



FOG Fact Sheet 3

TREATMENT REQUIREMENTS - AUTOMATIC GREASE RECOVERY UNITS (AGRU)

An AGRU must be installed immediately downstream of each fixture(s) listed below:

- Pot sinks
- Pre-rinse sinks
- Any sink into which fats, oils, or grease are likely to be introduced
- Soup kettles or similar devices
- Wok stations
- Floor drains or sinks into which kettles may be drained
- Automatic hood wash units
- Dishwashers without pre-rinse sinks
- Any other fixtures or drains that are likely to allow FOG to be discharged

Please note that food grinder or food pulpers should not discharge to AGRU. Additionally, wastewater flows connected to the grease interceptor must be screened to prevent solids from entering the treatment unit.

An AGRU must meet the following requirements:

- Designed and installed in accordance with the manufacturer's specifications
- Sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains
- Constructed using corrosion-resistant material such as stainless steel or plastic
- Equipped with an internal or external strainer mechanism to intercept and separate solids from the effluent flow
- Include a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. Such skimming device must be:
 - ✦ Hard wired or cord & plug connected electrically and controlled using a timer or level control
 - ✦ Field adjustable
- Fitted with an internal or external flow control device
- Located so as to permit easy access for maintenance

No fixture or drain other than those listed above must be connected to the AGRU unless approved by an authorized agent. Additionally, the AGRU must be operated no less than once per day.

Please note that other more detailed requirements such as unit installation and public health code requirements apply. Review the General Permit for details prior to designing and installing an AGRU.