



CITY OF LAKEPORT MUNICIPAL SEWER DISTRICT

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FATS, OILS AND GREASE (FOG) PROGRAM GREASE TRAP AND INTERCEPTOR MAINTENANCE GUIDE

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Introduction

Grease trap maintenance is usually performed by maintenance staff, or other employees of a food service establishment. Grease interceptor maintenance, which is usually performed by permitted haulers or recyclers (see *Grease Rendering Guide*) consists of removing the entire volume (liquids and solids) from the grease interceptor and properly disposing of the material in accordance with all federal, state, and/or local laws. When performed properly, and at the appropriate frequency, grease interceptor and trap maintenance can greatly reduce the discharge of fats, oil and grease (FOG) into the wastewater collection system.

The required maintenance frequency for grease interceptors and traps depends greatly on the amount of FOG a facility generates as well as any best management practices (BMPs) that your establishment implements to reduce the FOG discharged into the sanitary sewer system. In many cases, an establishment that implements BMPs will realize financial benefit through a reduction in their required grease interceptor and trap maintenance frequency. Refer to *Best Management Practice for Food Service Establishments* for examples of BMPs that your establishment should follow.

WARNING! Do not use hot water, acids, caustics, solvents, or emulsifying agents when cleaning grease traps and interceptors.

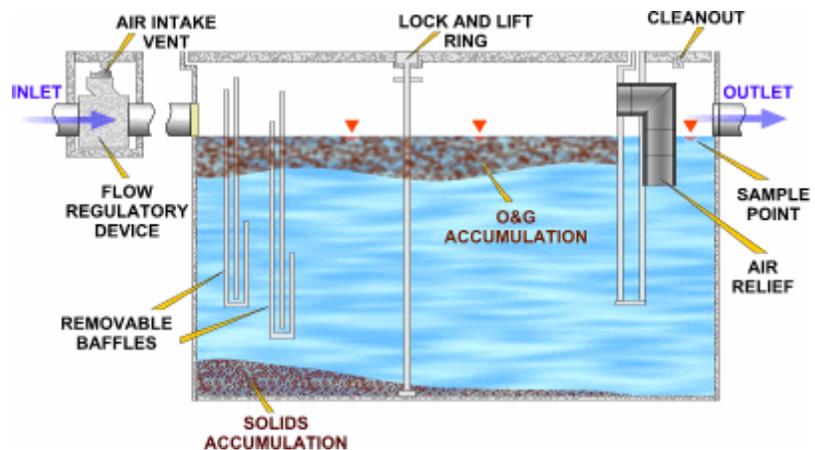


Grease Trap Maintenance

Proper maintenance for any grease trap is essential to the trap functioning correctly and efficiently. The following are simple steps to cleaning your grease trap(s):

1. Bail out any water in the trap or interceptor to facilitate cleaning. The water should be discharged to the sanitary sewer system.
2. Remove baffles, if possible.
3. Dip the accumulated grease out of the interceptor and deposit in a watertight container.
4. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and deposit the grease into a watertight container.
5. Contact a hauler or recycler for grease pick-up.
6. Replace the baffle and the lid.
7. Record the volume of grease removed on your *Maintenance Log*.

Grease trap maintenance is typically performed by maintenance staff or other employees.





Grease Interceptor Maintenance

Grease interceptors, due to their size, will usually be cleaned by grease haulers or recyclers. Licensed septic haulers can also pump out grease interceptors and haul the waste to the treatment plant. The hauler must be registered with the State as a grease hauler.

A proper maintenance procedure for a grease interceptor is outlined below:

NOTE: Since your establishment is liable for the condition of your pretreatment devices, you or your representative (manager, supervisor, etc.) should witness all cleaning/maintenance activities to verify that the interceptor is being cleaned fully and properly maintained.

Grease interceptors are usually cleaned by grease haulers or recyclers.

1. Contact a grease hauler or recycler for cleaning. See the *Grease Rendering Guide* for a list of qualified grease vendors.
2. Ensure that all flow is stopped to the interceptor by shutting the isolation valve in the inlet piping to the interceptor.
3. Remove the lid and bail out any water in the trap or interceptor to facilitate cleaning. The water should be discharged to the sanitary sewer system.
4. Remove baffles, if possible.
5. Dip the accumulated grease out of the interceptor and deposit in a watertight container.
6. Pump out the settled solids and then the remaining liquids.
7. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and deposit the grease into a watertight container.
8. Replace the baffle and the lid.
9. Record the volume of grease removed on your *Maintenance Log*.

