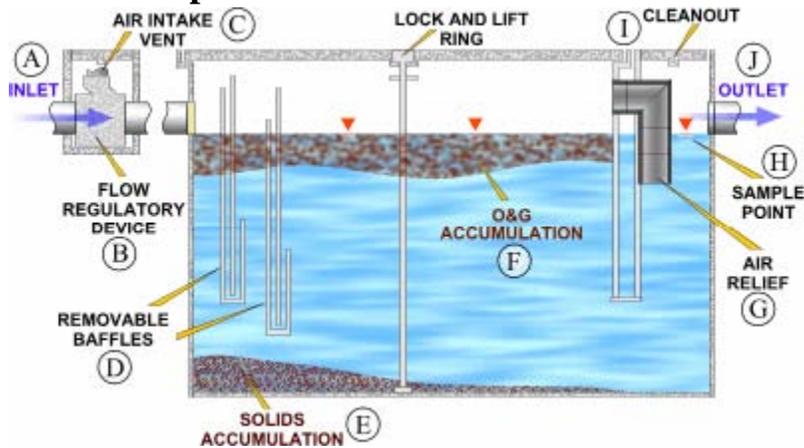


How it Works

Grease Traps



A	Flow from four or fewer kitchen fixtures enters the grease trap.
B	An approved flow control or restricting device must be installed to restrict the flow to the grease trap to the rated capacity of the trap.
C	An air intake valve allows air into the open space of the grease trap to prevent siphonage and back-pressure.
D	The baffles help to retain grease toward the upstream end of the grease trap since grease floats and will generally not go under the baffle. This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems.
E	Solids in the wastewater that do not float will be deposited on the bottom of the grease trap and will need to be removed during routine grease trap cleaning.
F	Oil and grease floats on the water surface and accumulates behind the baffles. The oil and grease will be removed during routine grease trap cleaning.
G	Air relief is provided to maintain proper air circulation within the grease trap.
H	Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent.
I	A cleanout is provided at the outlet or just downstream of the outlet to provide access into the pipe to remove any blockages.
J	The water exits the grease trap through the outlet pipe and continues on to the grease interceptor or to the sanitary sewer system.

Grease Trap Maintenance

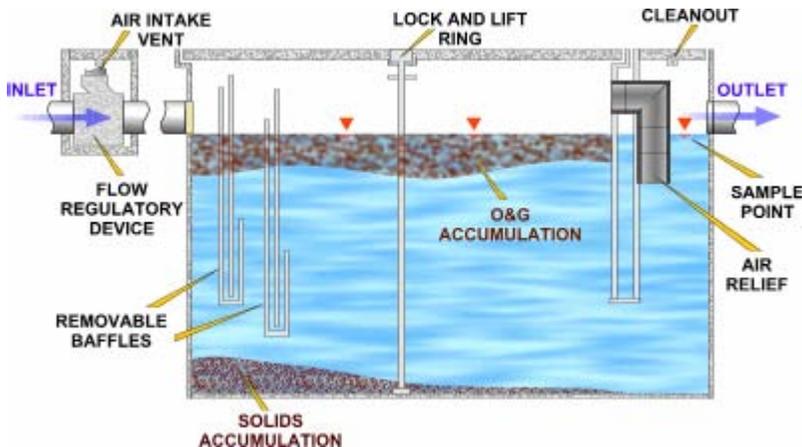
Grease trap maintenance is generally performed by maintenance staff, or other employees of the establishment. Grease interceptor (GI) maintenance, which is usually performed by permitted haulers or recyclers, consists of removing the entire volume (liquids and solids) from the GI and properly disposing 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 the establishment implements to reduce the FOG discharged into its sanitary sewer system. In many cases, establishments that implement BMPs will realize financial benefit through a reduction in the frequency of required grease interceptor and trap maintenance. Refer to the “[Best Management Practices](#)” section for examples of BMPs that FOG generating establishments should implement.

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

Grease Trap Maintenance

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



Step	Action
1.	Dip the accumulated grease out of the interceptor and deposit in a watertight container.
2.	Remove baffles if possible.
3.	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.
4.	Remove solids from the bottom with a strainer or similar device.
5.	Replace the baffle and the lid.
6.	Record the volume of grease removed on the maintenance log.
7.	Contact a hauler or recycler for grease pick-up.