

GREASE TRAP MAINTENANCE

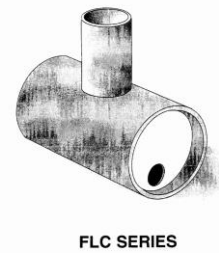
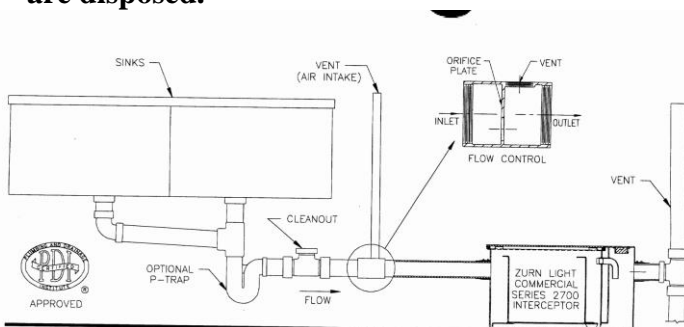
For Food Service Establishments



Prevent sewer backups, blockages and sewer overflows by maintaining your grease trap!

There are two basic types of grease traps: “Under the Sink” and “Floor” traps.

- 1. Under the Sink Traps:** Remove/Clean all grease and food solids contents every 30 days, make sure the flow restrictor device is installed, and implement Best Mgt. Practices. Some facilities may need to clean their traps every 2 weeks or weekly to prevent 25% of the capacity occupied by grease and food solids. Minimum size should be 20 gallon per minute/40 lb. capacity trap. Keep records of trap cleaning, and where grease and food solids are disposed.



Under the sink unit should be connected to the pot wash sink.

The flow restrictor device must be installed prior to the grease trap tank.



- 2. Floor Traps:** Remove/Clean all grease and food solids every 30 days, make sure there is an inlet and outlet T (or baffle) to prevent grease discharge, or a flow restrictor device is installed prior to the trap. The floor trap should have a mid-wall baffle to allow for grease separation. Some facilities may need to clean their traps every 2 weeks or weekly to prevent 25% of the capacity occupied by grease and food solids. Keep records of cleaning and where grease and food solids are disposed.



See other side of this sheet for Best Management Practices

BEST MANAGEMENT PRACTICES (BMPs) for Fats, Oils & Grease (FOG) Control Program

Educate your staff and Implement the following Best Management Practices (BMPs) to prevent sewer backups, blockages and sanitary sewer overflows. Also, remember to regularly maintain and clean the grease trap!

1. Do NOT pour any grease into sinks, floor drains or mop sinks. Recycle waste cooking oil, dispose in Grease Recycle Bin or Container.
2. Post “**NO GREASE**” signs above all kitchen sinks to remind employees.
3. “Dry Wipe” and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
4. Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
5. If an oil or grease spill occurs, clean up using “dry” oil absorbent material or use ice to make grease solidify. Scoop up and dispose in trash container. Do NOT wash oil or grease into drains!
6. Food grinder use is discouraged due to build up of solids in the sewer pipe. Dispose of food items in trash.
7. Educate and Train all employees on grease control and preventing sewer pipe clogs and sewer overflows.