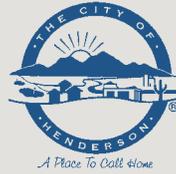


Reduce Fats, Oils and Grease Discharged into the Sewer by following Best Management Practices:

1. Use rubber scrapers to remove fats, oils and grease from cookware and utensils.
2. Dispose of grease and other food waste in trash receptacles.
3. Use paper to soak up oil and grease under fryer baskets.
4. Use paper towels to wipe down work areas. Cloth towels accumulate grease which will eventually end up in your drains from washing and rinsing.
5. Collect and dispose of deep fryer oil through a waste hauler.
6. To reduce spills, transport fryer grease in small manageable containers to a bulk container.
7. Empty grill top scrap boxes and hoods into a rendering barrel.
8. Pump the grease interceptor at least quarterly.
9. Train staff in correct cleaning procedures.
10. Compost food waste when possible.

Contact Pretreatment Staff at 267-2700 to discuss grease interceptor maintenance and compliance with HMC 14.09.



Andy Hafen
Mayor

Sam Bateman
Councilman

Kathleen Boutin
Councilwoman

Debra March
Councilwoman

Gerri Schroder
Councilwoman



Grease Interceptors Regulations for Food Service Establishments

CITY OF HENDERSON
240 Water Street | Henderson, NV 89015
www.cityofhenderson.com

What is a Grease Interceptor?

A grease interceptor, sometimes called a grease trap, is a device used to separate concentrations of grease and solids generated by Food Service Establishments. A conventional grease interceptor is a concrete box located in the ground outside the kitchen area. It is usually covered by a metal cover, similar to a manhole cover, and labeled "interceptor."

What is the purpose of a Grease Interceptor?

Grease interceptors prevent grease from accumulating in and clogging sewer lines. Sewer backups caused by clogs can cause costly damage and interrupt business operation. The high concentrations of grease from food preparations discharged from Food Service Establishments cause problems to wastewater flows. The City maintains sewer lines in the public right-of-way, and a stoppage in one of the sewer lines may cause damage to homes and businesses in the service area.

What are the Regulations?

The City's regulations governing grease interceptors are contained in Henderson Municipal Code 14.09 (HMC 14.09). These regulations require Food Service Establishments to install grease interceptors and have the interceptors pumped at least quarterly, to prevent grease clogging the main sewers and to prevent noxious odors from Hydrogen Sulfide gas releases.

The majority of violations occur with improper maintenance of the grease interceptor. City Pretreatment Inspectors will require receipts from the pumping company servicing your interceptor. You are required to keep the receipts as proof of the routine maintenance. If your Food Service Establishment is found to be the cause of a sewer backup, or the production of odors, it may be required to pay for the cost to clean up the main sewer line, and civil penalties may be incurred. No additive are allowed without submitting a written request and written approval from the Department of Utilities, Pretreatment Inspections Group."

Odors in Grease Interceptors

When grease interceptors are not maintained properly, odors may result from the deterioration of food waste and grease which generates hydrogen sulfide gas.

Hydrogen sulfide gas is a colorless gas which emits a rotten egg odor at low concentrations; at high concentrations it is extremely toxic. Hydrogen sulfide gas also causes rapid and extensive damage to concrete and metal pipe.

