to be increased. If the interceptor is in poor operating condition, the maintenance program should be improved.



HOW OFTEN DO I NEED TO CLEAN MY GREASE INTERCEPTOR?

Many restaurants clean their grease interceptor weekly and at a designated time and day. The interceptor should be emptied once a month. Emptying is beneficial because it:

- › keeps rancid odors to a minimum
- › helps keep the FOG from emulsifying (mixing with water) and passing through the interceptor, potentially blocking your sanitary line
- › allowing the interceptor to potentially operate longer

HOW DO I CLEAN MY GREASE INTERCEPTOR?

These methods are guidelines only. Please consult the equipment manufacturer for specific instructions for your interceptor. Alternatively, there are local companies who specialize in cleaning interceptors.

- 1 Carefully remove the cover to avoid damage to the gasket.
- 2 Use a grease removal device to remove the layer of grease/oil off the top.
- 3 Remove any baffles and screens. Scrape clean and rinse off. Rinse in a sink that flows to interceptors.
- 4 Using a straining device, scrape the bottom of the interceptor to remove all non-floatable food particles and debris.
- 5 Clean the bypass vent with a flexible probe or wire.
- 6 Fill the interceptor with lukewarm to cold water.
- 7 Reinstall baffles and cover.