Dear Customer,

Oregon has long since been a state leading the environmental movement. We understand the importance of protecting our resources and are proud to announce our participation in the Preferred Pumper Program.

The Preferred Pumper Program oversees the process and compliance with the local sewer agency ordinances regarding fats, oils, and grease. We encourage you to visit the website at [www.preferredpumper.org](http://www.preferredpumper.org) to learn more about the program.

As a member of this program we will notify the proper local sewer agency prior to any work on a grease interceptor. The local sewer agency may send an inspector to meet with us to inspect the condition of the grease interceptor and inspect our cleaning standards. We are not notified if or when an inspector will come.

As your service provider we can recommend a cleaning frequency. However, inspectors may require specific maintenance schedules according to the local sewer agency’s policy. Please notify our office if there is an existing maintenance schedule or if an inspector has required a change in your cleaning frequency.

As a Food Service Establishment you can implement Best Management Practices to minimize the impact of fats, oils and grease to your grease interceptor.

1. Wipe/scrape all cookware, plates, utensils, etc. into garbage or compost before rinsing.
2. Install screens (3/16”) on kitchen sink drains.
3. Wipe down exhaust filters prior to cleaning them in the sink.
4. Establish regular Best Management Practices training sessions with staff.

*Remember, the less material down the drain the less material in the grease trap or interceptor.*

We urge you to contact your local sewer agency representative if there are any questions regarding the grease interceptors or Best Management Practices.

We look forward to providing you with excellent service as an official Preferred Pumper Program Member. Please contact us with any questions or to establish/change a maintenance agreement.

Thank you,