

### CHALLENGE

Grease ends up in the sewers from several different sources: restaurants, the food industry, bakeries and households. When lots of grease is used, as in a restaurant, it must be removed using a grease trap. In the trap, grease is separated from the water by solidifying on the surface.

Waste grease can cause odours in the sewer and gradually form a grease blockage. In the event of a blockage, wastewater could be discharged from the sewer under great pressure into the interiors of the building, causing expensive water damage and even interrupting the restaurant's operations. It is important to determine and agree who is responsible for the operation and emptying of the grease trap, since the party that causes the blockage is ultimately liable for the damages incurred.

### SOLUTION: FLYERS TO PARTICULAR INDUSTRIAL SECTOR

The actions taken by Finish HSY (operator of many WWTPs around Helsinki) are an example of good practice on how to communicate with industry and how to improve treatment and management of industrial wastewater. HSY prepared flyers dedicated to industries, suggesting solutions to different problems. An example is the "Waste grease handling instructions for restaurants" flyer. The flyer contains information on the problems caused by grease produced by restaurants, such as blockages in sewer pipes, and indicated solutions to the problems with easy, step-by-step instructions.

### INSTRUCTIONS AND GUIDELINES ON HOW TO PREVENT GREASE BLOCKAGES:

- Dispose of leftover food as biowaste.
- Collect deep-fryer grease for disposal.
- Ensure that wastewater is pretreated in a grease trap in: 1) grill rooms; 2) production kitchens that prepare more than 50 portions per day; and 3) distribution kitchens that process more than 100 portions per day.
- Determine and agree with the property manager on the following responsibilities:
  - the restaurant's grease trap and its correct dimensioning
  - regular servicing and emptying of the grease trap, and maintenance of the alarm
  - monitoring of the grease trap's operation, and testing of the alarm.

### CHECKLIST FOR AVOIDING BLOCKAGES:

- Regularly empty and service the grease trap.
- Regularly clean the grease trap's alarm and test its operation.
- Regularly monitor the operation of the grease trap.
- Determine the location of the grease traps and the building's wastewater inspection wells so that they can also be found in the winter.
- Regularly check the operation of the sewers.
- Determine the need for repairing the sewers by means of video inspections and condition surveys as necessary.



### IN THE EVENT OF A SEWER BLOCKAGE, FOLLOW THESE STEPS:

- Stop using water if the sewer is not draining.
- Small blockages may be cleared with a plunger.
- In the event of larger blockages, contact the maintenance company or a drain cleaning company. Take care of things in time to keep your sewer working and restaurant running. Also ensure that you have up-to-date contact information of the property possessor, maintenance company, drain cleaning company, etc.

