Halifax

Grease Interceptor Maintenance The 25% Rule **Example Restaurant Grease Interceptor**







After one month, the combined total of FOG and Solids is greater than 25%, so this interceptor should have been serviced sooner. This restaurant needs to service their grease interceptor more frequently.

If the combined total amount of FOG and Solids is 25% or more of the total volume of the grease interceptor, then it needs to be serviced.

Grease interceptors are required to be serviced before the combined amount of FOG and Solids reach 25%, or once per month, whichever comes first.

% Full =
$$\frac{(A + B)}{C} \times 100$$





After only two weeks, the combined total of FOG and Solids is less than 25%, so this interceptor can be serviced now. Every two weeks is an appropriate servicing schedule for this restaurant.

Pollution Prevention – Grease Interceptor Maintenance Log

Service Grease Interceptor every month, at minimum

- If Grease Interceptor is more than 25% full, servicing is to be performed more frequently
- Servicing includes complete removal of all solids and liquids
- Inspect Grease Interceptor while empty to ensure that the internal components such as baffles and walls are not corroded and are in good working order
- Do not use enzymes, solvents, hot water or any other agents to facilitate removal of Fat, Oil and Grease (FOG) through the Grease Interceptor

E	stablishment Name:						
A	ddress:						
Phone:					Email:		
			1				
	Depth Measuremen	it (cm)					

Date	FOG (A)	Solids (B)	Total Depth (C)	% Full ((A+B) / C) * 100	Less than 25%?	Serviced? (Yes/No)	Serviced By (Company/Name/Invoice #)	Internal Inspection Comments (condition of baffles/walls, baffles present?)	Initials
Jan 1	20	15	95	38%	No	Yes	Staff	Good	
Jan 15	10	10	95	21%	Yes	Yes	Cleaning Inc. #798858	Good	