

Operational-Maintenance Manual Exterior Below Grade Earth Cooled Grease Interceptor Tanks

PROJECT: Casino and Resort (sample)
Biloxi, MS.

Tank Size: 10,000 Gallons Class 3

Gallons Total: 4 each 10,000 gallon tanks

Compartments: 2 each

Install Contractor:

The below grade tank shall never be entered by any one including maintenance personnel.

Only experience trained persons with a current confined space training and equipped with a permit issued by facility safety director shall be allowed to enter tank if required. Follow OSHA guidelines for training, air testing and safety guidelines if a permit is to be issued. These may include first pumping the tank, power ventilating entire tank, providing a tri-pod rescue hoist and using a oxygen delivered air mask. (consult OSHA guides on confined space entry)

“No routine entry is required to inspect or maintain the interceptor tank.”

Always replace the safety bolts on cast iron sealed covers when inspection or pumping is completed. When covers are removed provide 360 degree barricades at each manhole location to keep persons from falling into tank .

The tank is a 10,000 gallon capacity interceptor with no moving parts, and separates by gravity flow and retention time. The tank has plastic inlet and outlet baffles along with a concrete baffle wall with a low flow hole to retain grease.

The design is A.S.T.M. C-1613.-06

Establish a pumping procedure contract with a State approved Liquid Waste Carrier/ Pumper. The Contractor should inspect the tank a minimum of once per year and remove Grease if over 20% of volume. If less than 9” of organic material is located in the bottom of tank then the remaining liquid can remain (less the grease liquid skimmed off) i.e. the Pumping contractor can remove the grease layer only. If more than 9” of solids are in bottom the complete contents should be pumped and disposed of at a state approved site. Inspect the inlet and outlet baffles making sure they are free of sludge and operating correctly. Levels of grease and solids can be determined by using a TruCore sample tube by Sim/Tech (888 999 3290)

Only a 2 year trial period will determine actual pumping required so use start up dates of 3 months, 6 months, 9 months and 12 months to determine cleaning intervals.

The minimum inspection and or cleaning is every 12 months or annually (and may be more frequent). Kitchens grease varies due to the number of meals served, per day, type of grease and type of soap used for cleaning. The purpose of the interceptor is keep sewer lines and lift stations free of grease. The interceptor is important to maintain open lines and thus prevent kitchen and sanitary lines from clogging with grease. Kitchen guidelines should be established to limit excessive use of sink food grinders. The kitchen operators need to remove organic food waste to reduce solids flowing thru sink grinders and into the interceptor. (Scrap plates and cooking bowls into trash cans not grinders)

Consult model 10,000 gallon drawing enclosed for an understanding of the tank details.

*Crest Precast, Inc.
La Crescent, MN & Barneveld, WI
1-800-658-9045*