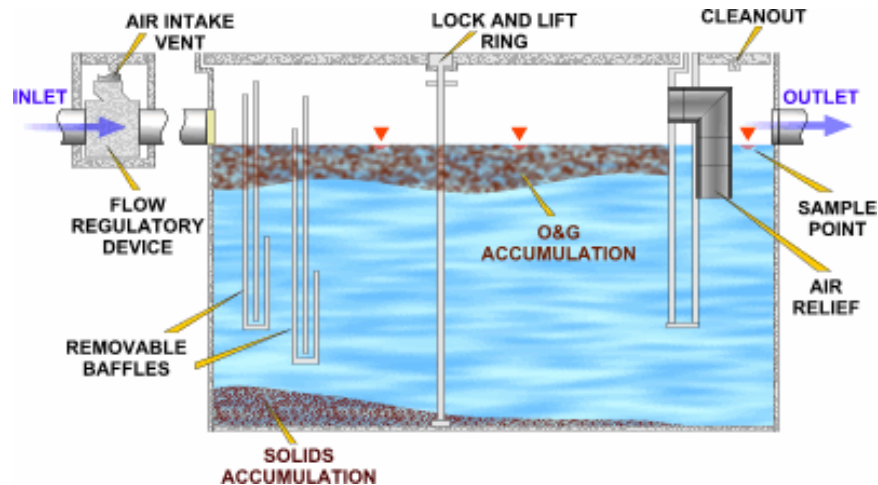


Grease Traps



A grease trap is a small indoor reservoir built into the wastewater piping close to the production area. Grease traps are normally installed under or near washing sinks, or in the floor. Baffles in the reservoir retain the wastewater long enough for the grease to thicken and rise to the surface. These traps are only capable of handling small volumes of spent fats, oil, grease, and related food materials. The frequency for cleaning depends on volume and washing practices, ranging from daily to weekly skimming of the top layer of brown grease. In addition to these frequent cleanings, the traps should be completely cleaned once a month.

To take care of your sewer and reduce the risk of it backing up, follow these simple rules:

1. When possible put food scrapes in the garbage or compost.
2. Dry wipe pans and dishes whenever possible.
3. Store yellow grease in a container with a tight fitting lid and dispose with a grease recycling contractor.
4. Maintain your grease trap daily or weekly, depending on volume and washing practices (see next page for more cleaning information).
5. Screen all drains and never use a garbage disposal.
6. Periodically, have your sewer line cleaned.
7. Never put hazardous material down the drain.

'BROWN' vs. 'YELLOW' GREASE

- **Brown Grease** is found in a grease trap. A use for brown grease has not yet been found; therefore, when cleaning out a grease trap, it should be placed in a closed container with an absorbent material and disposed in solid waste. *This grease should not be in the grease recycling containers because it will ruin the product.*
- **Yellow Grease** is used in the kitchen for cooking and frying food. Yellow grease *can* be placed in the grease recycling container to be recycled by your hired contractor.

Grease Trap Cleaning

Recommended Cleaning Schedule:

- **Daily or Weekly:** Skim the floating grease with a paper cup and dispose of into your trash can. This can be done daily or weekly, depending on volume and washing practices.
- **Monthly:** The entire grease trap should be cleaned out to remove all solids and FOG.

Suggested Monthly Grease Trap Cleaning Procedures

1.	Make sure you have the proper cleaning equipment: gloves, mask, goggles, plaster knife, scoop/shovel, bucket with lid, absorbent material (e.g. kitty litter), and possibly a shop vacuum.
2.	Remove lid. If trap is equipped with removable baffles, remove and clean them by scraping off all contents.
3.	Scoop the accumulated top brown grease layer out of the trap and deposit in a tight-sealing container with half of container filled with an absorbent material for proper disposal.
4.	Bail out or use a shop vacuum to remove water from the trap, and put contents into the container half filled with absorbent material.
5.	Remove all solids from the bottom of the trap, and put contents into the tight-sealing container with the absorbent material.
6.	Finish cleaning all FOG out of the grease trap using paper towels. NOTE: hot water, enzymes, acids, caustics, solvents, or emulsifying products <u>should not</u> be used for cleaning grease traps.
7.	Inspect the trap to make sure everything is intact and nothing is missing.
8.	Replace baffles and lid.
9.	Record cleaning on the Grease Trap Maintenance Log. <i>NOTE: If you hire a contractor to do the cleaning, make sure to note the cleaning in your maintenance log, and keep the report/receipt on-site for a minimum of 3 years.</i>