

The Metropolitan St. Louis Sewer District works continuously to maintain its collection system and to keep the sanitary sewers clean and free of **Fat, Oil, and Grease (FOG)**. Improperly managed grease from restaurants has become a significant problem for wastewater collection and treatment systems.

### Where does FOG come from?

Grease mainly originates from restaurants, **Food Service Establishments (FSE)** and other institutional food service operations.

Grease is present in such things as:

- Baking goods
- Lard
- Cooking oil
- Food scraps
- Shortening
- Butter
- Meat fats
- Sauces
- Dairy products

### What kitchen operations are responsible for grease entering the sewer system?

Grease discharges are predominantly from washing and cleaning operations not from deep-frying as most people might think. Major sources of grease discharges to the sewer system are pre-rinse stations prior to the dishwasher, pot washing sinks and ventilation hoods, etc.

### Why is grease a problem?

Grease causes the formation of deposits of greasy solids along the walls of the sewers, thereby reducing the sewer capacity. These deposits can lead to the breakaway of accumulated grease and cause plugging of downstream sewers.

Grease accumulates in wet wells and pumping stations. When mixed with other materials present in sewage, this causes blockage and failure of the pumps.

Grease deposits in bends of the sewer pipes and causes restriction and blockages.

Grease accumulates on screens at treatment facilities causing blockages and expensive repairs.

Grease obstructions in the sanitary sewer can be a nuisance to facilities due to the possibilities of foul odors and sewage backups into homes and businesses.

### How to properly dispose of oil and grease

The most effective way to solve the grease problem is to keep this material out of the sewer system. Therefore, **Best Management Practices (BMP)** must be established to prevent or reduce the amount of grease being discharged into the sewer. Several practices to reduce grease discharge are listed below:

- Reduce the amount of grease going to the sewer drain.
- ❖ Wipe off greasy pots, pans, and kitchen utensils instead of washing the grease down the sink.
- ❖ Prevent grease from reaching floor drains by wiping up grease spills instead of washing spills down.
- ❖ Keep fatty liquids such as salad dressings, creams and butter from going down the drain.
- Educate kitchen staff on these best management practices. Post signs to remind your employees not to flush grease down the drain.
- Keep outdoor grease containers and dumpsters covered. Store grease containers away from storm drains.

- Degreasers, emulsifiers, and hot water are not recommended to clean lines - they break down grease in the facility, but the grease can re-solidify downstream in the sewer lines.

### Grease Interceptor Requirements

- Clean grease interceptors at scheduled intervals-recommended when 60% capacity is reached on working interceptors.
- Document the cleaning by keeping a copy of the manifest. Record the information on a Grease Interceptor Maintenance Log provided by the MSD.
- Bacteria, degreasers, enzymes or similar substances which act to temporarily emulsify or suspend oil or grease shall not be introduced into any interceptor designed to capture and retain oil and grease.
- All interceptors shall be maintained in a manner which prevents the trapped substances from being discharged into the wastewater system, stormwater system, or any watercourse.
- Regular inspection and pumping of a grease interceptor is an effective maintenance procedure to keep the interceptor clean.
- Commercial food service establishments shall comply with the applicable plumbing code requirements.

### Benefits of Good BMPs

- ✓ Prevents damage to property.
- ✓ Avoids Health and Food Code violations.
- ✓ Prevents cost associated with blocked sewers.
- ✓ And provides a safe working environment for the establishment and its clientele.



## Grease Interceptor Brochure

**Keep your pipes clean and say  
goodbye to sewer backups**

**24-hour Hotline: 314.768.6260  
Website: [www.stlmsd.com](http://www.stlmsd.com)**

圣路易斯大都市排污管理区以持续不断的努力维持它的回收系统，确保污水管道清洁，无油污，无食用油，无油污(FOG)。未经合适处理的餐馆油污已成为废水回收和处理系统的一个老大难的问题。

### FOG来自于哪里？

油污主要来自于餐馆，食物服务部门(FSE)和其他公共食物服务机构。

油污出现在下列物质中：

- 烘烤食品
- 食用油
- 食用润滑油
- 动物脂肪
- 猪油
- 食物碎屑
- 黄油
- 汤汁
- 奶制品

### 什么样的厨房操作系统对油污进下水道负责？

和大多数人所认为的相反，油污主要不是来自于油炸过程，而是清洗程序。进入下水道的油污的主要来源是洗碗机的冲洗工序，洗涤槽和抽油烟机等等。

### 油污为什么成为问题？

油污在下水道的内壁淤积形成油污固体，从而减少下水道的排水能力。这些淤积可以导致积累的油污散裂，引起下游的下水道堵塞。

油污在潮湿的墙壁和抽水站积聚。在和下水道的其他物质混合后，就会引起抽水机的堵塞和停止工作。

在下水管道的拐弯处淤积，限制污水的流通，引起堵塞。

油污在污水处理设施的纱窗上淤积，造成堵塞和花费昂贵的修理。

由于可能造成的污臭和下水道污水对家居和商业部门的回流，油污在污水管道的堵塞对管理部门是个令人头疼的问题。

### 如何适当地处理食用油和油污？

最有效的解决油污问题的办法是不让它们进入下水道系统。因此，最好的管理实践是建立一套防止或减少进入下水道的油污量。下面是几种减少油污排放量的办法：

- 减少进入下水道的油污量。
  - ❖ 擦掉锅，盘和厨房用具上的油污，而不是用水将油污冲进下水道。
  - ❖ 通过擦掉油污而不是洗掉的办法防止油污掉进地面排水道。
  - ❖ 防止含脂肪的液体，比如沙拉调味汁，奶油和黄油，掉进下水道。
- 教育厨房员工遵守最佳管理实践。贴出告示提醒员工不要将油污冲进下水道。
- 将户外油污容器和垃圾箱上盖。将油污容器存放在远离暴雨下水道的地方。

➤ 我们不推荐使用去油污剂，乳化剂和热水清理管道 - 它们可以分解设施内的油污，但这些油污可以在下游的下水道里重新凝聚。

### 油污拦截器要求

- 按预约的间隔时间清理油污拦截器 - 我们推荐在使用中的拦截器容量达到60%时清洗。
- 记录每次的清洗以备存档。在MSD提供的油污拦截器日志上记下信息。
- 任何暂时乳化或悬隔食用油或油污的细菌，去油污剂，酶或类似物质都不应在捕捉和保留食用油和油污的油污拦截器中使用。
- 所有的油污拦截器必须仔细维护，以便捕获的物质不被排放到废水系统，暴雨排放系统或者任何其他下水道。
- 对油污拦截器进行定期检查和抽放是保持拦截器清洁的一种有效维护措施。
- 商业食物服务机构应服从铅封规则要求。

### 良好BMPs好处

- ✓ 防止对财产造成损失。
- ✓ 避免违反健康和食品规则。
- ✓ 防止因下水道堵塞造成的开销。
- ✓ 为公司和其客户提供安全的工作环境。



## 油污拦截器手册

保持管道清洁，告别下水道堵塞

24小时热线: 314.768.6260

网址: [www.stlmsd.com](http://www.stlmsd.com)