

Help us protect our sewer system!

On February 8, 2011 the Town of Purcellville passed the Grease/Grit Interceptor Policy and Program in order to prevent the introduction of excessive grease, oil, sand, and other substances harmful or hazardous to the sanitary sewer system and wastewater treatment plant. The sanitary sewer system is similar to a human body. Wastewater flows through sewer pipes (arteries) and is pumped at pump stations (heart) on its way to the treatment plant. Grease, oil, sand, etc. coat, congeal, and accumulate on pipes similar to cholesterol clogging arteries. The pump stations have to work harder and risk failure, similar to a heart attack! Blocked pipes can result in sewer backups and overflows into establishments, causing extensive economic damage and hazards to public health and the environment.



Best Management Practices (BMPs) For Kitchens

DO's

- Prevent spills of fats, oils and grease (FOG).
- Dry wipe pots, pans, and dishware prior to dishwashing.
- Use water temperatures less than 140°F in all sinks.
- Recycle waste cooking oil with a licensed hauler..
- Dispose of food waste by recycling or put in trash bin.
- Inspect and clean grease traps/interceptors regularly.
- Keep records of cleaning, inspections and maintenance.
- Train staff on BMPs to keep FOG out of sewer pipes.
- Post "NO GREASE" signs for a constant reminder.

DON'Ts

- Don't "hot flush" FOG down sinks and drains.
- Don't pour degreasers into drains.
- Don't wash kitchen equipment outdoors.
- Don't allow FOG into storm drains, catch basins, etc.
- Don't improperly dispose of FOG.



Grease/Grit Interceptor Policy & Program



Grease/Grit Interceptors*

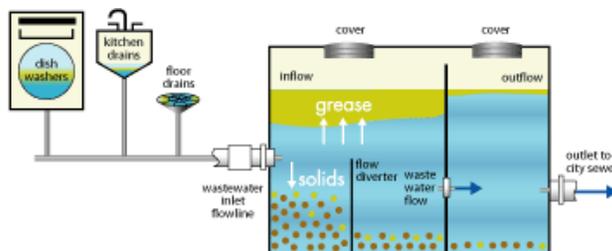
The Grease/Grit Interceptor Policy and Program requires automotive service and food service facilities generating grease, oil, grit, sand, and/or other substances harmful to the sanitary sewer system to install, operate, maintain, and repair a grease/grit interceptor, waste oil collection device, and/or other applicable pretreatment unit solely at the facility's expense.



Facilities existing prior to the date of the Policy are permitted to operate and maintain an existing interceptor provided it is in good condition. The installation of a new interceptor may be required if the facility is found to be contributing grease/grit in quantities sufficient to cause line stoppages. New establishments and those undergoing renovation must submit the design of a grease/grit interceptor to Public Works for approval prior to the issuance of an occupancy permit or new business permit. Design requirements can be found within the Policy, which is available on the Town of Purcellville website.

Maintenance & Records

All automotive and food service establishments are responsible for maintaining their grease/grit interceptor in good working order through regular service (pumped, cleaned, inspected) and repair as needed. Additionally, reasonable effort shall be made to separate waste fats, oil, and grease into a waste collection container for proper disposal or recycling. Waste oil collection containers must be present on the establishment's property at all times. Records of cleaning and maintenance for the grease/grit interceptor shall be maintained on site for 5 years. Sample logs are available on the Town of Purcellville website. Any invoices of contracted services and logs of waste oil pickup should be maintained along with the cleaning and maintenance records.



Inspections & Violations

The Town may conduct mandatory inspections at a minimum of once a year and at other times as the Town deems necessary. All establishments shall be open and available during normal business hours. Town officials will ask to see maintenance records at the time of inspection. Fines for violations of this Program have been set forth by the Ordinance.

The complete Grease/Grit Policy and Program can be found on the Town's website: www.purcellville.va.com> Government> Town Departments> Public Works> Important Documents - Grease, Grit Interceptor Policy and Program. You may also contact the Public Works Department to request a hard copy. The Policy and Program are designed to implement and ensure compliance with applicable local, state, or federal rules and regulations.

**The two terms grease interceptor and grease trap can be used interchangeably. Grease traps are most often referred to as the small, in-floor or under-the-sink prefabricated steel units. Grease interceptors are the larger devices located outdoors.*

Town of Purcellville
Department of Public Works
221 South Nursery Avenue
Purcellville, VA 20132
Phone: 540-338-5024
Fax: 540-338-6205
www.purcellvilleva.com