

How Does Grease Control Equipment Work To Remove FOG?

Kitchen wastewater flows to the **Grease Interceptor** or **Grease Trap**. The FOG floats to the top because it is less dense (lighter) than water, and the food solids go to the bottom of the unit. The middle—the clearest water layer—flows to the Publicly-Owned Sewer Collection System. Grease Control Equipment must also have adequate covers and clean-outs to allow access for routine maintenance. FOG removal efficiency drops drastically when the combined volume of the food solids and FOG layers exceeds 25% of interceptor/trap capacity.



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|---------------|----------------|
| 1. Wastewater | 4. Sediment |
| 2. Grease | 5. Baffle Wall |
| 3. Manhole | 6. Main Sewer |

Maintaining Your Equipment

Grease Control Equipment must be properly maintained to avoid potential backups that may cause sewer overflows. It's important to have a Grease Waste Hauler routinely service and pump out the Grease Control Equipment. Contact MSD to verify requirements of pump-out frequencies and maintenance services.

Kitchen Best Management Practices

- Keep Grease out of kitchen drains by collecting and rendering yellow grease in a recycling bin to be hauled off by a permitted waste hauler.
- Scrape grease and food solids from plates and cookware before washing.
- Use strainers in the sink and floor drains to prevent large food particles from entering internal plumbing and public sewers.
- Never pour grease, dairy products, syrups, icings, batters, or gravies into floor drains or mop sinks.
- Wipe up grease spills with paper towels or absorbents before using water.
- Have your Grease Control Equipment cleaned on the proper frequency by a Certified Hauler.
- Educate and train employees on all kitchen Best Management Practices.



Remove oils and grease before cleaning.



Never pour FOG waste into drains or mop sinks.



Scrape grease and food solids before cleaning.



Use strainers to prevent large food particles in drain.

About MSD

Learn more about these programs and other ways MSD is helping protect our community's waterways.

[MSDStormwaterQuality.org](https://www.msdstormwaterquality.org)



700 W. Liberty Street
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[LouisvilleMSD.org](https://www.LouisvilleMSD.org)

FOG

FATS, OILS & GREASE

How To Protect Your Business From Backups



Food Service Establishments generate fats, oils and grease, or FOG, during the handling and processing of food products.

FOG washed down drains can build up inside sewer lines, clog pipes and cause overflows of raw sewage harmful to your health and the environment. **Costs for sewage overflow clean-up and remediation can be substantial.**

What Products Produce FOG?

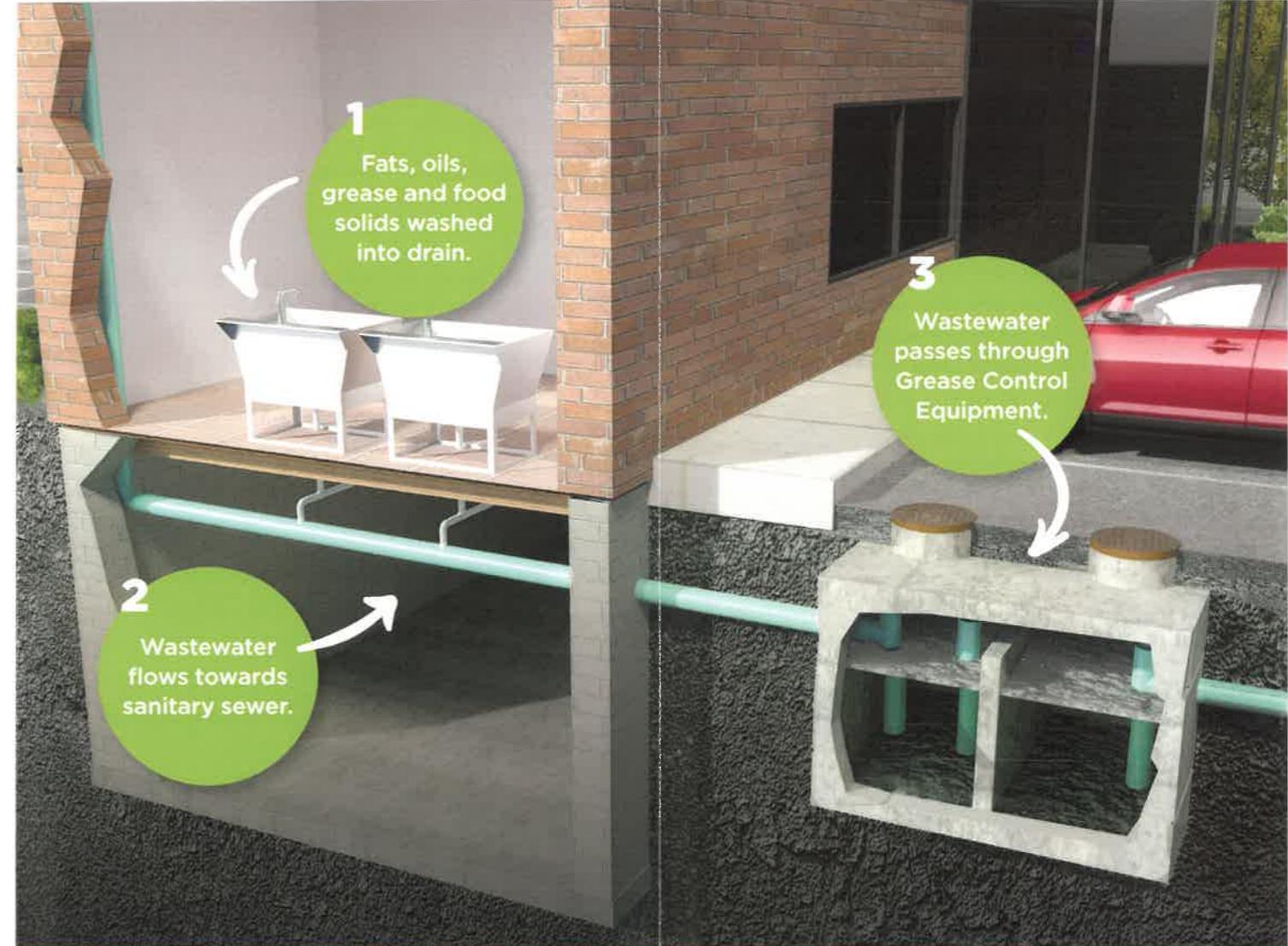
- Butter
- Cake icing
- Cooking oil
- Gravy
- Ice cream
- Lard
- Margarine
- Mayonnaise
- Meat and fat
- Salad dressing
- Sauces
- Shortening



Preventing Clogs with Grease Traps and Interceptors

Grease Interceptors and **Grease Traps**, collectively called **Grease Control Equipment**, are installed to manage and control FOG discharges into the Publicly-Owned Sewer Collection System. Installation of this equipment, combined with engaging in Best Management Practices, is the first line of defense in controlling FOG discharges.

MSD's FOG Management Policy requires Commercial Food Service Establishments such as restaurants, hospitals, churches, hotels and nursing homes to minimize the amount of FOG they discharge by installing Grease Control Equipment. In addition, the equipment must be certified annually by an MSD-approved Certified Grease Waste Hauler or plumber.



Where is the Grease Interceptor?

Typically, Grease Interceptors with 1,000 gallons or more capacities are installed in the ground outside the building.

Grease Traps are smaller, with capacities ranging from 25-75 gallons, and are typically installed inside of the building under a sink or recessed in the floor.

Grease Control Equipment must be appropriately sized with proper components to achieve optimum efficiency.

