## GREASE TRAP MAINTENANCE

INTRODUCTION

There are two types of grease traps: manual and automatic. Grease traps require frequent maintenance in order to remove fats, oils and grease (FOG) from wastewater before it enters the sewer. Grease traps are generally under the sink, but some can be found in the floor.

You should know where your grease trap is located and how to open and maintain it.



Sample
Automatic
Grease Trap\*
(Maintenance
Recommended
Daily)

Follow the Proper Disposal of FOG Best Management Practices (BMPs) instruction sheet so traps do not have to be cleaned as often.

## MAINTENANCE

Automatic grease traps should be easily accessible and checked daily. Automatic grease traps are designed to automatically remove captured grease and oil waste. Daily maintenance of these systems should include emptying the food waste basket strainer and checking whether the

grease and oil collection container needs emptying. However, if the trap is more than 50 percent full of grease after one week, the trap should be cleaned more often. Never use hot water, acids, caustics, solvents or emulsifying agents when cleaning grease traps. Dishwashers must not be plumbed to grease traps, because the higher temperature of dishwater and the use of detergents keeps the grease from separating from the water.

**DISPOSAL OF GREASE TRAP WASTE** 

Grease from automatic grease traps can be mixed with used oil and grease that is placed in a recycling bin. However, you should ask the renderer if they allow the mixing of automatic grease trap waste oil and used cooking/fryer

oil.

**MAINTENANCE RECORDS** 

Food service employees or cleaning services may maintain indoor grease traps. Maintenance records should be kept for three years to demonstrate proper maintenance of the grease trap. These records should include the name of who cleaned the trap and on what date.

These records are mandatory to keep and must be produced on inspection.

## **IF AN OVERFLOW OCCURS**

Stop water flowing to the grease trap and take immediate action to contain and cleanup the overflow. The local sewer agency may need to be notified and a plumber called to clean sewer lines and check if the trap is working properly. When cleaning any

overflow yourself use absorbent materials, placing the used materials in a separate sealed plastic bag before throwing it away.

\* For more information about maintaining your grease traps, consult your owner's manual or contact the manufacturer.

Photos courtesy of the Sacramento Regional County Sanitation District.

