

Preventing Sewer Backups at Your Business

If your business discharges fats, oils, or grease (FOG) **you are required by the City of Bellevue Code to pre-treat the discharges containing these materials.** Controlling grease discharges makes good business sense. A grease blockage can shut a business down for several days and cost thousands of dollars in lost profits and cleanup expenses. A little preventative maintenance will help ensure that you are in compliance with City Code and avoid this costly problem.

Recommended Maintenance Schedule

Grease Traps may require inspection and/or cleaning **weekly** depending on the amount of grease entering the drains. If the establishment is cleaning the trap too often, the owner should consider modifying employee procedures to reduce the amount of FOG entering the drain or install a larger trap.

Gravity Grease Interceptors (larger concrete tanks) may require inspection and cleaning **quarterly**.

Criteria for Inspecting Grease Traps

All food service establishments suspected of causing problems to the collection system may be inspected and subject to fines. Bellevue Utilities uses the following criteria for grease trap inspections:

25% Loading = Good	25% - 50% Loading = Fair	Greater Than 50% Loading = Poor
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If the trap is in **Fair** condition, the establishment is advised to keep an eye on the maintenance schedule, increase maintenance frequency as necessary, and may be requested to clean the trap. If the trap is in **Poor** condition, the establishment will be issued a compliance order to have it cleaned immediately, and will be required to contact Bellevue Utilities Water Quality within 30 days to verify that the grease trap has been properly cleaned.

Proper Maintenance Procedure for a Grease Trap

1.	Open trap and skim floating material into a garbage bag (Note floating material depth) . Bail out water to facilitate cleaning. This water can go back in the trap when cleaning is completed.
2.	Remove baffle(s) if possible and then remove the accumulated grease and solids out of the trap or interceptor and deposit them into the same garbage bag. Note depth of accumulated grease and solids.
3.	Scrape the sides, the lid, and the baffles inside the trap to remove as much attached grease as possible and deposit the grease into the same garbage bag
4.	If self cleaning, contact a hauler/recycler to collect the grease or dispose of it into a dumpster.
5.	Replace the baffle(s) and fill the trap with water. Replace the lid.
6.	Record maintenance performed on the attached Maintenance Log, including the volume of grease if possible. Send reports to City of Bellevue – Water Quality when full or at least annually.

If you have any questions, please feel free to visit our webpage at http://www.cityofbellevue.org/grease_control.htm, our Sewer Engineering Webpage at http://www.ci.bellevue.wa.us/pdf/Utilities/09_Sewer_Engineering_Std.pdf or call Water Quality staff at (425) 452-6192. Thank you for your time and efforts in preventing Fats, Oils, and Grease discharges