

GREASE TRAP **MAINTENANCE**

REQUIREMENTS ALSO APPLY TO HYDROMECHANICAL GREASE INTERCEPTORS

WHAT IS THE PURPOSE OF A GREASE TRAP?

- ♦ A grease trap 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 grease trap can help prevent these issues.

GREASE TRAP CLEANING FREQUENCY

♦ Grease traps must be cleaned at least once every 30 days, per manufacturer's recommendations, or more often as needed.

THE 25% RULE

- Pump out and clean the grease trap when the device is 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.



Dumping of any used oil, deep fryer oils, cooking oils, fats from rotisseries, or any solid food wastes into kitchen sinks, mop sinks, and floor drains that discharge to the sanitary sewer system is a violation of the local sewer use ordinances.











