

Grease Control Program Frequently Asked Questions and Answers:

- **Is there grandfathering for existing food service facilities?**
No, every food service facility (FSF) that discharges waste into the Jefferson county sanitary sewer system is required to obtain a Grease Control Program (GCP) Permit or an exemption from GCP Permit.
- **Are the training classes mandatory?**
No, but they are highly recommended. The classes offer valuable training skills for managers and/or workers to help control the amounts of fats, oils, and grease being discharged from the FSF.
- **Can I clean the grease interceptor or trap at my food service facility?**
Yes, however the Jefferson County Health Department requires a permit for anyone or any firm that pumps, transports, stores, treats, or disposes of grease septage.
- **Will I have to change the current grease trap or interceptor that is currently installed? If so, when is the deadline to accomplish this?**
Existing FSFs may be required to modify existing grease control devices or install additional grease control devices. If modifications or additions are required you will have 30 days to submit an Action Plan from the initial inspection. The upgrades shall be in place 90 days from the approval of the Action Plan.

What is the difference between grease traps and grease interceptors?

The location and size. Both devices do the same thing – separate and retain free-floating oils and grease. The two terms can be used interchangeably. For Jefferson County's purposes grease interceptors are referred to as the small, in-floor or under-the-sink prefabricated steel units. Grease traps are the larger devices located outdoors that offer much longer hydraulic retention times.

- **Is a sample vault needed?**
Yes, in all new construction and may be required to retrofit older establishments if deemed necessary. It should be located downstream of the last grease trap.
- **Are permits transferable?**
No. Each time a FSF changes owners/operators a new permit must be applied for.
- **Must the permit be displayed?**
No. It should be kept on file and presented at the inspector's request.
- **What is the difference between fryer oil and FOG?**
FOG is animal fats, oils & grease used for the purpose of preparing foods or resulting from food preparation. Fryer Oil means oil that is used and/or reused in fryers for the preparation of foods such as fried chicken and French fries.