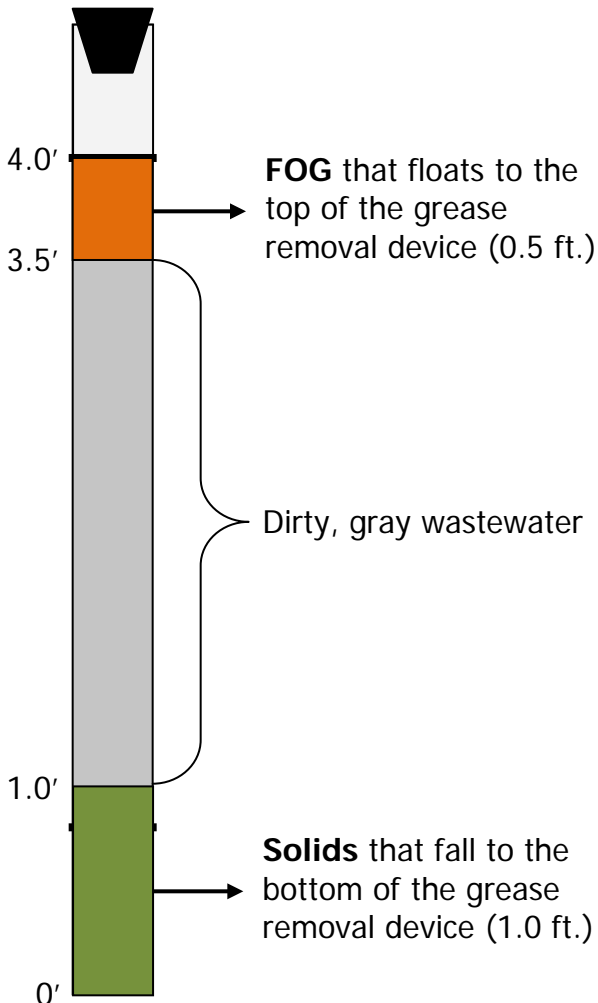
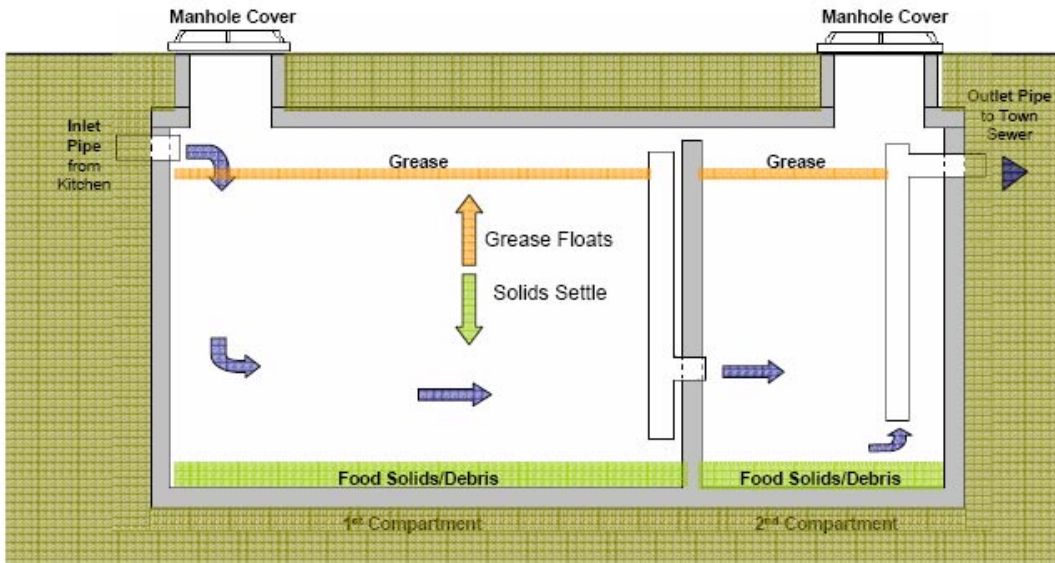




Understanding grease removal and the 25% rule



Per City Ordinance, all food service establishments must have grease removal devices maintained by a certified grease hauler when they reach 25% of the design capacity OR a minimum of quarterly. Please contact your service provider or the WRA with any questions.



Does this example meet the 25% rule?

- Total FOG on top of interceptor = 0.5 ft.
- Total solids at bottom of interceptor = 1.0 ft.
- Total depth of interceptor contents = 4.0 ft.

■ Percentage of FOG + solids:

$$\frac{(\text{FOG} + \text{solids})}{\text{Depth of interceptor contents}} = \frac{(0.5' + 1.0')}{4.0'} = \frac{1.5'}{4.0'} = 37.5\%$$

- **Answer:** No, the 25% rule is not met and the FSE needs to increase pumping frequency.

■ The certified grease hauler you employ has been trained by the WRA to assist you with an appropriate cleaning schedule.