



Grease Management Equipment (GME) ***What You Need to Know!***

This document has been prepared to assist Stamford's restaurant owners in understanding Grease Management Equipment (GME) and the City's FOG Abatement Program requirements related to GME.

It is important to understand that just because there is Grease Management Equipment in your facility does not mean it is okay to discharge grease down the drain. **GME is designed for and should be considered as a back-up device only to retain fats, oils, and grease that may have inadvertently discharged down the drain by an employee. Measures must be in place at your food service establishment to prevent the discharge of grease into the sanitary sewer system by the employees. The prevention policy should be included in your FOG Abatement Plan.** It is also important to remember that **no grease management equipment works well with excess food waste discharging into it** and many companies who manufacture GME, may require that a solids separator is installed in conjunction with their GME product. It is the responsibility of the owner/operators and managers of the FSE to ensure that sink strainers are in place at all times so as to prevent food waste from discharging down the drain.

For the purpose of this document, below is a description of the most common types of Grease Management Equipment. However, there are several companies who manufacture and sell many different models and styles of this basic type of equipment.

Outdoor In-ground Grease Interceptor "Grease Trap"

This type of GME is considered a passive unit designed separate fats, oils, and grease from wastewater by allowing the wastewater to flow into it and be retained for a certain amount of time before the wastewater exits the unit. The outdoor grease interceptor is typically a large concrete chamber (minimum 1000gallons) and in many cases, is located under paved areas with access manholes to grade. The chambers are sized to accept the wastewater from all or most of the equipment, fixtures, or drains which must be connected to GME before discharging into the sanitary sewer system.

This type of GME, if properly sized, requires the least amount of maintenance. On average the maintenance schedule consists of quarterly inspections and pump outs by a licensed grease hauler. Existing chambers installed and not properly sized to handle the required flow from the kitchen should be replaced. Until such time, interim measures of stepped up inspections and cleanings of the chamber are required.

Super Capacity Grease Interceptor (SCGI)

The SCGI is also considered a passive unit and can be found outdoors or indoors. Passive GME do not have moving parts and do not require electricity to operate. When located indoors, in most cases the unit is located in the floor with an access panel at floor grade. This type of GME must be third party certified to retain more than four times the amount of grease in pounds than the flow rating in gallons per minute. The maintenance schedule for cleaning and inspections of the SCGI varies and depends on the manufacturer's maintenance requirements and the amount of grease entering the unit. With employee best management practices in place, inspection and pump out schedules by a licensed grease hauler of properly sized units can range from every 2 to 3 months. Existing undersized SCGI need to be replaced and interim stepped up maintenance schedules are required. Examples of the SCGI are Thermaco's Trapzilla and Schier's Great Basin.

Active Grease Recovery Units (AGRU)

Previously known as the Automatic Grease Recovery Unit, this type of GME is located indoors and separates fats, oils, and grease by mechanical means. The AGRU is considered a point-source device which receives wastewater from isolated kitchen fixtures or drains and in many instances, more than one unit is required in the kitchen facility. The AGRU typically sits on top of the floor and is located close to the fixture it receives the wastewater from. The GME requires electricity and operates on a timer where the grease separated from the wastewater is directed into an exterior collection jug located at the side of the unit. The required maintenance on the AGRU, at minimum, shall be in accordance with the manufacturer's requirements. Daily inspections and maintenance on the units are typically necessary. The grease in the collection jug must be emptied and stored in a non-renderable grease storage container. The food strainer/baskets in the unit must be also be emptied daily of food waste and discarded in the trash, the skimming blades also need to be wiped clean. If an effective FOG Abatement Plan is in place at the facility, there should very little grease in the jug whereas daily emptying of the jug would not be necessary. Also, with a good plan there should be little to no food waste in the unit's strainer/basket, however, it would still need to be checked daily. Examples of the AGRU are the Thermaco Big Dipper, the Grease Guardian, and the International Grease Recovery Device.

Passive Indoor Grease Trap

Many restaurants in Stamford still utilize this type of GME. This is an indoor point-source passive unit which generally sits on top of the floor or is located in the floor close to the kitchen fixtures or drains discharging into it. **This type of GME is considered outdated and is no longer recognized by DEEP as approved grease management equipment. The owner/operators of food service establishments still utilizing this type of GME should begin making plans to replace the equipment with one of the above mentioned approved types.** Interim stepped-up maintenance by skimming the floating grease and removing the food waste from the bottom of the unit is required at a minimum, once to two times weekly. Additionally, at least once per month, the unit must be completely emptied and cleaned in an approved manner. Prior to removing the wastewater from inside the unit, all floating grease and sunken food particles must be removed from the unit. Grease that is removed must be stored in a non-renderable grease storage container and the food waste removed shall be disposed in the trash. Further instructions on cleaning the GME is available upon request.

All inspection and cleaning activity on Grease Management Equipment as well as the amount of grease removed at each interval must be documented on the Log Sheets provided.

The different companies and brands of grease management equipment mentioned above are used as examples only. SWPCA does not endorse or promote specific manufacturers or brands of grease management equipment.