

PREFERRED PUMPER PROGRAM CLEANING STANDARDS



A well-cleaned and compliant grease interceptor.

Pumpers registered with the Preferred Pumper program sign agreements to certify that they will implement these cleaning standards during each pumpout and that staff will be trained and educated about these standards. If a Preferred Pumper is not used, then the FOG generator, or food service establishment, is responsible for maintaining these standards and alerting the local sewer agency seven days prior and submitting a FOG report within 10 days of a pumpout.

Gravity Grease Interceptor (GGI) Cleaning Standards

1. Completely pumpout all contents in the interceptor, so its integrity can be inspected
2. Pressure Wash
3. Remove all accumulated grease from the walls
 - Ledge/Ride 3D grease buildup
 - Formed gel buildup on GGI rings (manhole covers)
 - No grease clumps on the walls
 - Pressure wash the inside of the inlet and outlet tees
 - Pressure wash the inside of the transfer piping (baffle wall)
4. Note GGI condition for FOG report
5. Report a missing outlet tee
6. Note baffle wall condition
 - Missing pipe
 - Water leaking any part of the baffle wall
7. Water leaking in from any of the outer walls



Interceptor operating correctly.

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Interceptor pumped out - NOT cleaned to standards.



Interceptor pumped out - cleaned to standards.

Hydromechanical Grease Interceptor (HGI) Cleaning Standards

1. Remove lid and scrape/clean off any FOG buildup on inner part of lid
2. Pumpout all the material in the HGI – completely
3. Remove baffles or diffusers and scrape/clean off all 3D FOG buildup
4. Scrape/Clean inside of HGI before refilling with clean water
 - Remove visible 3D grease
 - Remove as much harden grease along the top ridge of HGI
 - Vacuum any residue left at bottom of HGI
 - Replace baffle or diffusers
5. Note HGI condition for FOG report
 - Missing/rusted out baffle
 - Diffuser condition
 - Holes in HGI - metal/plastic
 - Missing bolts/screws
 - Replace lid

Inspection Standards

HGI inspection - while pumper is on site

1. Baffle is removed and scraped/cleaned
2. Walls are cleaned
3. Review pumper's Pumpout measurements
4. Complete a FOG report
5. Leave a copy with the food service establishment (FSE)

GGI inspection – while pumper is on site

1. Observe that entire GGI is evacuated of waste water
2. Observe that the GGI is pressure washed:
 - All internal concrete components
 - Formed gel buildup on GGI rings (manhole covers)
 - Inlet & outlet tee/downspouts cleaned meticulously
 - Send pressure washer stream through transfer piping (baffle wall)
 - Remove all 3D grease buildup on walls
 - Copy of FOG report to _____.