



## Grease Interceptor

# Be FOG

FATS | OILS | GREASE

# Free



PORT ST. LUCIE

# Utility Systems

## Being FOG-Free

In an effort to maintain the integrity of the City's vast wastewater system, which includes over 1,000 miles of sewer pipe, Port St. Lucie Utility Systems has implemented an official FOG (fats, oils, and grease) Program. The program will reduce the amount of grease that reaches our wastewater treatment plants.

Excessive amounts of grease prevent wastewater from flowing through the pipes, as it builds up over time and collects other flushed debris. The clogs create backups and damage infrastructure, and ultimately, wastewater cannot be properly processed and treated.

## Intercepting FOG

A standard grease interceptor is a large-capacity underground vault with at least two chambers installed on the gray water discharge from a kitchen facility (see figure on back page).

The large capacity of the vault slows down the wastewater, allowing oil and grease to float to the surface and solid material to settle out. These vaults are installed outside the building as near as possible to the source of oil/grease.

The vault has a concrete lid with manhole openings in the top. These allow access into the vault for cleaning and for inspection of vault components.

## Choosing a Septic Tank Contractor

**NOTE:** If you have had re-occurring problems, chances are you already have a contractor. Look for a licensed contractor with a proactive treatment program that will work to solve your problem and reduce your maintenance cost, not just jet your sewer lines. A good contractor should offer:

**Education:** The contractor should work with the kitchen staff to identify sources of grease and look for ways of eliminating them. They should also instruct the kitchen staff on alternatives to current practices that could be adding to the problem.

**Maintenance:** In addition to pressure washing and jetting, the full service contractor should set up a maintenance schedule and log book for any existing pre-treatment device, and assign the duties of cleaning the device to kitchen personnel. In the case of large separators, the contractor may inquire as to the maintenance schedule, and make recommendations for adjusting the cycle of cleaning if grease buildup persists.

**Follow up:** The contractor should check back periodically to insure the grease program they have implemented is still working. This includes checking the interceptor, log books, and talking with the kitchen staff. A good contractor should provide you with a program that will reduce the amount of jetting required for keeping your line clear, thus reducing your annual maintenance cost.



## Your FOG-Free Responsibility

Per the City of Port St. Lucie Code of Ordinances Sec. 64.09 - Interceptors, business owners are responsible for the following:

- Interceptor cleaning and maintenance shall include pumping the unit until empty, and cleaning the sidewalls, baffle walls, cross-pipes, inlet and outlet pipes. Should any damage occur as the result of cleaning and maintenance, such damage shall be immediately repaired at no cost to the City.
- The interceptor must be pumped out a minimum of two times per year. However, the facility may be required to pump out the interceptor at an additional frequency according to the following criteria: When the floatable grease or oil layer exceeds 6" in depth or; When the solids layer at the bottom of the interceptor exceeds 8" in depth. The measurement point for determination of the grease and solids layer shall be adjacent to the outlet pipe.
- The Applicant/Customer/User shall submit a copy of service records to the Utility Systems Department within 10 days of service. The records shall be submitted to the Utility by electronic or regular mail.

The complete City of Port St. Lucie Code Sec. 64.09 can be found online at: [https://library.municode.com/fl/port\\_st.\\_lucie/codes/code\\_of\\_ordinances](https://library.municode.com/fl/port_st._lucie/codes/code_of_ordinances)