

City of Corpus Christi - Utilities Department

# Fats, Oils & Grease (FOG)

CONTROL PROGRAM



Overview for Food Establishments

## CITY OF CORPUS CHRISTI

# GREASE INTERCEPTORS GUIDELINES

In the City of Corpus Christi, grease interceptors are required by city ordinance for any establishment whose business activity releases grease to the wastewater system. This includes: restaurants, cafeterias, church halls, bakeries, day cares, sandwich shops, ice cream shops, convenience stores and concession stands. Grease interceptors can only be installed by a licensed plumber.

A grease trap or "Grease Interceptor" is a device utilized to allow the separation of fats, oils and greases in wastewater discharges from food service establishments and/or other types of grease and oil generating establishments. They may be an "outdoor" or in-ground type (normally 1,000 gallons capacity or greater) or the "under-the-counter" package units (known as under-the-counter grease traps).

Corpus Christi's City Code Sec. 55-200-224 requires all grease interceptors be cleaned out at least once every three months or sooner if the contents of the interceptor contains 25% or more of grease and solids.



*Wastewater line clogged with grease*

Due to the prevalence of solids and fats, oils and grease (FOG) from commercial food service establishments (FSE), the city must be vigilant in monitoring these businesses to prevent blockages and sanitary sewers overflows (SSO).

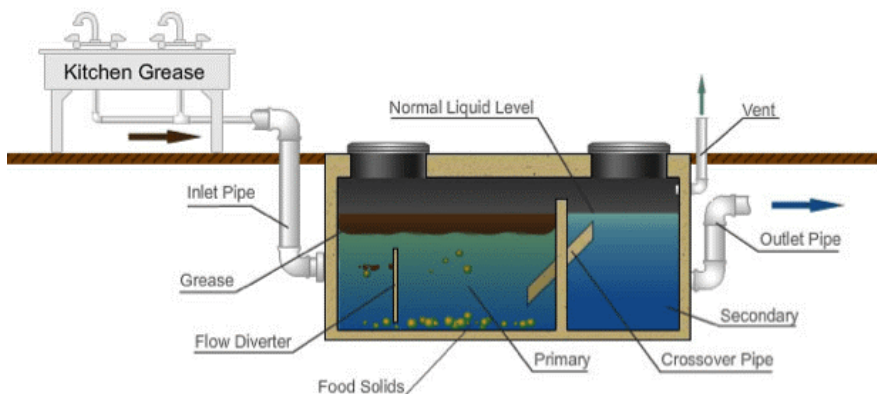
# GREASE INTERCEPTOR COMPLIANCE

- Clean the grease interceptor at least once every three months or sooner if 25% or more of the contents are made up of grease and solids.
- Use a permitted liquid waste hauler. A list is available on the City's website : [www.cctexas.com/haulers](http://www.cctexas.com/haulers).
- Keep a copy of your records. All manifest reports must be available for review at the premises for the current month and the previous five-year period.
- The use of enzymes, chemicals or other agents are prohibited by city ordinance.

# BEST MANAGEMENT PRACTICES

- Use grease interceptor service providers for periodic maintenance and cleaning.
- Minimize the amount of grease, oils, and solids entering the interceptor.
- Lower temperature of disposed liquid waste to enhance the functionality of the interceptor. The lower the temperature, the better.
- Ensure wastewater volumes and flow rates correspond to the grease interceptor's design capacity.
- Install enough pre-treatment devices that reduce the contaminant levels in wastewater from sculleries, kitchens, etc.
- Avoid using running water for thawing frozen food.
- Ensure dishwashers are only used when there is a full load.
- Set waste cooking oil aside for recycling rather than disposing of it in the wastewater system.
- Scrape food from plates and dishes before washing them.

## HOW A GREASE INTERCEPTOR WORKS



Essentially, a grease interceptor works by cooling warm or hot greasy water. By allowing FOG to cool, it's able to separate the different layers of wastes. FOG are lighter in density and float at the surface of the tanks, and the cooled water - without the FOG - continues draining to the sewer. The FOG floating at the surface of the water is then trapped by the grease trap. For its use to be effective, the grease trap must be emptied when the sludge level reaches 25% of the tank level or at least every three months.

### ADDITIONAL TIPS:

- Scrape food scraps into the trash, not the sink.
- Wipe grease from pots and pans with paper towels and dispose in the trash before washing.
- Use sink strainers to collect larger food particles.
- Post "No Grease" signs above the sinks.
- Recycle used cooking oil using a yellow grease oil bin.
- Train your staff about FOG disposal.
- Be present when your grease interceptor is being maintained by hauler, and inspect the interceptor's condition.

## CITY OF CORPUS CHRISTI

# IN YOUR ESTABLISHMENT

All kitchen fixtures located in food preparation or cleanup areas should be plumbed to the grease interceptor.

- 2 AND 3-COMPARTMENT SINKS
- DISHWASHERS
- FLOOR DRAINS
- TRENCH DRAINS
- HAND SINKS
- MOP SINKS



A grease interceptor should not be confused with the oil rendering container which holds old fryer oil, also known as yellow grease, and is hauled off-site periodically.

**Do not put old fryer oil into kitchen sinks and drains.  
It will overload the grease interceptor.**

## FREQUENTLY ASKED QUESTIONS:

### **What is the difference between a grease trap and a grease interceptor?**

Grease traps have a flow rate of less than 50 gallons per minute, while grease interceptors have a flow rate of more than 50 gallons.

### **Can I get fined for not having an adequate grease interceptor?**

Yes. Failure to follow City Plumbing Code could result in a fine.

### **What are the key regulations for commercial grease interceptors?**

Interceptors must be installed as required.

Interceptors must be maintained in original manufacturer's condition and not altered.

Interceptor must be cleaned when solids reach 25% capacity or at least every 90 days .

Records must be kept at premises for the last five-year period, including current documents.

### **Where can I find a list of approved liquid waste haulers?**

The list is on the city's website: [www.cctexas.com/haulers](http://www.cctexas.com/haulers)

If you have any questions regarding the grease interceptor at your establishment you can call the City's Call Center at 361-826-CITY (2489). Representatives are available Monday - Friday 7:00 a.m. to 6:00 p.m. except holidays. The Call Center will get you in contact with a Wastewater representative.