

# Quick Guide to Restaurant Discharge Maintenance

## Grease Trap vs. Grease Interceptor

**Grease traps** are used in conjunction with low-flow locations. They are found indoors and are typically connected to a three bay sink or pre-rinse station. **Grease interceptors** are designed for elevated flow locations (>1,000 gpd). Interceptors are located outdoors, underground and sized for a minimum of 24 hr. detention time. Holding time allows for grease/oil and solids to separate from

## Bacterial Additives

**Use of bacterial additives must first be approved by the WSA.** Proper use of bacterial additives **may** reduce your surcharge. However, be aware that detergents/disinfectants may interfere with bacterial processes and may actually kill these beneficial bacteria. **Please note: Bacterial additives that contain enzymes are strictly prohibited.**

## Preventative Maintenance of Grease Removal Systems

Restaurants have the potential to release large amounts of grease and solids to the sewer system during their daily operations. Grease and solids build-up will coat and clog sewer lines, restricting flow which may ultimately result in a sewer back-up. Use of a properly sized grease removal system, allows for separation of grease and solids from the wastestream. Grease floats to the surface within the tank and solids settle to the bottom, thus allowing for a “clean” effluent to pass through the system to the sewer line.

As restaurant owners, it is important to be proactive in **monitoring the grease trap/interceptor weekly.** Depending on your menu, daily operations and house-keeping practices, your

**grease trap should be cleaned a minimum of once a week. The grease interceptor may need to be pumped out quarterly or with greater frequency.** A **Log Sheet** of your grease removal system’s maintenance including the date, the person cleaning the system, and a manager’s signature must be maintained in a conspicuous location at all times and be readily available during WSA inspections.

## Self Monitoring & Sampling

The WSA will determine your restaurant’s sampling frequency and required parameters. You must sample in the month indicated within your permit. You have 30 days from the end of the sampling month to submit the original and complete analysis

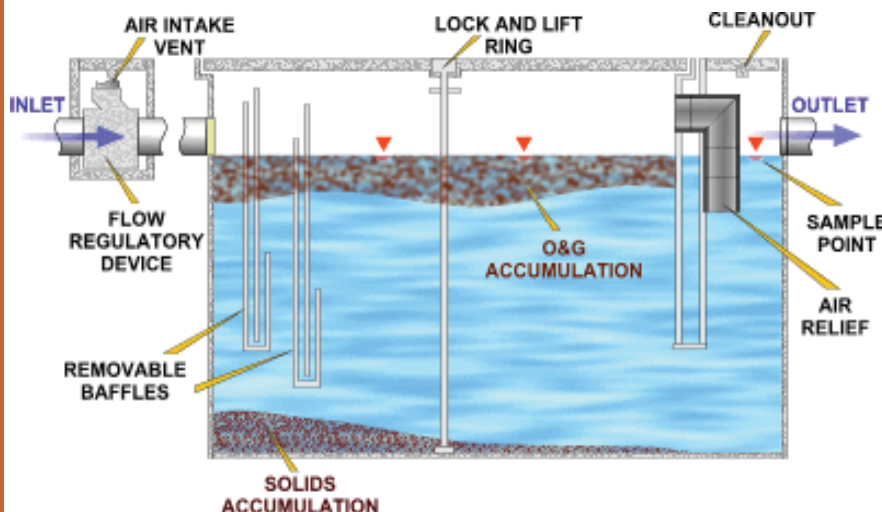


Free flowing sewer line.



Sewer line clogged by grease blockage.

report to the WSA. A complete report includes: a WSA Coversheet (signed and dated), the Certificate of Analysis, the Chain of Custody and a copy of your **Log Sheet.** If your restaurant is not required to Self Monitor, a copy of the Log Sheet should be provided to the WSA on a quarterly basis.



## Grease Trap Diagram

This diagram shows the basic design and flow within a grease trap. Your system may or may not look exactly like this diagram.

**City of Warwick, Warwick  
Sewer Authority**

Warwick Sewer Authority  
Pretreatment Program  
125 Arthur W. Devine Boulevard  
Suite B, Warwick, RI 02886

Main Office: 401-468-4726  
Inspectors' Phone: 401-468-4723  
Fax: 401-468-4799

[www.warwickri.com](http://www.warwickri.com)

## How to Reduce Surcharge

**Garbage grinder use is strictly prohibited** in the City of Warwick. BOD, TSS and O&G levels will be significantly reduced by disposing of food scraps to your solid waste receptacle and installing screens on your sinks/pre-rinse stations.

**The use of enzymes is also strictly prohibited.** Enzymes emulsify grease allowing it to escape your grease removal system and enter the collection system. This emulsified grease will re-

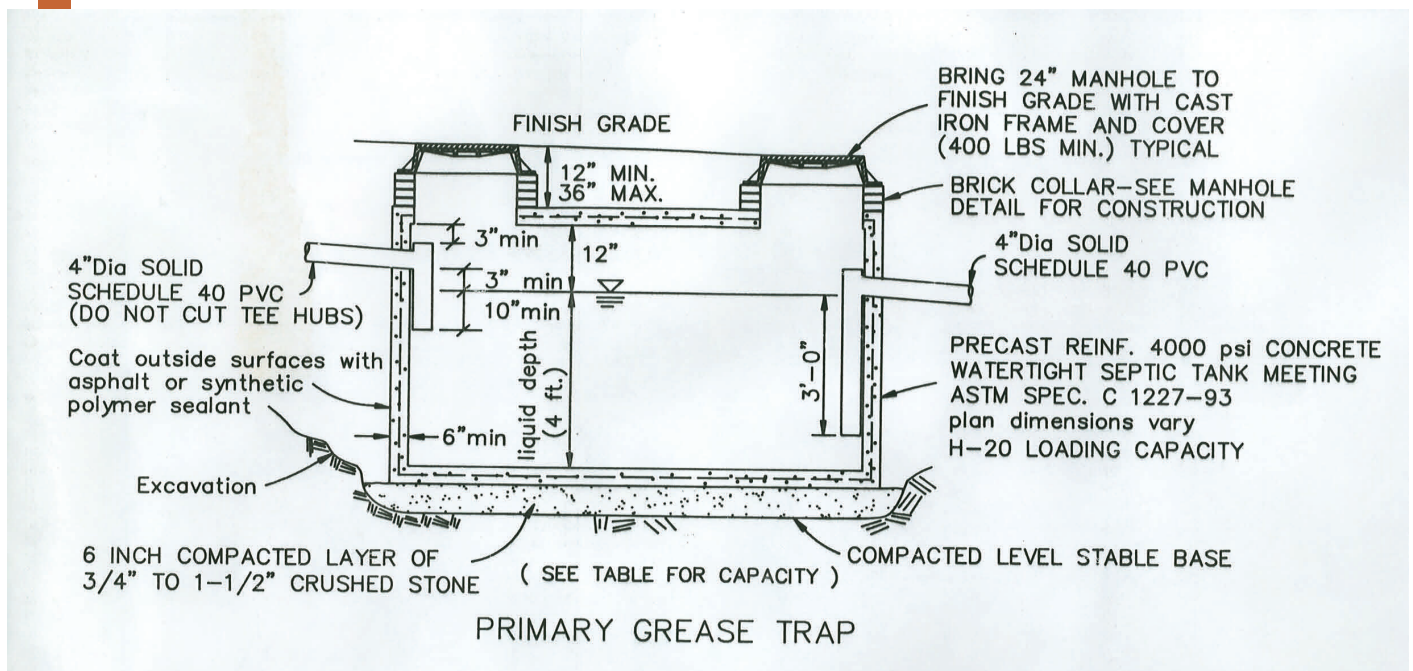
solidify down-stream, coating and clogging the lines servicing your location.

Misuse of disinfectants and cleaners may kill the microbes which colonize your grease removal system, thus diminishing the natural biological processes which assist in pollutant remediation.

Ultimately, proper maintenance and sizing of your grease removal system will help to reduce your surcharge.

## Sampling Locations

Typically, there are several manholes located above your grease interceptor. The manhole closest to your facility usually contains the "inlet tee", this is where the wastewater from your kitchen enters the interceptor. The manhole furthest from your facility may contain a "sampling pit", or an "effluent tee". Samples collected for quarterly monitoring should be collected at either the sampling pit or at the effluent tee. You may have to refer to your restaurant site plans to determine where your grease interceptor and sampling location are located.



## Grease Interceptor

This diagram shows the basic design and flow within a grease interceptor. Your system may or may not look exactly like this diagram.

When septage haulers pump out the contents of your grease interceptor they must bring this material to a licensed Grease Disposal Facility.

## Grease Disposal Facilities

**Cranston WWTP**  
140 Pettaconsett Ave  
Cranston, RI 02920  
(401) 467-3678

**Earth Source**  
1950 Broadway (Rt. 138)  
Raynham, MA  
(508) 823-2111  
Guy Campinha