

TIPS for grease interceptor cleaning and maintenance

Grease interceptors need to be cleaned at least once per month and monitored regularly to ensure fats, oil, and grease (FOG) and solids do not exceed 25 per cent volume of the interceptor.

Thorough cleaning

Remove all content. Scrape and wipe out all FOG and solids from interior and wash all internal components.

Inspect components

Inspect grease interceptor and repair or replace deficiencies by calling a plumber or interceptor service provider as soon as possible.

Proof of cleaning

Keep cleaning and maintenance records at your food service establishment for at least two years.

Safe disposal

Dispose of grease interceptor contents in either compost or garbage bins. Grease interceptor contents cannot enter the wastewater system, stormwater system or the environment.

For more information, visit calgary.ca/FOG

Fines can be imposed for improper cleaning of grease interceptors and improper disposal of their contents.