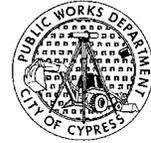




PROPER PUMP OUT PROCEDURE FOR GREASE INTERCEPTOR (BMP 219-A)



“Think before you put it down the Sink”

If the grease and solids occupy greater than 25 percent of an interceptor’s capacity, the FSE is required to perform a full cleaning of the grease interceptor. Cleaning must be performed by a licensed waste hauler with an approved license from an authorizing agency. Both vaults of a grease interceptor shall be left completely empty upon completion of pumping operation. The grease mat, liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances, may the waste hauler reintroduce the removed water or materials be reintroduced into the City’s sewer system, other than at qualified disposal stations. Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of City Code.

Since the FSE is the generator of the grease waste, is liable for the condition of their pretreatment devices, and is paying for the cleaning service, the FSE owner or designee may want to witness all cleaning/maintenance activities to verify that the Grease Interceptor is being fully cleaned and properly maintained.

Step 1:	Skim the entire grease cap and debris from the top of the interceptor. The interceptor may need to be agitated slightly to loosen the grease cap
Step 2:	Place vacuum tube all the way into the interceptor to suck remaining solids from the bottom.
Step 3:	Vacuum water out of the interceptor.
Step 4:	Clean the sides and bottom of the trap. This may be done by “back flowing” the water from the pump truck or by using a hot water source to hose down the trap. Make sure the trap is completely clean.
Step 5:	Vacuum remaining water out of the trap.
Step 6:	Check that the sanitary “T’s” on the inlet and outlet sides of the interceptor are not clogged or loose.
Step 7:	Make sure that the baffle is secure and in place.
Step 8:	Inspect the interceptor for any cracks or defects.
Step 9:	Check that lids are securely and properly seated after completion of pumping.