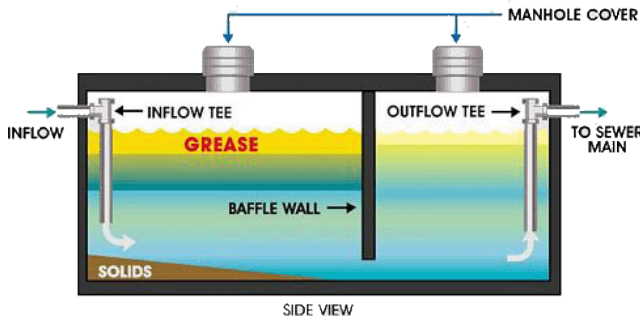


## GREASE INTERCEPTOR

(Drawing not to scale)



## Ordinance

1. Grease Removal Systems must be cleaned at least once every six (6) months or whenever the combined thickness of the floating greases and settled solids is equal to, or greater than, 25 percent of the total liquid depth in the GRS (25 Percent Rule).
2. Failure to clean the GRS at least every six (6) months or when required by the 25 Percent Rule is a violation. Failure by a FSE to maintain a GRS is a violation of the Ordinance.
3. All maintenance and pumping activity records, including grease disposal manifests on the GRS must be kept onsite for a period of three (3) years. Failure to keep manifests and other records onsite may result in a violation.

View the Ordinance at [www.abcwua.org](http://www.abcwua.org).

1. Click Sewer System at the top of the page
2. Industrial Pretreatment to the left
3. Fats Oils and Grease tab
4. Click FOG Policy

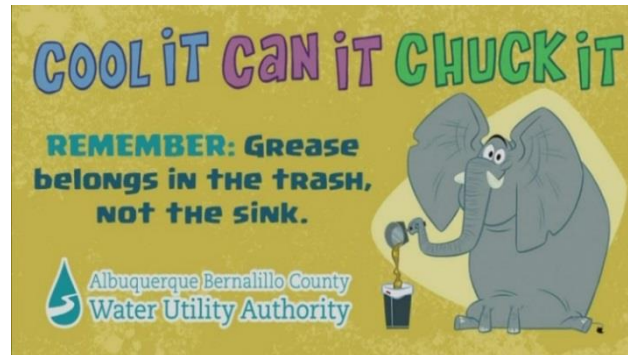
[http://www.abcwua.org/Industrial\\_Pretreatment.aspx](http://www.abcwua.org/Industrial_Pretreatment.aspx)

## Who We Are

The Albuquerque Bernalillo County Water Utility Authority (Water Authority) provides water and wastewater services to the greater Albuquerque metropolitan area.

The Water Authority's Mission is to:

- Assure responsive Customer Service
- Provide reliable, high quality, affordable and sustainable water supply, wastewater collection treatment, and reuse systems
- Support a healthy, environmentally-sustainable, and economically-viable community



GREASE REMOVAL SYSTEM  
REQUIREMENTS FOR FOOD  
SERVICE ESTABLISHMENTS  
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## GREASE REMOVAL SYSTEM REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS

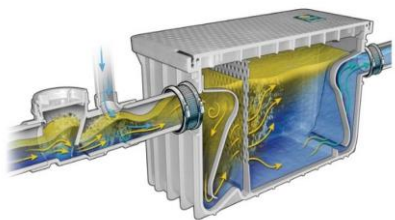




## Grease Removal Systems are required for all Food Service Establishments

The Water Authority Sewer Use and Wastewater Control Ordinance requires that all Food Service Establishments (FSE's), including restaurants, install and maintain Grease Removal Systems (GRS's) or grease traps.

GRS's must be functional: have an inlet, an outlet, and baffles. Grease traps must be pumped at least every six months. It is required that record receipts of grease trap pumping be kept available as proof that the food establishment has been up to date in grease trap maintenance.



## Grease and the Sanitary Sewer

Sewage that overflows from sewer manholes is often caused by grease blockages. Grease buildup in main sewer lines is a major cause of mainline stoppages creating a potential for property damage as well as disrupting business. Overflows increase the risk to public health and safety. Sewage spills entering storm drains can affect the ecosystem, harming wildlife and the Rio Grande.

Sewage overflows can also increase the Water Authority's rates due to the cost for clean-up, claims, and property damage. FSE's may be subjected to monitoring, inspection, reporting, and other requirements as determined by the Industrial Pretreatment Engineer. FSE's may also be directly charged for the cost of the Sanitary Sewer Overflow.

## Best Management Practices

- Inspect your GRS to make sure all baffles and tees do not need repairs/replacements.
- Scrape plates and receptacles into the trash. Do not wash solid grease and food down the drain.
- Eliminate the use of emulsifying additives such as degreasers and enzymes. The oil and grease problem is simply transferred to the sewer.
- Pour all liquid oil and grease into a grease waste container where it can be recycled or disposed of properly.



- Capture oil and grease wastes from cleaning of mats and ventilation/ exhaust hoods. Dispose of these wastes in the trash or waste oil container.
- Use screens over drains to capture waste food materials. Dispose of this waste in the trash.
- Disconnect garbage disposals.
- If a dishwasher is present, use it only for sanitizing purposes. The dishwasher must bypass the GRS and flow directly to the sewer.
- Maintain accessibility to the GRS. Do not landscape or pave over the lids to the trap. Kitchen equipment should not be placed so as to obstruct the inspection of interior trap.
- Companies that pump GRS's are required to remove all manhole lids and pump the entire contents from all chambers of the GRS.
- Observe the pumping contractor to ensure the GRS is properly cleaned and pumped.



