



SANGAMON COUNTY WATER RECLAMATION DISTRICT

GREASE ORDINANCE FACT SHEET

Sangamon County Water Reclamation District at their February board meeting has passed a new Fats, Oil, and Grease Management Ordinance No. 2013-4 which will become effective on May 1, 2013.

- Each Food Service Establishment in the District must have a Grease Trap of a minimum size of 35 gallons, or a Grease Interceptor at least 500 gallons in size.
- Grease traps must be cleaned at least every 30 days.
- Grease interceptors must be cleaned at least every 90 days. A complete evacuation of the interceptor is required.
- Records must be kept of these maintenance activities for 3 years. Copies of these forms are available to download from the District website: www.scwrd.org.
- The District has the authority to inspect and require repairs, modifications, or replacement of these devices if they are found to be inadequate.
- If your establishment does not meet these requirements, but feels their current practices are adequate to prevent FOG from entering the sewer system, a variance may be requested from the District. Application Forms are available on the website.
- Fines may apply to establishments that fail to meet these requirements.
- A complete copy of the Ordinance is available on our website, or may be picked up at the District office.