



Fort Wayne City Utilities Fats, Oils & Grease (FOG) Program

For Restaurants & Food Service Establishments (FSEs)



Water Pollution Control Plant
Industrial Pretreatment section
2601 Dwenger Avenue, Fort Wayne, IN 46803
(260) 427-2141

Revised 12/9/2024

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Water Pollution Control Plant
 Industrial Pretreatment section
 2601 Dwenger Avenue, Fort Wayne, IN 46803
 (260) 427-2141

City Utilities

Water Pollution Control Plant

Industrial Pretreatment Section

Contacts

If you have any questions or concerns, please feel free to contact the numbers below.

- Industrial Pretreatment Coordinator

Phone #: 260-427-2482

- FSE Office Shared Line

Phone#: 260-427-2141

- 311 Citizen Service Specialists

Phone #: 311 or 260-427-8311



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What is FOG (Fats, Oils, and Grease)?

- Common term for animal fats and vegetable oils
- Occurs naturally in most foods as well as in the cooking process and does not mix with water
- Can be recycled
- Solids (food scraps that collect in the bottom of a grease trap)

Some Items Containing FOG:

- Baking Mixes (Cakes, brownies, biscuits)
- Dairy (Ice cream, yogurt, milk, creamer, cheese)
- Powdered mixes (Gravy and soup)/Shake Shop Mixes
- Drinks (Syrup flavorings)
- Coffee beans and/or grounds
- Cooked or raw meat
- Marinades for meats
- Bread
- Salad dressings, mayonnaise, condiments, sauces
- Butter, margarine, lard
- Cereals
- Seeds and Nuts
- Fruits and Vegetables

FATS:

Examples include

- Dairy products (yogurt, sour cream, milk, butter, ghee, cream, cheese, ice cream)
- Margarine
- Shortening
- Gravy
- Soups and broths
- Meat



OILS:

Examples include

- Cooking oils (olive, coconut, canola, vegetable, peanut, sesame)
- Salad dressings
- Condiments
- Marinades
- Mayonnaise



GREASE:

Examples include

- Animals fats left over from cooking meats
- Bacon
- Cooking grease
- Pan drippings



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Problems With FOG

- Enters the sewer pipe and attaches to the interior of the municipal sewer collection system and hardens until flow is restricted.
- Causes sewer blockages and back-ups upstream, causing property damage for homeowners and businesses.

How can FOG discharges be minimized?

- Kitchen Best Management Practices (BMPs)
- Properly designed and sized grease trap/interceptor
- Properly maintained and cleaned grease traps/interceptors
- Properly plumbed fixtures



Grease trap that was not properly maintained



Fats, oils, and grease build-up in sewer main line.

Primary Goals of FOG Program

Goals

- Stops fats, oils, and grease at the source
- Reduce sewer blockages
- Protect public health and environment by minimizing public exposure to unsanitary conditions
- Minimize revenue losses associated with enforcement actions

Enforcement Actions

“Routine samplings may be conducted at least annually for all FSEs. Any FSE found to have exceeded the 200 mg/L total oil and grease limit ... upon initial sampling shall receive a written Notice of Exceedance. This notice may require the user to provide the Utility with a written explanation of its current proposed means of regulating its oil and grease discharge, which plan is subject to the approval of the Utility’s approval. Thereafter, a second compliance sample shall be collected and analyzed by City Utilities. Based upon the results of this compliance check, the following escalating administrative fines may be assessed.”

“For each exceedance of 200 mg/L limit thereafter, this fine schedule may apply per occurrence. Further, any user found to have exceeded the 200 mg/L limit may be subject to re-sampling within thirty (30) days from date the Notice of Exceedance is mailed.” (Wastewater Utility General Rules and Regulations)

201-300 mg/l FOG.....	\$200
301-500 mg/l FOG.....	\$400
501-1000 mg/l FOG.....	\$600
Over 1000 mg/l FOG.....	\$1000



Example of a sample of FOG

Coordinators prefer to coach and counsel rather than issue penalties. Ask for their advice.



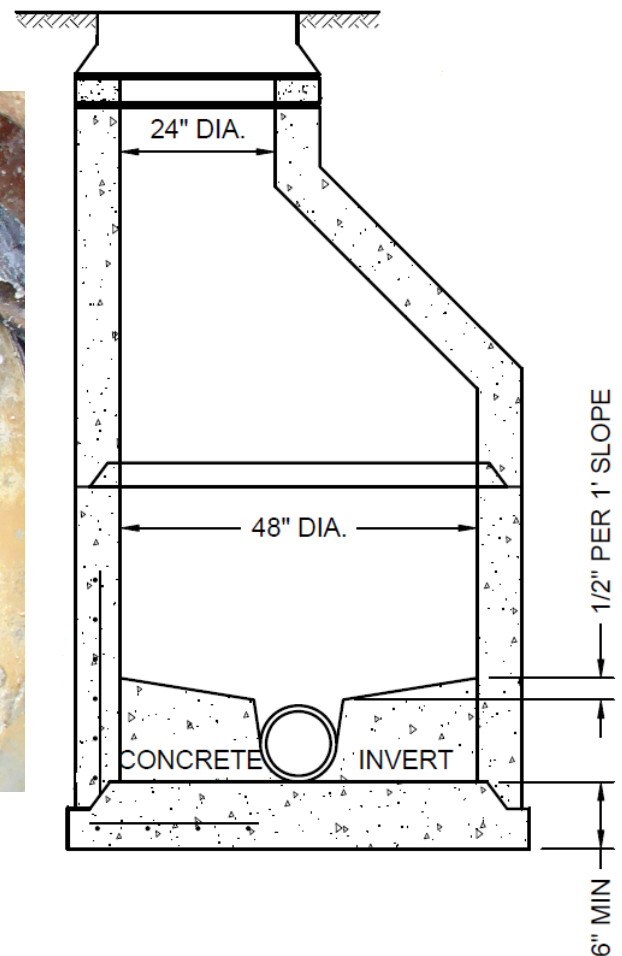
332 mg/L Sample 90 mg/L Sample 10 mg/L Sample

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Control Manhole

Control Manhole

“Control manholes ... shall be located upon private property, shall receive **all** wastes from the property and shall be readily accessible to representatives of the Water Pollution Control Utility (Wastewater Utility) in order to facilitate observation, measurement, and sampling of the waste being discharged.” (Wastewater Utility General Rules and Regulations)



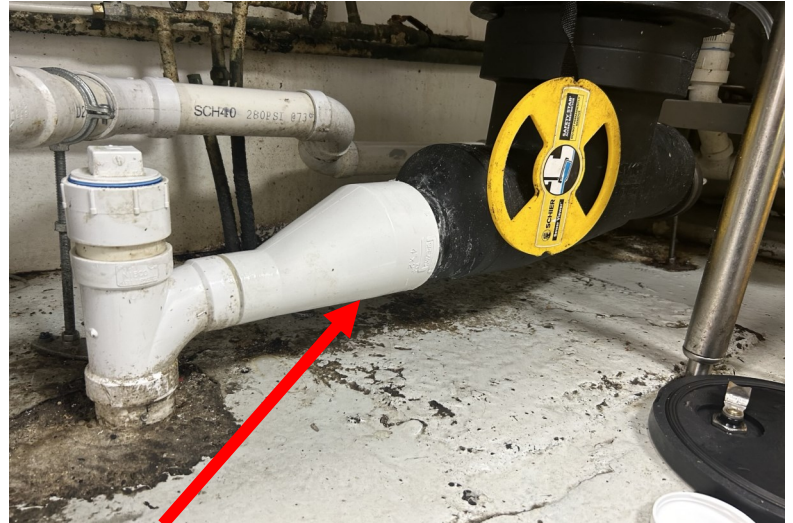
Sampling Port

Sampling Port

- The installation and maintenance of the sampling port is the responsibility of the building owner or restaurant operator, not City Utilities.
- Sampling ports can only be approved by the Water Pollution Control Plant Superintendent.
- The sampling port must be a product **specifically manufactured for wastewater sampling**.
- A Sampling port is not a cleanout, tee or other fabricated device.



Cleanouts cannot be used as sampling ports



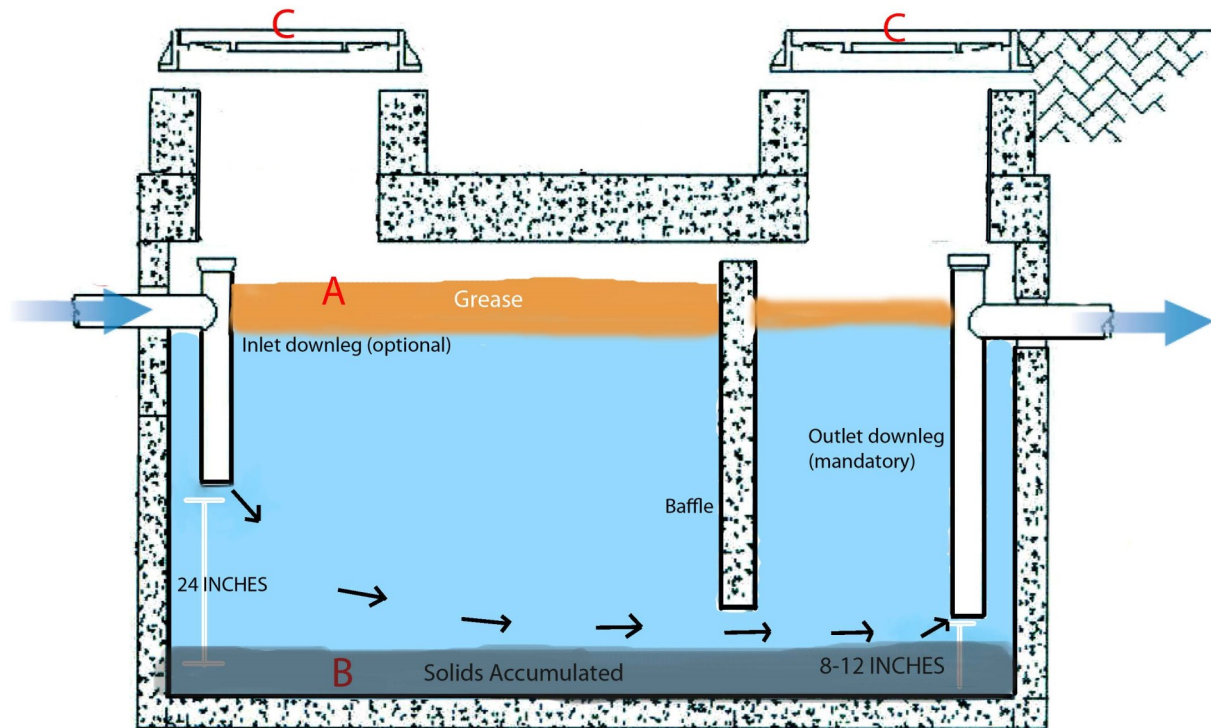
Eccentric reducer used as an adapter to go from a larger line to a smaller line without causing pooling water



Commonly used:
Schier SV-10
Sampling port

Mention of specific brands in this publication **DOES NOT** constitute an endorsement by The City of Fort Wayne.

Grease Interceptors



- A.** Fats, oils, and grease separate and rise to the water surface and accumulate behind the baffle wall
- B.** Solids in the wastewater that do not float will settle to the bottom of the grease interceptor
- C.** Access covers are required to be gas tight load bearing manholes over the inlet and outlet sides of the interceptor

Grease Interceptors

Outdoor Grease Interceptor

- An outdoor grease interceptor collects fats, oils, and grease as it separates and rises to the top of a large baffled tank.
- Outdoor grease interceptors shall have a minimum 1000 gallon capacity and shall only serve one establishment.
- The collected fats, oils, grease, and solids from the outdoor interceptor are required to be removed by waste haulers.
- It is required that outdoor grease interceptors are cleaned on a regular basis, at least quarterly.
- For grease interceptors to be effective, the units must be properly sized, constructed, and installed in a location to provide an adequate retention time for settling of solids and accumulation of fats, oils, and grease.
- Ensure that all grease-laden drains discharge to a grease interceptor.
- Grease-laden drains include sinks and drains where grease is introduced to the drainage or sewer system. This can include but is not limited to mop sinks, wash sinks, prep sinks, utility sinks, pre-rinse sinks, glass rinsers, floor sinks, floor drains, and other drains in food preparation areas such as those near a fryer or tip kettle (Uniform Plumbing Code).
- Dishwashers **cannot** be connected or discharged into a grease interceptor (Uniform Plumbing Code).



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Grease Traps

Indoor Grease Trap

- An indoor grease trap collects grease as it rises to the top of a small tank when wastewater generated in the facility flows through the unit.
- Have either baffles or diffusers in place.
- An indoor grease trap is usually used when an outdoor grease interceptor is not present.
- The total flow from kitchen fixtures discharging to an indoor grease trap shall not exceed the manufacturers recommendations for the grease trap.
- Multiple traps may be required.
- Because of their relatively small size, indoor traps must be cleaned on a short periodic interval, usually ranging from **weekly to biweekly**.
- The installation and maintenance of the grease trap is the responsibility of the building owner or restaurant operator, not City Utilities.
- A grease trap must be **PDI or ASME** certified in order to be used in a commercial kitchen.



Grease Trap VS Grease Hopper/Grease Dumpster

Grease Trap

- Box inside building under or near a sink (can also be in the floor or in a basement)
- Receives water containing FOG from the sinks and prevents the FOG from entering the sewer.
- Need cleaned frequently (at least every 2 weeks by staff or a waste hauler)
- Waste product (FOG, Solids, and Water) gets thrown in the trash.



VS

Grease Hopper/Grease Dumpster

- Sits outside
- Contains used fryer oil
- Contracted with a company that picks it up and recycles it.
- Some restaurants have an indoor system that does not require an outdoor grease dumpster

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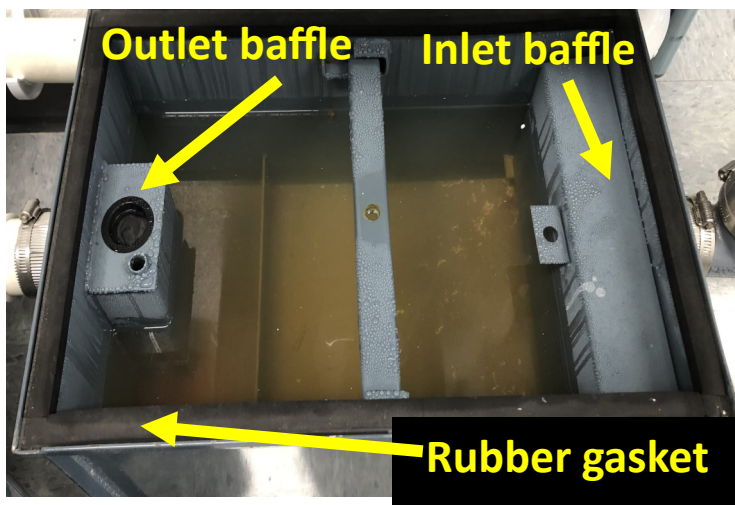
Plastic VS Metal Grease Traps

Plastic Grease Trap

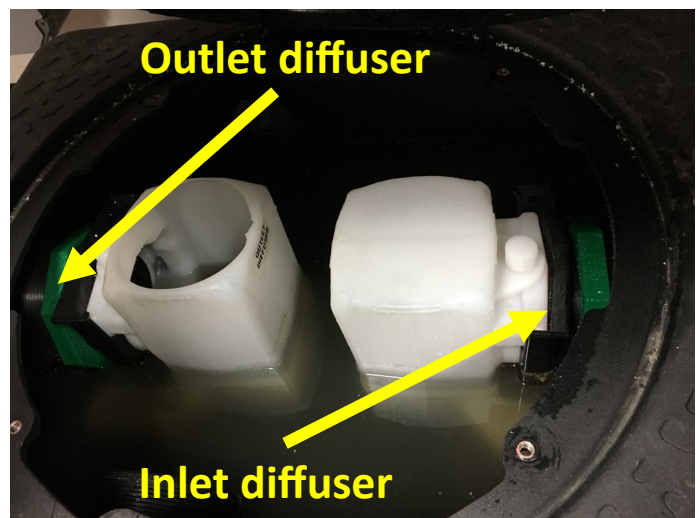
- Lasts longer because the material does not corrode—most have a lifetime guarantee
- More efficient because of the use of diffusers
- Easier to clean because most of the parts are removable
- More Sizing options
- **Common Brands: Canplas, Schier, Ashland**

Metal Grease Trap

- Can be difficult to open—especially after sitting for a while
- Can be less expensive, but are usually comparable to plastic grease traps
- Requires more careful cleaning in order to maintain the protective coating
- **Common Brands: Zurn, BK Resources**



Inside of a metal grease trap



Inside of a plastic model grease trap



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Section

INSTALLATION OF GREASE TRAPS/INTERCEPTORS

Created: September 6, 2011

Revised: March 14, 2019

Scale: N.T.S.

PAGE 1 OF 3

SPECIFICATIONS:

1. POTENTIAL GREASE BEARING WASTE LINES SHALL INCLUDE, AT A MINIMUM, DRAIN LINES FOR THE FOLLOWING:
 - PRE-WASH/PRE-RINSE SINKS (PRIOR TO DISHWASHER)
 - SCULLERY SINKS (STAINLESS STEEL SINGLE, DOUBLE AND TRIPLE BASIN SINKS)
 - POT AND PAN SINKS
 - BLENDER SINKS
 - SOUP KETTLES OR SIMILAR DEVICES
 - COFFEE DUMP SINKS
 - WOK STATIONS
 - DIPPER WELLS
 - FLOOR DRAINS OR SINKS INTO WHICH KETTLES ARE DRAINED
 - ANY OTHER FIXTURE OR DRAIN WHERE GREASE MAY BE INTRODUCED TO THE SEWER
2. THE TOTAL FLOW FROM FIXTURES DISCHARGING TO AN INDOOR GREASE TRAP/INTERCEPTOR SHALL NOT EXCEED THE CERTIFIED FLOW RATE FOR THE GREASE TRAP/INTERCEPTOR. MULTIPLE GREASE INTERCEPTORS MAY BE REQUIRED.
3. OUTDOOR GREASE TRAPS/INTERCEPTORS SHALL HAVE A MINIMUM 1000 GALLON CAPACITY AND SHALL SERVE ONLY ONE ESTABLISHMENT.
4. NO FOOD WASTE GRINDER(S) (GARBAGE DISPOSAL) SHALL BE CONNECTED TO OR DISCHARGE INTO ANY GREASE TRAP/INTERCEPTOR WITHOUT A SOLID INTERCEPTOR. IF THERE IS NO SOLID INTERCEPTOR THE FOOD WASTE GRINDER SHALL BE REMOVED.
5. WHERE FOOD WASTE GRINDER(S) CONNECT TO A GREASE TRAP/INTERCEPTOR, A SOLIDS INTERCEPTOR SHALL SEPARATE THE DISCHARGE BEFORE CONNECTING TO THE GREASE TRAP/INTERCEPTOR. SOLID INTERCEPTORS SHALL NOT EXCEED THE CERTIFIED FLOW RATE FOR THE SOLID SEPARATOR.
6. NO DISHWASHER SHALL FLOW INTO A GREASE TRAP/INTERCEPTOR.
7. AT NO TIME EMULSIFIERS, CHEMICALS, ENZYMES AND BACTERIA SHALL BE DISCHARGED INTO GREASE TRAPS/INTERCEPTORS.
8. INDOOR GREASE TRAPS/INTERCEPTORS WILL ONLY BE ALLOWED FOR FACILITIES WHERE PHYSICAL PROPERTY RESTRICTIONS PREVENT THE INSTALLATION OF OUTDOOR GREASE TRAPS/INTERCEPTORS.
9. INSTALLATION: ALL GREASE TRAPS/INTERCEPTORS AND SOLID SEPARATORS SHALL BE INSTALLED BY LICENSED PLUMBERS. IT'S THE RESPONSIBILITY OF THE LICENSED PLUMBER TO FOLLOW THE UNIFORM PLUMBING CODE, LATEST EDITION AND THE FORT WAYNE WATER POLLUTION CONTROL UTILITY , GENERAL RULES AND REGULATIONS

WPCP-FCD-0052

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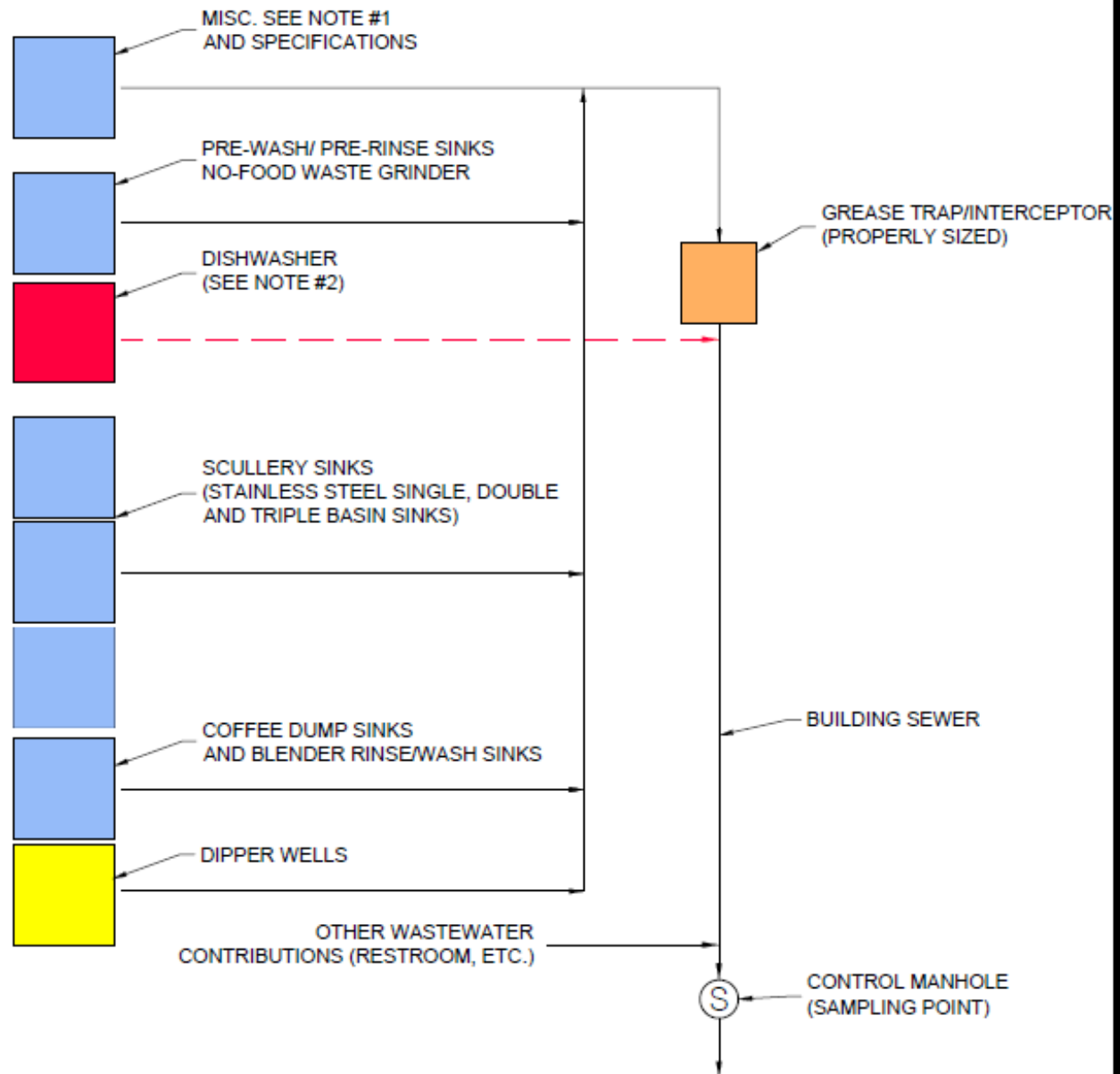
INSTALLATION OF GREASE TRAP/INTERCEPTORS WITH NO FOOD WASTE GRINDER

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NOTES:

1. ALL FOOD SERVICE ESTABLISHMENTS ARE REQUIRED TO HAVE AT LEAST ONE GREASE TRAP/INTERCEPTOR SIZED AND INSTALLED APPROPRIATELY TO SERVE POTENTIAL GREASE BEARING WASTE LINES (SEE SPECIFICATIONS).
2. DISHWASHER DISCHARGE MUST BYPASS THE GREASE TRAP
3. POTS AND PAN SINKS, SOUP KETTLES OR SIMILAR DEVICES, WOK STOVES, FLOOR DRAIN OR SINKS INTO WHICH KETTLES ARE DRAINED ANY OTHER FIXTURE OR DRAIN WHERE GREASE MAY BE INTRODUCED TO THE SEWER.
4. THE COST OF INSTALLATION AND MAINTENANCE SHALL BE THE RESPONSIBILITY OF THE PROPERTY OWNER OR UTILITY USER.
5. CONTACT FORT WAYNE CITY UTILITES AT (260) 427-1271

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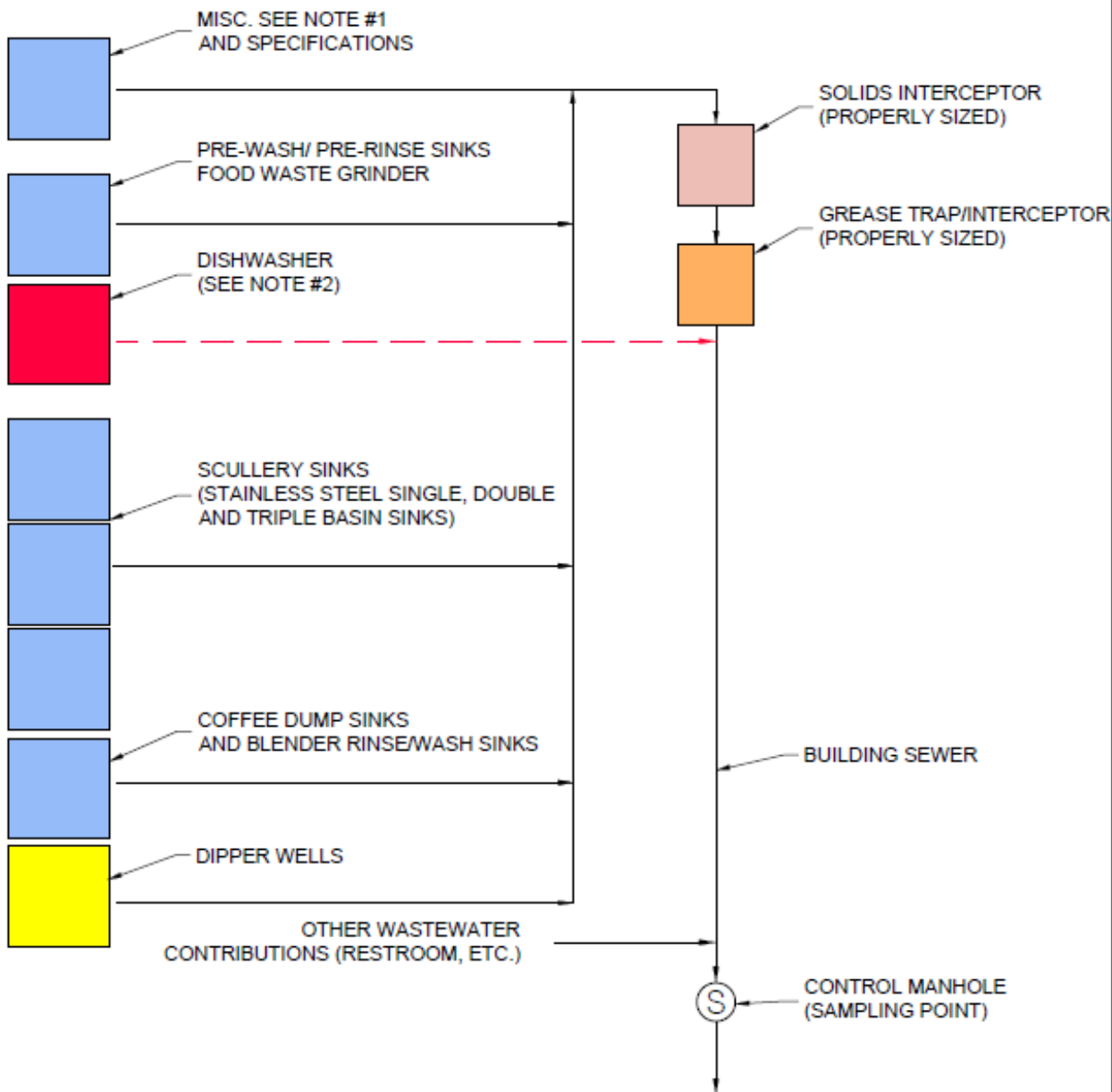
INSTALLATION OF GREASE TRAP/INTERCEPTORS WITH FOOD WASTE GRINDER

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Solids Interceptor

Solids Interceptor

- A solids interceptor collects food debris and foreign particles that pass down the drain, preventing them from entering the grease trap/interceptor.
- A solids interceptor is **required** to be installed after a garbage disposal and prior to a grease trap/interceptor.
- A solids interceptor shall be sized and rated for the discharge of the garbage disposal.
- The collected food and debris can be removed manually and **should be removed daily**.



Side view of removed basket



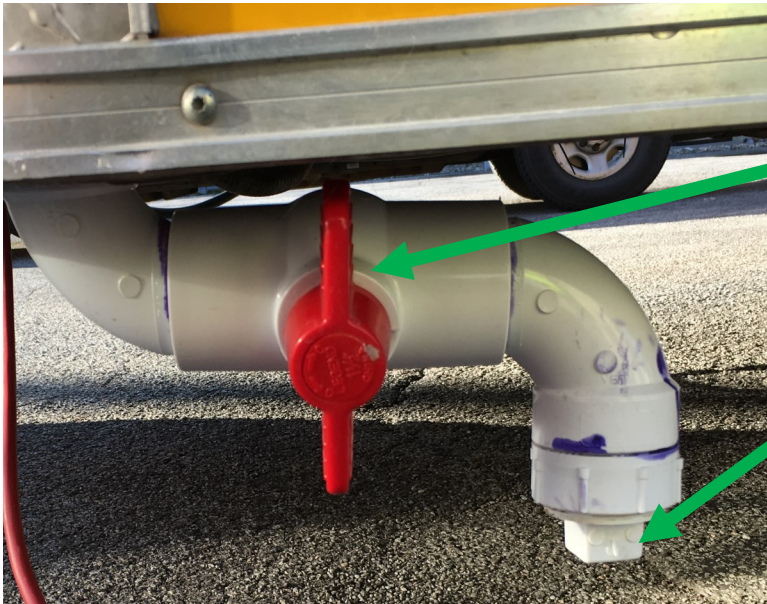
**Solids interceptor/
separator installed
after garbage disposal**

*****Note that inlet is lower than outlet.**

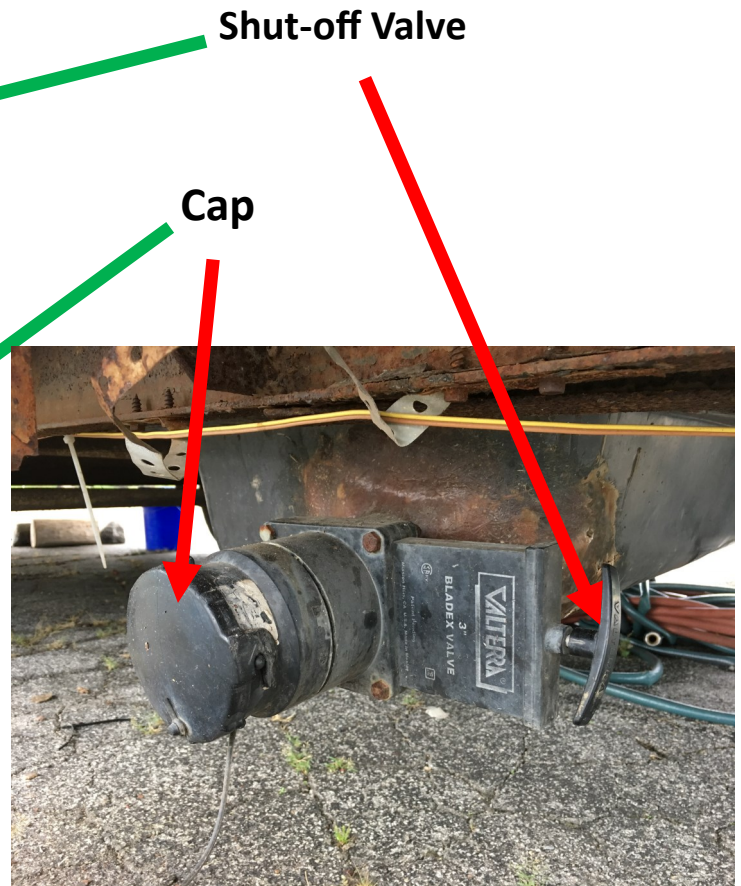
Food Trucks

Food Trucks

- Gray water is untreated waste water that has not come into contact with sanitary waste or other contaminated sources (Uniform Plumbing Code).
- Gray water **should** be dumped at an approved commissary into a drain that connects to a grease trap or interceptor.
- **DO NOT** dump gray water into storm drains or directly into city sewer.
- The drain valve on the food truck should have a cap on the end so if a valve fails, it will not leak.



Grey water tank shut-off valve and cap



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Commissaries

- What is a commissary?
 - ⇒ Food service establishment permitted by the Department of Health.
 - ⇒ Commissaries typically charge rent to businesses wanting to use the space
 - ⇒ There is a written agreement/contract between the mobile business and the commissary
 - ⇒ Commercial Kitchen where mobile businesses (food trucks, food trailers, kiosks, vendors, etc.) can store, prepare, and cook food.
 - ⇒ Facility that has a sink connected to a grease trap or interceptor.
 - ◇ Grey water from a grey water tank on a food truck, trailer, or kiosk must be disposed of in a sink that flows to a grease interceptor or trap.
- A COMMISSARY IS NOT A STORM DRAIN!
- Emptying grey water tanks
 - ⇒ When using a bucket, ensure that the bucket is able to sit flat on the ground under the discharge line to prevent accidental spills
 - ⇒ When using a hose, ensure the hose is screwed on fully to the discharge line to prevent leaking
 - ⇒ If there are any accidental spills, absorb with oil dry, sweep up, and throw into the trash
 - ⇒ When finished, close the valve fully and put the cap back in place



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Best Management Practices

- BMPs include practices to control spillage, leaks, waste disposal, or drainage from raw material (Fort Wayne Municipal Code Chapter 51).
- FOG enters plumbing from washing cookware, utensils, dishes, pots and pans, equipment, and floor cleaning.
- **Do not** pour fats, oils, or grease (FOG) from cooking down any drain.
- **Do not** use the sink to dispose of foods containing FOG such as food scraps, sauces, batters, marinades, salad dressings, or dairy products.
- **Do not** remove the drain screens as this may allow paper or plastic cups, straws, and other utensils to enter the plumbing system.
- **Do not** dispose of any liquid or vapor having a temperature of 140° F (Fort Wayne Municipal Code Chapter 51).

Pre-wash Steps and Dry Cleanup Methods

- Use a rubber scrapper to remove FOG from cookware, utensils, dishes, and kitchen equipment . Scrape off food and residues into a trash can.
- Wipe oily residues off plates, pans, and utensils.
- Use paper towels to soak up oil and grease under the fryer baskets and to wipe down work areas.
- Use paper towel or other absorbent to soak up any liquid spills before mopping.



Spill Prevention

- Empty containers before they are full.
- Cover containers when transporting grease related items to a grease hopper, or dumpster.



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Best Management Practices Continued

Fine Mesh Screens

- Screens keep food from going into your grease trap
- When food sits in the grease trap it can acidify and can cause damage to your grease trap
- Drain strainers and screens must be in all sink drains at all times



Drain strainer



Fine mesh screen

Garbage Disposal

- Garbage disposal discharge **must** flow through a solids interceptor/separator before entering a grease trap.
- Do not put food scraps down a garbage disposal. Garbage disposals are used for finer particles that were not successfully removed when scraping the dishes into the trash.

Hot water

- Do not let water 140°F or greater flow into a grease trap.
- Let basins with hot water sit and cool before releasing. If a basin needs emptied and has hot water, add ice to cool the water.

Activated Bacteria, Enzymes, and Grease Trap Cleaners

- Grease traps are designed to work **without** enzymes, bacteria, or cleaners
- “Chemical and bacteriological additives are strictly prohibited. At no time shall any additive be used that causes emulsification and/or saponification to occur.” (Wastewater Utility General Rules and Regulations)



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Outdoor Best Management Practices

Dumpsters

- Keep liquids upright in a sealed container in dumpsters
- Replace dumpsters that are leaking and/or damaged
- Absorb any liquids with an absorbent such as oil dry pads, paper towels, kitty litter, etc.
- Put absorbent materials in a plastic bag, close it tightly, and then place in dumpster
- Locate away from storm drains and water bodies
- **DO NOT** wash liquids leaking from dumpsters or absorbent materials down any

Grease Hoppers

- Ensure all liquids (grease and oils) are contained in hopper
- Do not spill any liquid on top on the grease hopper
- Keep lid closed at all times
- Replace damaged hoppers

Mop Buckets

- **NEVER** pour a mop bucket or any other liquid outdoors or in storm sewers



Leaking dumpster area



Grease hopper left open



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How to Clean Your Grease Trap Manually

This is a suggested way to clean your grease trap. Due to the odors that may be produced, it is strongly recommended you schedule grease trap maintenance during **non-business hours**. Always make sure the area is well ventilated when the grease trap is going to be opened. Frequent and proper cleaning reduces odors, makes the trap easier to clean, and reduces the amount of time it takes to complete this task.

Before you get started you may need the following items (may vary):

- A large container with sealable lid or several **heavy duty** plastic trash bags floor/oil dry or kitty litter
- Safety glasses
- Rubber gloves (long/extended cuff recommended)
- Paper towels
- Scraper/spatula (plastic for metal grease traps)
- Plastic scoop or cup
- Properly sized Allen Wrench
- Socket wrench
- Screw driver
- Pry bar



How to Clean Your Grease Trap

Manually Continued

Preparation:

- Clean the area of debris
- Obtain a large container with a sealable lid or heavy duty trash bags that you will double bag
- Place enough kitty litter or floor/oil dry in the bottom of the container to absorb **all** liquid waste (this ensures that the container or bags will not leak which would cause a Department of Health or Storm Sewer issue)

Cleaning:

- Remove the lid to your grease trap
- Note how parts are installed because you must properly re-install the parts when you are finished cleaning the grease trap (baffles, baskets and/or diffusers)
- **Do not** remove the baffles before cleaning
- Only remove the baffles after all of the contents have been emptied from the grease trap
- Examine the gasket for damage
- Never use tube silicone as a gasket
- Remove the contents of the grease trap by using a cup or scoop and place into a large container or into the double bagged heavy duty trash bags
- Scrape the inside of the walls, **DO NOT** use soap
- Remove any baffles and scrape



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How to Clean Your Grease Trap Manually

Continued

Cleaning continued:

- **Do not** attempt to clean the grease trap by flushing it with large amounts of hot water
- Use the scoop to remove any scrapings and solids
- Make sure all components are properly replaced and seated
- Reseat the gasket and replace the lid
- Use a paper towel to clean any FOG from the tools you used
- Clean any debris or liquid that has been spilled with paper towels
- Securely tie the bag or place tight lid on the large container
- Place garbage bag or the large container upright in the dumpster
- Update your cleaning log



Employee cleaning grease trap



Employee cleaning grease trap with shop-vac

How to Clean your Grease Trap With a Shop-Vac

Cleaning using a Shop-Vac

- A shop-vac can be used to clean the grease trap, however it should only be used for this task
- Cannot be used on hard grease or hard solids (happens when a grease trap has been sitting too long without cleaning)
- Remove the lid of the grease trap, but do not remove the baffles
- Place bag or liner inside shop-vac compartment OR place shop-vac head on a bucket if it will fit (depends on size of shop-vac head)
- Put absorbent into bag or bucket
- Use the shop-vac to remove all liquids and solids out of the grease trap
- After this has been completed remove the baffles and clean with paper towels that you will dispose of in a sealed bag in the dumpster
- Scrape any solid grease off the inside of the grease trap then remove scrapped solids with shop-vac
- Place bag or bucket into dumpster
- Replace the baffles and lid
- Update your cleaning log



Questions to ask Waste Haulers

Waste Hauler

- Do you hold suitable insurance, including general liability worker's compensation and pollution liability?
- Do you have adequate equipment and staff to reliably service the grease interceptor when called upon even in emergency situations?
- Do you have an adequate management plan for cases involving containment of spills and overflows?
- Where and how is the grease disposed of once it leaves the site?
- At the time of pumping will you supply a copy of the receipt or waste hauler manifest?



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Waste Haulers

Authorized Waste Haulers approved to discharge at the
Fort Wayne Water Pollution Control Plant:

Three Sons Sanitation

7912 Smith Rd.
Fort Wayne, IN 46809
260-432-5132

J&S Liquid Waste Service, Inc.

4030 Option Pass
Fort Wayne, IN 46818
260-489-6021

Drainman Inc.

2244 Profit Drive
Indianapolis, IN 46241
317-822-9290

Perkins Septic & Drain Service

0375 County Road 11
Hudson, IN 46747
260-316-0647

Mahoney Environmental

2435 Producers Lane
Indianapolis, IN 46218
800-892-9392

*G.A. Wintzer & Son Co.

P.O. 406
Wapakoneta, OH 45895-0406
419-739-4900

*Not accepting new customers

Mention of services or vendors in this publication **DOES NOT** constitute an endorsement by The City of Fort Wayne.
This service is not provided by City Utilities.



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Questions to ask Plumbers

Plumbers

- Do you hold a license from the state/local authorities?
- Do you hold suitable insurance?
- What kind of guarantee or warranty comes with your work?
- How long have you been in business?

Plumbers

Plumbers in the Fort Wayne area

A. Hattersly & Sons

3939 Mobile Avenue
Fort Wayne, IN 46805
(260) 483-6473

Roto-Rooter

4035 Transportation Dr.
FORT WAYNE, IN 46818
(260) 745-9969

American City Plumbing

14519 Plank St.
Fort Wayne, IN 46818
(260) 483-7661

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(260) 427-2141

Plumbers Continued

Plumbers in the Fort Wayne area

Allied Mechanical

920 Middle St.

New Haven, IN 46774

(260) 749-1600

BMG Mechanical

5389 E 250 S

Avilla, IN 46710

(260) 693-2063

Taylor Plumbing and Sewer Service

8506 Bass Rd.

Fort Wayne, IN 46818

(260) 625-6244

Mr. Rooter Plumbing

8717 Illinois Rd.

Fort Wayne, IN 46804

(260) 205-8253

Precision Mechanical Contractors

4201 Clubview Drive

Fort Wayne, IN 46804

(260) 482-4600

Shambaugh & Son

7614 Opportunity Drive

Fort Wayne, IN 46825

(260) 487-7777

Robert Sheets Plumbing

9400 Ardmore Ave

Fort Wayne, IN 46809

(260) 747-6390

North Side Plumbing & Heating

2234 N Clinton St.

Fort Wayne, IN 46805

(260) 483-0572

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Excavators

Excavators in the Fort Wayne area

T-E Incorporated

8620 Bluffton Rd
Fort Wayne, IN 46809
(260) 489-5541

Bercot Inc.

6015 Huguenard Rd
Fort Wayne, IN 46818
(260) 489-4561

Bunn Inc.

3204 Lower Huntington Rd
Fort Wayne, IN 46809
(260) 747-1791

Crosby Excavating Inc.

1030 Osage St.
Fort Wayne, IN 46808
(260) 447-1053

M&S Excavating, Inc.

6306 McComb Rd
Huntertown, IN 46748
(260) 433-2257

J&S

4030 Option Pass
Fort Wayne, IN 46818
(260) 489-6021

Wisel Enterprises, Inc.

10329 Aboite Rd
Roanoke, IN 46783
(260) 672-9664

Fox Contractors

5430 W. Ferguson Rd.
Fort Wayne, IN 46809
(260) 747-0390

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Additional Resources

- [City of Fort Wayne, City Utilities' Grease Information](https://utilities.cityoffortwayne.org/education/grease-pollution)

<https://utilities.cityoffortwayne.org/education/grease-pollution>



- [City of Fort Wayne, Indiana Municipal Code of Ordinances—Chapter 51—Sewers](https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-45548)

https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-45548



- [City of Fort Wayne, Indiana Municipal Code of Ordinances—Chapter 53—Stormwater](https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-3693)

https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-3693



- [Fort Wayne Water Pollution Control Utility General Rules and Regulations](https://utilities.cityoffortwayne.org/about/utility-rules-regulations)

<https://utilities.cityoffortwayne.org/about/utility-rules-regulations>



- [Fort Wayne City Utilities' Development Criteria/Standards Manual](https://utilities.cityoffortwayne.org/contractors-engineers-developers/design-standards-manual)

<https://utilities.cityoffortwayne.org/contractors-engineers-developers/design-standards-manual>



- [Fort Wayne-Allen County Department of Health](https://allencountyhealth.com/)

<https://allencountyhealth.com/>



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