

A FACTSHEET FOR:

## **Restaurant Oil and Grease Rendering**

### **Introduction**

Improperly managed oil and grease from restaurants has become a significant problem for wastewater collection and treatment systems. Fats, oils and greases (FOG) can coat, congeal, and accumulate in pipes, pumps, and equipment, leading to the costly and hazardous flow of waste grease into drain lines, sewer lines, lift stations, drain fields, and Publicly Owned Treatment Works (POTWs). Improper disposal can result in high biological oxygen demand (BOD) and chemical oxygen demand (COD) levels, increased operating costs, and deposits which can clog collection systems.

### **Where Does Grease Go When It Leaves a Restaurant?**

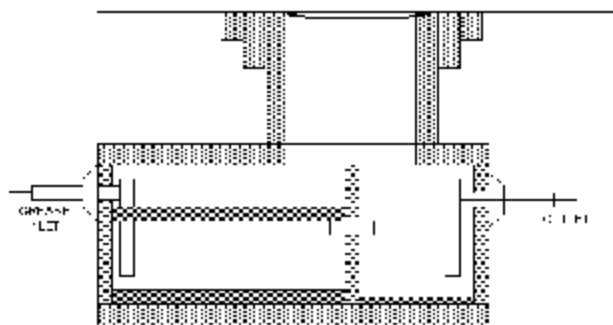
A grease trap is designed to prevent grease, oil, solids, and other debris from entering the wastestream, where it becomes a problem by clogging sewers and disrupting the water flow in the system. These units are typically attached to drain lines in kitchen areas and are often under sinks. The grease trap captures those wastes and contains them until a rendering company can properly dispose them.

A grease trap should be checked and frequently maintained to ensure it is working properly. Backups, odors, and drainage problems are signs that the grease trap is not functioning as it should.

Grease interceptors are larger than grease traps and are generally below-ground units located immediately outside of food preparation areas. Interceptors require less maintenance and are normally the preferred grease removal device.

### **Grease Recycling**

While pretreating wastewater through the use of grease traps, interceptors, skimmers, separators, and process flow treatment systems such as coagulation units can greatly reduce the problem, source reduction of oil and grease must be the first course of action. Through dry cleanup, the development of an efficient collection system and rendering program, wastewater problems can be avoided. Using these procedures, the grease, oils and animal by-products are manually placed in a separate container and never become part of the wastewater flow. Rendering companies or "greaserecyclers" will accept oil, grease, and other animal by products, including deep fry fat and bones, thereby



turning a nuisance material into beneficial products such as animal feeds.

Two-Stage Grease Interceptor

### **How is Waste Oil and Grease Recycled?**

Waste oil and grease is first tested for contaminants. Material is placed in a settling tank to remove solids, heated in a vacuum to volatilize impurities and this is then sold to companies for use as animal feed additives, in soap production, oils, cosmetic and skin care products, and in composting.

## Benefits of Rendering

**Compliance** - Many communities have sewer use ordinances that restrict the concentrations of oil and grease in wastewater. New federal and state policies are being enacted that will require more communities to develop effective sewer use ordinances and wastewater discharge limitations. Penalties may be incurred when overflows or other problems occur. Rendering prevents grease from reaching the sewer system thereby helps restaurants maintain in compliance.

**Cost Avoidance** - The charge for pumping out a grease trap or interceptor is considerably more than the service fee charged by a renderer of segregated material. Furthermore, with dry cleanup and other source reduction techniques, many restaurants are reducing their water consumption and grease-related plumbing problems. Rendering also helps restaurants avoid discharge penalty charges.

**Economic Incentives** - Renderers' service fees are low and sometimes provided at no charge. In some cases, rendering companies have been willing to pay for segregated restaurant oil and grease.

**Environmental Savings** - Natural resources and energy are conserved through source reduction and recycling. FOG recycling keeps these materials from clogging municipal sewer lines, as well as using valuable space and diverts it to a useful purpose.

## Grease Processors/ Renderers

*Baker Commodities/ Murakami*  
3920 Bandini Boulevard  
Vernon, CA 90023  
213-268-2801

*Darling-Delaware*  
2626 E. 25<sup>th</sup> Street  
Los Angeles, CA 90058  
213-269-7531

*Southwest Processors*  
4120 Bandini Boulevard  
Vernon, CA 90023  
213-269-9876

## Questions to Ask a Renderer

When looking for an oil and grease renderer, it is important to ask the right questions, which may include:

- 1) Do you provide collection containers?
- 2) Do you provide transportation?
- 3) Can I expect revenue for my material? If not, what is your service fee?
- 4) What are your specifications? What constitutes contamination?
- 5) If there is problem, who should I contact?

Remember that fats, oils, and greases are commodities and should be treated as valuable resources that can and should be recycled whenever possible.