



Dear Business Owner/Operator:

The City of Mesa is currently in the process of providing pollution prevention and preventative maintenance education to local businesses in regards to Fats, Oils, and Grease (FOG), to ensure compliance with local, state, and federal requirements.

Oil and grease removal devices commonly known as oil and grease interceptors (large, outside) or grease traps (small, indoors) are required during the construction of most food service businesses. If proper cleaning and maintenance of the interceptor/trap are not performed on a regular schedule (quarterly for interceptors, monthly for traps), the interceptor or grease trap becomes fouled, allowing oil and grease to pass through the device and accumulate on pipe walls causing blockages and foul odors in the sewer system. Where installed, the owner, at his or her expense, shall maintain all oil and grease interceptors/traps to ensure continuously efficient operation at all times as required per City Code Title 8, Chapter 4, Sections 17(K)(5), 17(V), 22(D), 27(A)(5).

**The City of Mesa could assess charges to your company for the time and resources used to investigate and/or make repairs to the sanitary sewer system caused by blockages, due to improper maintenance of interceptors and/or grease traps. The Maricopa County Environmental Services Department will order a temporary closure of your facility, if sewage backs up into your facility as a result of a blockage.**

#### **PREFERRED METHOD OF CLEANING**

The preferred method of cleaning an oil and grease interceptor is to pump out the entire device, which includes removal of all the contents in the device, and removal of residual wastes after scraping/hosing down. During cleaning operations, it is recommended that a representative from the facility be present to make sure all is completed properly. While the device is empty, an inspection should be conducted to verify that there are down-turned elbows/tees on the inlet and outlet piping, and that they are in good condition.

If you have any questions or comments, or require assistance, please call the Industrial Pretreatment Section at (480) 644-5399 or (480) 644-2484

Thank you,

City of Mesa  
Utilities Department  
Industrial Pretreatment Section



## Best Management Practices *for* Oil and Grease Removal Devices



### DO.....

- Scrape food waste from all dishes, pots, pans, cookware, and equipment to the garbage before pre-wash
- Set up a regular cleaning schedule for your interceptor/grease trap with your maintenance vendor
- Keep all maintenance/service records or copies of records at facility for a minimum of three years
- Have a company representative inspect the cleaning of the interceptor/grease trap to ensure it was completed properly
- Train all employees on proper food and grease waste handling techniques
- Contact the City of Mesa's Industrial Pretreatment Section if you have questions or need assistance concerning any FOG issues (480-644-5399 or 480-644-2484)

### DON'T.....

- Do not allow the waste hauler to decant wastewater from the truck back into the device or into your sanitary sewer connection
- Do not dispose of grease wastes into the sewer drain
- Do not clean equipment outside where grease and food wastes will flow into storm drains or dry wells
- Do not wait until your grease removal device is overflowing with waste to get it cleaned
- Do not dump old chemicals (e.g. pesticides, herbicides) into the drain
- Do not use a drain opening chemical to open a clogged drain (call a professional plumber to evaluate the situation)