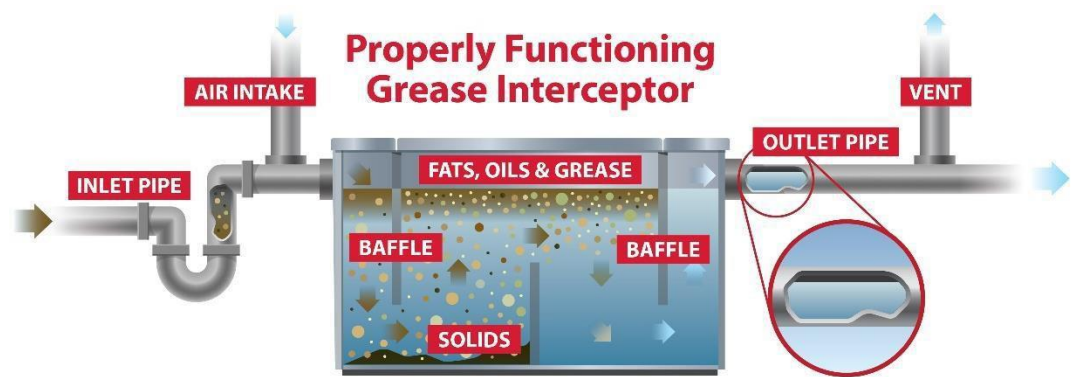




Grease interceptor cleaning and maintenance

By properly cleaning and maintaining your grease interceptor you **PROTECT**

- ✓ Your plumbing
- ✓ City of Calgary infrastructure
- ✓ Calgary's rivers and the environment



How often do you need to clean your grease interceptor?

At least once every four weeks

OR

More often if fats, oils and grease (FOG) and solids exceed 25% of the grease interceptor capacity



Monitoring Your FOG Levels

- 1) Remove the lid from the grease interceptor
- 2) Break through the FOG layer on the top and determine the depth of the water layer.
- 3) If the FOG layer is more than two (2) inches thick, it is time to clean your grease interceptor.
- 4) If the FOG layer is solidified or hard to break through, the grease interceptor needs to be cleaned more often to prevent a potential sewer back up.

For more information and best management practices visit calgary.ca/IMG or contact 311.

Cleaning your grease interceptor

1. **Take before cleaning photos:** Open the grease interceptor and take two or three photos clearly showing the interior condition of the interceptor from various angles.
 - Photos must show proof of date.
 - Retain a copy for your records and provide if requested.
2. Scoop out the layer of FOG on the top for disposal (see below for disposal instructions).
3. Use a wet-dry vacuum to suction out the liquid layer, leaving solids at the bottom of the interceptor
4. Scrape the sides of the interceptor and the baffles (if detachable, remove the baffles for cleaning).
5. Scoop out the solids and scraped material from the bottom of the interceptor for disposal.
6. Using fresh water and a scraping tool or brush, thoroughly clean the entire inside of the interceptor and suction out the remaining waste material.
7. Rinse the grease interceptor with clean water and suction one last time.
8. Ensure that the inlet, outlet and air relief ports are clean and clear of obstructions.
9. Inspect all components for any corrosion or damage and ensure that all components are working properly. If required, contact a grease interceptor cleaning company or plumber for repairs.
10. Properly reinstall any removed seals or baffles.
11. **Take after cleaning' photos:** See step 1 for requirements.
12. Securely fasten the cover and fill the grease interceptor with clean water, by running the taps, to ensure maximum efficiency and to reduce odors.
13. Open the wet-dry vacuum and scoop out any additional solids or material for disposal.
14. Pour the water from the wet vacuum into the sink.
15. Completely disinfect the sink, following Alberta Health Services (AHS) standards to prevent cross contamination of bacteria.
16. Document the cleaning for your records, which must be kept for a minimum of two years. Download a [grease interceptor service record template](#).

Proof of Date on photos

Here are examples of acceptable methods of establishing proof of date on your cleaning photos:

- Include something with the current date in the corner of the photos (i.e. a newspaper or a phone)
- Email yourself the photos and keep that email on file.



Disposal options for grease interceptor contents

Place FOG and solids in your organics bin if permitted. If not permitted, dispose of them in your garbage bin double-bagged or in a leak and puncture proof container.

- Contact your organics service provider to determine if they accept grease interceptor waste.
- Grease interceptor contents cannot be disposed of into the wastewater system, stormwater system, or the environment.
- Do not dispose of grease interceptor waste in your used cooking oil bins.

Fines can be imposed for improper grease interceptor cleaning, disposal, and record keeping.