

Restaurant Grease Trap 101



**The
Basics
Restaurants
Should
Know**

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www.greasetrap.ca

Restaurant Plumbing

with fats, oils, and grease (FOG) in mind



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1

3-Compartment Sink

most fats, oils, and grease enter the pipes thru the 3-compartment sink. Dishes and kitchen utensils must be scraped and wiped off before they enter the sink. Scrape-Scrape-Scrape.

2

Automatic Dishwasher

an automatic dishwasher's main purpose is to sanitize the dishes. The water temperature inside the unit is extremely hot for washing & rinsing (150-180F). Dishes must be scraped and wiped before entering the automatic dishwasher. A dishwasher is never to be treated like a garburator. Scrape-Scrape-Scrape.

3

Grease Trap / Interceptor

grease traps must be maintained & pumped-out on a regular schedule. As a trap fills with FOG the less FOG it recovers. A grease trap is a collection of rotting FOG and food solids. Rancid odors are emitted from grease traps & grease interceptors. Grease traps are prone to rusting and leaking.

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4

Sanitary Sewer Line

the sanitary sewer line transports raw sewage to sewage treatment facilities. Poorly maintained grease traps will allow restaurant grease to form grease blockages. Grease blockages are the main cause of sanitary sewer overflows (SSOs) in North America (54%). The cost to repair blockages is extremely expensive to the city, and the taxpayer. Most cities are passing the costs to the restaurants that are responsible for the grease blockages (repairs & fines). Who wants raw sewage flowing into our lakes and rivers?

Remember

Make sure you always scrape and wipe the dishes before they enter the sinks or dishwashers. A sponge & spatula are inexpensive tools to avoid the plumber.

Never use Grease trap chemicals or enzymes. They only push the FOG further downstream.

Make sure your grease trap or grease recovery device is compliant in your jurisdiction.

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Q

My Restaurant does not have deep-fryers. Why do I need a grease trap ?

A

There are hundred of food items that contain fats, oils, and grease (FOG) including chicken, beef, lamb, cheese, butter, dairy products, salad dressings, fish, seafood, gyros, olive oil, bacon, mayonnaise, sauces, margarine

Q

What does it cost to have my grease trap or grease interceptor pumped out.

A

The price to pump-out a grease trap or interceptor depends on the liquid contents of your trap. We have seen pricing anywhere from \$125-\$250 & higher for large in-ground grease interceptors. Monthly pumping advised.

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Q

Why does my grease trap / interceptor smell so rancid.

A

A grease trap or interceptor stores fats, oils, grease (FOG) and rotting food solids for 30-90 days. Imagine the smell left from a raw chicken breast left on a counter top for 30 days. Ouch!

Q

Why should I not use grease trap enzymes chemicals or additives.

A

For 1 they are a permanent ongoing cost. Typically the FOG is liquefied and sent further downstream of the grease trap. The FOG hardens again and causes future grease blockages in the pipes. Drain snaking and line jetting will be required in the near future. Illegal in most cities.

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Grease Recovery Equipment

Grease Traps

Location - inside, near or under 3-compartment sink or dishwasher. Can be recessed in floor.

Maintenance - must be pumped-out by 3rd party service on a regular schedule (Advised Monthly)

Grease Recovery - numbers diminish as tank fills with FOG and food solids. 80% at best after cleaning and pump-out. Minimal grease recovery without monthly maintenance

Materials - mainly made of steel and PVC plastics. Some models made of stainless steel.

Sizes - Range from 7 Gallons Per Minute to 50 Gallons Per Minute. (7, 10, 15, 20, 25, 35, 50)

Issues - Ongoing Pump-out Costs, Rancid Odors, poor grease recovery in hot & fast flowing water conditions (automatic dishwashers), Prone to rusting and leaking. Grease trap waste not recyclable.

Benefits - small footprint, least expensive

*** All Grease Traps must be CSA B481.1 Certified ***

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Grease Recovery Equipment

Grease Interceptors

Location - outside, large tank installed under ground level.

Maintenance - must be pumped-out by 3rd party service on a regular schedule (Recommended Monthly)

Grease Recovery - numbers diminish as tank fills with FOG and food solids. Estimated 75% at best after a pump-out. No grease recovery if not maintained.

Materials - mainly made of fibreglass or concrete.

Sizes - generally range from 200 Gallons to 2000 gallons for restaurant & food service use

Issues - Ongoing large Pump-out Costs, Rancid Odors, Waste not recyclable, large foot-print requiring ample real estate, long pipe length between sinks & interceptor prone to blockages, Expensive to install (delivery & trench)

Benefits - Pumping done outside of restaurant, long time between pump-outs, extremely long life of 20 years for fibreglass units, corrosion resistant

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Grease Recovery Equipment

Grease Recovery Device (GRD)

Location - inside, near or under 3-compartment sink or automatic dishwasher

Maintenance - oil cassette & food solids strainer emptied daily. 2 Minutes daily.

Grease Recovery - 95-99% grease recovery

Materials - stainless steel construction

Sizes - Range from 20 litres Per Minute to 320 litres Per Minute. (20, 40, 60, 80, 160, 240, & 320 litres)

Issues - waste oil & food solids must be emptied daily, some brands have moving mechanical parts, pumps, & consumable parts, more expensive than passive grease traps, require electricity

Benefits - grease trap pump-outs never required, no rancid odors, recovered grease is recyclable with waste deep-fryer vegetable oil, top-rated grease recovery, extremely long life span, small foot-print, exceed compliance standards

*** All Grease Recovery Devices must be CSA B481.1 Certified ***