

# Midway Sanitation District

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## Grease Trap/Interceptor Program Overview

**MIDWAY SANITATION DISTRICT**  
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**75 NORTH 100 WEST**  
**MIDWAY, UT. 84049**  
**(435) 654-3223 EXT. 104**  
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## Why you are receiving this letter:

Midway Sanitation District (MSD) is doing an audit to not only update our current Grease Trap/Interceptor records but to bring to light the problems we are experiencing in our sewer system and sewer lines. Our sewer lines as well as Heber Valley's sewage treatment plant is not equipped to handle increased influxes of fats, oils and grease (FOG's). The amount of FOG's in our system has become a problem over the last couple of years. We would like to be proactive in keeping public safety our primary concern as well as keeping our sewer lines clear and flowing efficiently.

Midway Sanitation District strives to provide its customers with the highest level of customer service possible. Our offices are open during normal business hours to answer questions, schedule services and resolve issues. We can be reached at (435) 654-3223 or [bwood@midwaycityut.org](mailto:bwood@midwaycityut.org) if you need assistance.

## Grease Trap/Interceptors – Why You Have to Have One

An approved Grease Trap/Interceptor or grease interceptor is required by District ordinance for any establishments whose business activity releases grease to the sewer system. Grease Trap/Interceptors are vital to preventing grease clogs in the sewer system and can only be installed by a licensed plumber. Fats, oil, and grease discharged into the sewer from food service establishments interfere with the wastewater treatment process and can cause sewer blockages and overflows.

Over time, oil and grease accumulates in sewer pipes causing clogs and flow restrictions. If wastewater can't move freely through the sewer system, it can back up into your Establishments and cause damages that can be expensive to repair.

This document has been provided by Midway Sanitation District to inform food service establishments on best management practices concerning fats, oil, and grease to:

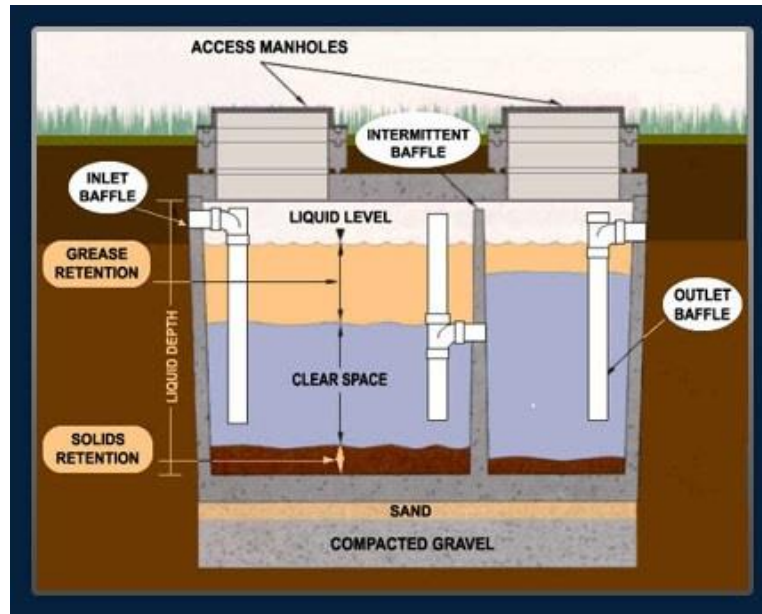
- Prevent sewer stoppages caused by fats, oils, and grease (FOG's).
- Inform and educate establishments on how best to collect, store, and dispose of fats, oils, and grease to protect the sewer system.
- Promote best management techniques for Grease Trap/Interceptor maintenance.
- Educate fat, oil and grease (FOG) generating establishments of District policies for Grease Trap/Interceptors and cleaning records.

\*\*Also see [Appendix A](#), District Policy, Chapter V, Section B: Prohibited Discharge.

## How Does a Grease Trap/Interceptor Work?

Greasy wastewater entering the Grease Trap/Interceptor passes over a series of separator baffles to reduce the wastewater's flow – allowing separation. A detention time of approximately twelve (12) minutes within the trap is required to allow the grease to separate from the wastewater. The grease then floats to the top of the trap and accumulates; the processed wastewater continues to flow through the trap and is released to the sewer system.

## Grease Trap/Interceptor Diagram



## Reduce, Reuse, Recycle

Recycling of used cooking grease is referred to as rendering. Used cooking oils can be recycled into renewed materials such as animal feed additives, cosmetics and alternative fuels. Companies often provide this service free of charge depending on the volume of grease generated by your establishment. Rendering grease benefits your establishment and the environment by turning a nuisance into a beneficial product. For proper storage of rendering grease do not dispose of grease into storm drains or the sanitary sewer, collect fryer and cooking grease in watertight containers and recycle. Prevent overflows of grease bins exposed to the weather by securing lids when not in use. Keep collection bins or barrels in areas protected from traffic and away from drains and utility meters.

## Steps to a Healthy Kitchen

Collect used cooking oil and store in a rendering container/Grease Trap/Interceptor.

Scrape food waste from pots, pans, and dishware into the trash. Follow by dry wiping pots, pans, and dishware before washing.

Use strainers on washing equipment (dish washer, sink, etc.).

Do not dispose large amounts of waste through a garbage disposal.

Post "No Grease" signs around sinks. Educate kitchen staff of problems created by grease in the sewer system and the cost to your business for fines or cleaning of clogged pipes.

Use absorbents or other materials (towels, kitty litter, etc.) to cleanup spills before mopping.

Witness cleaning and maintenance events performed on your trap.

Be cautious of chemicals and additives (including soaps and detergents) that claim to dissolve grease.

Before mopping, clean up spills with a dry absorbent such as kitty litter; bag contents and dispose of in your solid waste container.

## Cleaning is Crucial

The cleaning frequency of a Grease Trap/Interceptor depends on the size of the trap and the volume of waste contained within the trap. Cleaning schedules for Grease Trap/Interceptors are determined by volume of FOG's and should be adjusted as required. Following an assigned cleaning schedule helps to prevent sanitary backups and additional plumbing expenses for your establishment and is required by district ordinance. Midway Sanitation District inspects all Grease Trap/Interceptors on a monthly basis to assure that each establishment is not in violation of district policy. Please allow the inspector, bearing proper identification, ready access to the Grease Trap/Interceptor/interceptor facilities. Establishment owners who fail to maintain their existing Grease Trap/Interceptor as required by the Districts' Policies, Rules and Regulations, after receiving due notice from the District, shall also pay a daily surcharge of \$30.00 per day, in addition to the standard rates which apply to them. This \$30.00/day fee will be imposed beginning 30 days after initial notification of failing to provide the proper maintenance required, and shall continue until the violation is cured.

Keeping a log of cleaning dates near the Grease Trap/Interceptor or in a file that is easily accessible is helpful and can save time. Please provide this information at the request of our inspector.

**\*\*See also Appendix C, Maintenance Records**

**\*\*Also see Appendix B, District Policy, Chapter V, Section C: Interceptors**

**\*\* District Policies are also available for viewing at the District Office**

## Thank You

Thank you for taking the time to read through this Grease Trap/Interceptor Program Overview. We have always enjoyed a great working relationship with our customers and we hope to always maintain this. Our offices are open during normal business hours to answer questions and resolve any issues. If you need assistance we can be reached at:

Becky Wood, Manager (435) 654-3223 ext. 104 or [bwood@midwaycityut.org](mailto:bwood@midwaycityut.org)

Cory Lott, Public Works Director (435) 671-7205

Billing Questions (435) 654-3223 ext. 110

## Appendix A

### **District Policy, Chapter V, Section B**

**Prohibited Discharge.** Except as may be herein provided, no person shall discharge or cause to be discharged any of the following described waters or wastes into any public sewer:

Any liquid or vapor having a temperature higher than 150° F.

Any water or waste which may contain more than 20 parts per million, by weight, of fat, oil, or grease.

Any gasoline, benzene, naphtha, fuel oil, or other flammable or explosive liquid, solid or gas.

Any food products that have not been properly processed through a garbage disposal.

Any ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, manure, disposable diapers or any other solid or viscous substance capable of causing obstruction to the flow in, or other interference with the proper operation of, the sewage works.

Any waters or wastes having a pH lower than (6.0) or higher than (8.5), or having other corrosive properties capable of causing damage or hazard to structures, equipment, and personnel of the sewage works.

Any waters or wastes containing a toxic or poisonous substance in sufficient quantity to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, or create any hazard in the receiving waters of the sewage treatment plant.

Any waters or wastes containing suspended solids of such character and quantity that unusual attention or expense is required to handle such materials at the sewage treatment plant.

Any noxious or malodorous gas or substance capable of creating a public nuisance.

## Appendix B

### **District Policy, Chapter V, Section C**

**Interceptors.** Grease, oil and sand interceptors shall be provided by and at the expense of the user/owner when, in the opinion of the District, they are necessary for the proper handling of liquid wastes containing grease in excessive amounts or any inflammable wastes, sand and other harmful ingredients. Such interceptors shall be of a type and capacity approved by the District and shall be located so as to be readily and easily accessible for cleaning by the user/owner and for inspection by the District as outlined by Resolution 2009-02.

All food service establishments which are required by the Wasatch County Health Department to utilize three-compartment sinks, and other non-residential establishments who produce excessive amounts of animal or vegetable fats, shall provide and adequately maintain Grease Trap/Interceptors (also known as grease interceptors) between their sinks and the sewer system. Such Grease Trap/Interceptors shall comply with standards established by the District Engineer, and shall be of sufficient capacity and design so as to prevent accumulation of site-generated grease downstream of the Grease Trap/Interceptor.

Those establishments who fail to have conforming Grease Trap/Interceptor as required by the Districts' Policies, Rules and Regulations, after receiving due notice from the District, shall pay a daily surcharge of \$30.00 per day, in addition to the standard rates which apply to them. Such \$30.00/day fee will be imposed beginning one month after initial notification of failing to provide a required Grease Trap/Interceptor and shall continue until the violation is cured.

Establishments who fail to maintain their existing Grease Trap/Interceptor as required by the Districts' Policies, Rules and Regulations, after receiving due notice from the District, shall also pay a daily surcharge of \$30.00 per day, in addition to the standard rates which apply to them. This \$30.00/day fee will be imposed beginning 30 days after initial notification of failing to provide the proper maintenance required, and shall continue until the violation is cured.

All installation and maintenance requires design approval, inspection, and acceptance by the District. Any fees incurred by the District from the District Engineer or District Attorney due to the enforcement of these policies and procedures are the responsibility of the establishment. The District may collect such fees by withholding the amounts and/or by other collection methods.

**Interceptor Characteristics.** Grease and oil interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction, water tight and equipped with easily removable covers which, when bolted in place, shall be gas tight and water tight.

**Interceptor Maintenance.** If installed, all grease, oil and sand interceptors shall be maintained by the user/owner, at his expense, in continuously efficient operation at all times.



### **Midway Sanitation District is asking for your help:**

- Please snap a picture of the outside of your grease trap. We will use these photos to better assess the sizes and volume your grease trap can support.
- Let us know how often your grease trap is cleaned, if you are on a schedule and the company you use to pump the grease (if applicable).
- The actual size and specifics of your grease trap (if known).
- Any problems that you experience with your grease trap.
- How many patrons you serve each day (approximate) to establish a chart of retention.
- Your hours of operation and if you prefer our inspectors to look at the grease traps at a more convenient time for you (inspections are usually done on the last day of each month- we will try to accommodate any conflicts if possible).
- Contact information (name, direct line, email address) of your chef or other authorized person responsible for your grease trap.

Please email this information to [bwood@midwaycityut.org](mailto:bwood@midwaycityut.org).