



Improper discharge of fats, oils and grease into the sanitary sewer system is a leading cause of sanitary sewer overflows. These usually consist of cooking oil, butter, food grease, and other by-products of food from restaurants, homes, and industrial sources. When fats, oils and grease enter the sewer system, they solidify and accumulate at the surface. This leads to blockages, sewer backups, pipes bursting, and overflows that can enter our streams and lakes.

As business owners you can make sure your grease trap or interceptor is working correctly by making sure it is:

- Designed, sized and manufactured to handle the expected amount of grease.
- Installed properly, level and vented.
- Cleaned and serviced on a frequent basis.

Aqua Virginia is committed to providing clean, safe, reliable water and wastewater service to your community and we have partnered with Proshare Services, LLC to provide inspection of your grease trap as part of our grease trap inspection program.

Grease trap inspections will be conducted at food service establishments served by Aqua's wastewater treatment systems. This includes any public or commercial building that has a kitchen or food preparation area where grease-laden waste is drained into the sanitary sewer system.

The purpose of this inspection is to ensure the grease traps are maintained regularly, properly working and meet environmental compliance and public health standards required in Rule #25 of Aqua's Tariff with the Virginia State Corporation Commission.

Over the next few weeks, you will be contacted by Proshare Service LLC to set up a site visit to inspect the grease traps in your business. The following items will be evaluated during their inspection:

- **Process Evaluation:** The Proshare Service team will check the following when inspecting your grease traps:
 - Inlet and outlet fittings
 - Baffle walls and their configuration
 - The pre-rinse sink to ensure it is not going into your grease traps
 - Which fixtures are going to the grease traps
 - Piping
 - Temperature of the water going into the grease trap

- **Procedures Review:** The Proshare Service team will review the existing procedures in place at your business to assess your site's compliance with industry standards and Aqua's regulations regarding grease trap maintenance and operation.
- **Interviews:** Interviews will be conducted by Proshare Service's certified personnel on-site to gather valuable insights into the grease trap maintenance practices and identify any potential areas for improvement.

At the completion of our inspections and review of the Proshare findings we will contact you regarding any needed modifications or maintenance at your facilities to prevent service disruptions and protect the Aqua collection system. Should you have any questions or require further information about this inspection please contact Aqua at 877.987.2782

You can find out more information about Aqua's wastewater services and wastewater tips and tricks [here](#).