



PRE-TREATMENT

Reference Guide & Maintenance Log

Wastewater Treatment Plant



The City of Pismo Beach Wastewater Treatment Plant Restaurant Information Bulletin

What Is a Grease Trap and How Does One Affect Me?

A grease trap is a device designed and installed in order to separate and retain grease and oil from the normal wastes and permit normal liquid wastes to discharge into the sewer system.

In the City of Pismo Beach service area, grease traps are a major concern for all of us, since the leading industry is tourism. In order to accommodate these tourists, the City of Pismo Beach provides some varied and unique restaurants. Presently, there are over fifty of these establishments serving the area and a proportionate amount of grease and oil derived from their operation is entering the regional sewer system and creating pumping and processing problems.

This excess of grease and oil is mainly due to inefficient pretreatment practices. With installation and proper maintenance of grease traps/interceptors, there should be a minimum amount of grease and oil entering the sanitary sewer system, therefore reducing the problems at the City of Pismo Beach pump stations and the Wastewater Treatment Plant.

Our goal at the City of Pismo Beach Wastewater Treatment Division is to make sure every industry and commercial business activity in the City of Pismo Beach service area is providing the proper pretreatment for their wastewater as mandated by the Regional Water Quality Control Board, Environmental Protection Agency as well as our own Sewer Use Ordinance.

How Does A Grease Trap Operate?

A grease trap is a relatively simple device composed of a flow restrictor, an inlet, two or three baffles (depending on the brand), a lid and airtight seal, and an outlet. Baffles are scientifically placed to allow efficient separating of grease and oils and are easily removable. Water draining to the grease trap passes through a flow control fitting which regulates the velocity of the water to the capacity of the trap. As the water enters the grease trap at this controlled rate of flow it is free of turbulence. It then passes over a series of separator baffles that are designed to cause greases, fats and oils to become separated and released from the wastewater. Once released, these contaminants rise to the top of the grease trap by natural flotation and are accumulated until removed. The wastewater now relieved of over 90 per cent of the contaminant oils and greases, continues to flow through the trap/interceptor and into the sanitary sewer system.

Separation efficiencies for each trap are determined by the shape of the inlet, outlet baffles, and by flow travel characteristics within the trap. Separation efficiency decreases as the retained



volume of grease/oil products increases. For example, a 40-pound grease trap may have 95 per cent separation efficiency with no grease present in the trap and only 20 per cent separation efficiency with a full 40 pounds of grease in the trap. In other words, the more grease in the grease trap, the less grease will separate from the water and float to the top. Instead, the grease will go down the drain, with the rest of the water and thus defeat the whole purpose of having the grease trap.

It is, the responsibility of each restaurant as a regulated business activity to ensure the pretreatment of wastewater by performing the following tasks:

1. Make sure the **FLOW RESTRICTOR** is present
2. Make sure ALL appropriate **PLUMBING FIXTURES** drain through the trap/interceptor
3. Make sure the **BAFFLES** are present (two or three, depending on the brand)
4. Make sure the trap is **CLEANED** as often as necessary to ensure that the grease/oil is separating out from the water; this will vary from restaurant to restaurant
5. Make sure the attached **MAINTENANCE LOG** is completed every time maintenance is performed on the trap/interceptor and that it is posted nearby for inspection.

CLEANING GREASE TRAPS

Every grease trap/interceptor needs to be cleaned. The length of time between cleanings will vary with the type and size of the grease trap/interceptor relative to the amount of grease and oil washed down the sink to the trap. If the sink in which the greasy pots and/or dishes are washed is not connected to the grease trap, then, of course, no grease will be collected in the trap at all (just on the inside of the restaurants' drain pipes).

Many restaurants clean their grease traps each week at a designated time and day (i.e., Wednesday evenings after closing or Sunday morning before opening). It is beneficial to clean the trap often for the following reasons:

1. Keeps the rancid grease and oil odors at a minimum
2. Helps keep the grease from emulsifying (mixing with water) and then going down the drain

Grease Interceptor/Grease Trap Maintenance Procedure for Food Preparation Facilities

The City of Pismo has implemented a Regional Grease Program in our service area to reduce the amount of grease entering the sanitary sewer system from food serving establishments. Incorporated with this program is the need for proper cleaning and maintenance of grease interceptors and grease traps located at these establishments.



In order to meet all City requirements and keep these food serving establishments in full discharge compliance, the following procedures should be followed for servicing these grease removal units:

Grease Interceptors shall be completely pumped (i.e.- dry-pumped removing the grease mat, liquids, sludge, and wash down material from the interior walls).

Grease Traps shall be completely pumped (i.e.- dry-pumped removing the grease mat, liquids, and solids from walls, screens, baffles and air-relief chambers).

Report any problems/damage with the interceptor/trap to the business manager/owner and the City of Pismo Beach Pre-treatment Inspector (i.e.- missing or broken baffles, screens, and pipes).

The City of Pismo Beach prohibits the discharge of wastes pumped from a grease interceptor/trap back into the sanitary sewer or the clean interceptor/trap.

Bacteria products used in the maintenance of interceptors or traps must be pre-approved by the City of Pismo Beach. Products having a content of enzymes, surfactants or solvents that is greater than 10% of the volume will not be approved for use.

The City of Pismo Beach appreciates your cooperation in this matter. Please contact the Wastewater Treatment Plant Pre-treatment Inspector at (805) 773-7067 if you have any questions concerning the above requirements.



CITY OF PISMO BEACH

Grease Interceptor Maintenance Log

Date	Time	Capacity	% Full	Cleaned Y/N	Grease Disposal Method	Signature

This Maintenance log shall be completed in conjunction with interceptor cleaning and made available to the Pre-Treatment Inspector upon request.