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.

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 keep 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 use 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.