

**Restaurant Guidelines & Standard Operating Procedures
For
Oils & Grease and Grease Control Devices**

1. Excess oils and grease must be placed in specified grease containers and disposed of properly. There will be no oils and grease poured into the drain.
2. The grease trap, grease interceptor, and/or solids interceptor must be completely cleaned or pumped out as often as necessary to avoid major grease and solids build-up. For grease traps and solids interceptors, ECS recommends the following:
 - i. Skim grease layer from the grease trap at least once a week.
 - ii. Pump-out the grease trap at least once a month.
 - iii. Clean the solids interceptor frequently.
3. Wastewater from the cleaning of kitchen floor mats must be directed through a gravity separation interceptor and then through the sanitary sewer system.

➤ **The maintenance of all grease control devices will be governed under Modesto Municipal Code 5-6.219 Interceptor Maintenance:**

- (a) **Any person who owns or operates a gravity separation interceptor shall properly maintain the interceptor at all times. The interceptor shall be cleaned as often as necessary to ensure that sediment and floating materials do not accumulate to impair the efficiency of the interceptor. An interceptor is not considered to be properly maintained, if for any reason the interceptor is not in good working condition or if the operational fluid capacity has been reduced by more than twenty-five (25) percent by the accumulation of floating materials, sediment, oils or greases.**
- (b) The use of chemicals, microbiological agents or other materials for the emulsification, suspension or dissolution of oil and grease is prohibited.
- (c) When an interceptor is cleaned, the removed sediment, liquid and floating material shall be legally disposed of in a manner other than to the City's collection system, POTW or storm drain. Manifests for the cleaning of the interceptor shall be kept at the same facility as the interceptor and shall be available at all times for inspection.
- (d) If the interceptor is not maintained adequately under the conditions of use, the interceptor shall be resized and the user shall install one which is effective in accomplishing its intended purpose.
- (e) The owner and lessee, sub-lessee, proprietor, operator, or superintendent of any facility, required to install an interceptor, are individually and severally liable for any failure to properly maintain such an interceptor.

In addition, the following is recommended for complexes that have grease-generating facilities and private sewer lines within their property:

- When cleaning the sewer lines within the facility, the line must be vacuumed at the junction between the facilities' sewer line and the City's sewer line. This ensures that loosened grease and other constituents does not discharge and/or accumulate into the City's sewer line.
- The owner or the appropriate representatives shall determine the maintenance schedule of the facilities' sewer line(s).