



**PUBLIC WORKS DEPARTMENT**  
**1410 20th St SE • Salem, OR 97302-1209 • Phone 503-588-6063 • Fax 503-588-6394**

## **Residential Grease Management Plan**

July 23, 2007

Food grease and oils have been identified as an obstructing material within the sewer system. This obstruction in the sewer causes raw sewage to overflow the system, allowing sewage to enter the streets and polluting the local rivers, creeks and streams.

This requirement is primarily directed toward multi-residential structures of four units and larger, private wastewater collection systems, or facilities identified as having grease discharges causing blockages or obstructions within the public sewer system.

### **PRETREATMENT OPTIONS:**

Install a dual/parallel plumbing system from all kitchen sinks, and discharge into an approved grease pretreatment system (trap or interceptor) for each building/facility. A maintenance plan will be required indicating routine maintenance. The plan needs to include:

- Who will clean the pretreatment system
- A proposed schedule for cleaning
- How will the grease be disposed
- Who is responsible in the event of a blockage or problem

### **- OR -**

A written Residential Grease Management Plan (RGMP) will be developed and implemented by the property owners to direct and train the occupants in approved grease handling (grease placed in a container for solid waste disposal), and provide an approved grease disposal facility (covered trash containers or recycling system). This plan, at a minimum, shall include:

Written grease handling instructions included with the tenant documents. Periodically review these documents with the tenant. A grease handling plan should teach the tenants proper grease handling practice, and include the following instructions:

1. Pour or scrape all grease from pans and dishes into a disposable container.\*
2. Accumulate the grease (refrigerate) until a time that the tenant wishes to deposit the container into the facility grease disposal container.

An approved grease disposal facility shall be included in the design of the facility, including covered containers and signs.

\* A Grease disposal kit (scraper & instructions) is available from the City of Salem, Environmental Services; please contact 503-588-6228.

# FREEZE THE GREASE, SAVE THE DRAIN!

*Gravy, cooking oil, shortening, and sauces, oh my!*

When fats, oils and grease are washed down your sink, they stick to the insides of sewer pipes and cause messy back ups in your home.

## What you can do to help:

1. NEVER pour grease down sink drains or into toilets.
2. Scrape grease and food scraps into a can.
3. Freeze it.
4. Toss the can into the trash.



**ENVIRONMENTAL SERVICES**  
1758 22nd St. SE • Salem, OR 97302  
Ph: 503-588-6063 • Fax: 503-588-6394

*Your wastewater and stormwater utility.*

# CONGELE LA GRASA, SALVE LA CLOACA!

*¡Salsas, aceites, mantecas y más grasa, ay caramba!*

Cuando grasas, aceites y gorduras se mandan por la cloaca, se pegan a los lados de la tubería del desagüe, causando sucios y desastrosos estanques cuales se derraman por su casa.

## Lo que usted puede hacer para ayudar:

1. NUNCA eché grasa por la cloaca o por el inodoro.
2. Raspe la grasa y pedazos de comida adentro de una lata.
3. Congélela.
4. Tire la lata en la basura.



**ENVIRONMENTAL SERVICES**  
1758 22nd St. SE • Salem, OR 97302  
Ph: 503-588-6063 • Fax: 503-588-6394

*Su utilidad para aguas negras y de tormentas o lluvia.*

USA  
© 1998 Scepter  
**FREEZE THE GREASE,  
SAVE THE DRAIN!**

*Congele la Grasa,  
Salve la Cloaca!*

sponsored by your local sewer utility

sponsored by your  
local sewer utility

**FREEZE THE GREASE,  
SAVE THE DRAIN!**

*Congele la Grasa,  
Salve la Cloaca!*



Fats, Oils, and Greases  
aren't just bad for  
arteries and waistlines;  
they're bad for sewers, too.

Sewer overflows and backups  
can cause health hazards,  
damage home interiors, and  
threaten the environment.  
An increasingly common  
cause of overflows is sewer  
pipes blocked by grease.  
Grease gets into the sewer  
from household drains as well  
as from poorly maintained  
grease traps in restaurants  
and other businesses.

PublicWorksOperations



AT YOUR SERVICE

[www.cityofsalem.net](http://www.cityofsalem.net)

1410 20th Street SE • Salem Oregon 97302  
Telephone 503-588-6063 • Fax 503-588-6480



Copyright © 2000 Water Environment Federation.  
Printed on recycled paper using soy-based ink.



Stock #HS1000 5/00

# Fat-Free Sewers

How to Prevent  
Fats, Oils, and  
Greases from  
Damaging Your  
Home and  
the Environment



# Helping to prevent sewer overflows and backups is easy.

## Where does the grease come from?

A byproduct of cooking, grease comes from meat fats, lard, oil, shortening, butter, margarine, food scraps, baking goods, sauces, and dairy products. When washed down the sink, grease sticks to the insides of sewer pipes (both on your property and in the streets). Over time, it can build up and block the entire pipe.

*Caution:* Home garbage disposals do not keep grease out of the plumbing system. Products, such as detergents, that claim to dissolve grease may pass it down the line and cause problems elsewhere.

## The results can be:

- Raw sewage overflowing in your home or your neighbor's home;
- An expensive and unpleasant cleanup that often must be paid for by **you, the home or business owner**;
- Raw sewage overflowing into parks, yards, and streets;
- Potential contact with disease-causing organisms; and
- An increase in operation and maintenance costs for local sewer departments, which causes higher sewer bills for customers.

## What you can do to help:

Help prevent sewer overflows by:

- Never pouring grease down sink drains or into toilets;
- Scraping grease and food scraps into a can or the trash for disposal (or recycling where available);
- Putting baskets/strainers in sink drains to catch food scraps and other solids, and emptying them into the trash; and
- Speaking with your friends and neighbors about how to keep grease out of sewers.



## What restaurant and building owners need to know about grease traps or interceptors:

For a grease trap or interceptor to work correctly, it must be properly:

- Designed (sized and manufactured to handle the amount that is expected);
- Installed (level, vented, etc.); and
- Maintained (cleaned and serviced on a frequent basis).

Solids should never be put into grease traps or interceptors. Routine, often daily, maintenance of grease traps and interceptors is necessary.

