

Food Service Establishment Information

Local food preparation establishments can keep grease out of their plumbing system and the City's sewer system by following the steps listed below.



Practice Dry Cleanup

Workers should be strongly encouraged to use dry cleanup methods to remove fats, oils, and grease from surfaces before washing with water. Remove food waste from cooking surfaces and utensils by scraping, wiping, or sweeping rather than washing with water. Use rubber scrapers to remove fats, oils, and grease from cookware and serving surfaces. Use food grade paper to soak up oil and grease under fryer baskets. Use paper towels to wipe down work areas. Disposal and recycling containers should be placed in easy reach of kitchen employees.

Install a Grease Interceptor or Grease Trap

New food preparation establishments are required to install an appropriately sized "grease retention unit," as required by the International Plumbing Code. However, existing facilities that do not have a grease retention unit and that have frequent problems with grease backups and blockages may want to consider installing such a unit.

A grease retention unit is a chamber designed for wastewater to pass through and allow free or emulsified oil to float to the top for retention as the remainder of the effluent passes through. There are two types of grease retention units: grease interceptors and grease traps.

Maintain your grease retention unit

It is important to establish a regular maintenance schedule to ensure that grease accumulation does not hinder the operation of the device. The Water Resources Department advocates the use of the "25 percent rule" when determining grease retention unit maintenance intervals. A grease retention unit will not meet performance standards once the accumulation of floatable FOG material and settled solids have reached a depth equal to or greater than 25 percent of the total operating depth of the grease retention unit. In fact, a grease interceptor's performance severely declines once these accumulations exceed 15 percent of the total liquid depth. As a guideline, food preparation establishment owners/operators should conservatively set their cleaning frequency such that accumulations do not exceed 20 percent of the total liquid depth of the grease interceptor.

Notification of Change in Ownership or Closure of a Food Service Establishment

A change in ownership of a Food Service Establishment shall be reported to the Technical Service Specialist in writing to P.O. Box 1106 Asheboro, NC 27204 within ten (10) days prior of the ownership change.

Any Food Service Establishment that goes out of business shall report such closure to the Technical Service Specialist in writing within thirty (10) days prior of closure and shall ensure that any grease trap and/or interceptor shall be cleaned/pumped before the building is vacated.

Want more information?



A Water Resources representative is available for educational presentations to Homeowner Associations, Neighborhood groups, and Apartment complexes and all Food Service Establishments. Call (336) 672-0892 ext: 218