



**Seattle  
Public  
Utilities**

# Protect Your Drain from Clogs!

## 6 TIPS to help you prevent your pipes from clogging!

Fats, Oils, and Grease are a byproduct of cooking and liquid sources of fat like dairy, olive oil, and coconut oil. They enter pipes and the sewer system primarily from cleaning dishware, pots and pans, kitchen equipment, and floors. This can clog pipes and lead to sewer back-ups.



**1.** Wipe or scrape dishes, pots, pans and cooking equipment into compost bin before washing



**2.** Keep screens or baskets in all drains to catch food waste



**3.** Install and maintain a grease interceptor



**4.** Recycle used cooking oil



**5.** Put all food waste into the compost bin, never down the sink or disposal.



**6.** Wash floor mats in an indoor utility sink or dishwasher

## What is a grease interceptor?

Grease interceptors are designed to catch fats, oils, and grease before they get into your sewer, where it can cause blockages, backups, and overflows. Some grease interceptors are found under or near sinks or in the floor or basement near the cooking area. Other interceptors are large underground tanks found outdoors. They retain wastewater long enough for grease in the water to cool, solidify, and separate from the remaining wastewater. Once the grease separates, it can be pumped out and disposed of properly.



## Where can I get one?

Grease interceptors must be properly sized and installed. A plumbing permit must be obtained from King County Public Health to complete the installation. We highly recommend you contact a local contractor for help with the appropriate selection, installation, and maintenance for your interceptor. You can visit [www.seattle.gov/util/FOG](http://www.seattle.gov/util/FOG) for more information.



## Who determines if I need a grease interceptor?

If your business has commercial kitchen plumbing fixtures and is required to have a food service license, you most likely need to install a grease interceptor. King County Public Health will require the installation of a grease interceptor for all new or remodeled restaurants that apply for a plumbing permit.



## How much does it cost?

Grease interceptors vary in cost, but simple installations start at \$3,000 and can increase significantly if a more complex installation is required. Installing a grease interceptor and connecting it to all grease producing drains is required by city code. Businesses who do not install a grease interceptor could be held financially responsible for:

- Damages from a sewer overflow, both to their own business as well as other damaged public/private property;
- Fines incurred by the City of Seattle for sewer overflows that impact waterways;
- Closure of the business due to public health risk.