

**Reduce Fats, Oils and Grease
Discharged into the Sewer by
following Best Management Practices:**

1. Use rubber scrapers to remove fats, oils and grease from cookware and utensils.
2. Dispose of grease and other food waste in trash receptacles.
3. Use paper to soak up oil and grease under fryer baskets.
4. Use paper towels to wipe down work areas.
5. Collect and dispose of deep fryer oil through a waste hauler.
6. To reduce spills, transport fryer grease in small manageable containers to a bulk container.
7. Empty grill top scrap boxes and hoods into a rendering barrel.
8. Pump the interceptor at appropriate frequency, using a licensed waste hauler.
9. Routinely inspect interceptor (recommend weekly or in accordance to the manufacture recommendations), ensuring interceptor tees, baffles, and other parts are in place and working properly.
10. Train staff in correct cleaning procedures.
11. Compost food waste when possible.
12. Install screens on all kitchen sinks drains (openings should be less than 3/16").
13. Remove garbage disposal and/or food grinder.
14. Post education signage for staff on FOG and the importance of keeping it out of the sewer.

HENDERSON

DEPARTMENT OF UTILITY SERVICES

cityofhenderson.com

Contact COHPT@cityofhenderson.com or
702-267-2603 to discuss grease interceptor
maintenance and compliance with HMC 14.09.

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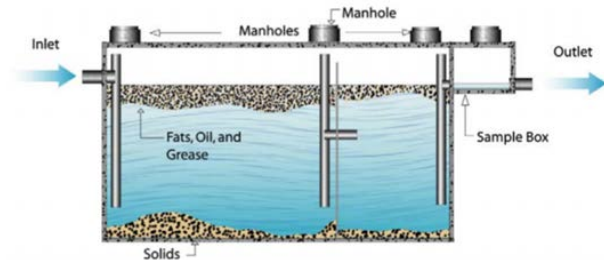
**Grease Interceptor
Regulations for Food
Service Establishments**



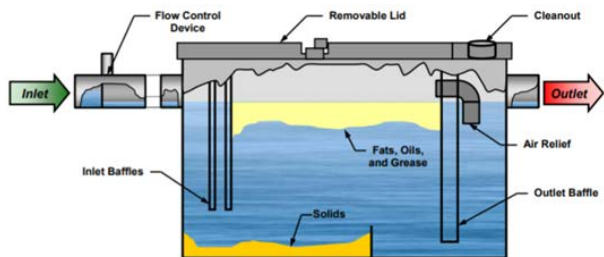
What is a Grease Interceptor?

A grease interceptor is a plumbing device used to separate fats, oils and grease (FOG) and solids generated by food service establishments. Generally, there are 2 types of grease interceptors:

- 1) Gravity grease interceptors (GGI) are larger, volume-based grease interceptors that are typically installed outside and underground. GGIs typically range in volume from 500 up to several thousand gallons.



- 2) Hydromechanical grease interceptors (HMGI) are smaller, flow-based grease interceptors that are usually installed inside a facility, but can be installed outside as well. HMGIs can also be installed in ground or above ground



What is the purpose of a Grease Interceptor?

Excessive FOG discharges can cause sewer backups, resulting in costly damage and interruption of business operations. Grease interceptors prevent FOG from accumulating in and clogging sewer lines. The City of Henderson routinely inspects, cleans, and maintains the public sewer lines to help ensure wastewater flows to the treatment facilities.

What are the Regulations?

The City's regulations governing grease interceptors are contained in Henderson Municipal Code 14.09 (HMC 14.09). These regulations require food service establishments to install and maintain grease interceptors.

The majority of violations occur with improper maintenance of the grease interceptor. City pretreatment inspectors will require pumping records, as defined in HMC 14.09, from the pumping company servicing your interceptor. You are required to keep the records as proof of the routine maintenance. If your food service establishment is found to be the cause of a sewer backup, or the grease interceptor is generating odors, the establishment may be required to pay for the cost to clean up the main sewer line, and civil penalties may be incurred.

All grease interceptors shall be completely pumped and serviced a minimum of every 90 days, whenever the combined thickness of the floating greases and settled solids is greater than 25 percent of the hydraulic working capacity of the interceptor, if an effluent concentration exceeds 250 mg/L, or if toxic, noxious, malodorous conditions create a public nuisance or unsafe working conditions which

endanger health. Due to the smaller size, HMGIs may require additional maintenance and should be inspected and serviced in accordance with the manufacturer's recommendations.

No additives are allowed without submitting a written request and receiving written approval from the Department of Utility Services, Pretreatment Section.

Odors and low pH

When grease interceptors are not maintained properly, odors may result from the deterioration of food waste and grease which generates hydrogen sulfide gas. Hydrogen sulfide gas is a colorless gas which emits a rotten egg odor at low concentrations; at high concentrations it is extremely toxic. Hydrogen sulfide has a low pH and is very corrosive, resulting in rapid and extensive damage to concrete and metal.

