

Grease & Cooking Oil Management

What is Certifiably Green Denver?

The Certifiably Green Denver Program provides education and recognition for environmental achievement. Our free services are available to any business in the City and County of Denver.

Certifiably Green Denver offers:

- Assessments to identify water conservation and energy-efficiency options
- Information and assistance to meet your business needs
- Public recognition for your environmental efforts

Why Participate?

Compliance - Proper management practices help minimize wastes, reduce downtime, and keep you in compliance with regulations.

Cost Savings - Less waste means lower disposal and operating costs. Efficient use of materials, water, and energy saves money.

Public Image - Superior environmental practices affect your image with customers, the community, and regulatory agencies.

Public Recognition!

Certifiably Green Denver publicly recognizes certified businesses through free advertising. This includes Internet listings and advertising in the newspaper, magazines, radio, and water bill inserts. Certified businesses receive a framed certificate and window decal.

Preventing Fats, Oil and Grease from Reaching Our Sewers

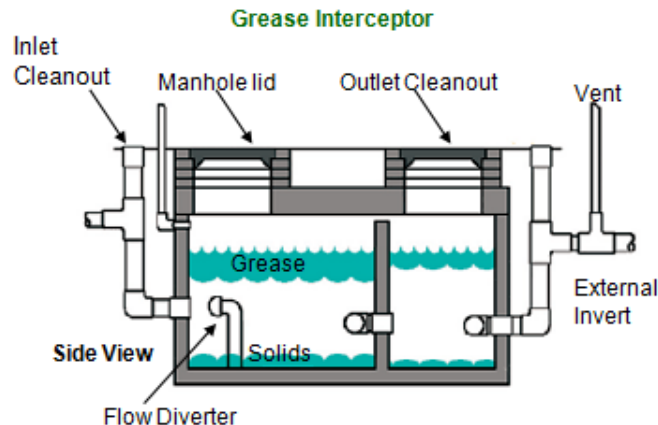
Grease buildup from commercial food preparation establishments without adequate grease control measures contribute greatly to sewage backups and overflow that can cause property damage and environmental impacts, and shut down your restaurant due to health hazards. Grease accumulation in restaurants is usually from such things as:

- Butter and margarine
- Cooking fat and oil
- Dairy products
- Food scraps
- Sauces

Often fats, oil and grease are washed into the sanitary sewer through kitchen sinks and floor drains and attach to the walls of sewer pipes in your property and under the streets. This buildup slows drainage and can eventually block sewer lines, causing backups and overflowsⁱ.

Grease Traps and Interceptors

A grease trap or interceptor is designed to physically separate grease and solids from kitchen wastewater. As wastewater enters a trap, the water slows, and the grease particles (which are lighter than water) coalesce and float towards the top of the tank. The heavier solid particles settle at the bottom. The trap outlet is located near the middle of the tank to prevent the grease and solids from passing through the tank. A grease trap is smaller and is usually located indoors below the kitchen or in the basement and can be cleaned by maintenance staff or employees. Interceptors have a much larger volume, are located underground outside of the facility, and are cleaned by a contracted service.



Maintenance Information

The frequency of required maintenance will be different for each restaurant. Grease interceptor pumping frequency can vary from once a month to bi-annually. Ask your interceptor service provider to take periodic grease and sludge layer measurements to determine the right frequency.

A professional interceptor cleaning consists of:

- Removing upper grease layer
- Removing lower solid layer
- Removing all water
- Scraping all four walls for complete removal of grease and solids
- Water is not pumped back into the interceptor.

Please verify that your contracted service:

- Disposes of waste at an EPA-approved site
- Has current disposal permits/certificates
- Has completed Department of Transportation inspections
- Has suitable insurance
- Provides documentation of service
- Responds to emergencies
- Has a grease spill and overflow plan
- Has good references



It is important that you do not treat your sinks and drains like a garbage can. Garbage disposals can overload a grease interceptor with solids, making it much less efficient and requiring it to be pumped out more frequently. Additionally, if interceptors are not pumped and cleaned out regularly, acids will form, as the grease turns septic. These acids are very destructive and over time can dissolve baffles, piping, and tank wallsⁱⁱ.

Local Interceptor Service Providers

| Business Name | Address | Phone Number |
|-------------------------|--------------------------------------|--------------|
| Denver Sanitary | 3161 Walnut Street, Denver 80205 | 303-295-0331 |
| Gordon's American Waste | 1815 E 39th Avenue, Denver 80205 | 303-295-0077 |
| Olson Brothers Pumping | 11800 W. Auburn Avenue, Denver 80228 | 303-986-7867 |
| Colorado Pumping | 4475 Eldridge Street, Golden 80403 | 303-278-1884 |

Biological Treatment of Grease Traps

Many restaurants have started using regular biological treatment, also called bioaugmentation, to degrade grease and reduce buildup. These products can help to reduce grease problems if you follow guidelines to avoid pushing grease down the line.

DO carefully review the product information and Safety Data Sheet (SDS).

DO consider only products that are not highly acidic or basic (look for a pH between 6 and 10).

DON'T use products that rely on solvents, surfactants, or emulsifiers. These products liquefy the grease so that it flows downstream, where the grease re-solidifies on sewer system walls, causing blockages.

DO continue regular cleaning and removal of grease and solids from the grease trap or interceptor. The biological treatment may allow reduced cleaning frequency.

Used Cooking Oil Recycling

Waste grease from a kitchen is commonly recycled and is a valuable commodity for making bio-diesel fuel, soap, animal feed, and pet food. The proper disposal of kitchen grease is recycling. The Certifiably Green Denver Program recommends that all facilities that have a fryer or that produce significant amounts of used grease need to work with a recycling service and collect the grease in the provided grease bin. If you collect grease for recycling, remember:

- Take care when filling the container; do not splash grease on the lid or on the ground.
- If there is spillage, dry wipe the grease with paper towels or use absorbent materials (kitty litter) to soak up the oil and sweep, then discard to the trash.
- If grease remains, it will enter storm drains, cause odor problems, and invite rodents to your property.
- Keep containers covered with the lid, as rain is heavier than oil, and can cause a grease overflow.
- Don't place trash, water, or food into the container. Items may become rancid and cause odor problems.
- Don't overfill containers. Call for collection when the container is about $\frac{3}{4}$ full. This will reduce the chance of spills during pickup.

Used Cooking Oil Service Providers

| Business Name | Phone Number | Website |
|-----------------------|--------------|--|
| Recycle Cooking Oil | 720-641-5055 | www.recyclecookingoil.com |
| Aspen Oil Recycling | 303-886-7091 | www.aspenoilrecycling.com |
| Darling International | 303-295-7551 | www.darlingii.com |
| ClearEcos | 303-444-8495 | www.clearecos.com |

ⁱ "Eliminating Fats, Oil and Grease From Our Sewers." City of Los Angeles Stormwater Program. Aug. 2007. Dept. of Public Works. Aug. 2007. www.lastormwater.org/Siteorg/education/bmps/sewercomm.htm

ⁱⁱ Fats, Oils, & Grease: The Food Service Industry." Industrial Pretreatment Program. Dec. 2005. City of Longmont. Apr. 2006. www.ci.longmont.co.us/pwwu/ipp/FOG.htm

Helpful Resources

See the Certifiably Green Denver website for more helpful resource sheets:
www.denvergov.org/CGD

Please note that the business listings are provided for informational purposes only. It is not an endorsement by Certifiably Green Denver or of any business or service. If you are a service provider and would like to be added to this list, or to update information on this list, please phone Certifiably Green Denver at 720-865-5457.



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Contact Information

Janet Burgesser

Program Manager

Certifiably Green Denver

200 W 14th Avenue, Dept 310

Denver, CO 80204