

What Restaurant and Building Owners Need to Know About Grease Traps or Interceptors:

Restaurants, large buildings such as apartment complexes, and other commercial establishments may have grease traps or interceptors that keep grease out of the sewer system. For a grease trap/interceptor to work correctly, the following must be done:

- 1) Grease Trap/Interceptor must be properly designed, sized and manufactured to handle the amount of Fats, Oils and Grease that are expected to be produced
- 2) Grease Trap/Interceptor should be properly installed, with correct levels and ventilation necessary
- 3) Grease Trap/Interceptor should be correctly maintained, with frequent cleanings and services.

Solids should never be put into grease traps or interceptors. Routine maintenance (daily is suggested) of grease traps and interceptors is needed to ensure that blockages are prevented and/or reduced.

Be cautious of chemicals and additives (including such substances as soaps and detergents) that claim to dissolve grease and oils. Some of these additives merely pass the grease further down the pipes where a clog can develop in another area.

For more information, please contact

The City of Waltham
Water-Sewer Division
165 Lexington Street
Waltham MA 02452
781 314 3820

Fat-Free Sewers

Preventing Fats, Oils and Grease from Damaging your Property and the Environment



**City of Waltham
Water-Sewer Division
781 314 3820**

Fats, Oils and Grease are not just bad for your arteries and waistline; they are bad for our sewers as well.

Sewer backups and overflows can cause property damage to homes and buildings, create serious health hazards, and endanger the environment. A frequent reason for overflows is grease blocking a sewer pipe. Grease enters into the sewer system from household fixtures such as sinks, as well as from poorly maintained grease traps in restaurants and other types of businesses.

Where Does Grease Come From?

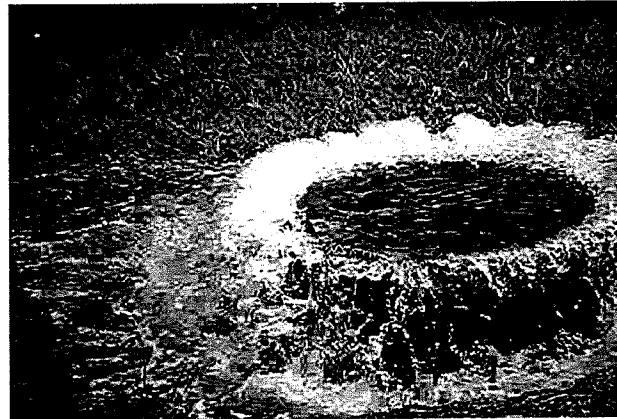
Grease is found in common products such as

<i>Meat Fats</i>	<i>Food Scraps</i>
<i>Lard</i>	<i>Baked goods</i>
<i>Cooking Oils</i>	<i>Sauces</i>
<i>Shortening</i>	<i>Dairy Items</i>
<i>Butter & Margarine</i>	

Too often, grease is washed into the plumbing system, frequently via the kitchen sink. Grease will adhere to the interior of sewer pipes, on your property and in the streets. As time goes on, the grease can build up to such an extent, that the entire pipe becomes blocked.

Garbage disposal units do not restrict grease from entering your home's plumbing system. They merely shred solids into smaller bits. Grease is still able to go down the drain.

Commercial additives that claim to dissolve grease often pass the grease further down the line, which could cause a problem elsewhere.

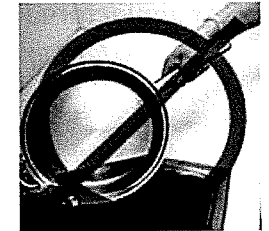
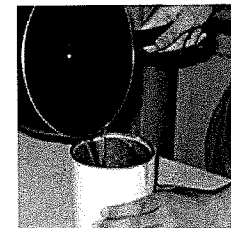


Blocked sewer lines can result in:

- Raw Sewage overflows into private homes and businesses
- Expensive and extensive cleanups that often are the burden of the property or home owner to pay for
- Raw Sewage overflows into public areas such as city streets, parks and waterways
- Potential contact with disease carrying pathogens
- Higher operations and maintenance costs for the city's water – sewer department which can then drive up the cost of customers' utility bills.

What Can We Do to Help?

The best way to solve the grease problem and help prevent overflows from occurring is to keep the grease, fats and oils from entering the sewer system in the first place.



There are several ways to help:

- Never pour grease down the sink drain or into the toilet
- Scrape grease and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into a can, or into the trash for disposal (or recycle where available).
- Do NOT put grease down the garbage disposal. Use a basket or strainer in the sink drain to catch food scraps and other solids. Then empty them into the trash.
- Speak with your colleagues and neighbors regarding the problems of grease in the sewer system and how best to keep it out. Call the local Sewer Dept. if you have questions.