

A DallasWater Utilities Liquid Waste Inspector will visit your restaurant to verify your grease trap is serviced at least every 90 days. The inspector will ask to see your manifest (records) from a permitted transporter, conduct an inspection of your kitchen and measure the accumulation of grease and solids in your grease interceptor.

The inspector may increase your pump out frequency if your interceptor is undersized or needs more maintenance. Citations may be issued for not having a grease interceptor, failure to service your grease interceptor at least every 90 days, not having manifests onsite or using a non-permitted transporter.

## Understanding Grease Removal And The 25% Rule

Per City Ordinance, all food service establishments must have grease removal devices maintained by a City of Dallas permitted transporter when they reach 25% of the design capacity OR a minimum of quarterly.



### Does this example meet the 25% rule?

- Total FOG on 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:

$$\frac{\text{(FOG) + solids}}{\text{Depth of interceptor contents}} = \frac{(0.5' + 1.0')}{4.0'} = \frac{1.5'}{4.0'} = 37.5\%$$

**Answer:** No, the 25% Rule has been exceeded and the FSE needs to increase pump out frequency.

**Grease Trap must be serviced by a City of Dallas permitted transporter**

DWU Liquid Waste Section at 214-670-6749  
Or visit [www.ceasethegrease.org](http://www.ceasethegrease.org)



# Grease Interceptors

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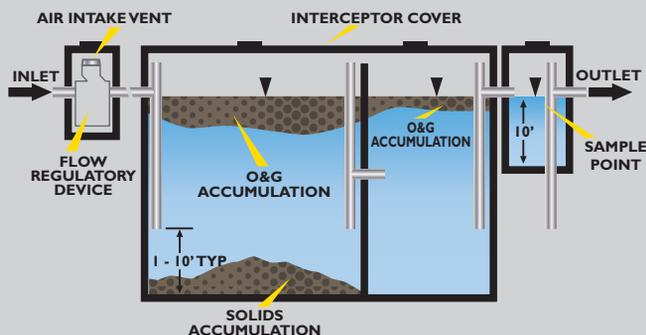
All food service establishments (FSEs) in the City of Dallas must have a grease trap or interceptor. If you hold a food establishment permit from the City, you are an FSE and are required by City Code to have a grease interceptor or trap.

Grease interceptors must be maintained and inspected regularly. The Dallas City Code was amended in October 2007 and requires all grease traps and interceptors be pumped out at least every 90 days or when it is 25% full of solids and grease.

## Best Management Practices To Maintain Your Grease Interceptor

- ✓ Scrape food scraps into the trash
- ✓ Avoid using the disposal
- ✓ Use sink strainers
- ✓ Wipe greasy utensils and dishware with paper towels before washing
- ✓ Recycle fry oil and cooking grease
- ✓ Bacterial and enzyme products will not decrease your pump out frequency
- ✓ Keep manifests on site for 3 years!

## Grease Interceptor Diagram



A grease interceptor is a device that holds or traps the cooking oil, grease and food solids to be removed by a licensed waste hauler. Grease interceptor sizes are determined by Developmental Services, Plumbing Inspector at 214- 948-4480. Many factors will determine the size of your interceptor, including hours of operations, seating capacity and dishware utilization.

**Verify that your liquid waste transporter is permitted by the City of Dallas by visiting [www.ceasethegrease.org](http://www.ceasethegrease.org)**  
**FSEs are required by City Code to witness every grease interceptor clean out**