

## TriCo FOG Manual

## Cleaning a Grease Interceptor

- 1. There should be adequate access to manholes to provide easy access to the interior of the interceptor.
- 2. All grease interceptors shall be pumped out every 90 days. If it is observed that the grease interceptor capacity can handle the grease load for more than 90 days, contact TriCo to request a modification of the cleaning schedule.
- 3. All grease interceptors should be completely pumped out during every cleaning.
- 4. Make sure to schedule a cleaning when an employee can be present to make sure the grease interceptor is properly cleaned.
- 5. Once the interceptor has been completely pumped out, it should be filled by running water down the inside drains that contribute to the interceptor.
- 6. Always ask for a manifest or receipt for each cleaning. Copies are required for the quarterly report.
- 7. Always have receipts or manifests available for inspections along with the cleaning log.
- 8. Limit the cleanings by using Kitchen Best Management Practices (BMP's) (See insert).



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