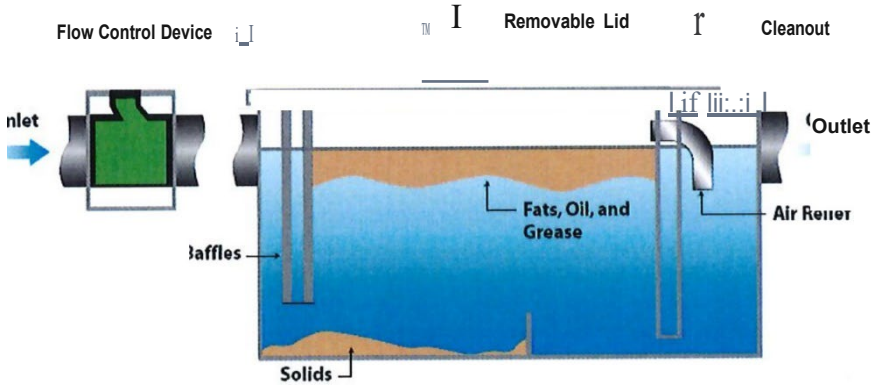
MAINTENANCE OF GREASE TRAPS AND INTERCEPTORS

Your facility is required to have a properly installed grease trap(s) or interceptor to receive the grease-laden drainage from fixtures and equipment in the food preparation areas.

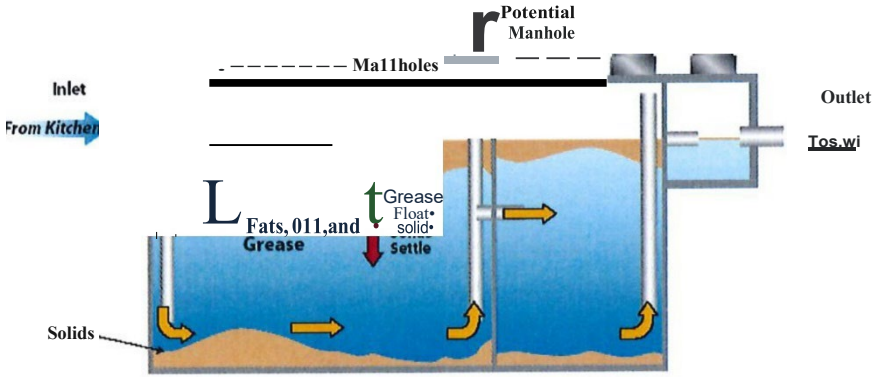
A **grease trap** is commonly installed under three-compartment sinks, and/or at the pre-wash station, holds a volume of fewer than 50 gallons, and typically measures less than three feet in any dimension. Baffles slow the movement of incoming liquid, allowing solids to settle to the bottom of the device, and fats, oils and grease to float to the top.

Note: Traps must be installed so as to be accessible for cleaning and inspection.



GREASE TRAP Indoor, Above Ground (Typical)

A **grease interceptor** is located outside a facility, below ground with access lids at ground level, and can hold hundreds, or a few thousand, gallons of liquid. Retention time in the device is longer than that of a grease trap. An interceptor is similar to a septic tank, yet it does not receive the waste from bathrooms.



CONVENTIONAL GREASE INTERCEPTOR Outdoor, In-ground-Precast Concrete (Typical)

Pictures courtesy of the National Restaurant Association Fats, Oils and Grease Control Program Toolkit.

IT IS THE RESPONSIBILITY OF THE FOOD SERVICE ESTABLISHMENT TO PROPERLY MAINTAIN A CLEAN GREASE TRAP OR INTERCEPTOR TO PREVENT FATS, OILS AND GREASE FROM ENTERING THE SANITARY SEWER SYSTEM.

Obviously, the single, most effective action you can take as a manager is to **keep grease from ever entering the drains** and therefore, from entering your building sewer lateral line and the sewer system. See the attached document on Kitchen Best Management Practices (BMPs). This provides several tips for reducing your grease discharges, thereby reducing cleaning frequency and maintenance costs.

Beyond BMPs, reducing the grease that enters the City sewer system is dependent upon keeping a clean grease trap or interceptor. These units require regular cleaning in order to function properly. The City requires the following to remain in compliance with our regulations:

1) Have a properly trained staff person or an independent contractor perform waste grease disposal and cleaning at regular intervals. Record this on the **Grease/Sand Cleaning Maintenance Log or** receive a written report from the contractor.
2) Keep the maintenance form up to date, file in a convenient location, and store all maintenance records for three (3) years. These must be available to the City upon an inspection request.

Suggestion: Posting the **Grease/Sand Cleaning Maintenance Log** at or near the location of the trap may assist in reminding the responsible party to record the required information.

Grease Trap Cleaning

These methods of cleaning are for guideline purposes only; grease traps are designed differently and require specific methods for cleaning. Consult the equipment manufacturer for instructions.

- In general, grease traps should be cleaned when the floating grease plus the sludge-like solids that have settled to the bottom of the trap equal **25% of the volume** of the trap. Some establishments can maintain a clean grease trap by scheduling a **monthly** cleaning, yet others will require **weekly,** or even **daily,** cleaning. The volume of use of your particular grease trap, as well as your cuisine, will determine how often it needs to be cleaned. Keep in mind, as well, that frequent cleaning will help to minimize odors.

Note: Due to the odors that may be produced, it is strongly recommended that you schedule grease trap maintenance during non-business hours. Always make sure the area is well-ventilated when the grease trap is opened.

Note: As menu items and methods of preparation change, the frequency of cleaning may need adjustment.

- Line a small trash can with garbage bags; double bagging may help to prevent spills.
- Do not allow any greasy liquid removed from the trap to spill or leak to the floor. One suggestion is to place enough floor/oil dry or kitty litter in the bottom of the lined trash can to absorb all liquid waste.
- The grease trap cover should be removed carefully to avoid damage to the gasket. Note how parts are installed before opening since you must properly re-install them when you have finished cleaning the trap.
- If the rubber gasket has fallen into the trap, remove and clean it prior to replacing the lid.

  Do not use hot water, degreasers, or soaps to clean the internal parts of the grease trap. This allows grease to break free and escape downstream.
- Use a ladle or container to remove the layer of grease and oil floating on top of the water.
- Remove any baffles and scrape them clean. This aids in preventing bacteria and/or mold growth on the baffle above the liquid layer. Scrape the sides of the trap to remove accumulated grease. Flush screens to ensure movement of water through the unit.
- Using a strainer, scrape the bottom of the trap to remove all non-floatable food particles and debris.
- Measure the quantity of fats, oils, and grease removed from the trap, and record on the **Grease/Sand Cleaning Interceptor Maintenance Log.**
- Clean the bypass vent with a flexible probe or wire.
- Reinstall baffles and the trap cover.
- Securely tie trash bag so it does not leak and place it in a solid waste (trash) receptacle.

Grease Interceptor Cleaning

Grease interceptor cleaning is similar to grease trap cleaning, except the volume of water and grease is very large. If you maintain a grease interceptor, you are ***required*** by the City's regulations to use an independent contractor that specializes in grease interceptor cleaning to perform the work.

The interceptor cleaning documents, sometimes referred to as manifests, must be kept on site and available to the City upon inspection request.

Use of Enzymes and Bacterial Cleaning Aids

The use of various **chemical enzymes** is marketed as a means to keep grease traps clean, and certain companies are offering grease trap cleaning services with the associated use of enzymes. While these products may "break down grease," the grease later coagulates downstream of the trap, and coats the walls of the City's sewer system. This can result in blockages and wastewater backups. The U.S. Environmental Protection Agency (EPA) and the City strongly discourage the use of these products.