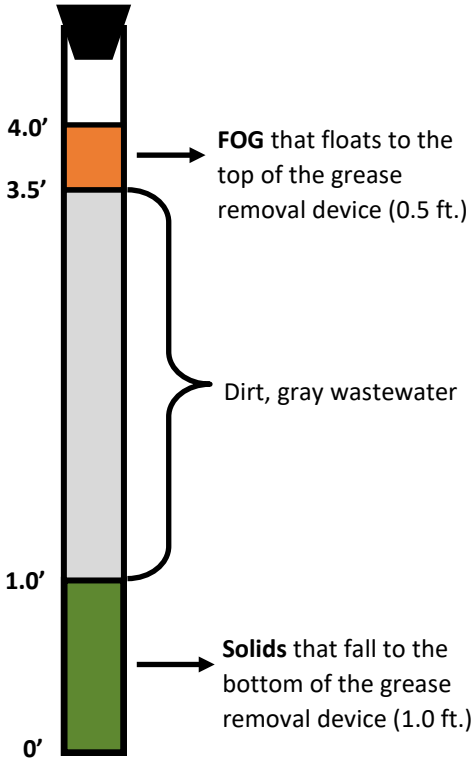


Understanding Grease Removal and the 25% Rule



Does this example meet the 25% rule?

- Total FOG at top of interceptor = 0.5 ft.
- Total solids at bottom of interceptor = 1.0 ft.
- Total depth of interceptor contents = 4.0 ft.

■ Percentage of FOG + solids =

$$\frac{\text{FOG} + \text{solids}}{\text{Depth of interceptor contents}} = \frac{0.5' + 1.0'}{4.0'} = \frac{1.5'}{4.0'}$$

= 37.5%

- **Answer: No, the 25% rule is not met and the FSE needs to increase pumping frequency.**
- The certified grease hauler you employ has been trained by the WWTP to assist you with an appropriate cleaning schedule.

- Approved Hauler List:**
(In no specific order)
- Ace Septic
 - (605) 331-0078 OR (605)366-0690
 - Allen’s Septic & Portables, LLC
 - (712) 433-1662
 - J & A Sanitation
 - (712) 535-0292
 - Jackson Pumping
 - (712) 276-7990
 - Lindblom Services
 - (712) 255-3318
 - Liquid Environmental Solutions
 - (866) 694-7327
 - Roto Rooter- Sioux City
 - (712) 276-7329
 - RP Constructors
 - (712) 317-7139
 - Siouxland Utility Contractor
 - (712) 454-4225
- These are the only haulers approved for clean/pump-outs**

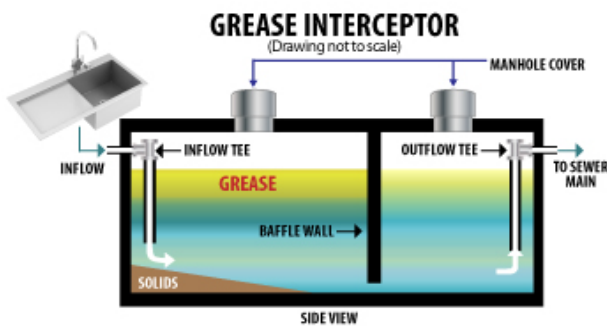
Per City Ordinance, all food service establishments must have grease interceptors (exterior units) maintained by a certified hauler, on a quarterly basis at a minimum, or when the 25% is met, whichever comes first. Grease traps (interior units) must be maintained weekly, at a minimum, or when the 25% rule is met, whichever comes first. These units may be done by either FSE staff or a certified grease hauler. Please contact your service provider or the WWTP with any questions.

Grease and Oil discharge limit = 400 mg/l	
➤ Skim Milk	=1,700 mg/l
➤ 2%	=20,000 mg/l
➤ Whole	=37,000 mg/l
➤ Ice Cream	=150,000 mg/l
➤ Ranch	=470,000 mg/l
➤ Mayo	=670,000 mg/l

Bacon grease, butter, margarine, lard, gravy, shortening, dairy products, fat scraps from meat, mayonnaise, cooking oil, fryer grease, salad dressing, milkshake mix, ice cream and more, are all products that contain “FOG.”

Best Management Practices

1. Initial and continued employee education, to be completed at least annually. Documentation of training needs to be accessible.
2. Educational signage needs to be displayed and easily understood by staff.
3. Dispose of all food waste into trash receptacles.
4. Scrape and “dry wipe” all pots, pans, utensils, and other cooking devices into trash receptacles prior to washing.
5. Strainers in sinks and screens on floor drains to capture food solids, to be emptied into trash receptacles daily.
6. Sweep all floor debris for solid waste disposal prior to wash down.
7. Clean all mats and dispose of mop water through a utility sink that is connected to the FOG control mechanism.
8. Use of absorbent pads or other non-free flowing material to cleanup spills and leaks.
9. Clean all vents and hoods regularly.
10. Clean exhaust systems regularly.
11. Use wash water temperatures less than 140°F
12. Use a three-sink dishwashing system.
13. Recycle waste cooking oil into proper receptacle.
14. Adhere to a strict maintenance schedule for cleaning of FOG control mechanism.
15. Witness all maintenance/cleaning of FOG control mechanism.
16. Keep a log of cleaning frequencies and other maintenance of FOG mechanism.
17. Locate all outdoor dumpster and recycle containers away from storm water drains.
18. Understand that cleaning vent hoods, exhaust systems, floor mats, and heavily soiled utensils will all contribute to the GCM being filled faster. The next clean out should be planned accordingly.



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For more information, please visit our website at www.sioux-city.org/FOG