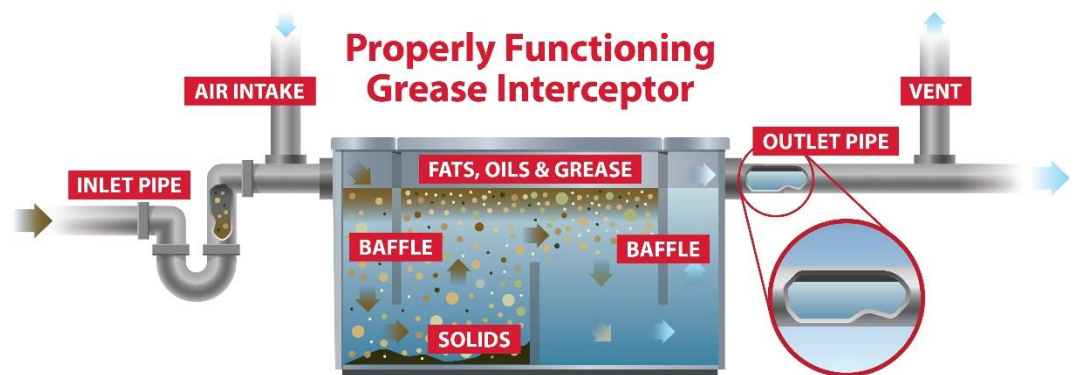




# Grease interceptor cleaning and maintenance

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.

## Cleaning your grease interceptor

1. Open the grease interceptor and scoop out the layer of FOG on the top for disposal (see below for disposal instructions).
2. Use a wet-dry vacuum to suction out the liquid layer, leaving solids at the bottom of the interceptor
3. Scrape the sides of the interceptor and the baffles (if detachable, remove the baffles for cleaning).
4. Scoop out the solids and scraped material from the bottom of the interceptor for disposal.
5. Using fresh water and a scraping tool or brush, thoroughly clean the entire inside of the interceptor and suction out the remaining waste material.
6. Rinse the grease interceptor with clean water and suction out one last time.
7. Ensure that the inlet, outlet and air relief ports are clean and clear of obstructions.
8. 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.
9. Properly reinstall any removed seals or baffles.
10. Securely fasten the cover and fill the grease interceptor with clean water to ensure maximum efficiency and to reduce odors.
11. Open the wet-dry vacuum and scoop out any additional material that has separated for disposal. Remove any solids for disposal and pour the remaining water back into the sink.
12. Completely disinfect the sink, as per Alberta Health Services (AHS) requirements.
13. Document the cleaning for your records, which must be kept for a minimum of two years. Download a [grease interceptor service record template](#).



## Disposal options for grease interceptor contents

FOG and solids should be placed in either your organics bin if permitted, or double-bagged in your garbage bin.

- Contact your organics service provider before sorting the contents to determine if they will accept grease interceptor waste.
- Grease interceptor contents cannot be disposed of into the wastewater system, stormwater system, or the environment.

**Fines can be imposed as a result of improper grease interceptor cleaning, disposal, and record keeping.**

For more information and best management practices visit [calgary.ca/FOG](http://calgary.ca/FOG) or contact 311.