

# 10B Timber Lane, Marlboro, NJ 07746 • (732) 780-5300 • FAX: (732) 294-0001 • www.tandcplastics.com

## **Maintenance:**

Maintenance is critical to the Grease / Oil interceptor's performance.

Routine maintenance includes but is not limited to:

- · Checking for and removing obstructions from inlet, outlet and vent pipes
- Removal of fat, oil, grease and/or solids from all chambers of the interceptor.
- Complete pump-out and cleaning of the grease interceptor

For optimum performance, inspections should be performed regularly. Failure to do so may cause system back-up. Perform maintenance as required.

Inspect interceptors after an unusually heavy flow event to check for signs of malfunction due to an excessive flow rate.

Food Service Facility must follow local, state and federal codes for proper interval of grease collection and removal.

Applicable law may require the food service establishment to manifest the fat, oil and grease removed from the facility. This helps in tracking and recording the grease volume pumped from the facility and to ensure the grease is hauled to a proper location for disposal.

Stop wastewater flow to the interceptor by closing the inlet valve or other site-specific means. Remove grade-level and interceptor manway covers to access the interceptor.

- Check inlet manway and baffle to ensure clear passage.
- Check outlet baffle for clear passage.

Tools and equipment needed:

- Safety equipment if necessary to redirect traffic
- Facility-specific equipment to lift and remove grade-level manway covers
- Measuring device
- Cleaning materials

CAUTION: Never enter an interceptor or enclosed space, under any condition, without proper training and OSHA approved equipment. (Consult OSHA, Regulations for Permit-Required Confined Spaces 29 C.F.R. § 1910.146.)

All enclosed spaces must be properly vented prior to entry to avoid ignition of flammable materials or vapors.

Atmosphere must be properly tested for combustible vapors and oxygen prior to entry.

Entering the interceptor without using a self-contained breathing apparatus may result in inhalation of hazardous fumes, causing headache, dizziness, nausea, loss of consciousness and death. Required entry equipment includes, but is not limited to:

- Lifelines
- Safety harnesses (safety belts are unacceptable)
- Self-contained breathing apparatus
- Respirators (canister type)
- Rescue harness and ropes
- Horns, whistles, radios, etc. (for communication purposes)
- Explosion-proof lighting

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#### **IMPORTANT:**

Be sure to inspect and replace manway gaskets as necessary when the interceptor is shut down for maintenance.

Inlet and effluent pipe valves should be closed prior to interceptor entry.

All liquid must be removed from the interceptor prior to entry. Any and all fat, oil and grease recovered and removed from the interceptor should be recycled or disposed of in accordance with federal, state and local laws, regulations and codes.

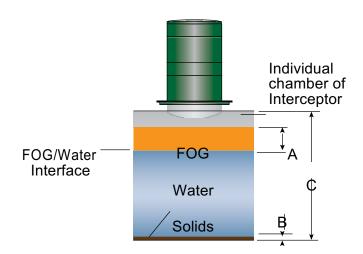
Interceptors are designed for long-term operation. The following maintenance should be performed as needed and on a regular maintenance schedule. This procedure outlines the method to inspect the interceptor and document the results.

## Determine Fat, oil, grease & Solids Layer Thickness

Check the thickness of fat, oil, grease and solids layers as required. If either layer individually or combined are more than 25% of the interceptor's total volume, the interceptor needs to be cleaned out.

To check thickness of fat, oil, grease, use an appropriate sludge measuring device. Slowly lower measuring device until it comes in contact with the bottom of the interceptor. Remove the measuring device to reveal the thicknesses of the both top fat, oil, grease (A) and bottom/solids (B) layers. FOG (Fat oil grease)

The interceptor needs to be pumped out if A + B > 25% of C



## **Interceptor Pump-out Procedure**

Close inlet and outlet valves, remove manway covers and any internal monitoring equipment.

Using suction, completely remove all contents of interceptor.

Using hot water and detergent, loosen and remove any caked or hardened fat, oil, grease. It may be necessary to use a non-metallic scraping device to assist in the removal process. Using suction, completely remove all contents of the interceptor.

## **IMPORTANT:**

Dispose of fat, oil, grease and wastewater as required by applicable law.