

FOG...

Fats, Oil and Grease...

Pre-treatment of wastewater
Grease Interceptors

Video

- FOG... Fats, Oil and Grease (Long Beach)
- https://www.youtube.com/watch?v=P8HhJ_saOx8



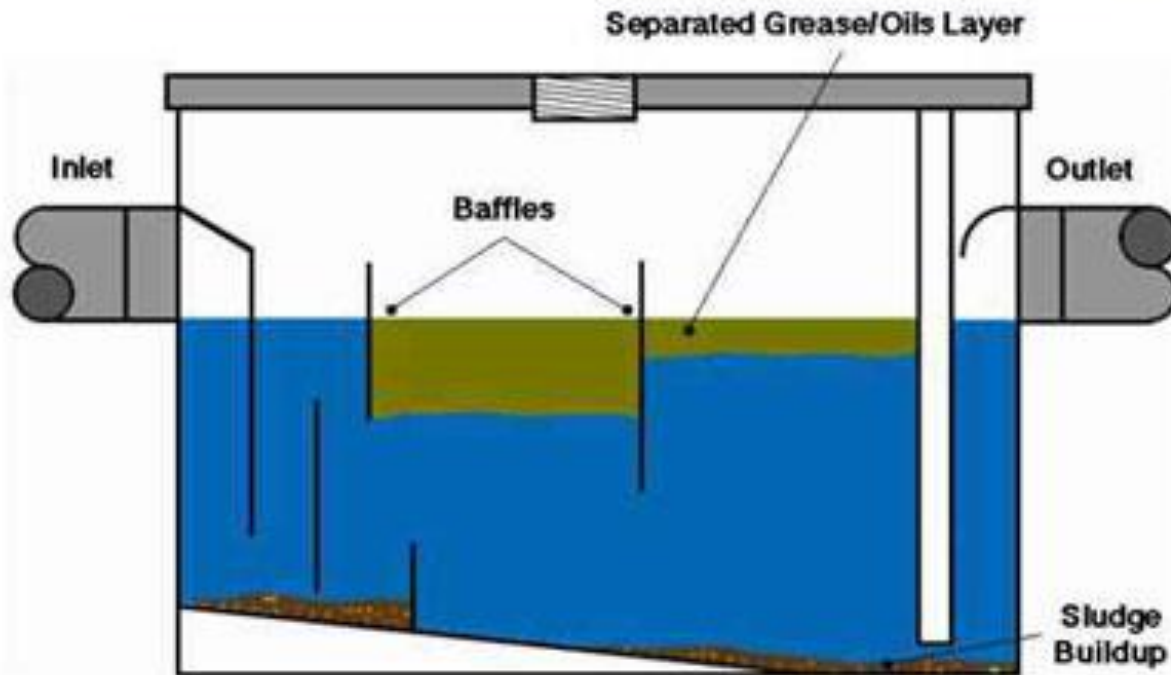
Sewer Cam

Video of why we need grease traps –
grease in sewer.



Grease Interceptor

Typical Passive Grease Trap



Video

- Parts and Features of Grease Traps
- <https://www.youtube.com/watch?v=85ry17l8Cho>



Video

- WSSC's FOG Team – Instructional Video: How to properly clean an indoor grease interceptor.
- <https://www.youtube.com/watch?v=XHe6mlKcQe8>



Video

- Restaurant Oil and Grease Best Management Practices
- <https://www.youtube.com/watch?v=d89NhBBRxZ0>



Regulations

- DEQ: no specific regs on pre-treatment
- DPW: Building codes requires restaurants to have grease interceptors
- BEH: not specific in regs – but sanitary issue (maintenance)
- CUC: →

CUC Regulation

- Title 50 – Commonwealth Utilities Corp
- Part 200 - Discharge of Liquid Waste
- 50-20-201 – Discharge of Certain Substance Prohibited...
- (h) ...more than 100ppm fat, oil, grease

CUC Regulation

- 50-20-205: Control of Discharge of Certain Substances
- (2) Chief Engineer may require pretreatment

CUC Regulation

- 50-20-210: Food Preparation Businesses
- Grease, oil, and sand interceptors shall be provided for all food preparation businesses...(except private living quarters)

BEH