

# East Pennsboro Township Business Owner's Guide to Grease Management Device Inspections

Inspections will occur Monday through Friday between 7 AM and 3 PM. Inspections may or may not be scheduled prior to arrival.

## ➤ **Always be prepared to:**

- Have the tools required to open the grease management devices. These should be kept on site in a known location to all employees.
- Know the location of the device(s), know the location of the maintenance log sheet(s), be able to operate the tools for opening the trap/interceptor/separator and be capable of opening the device upon Township inspections.
- Provide an up to date copy of the maintenance log sheet for each grease device. This should include a log of all cleanings, whether it be done by staff or an outside contractor. Also, log all maintenance performed on trap/interceptor.
- Ensure that all bolts, screws or any other fastening devices are secured at all times with the exception of cleaning, maintenance or inspections.

## **Tips:**

- It is very important to clean your grease management device regularly to prevent Fats, Oil and Grease from discharging into the sewer system. The minimum cleaning frequency required for FOG users is every 90 days. More frequent cleaning intervals may be necessary to prevent your device from poorly operating.
- Some indications the cleaning would need to be more frequent would be your grease management device has accumulated:
  - Floatable grease and sediment at, or more than 25% of the water depth of the device,
  - And/or if you see floating grease or grease deposits in a cleanout downstream of your device.
- Developing and enforcing **Best Management Practices (BMPs)** will reduce the amount of FOG into your system and the impact not only on your facility, but the environment as well.
- **Do not use grease emulsifiers or enzymes!** They should never be added to the trap/interceptor or sink. This simply moves the grease downstream into your sewer lateral or into the public main. This grease may go unnoticed to the business until it plus plumbing downstream, which can cause raw sewage backups into your business.