

**CITY OF WILSON
OIL/GREASE INTERCEPTOR
MAINTENANCE PROGRAM**

INTRODUCTION:

Fats, oils and greases (FOG) are problem substances in wastewater that can be controlled by properly maintained interceptors. Correct grease interceptor maintenance will lower the high number of grease stoppages in the City of Wilson collection system.

Past City regulations required that grease and oil interceptors be installed at retail establishments but there were no requirements for maintaining those interceptors. The frequent grease stoppages in the City of Wilson sewer system indicates many grease traps are not properly maintained. The City of Wilson now requires that all food service operations maintain a properly sized grease and oil interceptor to keep excess oil and grease out of the sanitary sewer system.

Preventing FOG from entering the sewer system not only reduces sewer line maintenance but also benefits the wastewater treatment plant. The plant's microbiological treatment processes more effectively remove pollutants when not inhibited by high grease concentrations. Grease itself is difficult for plant microorganisms to digest and therefore is only partially removed from wastewater. FOG contribute significantly to the sometimes uncontrollable foaming problems experienced at the plant. Grease build up is also a treatment plant and lift station maintenance problem.

WHO MUST COMPLY:

All facilities preparing, processing, or serving food and/or food products. Also included are all industrial or commercial establishments discharging liquid wastes with fat, oil and /or grease, and flammable wastes in excess of 200 mg/L. There is no "grandfather clause."

WHAT MUST BE DONE:

A facility meeting the above criteria must possess and maintain a proper oil and grease interceptor.

A grease interceptor already in place must be properly sized. Otherwise, the interceptor must be replaced or improved to meet the City requirements. The City of Wilson Pretreatment Program will determine by inspection if the existing interceptor is properly sized.

An existing facility without a grease interceptor must contact the City of Wilson Plumbing Inspector and /or Pretreatment Program to determine the proper size and then install an approved interceptor. All applicable local plumbing and construction codes should be followed during interceptor installation.

TO MAINTAIN THE PROPERLY SIZED INTERCEPTOR:

A facility must clean the interceptor completely as needed or a minimum of once every thirty (30) days for in-ground interceptors. Under the sink interceptors must be cleaned weekly. The City may require more frequent cleaning if conditions warrant.

A facility must keep interceptor cleaning records on file that indicate:

- A) Clean-out date.
- B) Owner or manager of the facility
- C) Name of firm performing the clean-out.

These records must be on the premises and readily available for inspection.

Emulsifier use is prohibited since emulsifiers will seriously reduce interceptor efficiency.

Hot water flushing to clear interceptor is prohibited.

GREASE INTERCEPTOR SPECIFICATIONS:

The following grease interceptor criteria shall be met:

1. All wastes associated with food handling, including floor drains and dishwashers, shall be plumbed to the grease interceptor.
2. Location options:
 - A. An in-ground tank interceptor - no less than 1,000 gallons.
 - B. Automatic or manual under the sink interceptor.

An under sink interceptor must be followed by an in-ground interceptor if the facility also has floor drains and/or dishwashers. An under sink design may be unacceptable if the inspector anticipates high discharge flow.

3. Design criteria is available from the City of Wilson Pretreatment Program or the City of Wilson Plumbing Inspection Department. All applicable local plumbing and construction codes should be followed during interceptor installation.

ENFORCEMENT:

All facilities meeting the criteria must comply with these regulations. The City of Wilson Pretreatment Program will conduct inspections to assure compliance.

This program is coordinated with the County Health Department and the City Plumbing Inspection Program and these agencies will notify the Pretreatment Coordinator if they detect signs of noncompliance.

Civil and Criminal penalties may be set against a non-compliant facility. A non-compliant establishment linked to a sewer line stoppage must reimburse the City for all expenses involved in the clean up. Chronic neglect and/or non-compliance may result in water services termination.

The City will not require a compliant establishment linked to a sewer line stoppage to reimburse the City for clean up expenses but will require the facility to increase the frequency of interceptor cleanout or take other actions as necessary.

FOR FURTHER INFORMATION CONTACT:

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