



Company Directory of Services for Fats, Oils, and Grease Management

Cleaning Grease Traps

Still Plumbing and Mechanical LLC.
Milton-Freewater, OR
509-386-8595

Cleaning Grease Traps/Interceptors

Baker Commodities, Inc.
Sunnyside, WA
1-800-228-0526

Bison Septic Pumping
Burbank, WA
509-547-4950

Recycling Grease/Oil

Baker Commodities, Inc.
Grandview, WA
1-509-837-8686

DAR PRO Solutions
Tacoma, WA
1-800-524-2401

Sequential
Portland, OR
1-800-447-3794

Oil Water Separator Cleaning/Used Motor Oil Recycling

NRC Environmental Services
Pasco, WA
509-545-6110

Veolia Environmental Services
Kent, WA
206-790-1890

High Pressure Jetting Service

Baker Commodities, Inc.
Sunnyside, WA
1-800-228-0526

Ek & Harvey Plumbing
Walla Walla, WA
509-525-1039

Hazardous Waste Disposal (Chemicals, Solvents, Degreasers)

NRC Environmental Services
Pasco, WA
509-545-6110

Veolia Environmental Services
Kent, WA
206-790-1890

Note: This list represents companies who have requested to be on the City of Walla Walla's directory for the FOG Program. This list in no way implies endorsement of any company. It is the customer's responsibility to research prospective companies for pricing as service charges may vary.

For More Information on the City of Walla Walla's FOG Program Contact: environmental@wallawallawa.gov

This directory was last updated: May 2022

FOG Pretreatment Device Maintenance Log

Name of Business: _____ Phone Number: _____

Address: _____ Manager Name: _____

Location of Interceptor: _____ Capacity of Interceptor: _____

Disposal Method for Grease/Sludge/Water (Where / How) _____

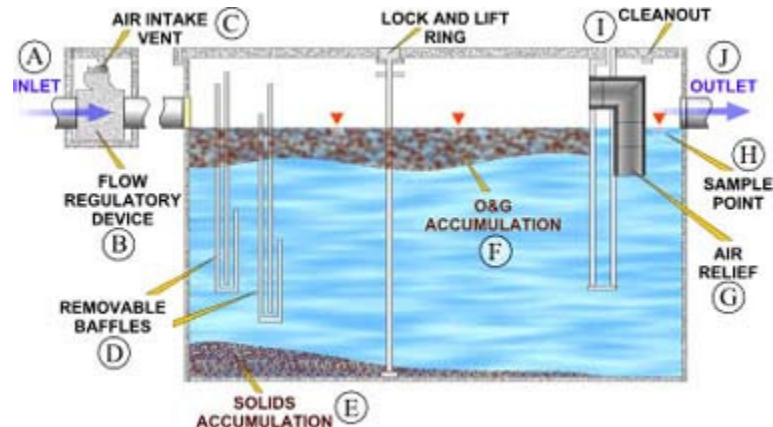
Date (Device was Cleaned)	Type of Maintenance Performed (Grease Removal, Maintenance, Skimming)	Maintenance Performed by (Company / Employee)	Approximate Amount Removed (Grease / Sludge Gallons)	Manager's Initials (or Designee)

- Please keep a copy on hand for use by City of Walla Walla Public Works Inspectors

FATS, OILS & GREASE - HOW THE SYSTEM WORKS

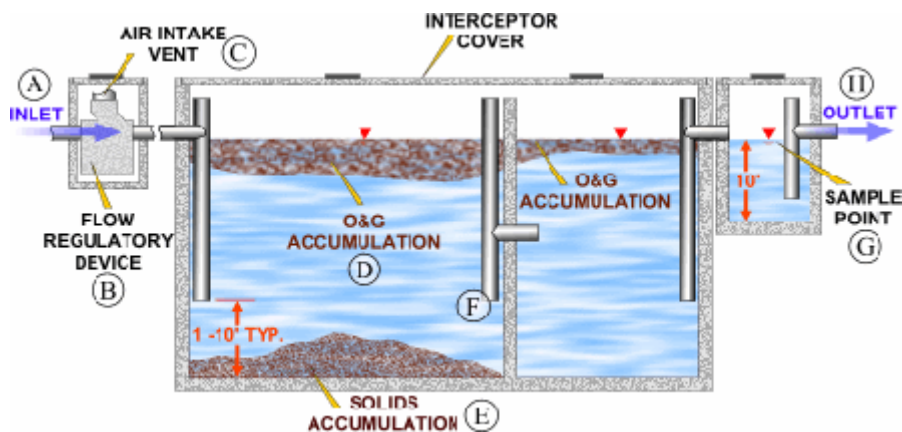
How a Grease Trap Works (see diagram following table)

A	Flow from four or fewer kitchen fixtures enters the grease trap
B	An approved flow control or restricting device is installed to restrict the flow to the grease trap to the rated capacity of the trap
C	An air intake valve allows air into the open space of the grease trap to prevent siphonage and back-pressure
D	The baffles help to retain grease toward the upstream end of the grease trap since grease floats and will generally not go under the baffle. This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems
E	Solids in the wastewater that do not float will be deposited on the bottom of the grease trap and will need to be removed during routine grease trap cleaning
F	Oil and grease floats on the water surface and accumulates behind the baffles. The oil and grease will be removed during routine grease trap cleaning
G	Air relief is provided to maintain proper air circulation within the grease trap
H	Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent
I	A cleanout is provided at the outlet or just downstream of the outlet to provide access into the pipe to remove any blockages
J	The water exits the grease trap through the outlet pipe and continues on to the grease interceptor or to the sanitary sewer system



How a Grease Interceptor Works (see diagram following table).

A	Flow from undersink grease traps or directly from plumbing fixtures enters the grease interceptor. The UPC requires that all flow entering the interceptor must enter through the inlet pipe
B	An approved flow control or restricting device is installed to restrict the flow to the grease interceptor to the rated capacity of the interceptor.
C	An air intake valve allows air into the open space of the grease interceptor to prevent siphonage and back-pressure.
D	Oil and grease floats on the water surface and accumulates behind the grease retaining fittings and the wall separating the compartments. The oil and grease will be removed during routine grease interceptor cleaning.
E	Solids in the wastewater that do not float will be deposited on the bottom of the grease interceptor and will need to be removed during routine grease interceptor cleaning.
F	Grease retaining fittings extend down into the water to within 12 inches of the bottom of the interceptor. Because grease floats, it generally does not enter the fitting and is not carried into the next compartment. The fittings also extend above the water surface to provide air relief.
G	Some interceptors have a sample box so that inspectors or employees of the establishment can periodically take effluent samples. Having a sample box is recommended by the UPC but not required.
H	Flow exits the interceptor through the outlet pipe and continues on to the sanitary sewer system.





FATS



ILS



REASE

Kitchen Best Management Practices (BMPs)

To Do	Why?	Benefits
Train employees	Employees help eliminate grease blockages and sewer spills	Avoid sewer blockage, fines and environmental issues
Display “No Grease” information in the workplace	Reminds employees to reduce FOG in the kitchen	Minimize grease discharge; reduce cleaning and disposal costs
Scrape or dry-wipe excess food and grease from cookware; dispose in trash	Keeps grease out of traps and interceptors	Less frequent cleaning, reduce maintenance costs
Install removable screens on all kitchen drains	Prevents food from clogging the sewer system	Reduce grease and food in traps and interceptors
Keep hot water to drains less than 140° F	Hot water dissolves grease and pushes it to the sewer pipe	Reduce costs to heat water; prevent FOG “pass through” in grease interceptors
Don't overfill FOG containers	Prevents slippery FOG spills	Employee safety
Pour cooking grease, liquid oil into covered grease container	Reduces amount of grease discharged to sewer	Reduce grease waste and garbage fees
Use Spill Kits	Absorb spilled grease and oil	Reduce material in grease traps and interceptors
Routinely clean kitchen exhaust system filters/hoods	Grease and oil in kitchen exhaust system can accumulate on the roof and may enter the stormdrain system when it rains	Protect local waterways. Avoid penalties or fines for polluting water



FATS
MANTECA



OILS
ACEITE



GREASE
GRASA

Las mejores prácticas de administración para la cocina

Para hacer	¿Por qué?	Beneficios
Entrene a los empleados	Los empleados ayudan a eliminar los bloqueos causados por la grasa y los derrames en las alcantarillas	Los restaurantes se evitarán multas al no bloquear el alcantarillado y evitan problemas ambientales
Coloque la información de “No se permite grasa” en el lugar de trabajo	Les recuerda a los empleados a reducir la cantidad de manteca, aceite y grasa en la cocina	Reduce la descarga de grasa e los restaurantes; reduce el costo de limpieza y de desecho
Raspe o limpie en seco el exceso de comida y la grasa solidificada de los sartenes; tirela en la basura	Mantiene la grasa fuera de los colectores e interceptores	Menos grasa en los colectores significa tener que limpiar menos frecuente, lo cual reduce los costos de mantenimiento
Instale mallas removibles en todos los desagües de la cocina	Previene que las partículas de comida entren y bloqueen el sistema de alcantarillado	Reduce la cantidad de grasa y de material de comida en los colectores e interceptores
Use agua caliente en los desagües a menos de 140° F	El agua a una temperatura más caliente de 140° F disuelve la grasa, causando que se solidifique después en la tubería del alcantarillado	Reduce los costos de calentar agua; previene que la manteca, aceite y grasa “pase a través” de los interceptores para grasa
No rebalse los envases de FOG (manteca, aceite y grasa)	Previene derrames resbalosos de manteca, aceite y grasa	Seguridad de los empleados
Vierta la grasa para cocinar y el aceite líquido en un recipiente para grasa y cúbralo	Reduce la cantidad de grasa que es descargada al alcantarillado	Los restaurantes reducen el desperdicio de grasa y el costo potencial de transportar basura
Use los estuchess para los derrames	Los materiales absorbentes la grasa y el aceite derramado	Reduce la cantidad de material en los colectores e interceptores de grasa
De manera rutinaria, limpie los filtros y campanas del sistema de ventilación de la cocina. (Vacíe el agua que usó para limpiar las campanas y los filtros en un desagüe conectado a un interceptor de grasa; o haga que le limpien las campanas a través de un servicio profesional.)	Si la grasa y el aceite se escapan a través del sistema de ventilación de la cocina, pueden acumularse en el techo y eventualmente entrar al sistema de alcantarillado de aguas pluviales	Se protege la calidad del agua en las vías fluviales locales. Evita multas o infracciones debido a las regulaciones sobre aguas pluviales

PREFERRED PUMPER PROGRAM

CLEANING STANDARDS

1-21-10

GREASE TRAP

Pump out completely

Pump all the material out of the trap (pump empty)

Remove baffles and scrape clean

Clean and scrape inside of the trap

- Remove visible grease
- Remove ridge tar build up from the side of the trap

Clean loose material from the lid

Replace baffle

Refill with water to the bottom of the baffle

Note trap condition

- Missing baffle
- Holes in the trap
- Gasket in disrepair or missing
- Missing trap lid bolt(s)

Replace lid



GREASE INTERCEPTOR (VAULT)

Pump out completely

- All the way to the bottom to the base of the interceptor so it's integrity can be inspected

Pressure wash

Remove all accumulated grease from the walls

- Ledge/ridge grease
- No clump grease on the walls

Pressure clean the inlet tee, outlet tee, & baffle wall elbow

- Remove the visible grease from the inside of the tee
- Spray water through baffle wall elbow from discharge side

Note tank condition

- Report missing tees
- Note baffle wall's condition, missing 90° elbow or tee
- Note any leakage under the baffle wall from one chamber to the other



Let's Tackle the Grease in This Kitchen!

Why should I help?

- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap (food services).
- Protect the quality of our water.

DO!



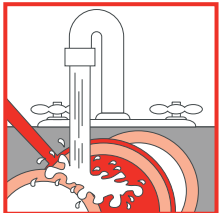
- ✓ Put oil and grease in covered collection containers.



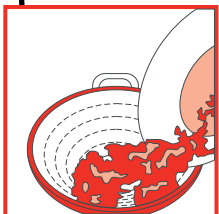
- ✓ Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Avoid using your garbage disposal.



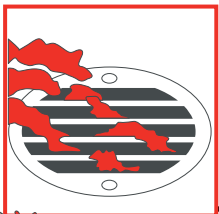
- ✓ Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim, scrape, or wipe off excess grease.



- ✓ Prewash dishes and pans with cold water before putting them in the dishwasher.



- ✓ Cover kitchen sink with catch basket and empty into garbage can as needed.



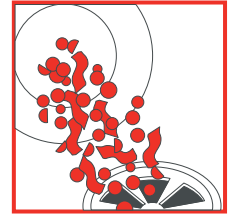
- ✓ Cover floor drain with fine screen and empty into garbage can as needed.

DON'T!

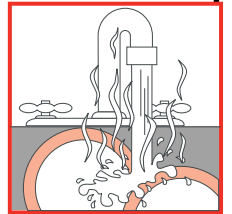
Don't pour oil and grease down the drain. ✗



Don't put food scraps down the drain. ✗



Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain. Don't rinse off oil and grease with hot water. ✗



More Ways to Tackle Grease

- ▶ Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage sewer lines.
- ▶ If you generate large amounts of used cooking oil, recycle it. To find a recycler, check the phone book under "recyclers" or "rendering companies."
- ▶ If you generate small amounts of used cooking oil, pour it into a container you can throw away. Never pour it down the drain.
- ▶ Start a compost pile at your home with scraps that are not meat. Find out about composting in the 2018 GroWW Brochure on the City website wallawalla.gov.

For more information, contact the
City of Walla Walla FOG Program
509-524-4717

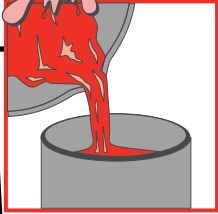
environmental@wallawalla.gov
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¡Combatamos la grasa en esta cocina!

¿Por qué tengo que ayudar?

- Para evitar acumulaciones de grasa que obstruyan las tuberías de desagüe.
- Para impedir los desbordamientos del sistema de alcantarillado.
- Para ahorrar dinero que se gastaría en limpiezas costosas de derrames de alcantarillas.
- Para reducir la frecuencia con que se tienen que limpiar las trampas de grasa (servicio de alimentos).
- Para proteger la calidad de nuestra agua.

¡HACER!



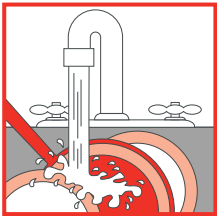
- ✓ Poner el aceite y la grasa en recipientes cerrados para su recolección.



- ✓ Quitar las sobras de comida de los trastes, tirarlas en bolsas de basura y desecharlas de la forma debida. Evitar usar el triturador de basura.



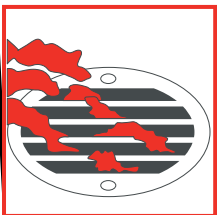
- ✓ Quitar el aceite y la grasa de los platos, ollas, sartenes y planchas. Primero enfriar antes de tallar o limpiar el exceso de grasa.



- ✓ Enjuagar los platos y ollas con agua fría antes de ponerlos en el lavaplatos.

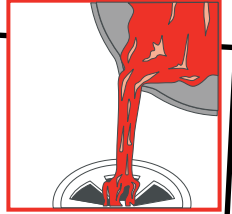


- ✓ Colocar en el fregadero de la cocina una canasta para depositar los desechos y vaciarla en el bote de basura conforme sea necesario.

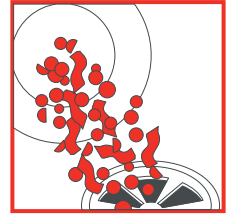


- ✓ Cubrir el desagüe del piso con un cedazo fino y tirarlo en el bote de basura conforme sea necesario.

¡NO HACER!

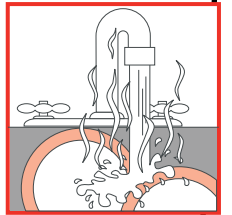


- ✗ No verter aceite ni grasa por el desagüe.



- ✗ No tirar sobras de comida por el desagüe.

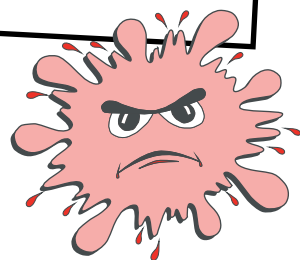
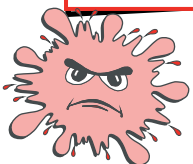
- ✗ No enjuagar platos, ollas, sartenes ni planchas con agua para verter el aceite y la grasa en el desagüe. No enjuagar el aceite ni la grasa con agua caliente.



Más maneras de combatir la grasa

- ▶ Use productos de limpieza seguros para el medio ambiente en lugar de detergentes o limpiadores abrasivos que puedan dañar las tuberías de desagüe.
- ▶ Si genera grandes cantidades de aceite comestible usado, recíclalo. Si desea encontrar un centro de reciclaje, busque en el directorio telefónico bajo "reciclaje".
- ▶ Si genera pequeñas cantidades de aceite comestible usado, luego viértalo en un recipiente que pueda tirar. No lo vierta nunca en el desagüe.
- ▶ Empiece a hacer abono en su casa con sobras de alimentos que no contengan carne. Infórmese acerca de la técnica de abonar en la publicación de 2018 GroWW en la página web de la ciudad de Walla Walla, wallawalla.gov.

For more information, contact the
City of Walla Walla FOG Program
509-524-4717
environmental@wallawalla.gov
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Best Management Practices for Fats, Oils, and Grease Management

Definition: Best Management Practices (BMPs) are routine procedures or practices for business owners and employees to manage food waste and Fats, Oils and Grease (FOG) in an efficient manner. Establishments that implement BMPs effectively may realize financial benefit through a reduction in the frequency of required grease interceptor and grease trap cleaning and maintenance.

Additional Benefits: Prevents blockages in the sanitary sewer system; which can lead to overflows.

Prevents FOG from entering streams and rivers through the storm drain system.

BMP #1 Awareness

Train all employees, with an emphasis on kitchen staff, about how they can help implement BMPs for FOG. For the best result, help employees understand the basis and importance for implementing BMPs.

BMP #2 Post Educational Signs above Sinks and on Dishwashers

Signs are a great way to remind staff how to properly dispose of FOG which will reduce the amount of residue that ends up in the grease trap or grease interceptor. (e.g. "NO GREASE" signs, BMP's, company policies)

BMP #3 When Allowed by DOH*, Use Water Temperatures Less Than 140 °F for Washing Dishes

Train employees to use water less than 140 °F in all sinks; especially the pre-rinse sink. Water that is not extremely hot helps grease separate in the grease trap or grease interceptor, rather than in the downstream sewer line, and may help reduce energy costs for heating the water. * DOH - Department of Health

BMP #4 Dry Wipe Pots, Pans, and Dishes Prior to Washing

Scrape food waste and FOG into the garbage using a disposable towel or spatula prior to washing and/or rinsing. Dry wiping reduces the amount of FOG and food particles (also known as solids) that enter the grease trap or grease interceptor; thus reducing the maintenance frequency.

BMP #5 Recycle or Dispose of Fats, Oils, and Grease (FOG) Properly

Save FOG for recycling in sealed, heat-tolerable containers. Never pour FOG into sinks, toilets, floor drains, or storm drains. FOG that cannot be recycled and are liquid should be mixed with an absorbent material such as coffee grounds, saw dust or cat litter, then the material can be placed in an airtight container (to prevent leakage), cooled, then disposed of in the trash. Large-scale FOG producers, such as restaurants, can typically recycle their used cooking oil for profit. The City maintains a Company Directory of waste oil pumpers and recyclers that serve this area. (Email environmental@wallawallawa.gov to obtain a copy of the directory).

BMP #6 Minimize the Use of Garbage Disposals and Food Grinders

Garbage disposals and food grinders significantly increase the amount of solids going to the grease trap or interceptor. Minimizing the use of this equipment can help reduce grease trap or grease interceptor maintenance costs.

BMP #7 Clean and Inspect Grease Traps and Interceptors on a Regular Schedule

Depending on your facility's size and type, cleaning may be required daily to monthly. Cleaning involves removing all of the liquids and solids built up in the grease trap or interceptor, scraping/pressure washing the sides and top to remove hardened grease, and inspecting baffles, inlet, and outlet pipes. Lastly, refill with fresh water to the bottom of the baffle, note trap/interceptor condition and replace lid. A grease trap or interceptor that is over 25% full of FOG and/or solids will not function properly and will allow FOG to pass through to the sewer system; thus eliminating its intended purpose.



BMP #8 Observe All Grease Trap or Interceptor Cleaning and Maintenance Activities

Witnessing cleaning operations gives the manager assurance that the establishment is getting value for the cost of cleaning the grease trap or interceptor. It will also allow the manager to ensure the devices overall functionality. Verify the interceptor is cleaned properly by ensuring all of the contents are removed (see BMP #7). The return of gray water back into the interceptor is strictly prohibited.

BMP #9 Keep a Maintenance Log

The maintenance log serves as a record of the frequency and volume of cleaning of the grease trap and grease interceptor and can help establishment managers optimize cleaning frequencies and reduce costs.

BMP #10 Inspection Time

When the City Inspection Team arrives for an inspection, the grease trap/interceptor should be opened safely and quickly. The grease trap/interceptor must be opened and closed by the business owner or their designee. Keep the appropriate tools available (e.g. screw drivers, allen wrenches, etc.) to be able to open the cover.

BMP #11 Keep Floor and Sink Drains Protected with Screens or Grates

By keeping floor and sink drains covered with screens or grates, food and other garbage is less likely to get into the grease trap or grease interceptor and reduce its functionality; which could lead to clogging of sewer lines. When cleaning the floors, debris from sweepings should be properly disposed of in the garbage. Mop water should be dumped into a sink designated for this type of waste (e.g. mop sink).

BMP #12 Do Not Use Hot Water to Soften or Breakdown FOG

The interference of increased water temperature (greater than 115 °F) only causes problems in your sewer lateral (the pipe from your establishment to the City's main sewer line), in the City's sewer mains, and at the wastewater treatment plant.

BMP #13 Cover Outdoor Grease and Oil Containers; Locate Them Away from Storm Drains

Uncovered grease and oil containers located outside can collect rainwater. Since fats, oils, and greases float, the rainwater can cause an overflow on to the ground and eventually into the stormwater system. The stormwater system goes straight to local creeks without treatment, so all discharges to the stormwater system, other than stormwater, are prohibited discharges.

BMP #14 Keep Area Around Outside Grease and Oil Containers Clean; Clean-Up Spills

If spills occur, clean them up immediately. Absorbent pads and other material can serve as an effective barrier to grease and oil entering the stormwater system. Free flowing absorbent materials such as cat litter and sawdust should only be used to clean up small spills and should be swept up as soon as the spill has been absorbed. For large spills, contact your grease trap or grease interceptor pumping company.

BMP #15 Do Not Clean Equipment Outdoors (such as Range Hoods) Where Water Can Flow to Storm Drains

Cleaning Equipment outdoors is only allowed if discharge wastewater is collected in a holding tank. The wastewater can be disposed of to the sanitary sewer only thru the grease trap/interceptor. All discharges to the stormwater system (by gutters or streets), other than stormwater, are prohibited discharges. Food waste or food residue can also attract vermin and cause odor problems.