WHAT IS THE PURPOSE OF AN HGI?
◊ An HGI is designed to separate fats, oils, and grease (FOG) and solid food waste from wastewater.
◊ Buildup of FOG and solid food waste in plumbing can cause blockages in sanitary sewer lines that can lead to sanitary sewer overflows into the street, into buildings, homes, or the environment.
◊ Regular maintenance of the HGI can help prevent these issues.

HGI CLEANING FREQUENCY
◊ HGIs must be cleaned at least once every 30 days, per manufacturer’s recommendations, or cleaned more often as needed.

THE 25% RULE
◊ Unless specified by the manufacturer, clean the HGI when twenty-five (25%) full of FOG and food solids OR within 30 days of the last cleaning, whichever comes first.
◊ Adjust cleaning frequency as needed to stay under 25%.

BEST MANAGEMENT PRACTICES (BMPS)
◊ Soak up grease with paper towels, scrape food waste, and put them in the garbage before washing dishes.

For more information, please visit:
WWW.SPOKANECOUNTY.ORG/FOG OR CALL US AT (509) 477-7579