GREASE TRAP CLEANING GUIDE

How to properly clean small grease control devices



TOOLS AND MATERIALS

- 1. A large trash can
- 2. Two or three trash can liners/bags (thick or heavy duty) or sealable containers
- 3. Absorbent material (floor dry available at auto parts stores or clay kitty litter)
- 4. Proper hand tools and safety equipment to open trap: hex head wrench (allen wrench), screw driver/small pry bar, scraper, rubber gloves and safety glasses
- 5. Tools for removing contents
 - a. Scoop of some type for removal of water and solids
 - b. Scraper (putty knife)
 - c. Wet/dry vacuum (optional)
- 6. Clean paper towels or cloth rags

BEFORE YOU BEGIN

- 1. Develop a strict maintenance schedule and adhere to it. Typically, clean the grease trap once a week but no less than every two weeks.
- 2. Prepare your work area (clear area of debris, bleach, bottles, and other cleaners).
- 3. Line the trash can with garbage bags.
- Add absorbent material (floor dry or kitty litter) into the lined trash can. This
 will soak up the water and liquid waste making transport of waste to the
 dumpster cleaner and safer.
- 5. Refer to the installation manual for disassembly of the unit.

CLEANING YOUR TRAP

- Turn fasteners counter-clockwise to loosen and carefully remove the lid of the grease trap without damaging the gasket. Clean, inspect, and replace gasket if necessary.
- 2. Observe the manner in which the internal parts are installed because you'll have to reinstall them properly after you finish cleaning the trap.
- 3. Begin removing contents of the grease trap by dipping or vacuuming the waste products from the inside of the trap.
- 4. Remove all contents until grease trap is empty.
- 5. Do NOT use hot water, degreaser, or soaps to clean the interior of the trap.
- 6. Scrape all the inside walls, baffles and screens to insure movement of water through unit.
- 7. Inspect and note the condition of tank, baffle and all removable parts. Schedule repairs or replacement as needed.
- 8. Make sure the grease trap has been properly reassembled (all internal parts are in their proper place).
- 9. Examine the gasket for damage. Replace if necessary never use tube silicone as a gasket.
- 10. Clean and re-install rubber gasket and reposition lid on tank. Ensure all screws and hold-downs are in place and properly tightened.
- 11. Ensure enough absorbent material has been placed in bag to soak up all excess liquids. Add more if needed. Securely tie the bag of waste closed so that it does not leak.
- 12. Place bag in the garbage (solid waste) dumpster or designated receptacle. It is ILLEGAL to dump grease trap or kitchen waste into the Sanitary Sewer System (toilets, cleanout, manholes, etc.), storm drains, ponds or outdoor areas.

REPORTING & DOCUMENTATION

- 1. Contact your local utility for sample grease control device maintenance logs to be kept on site.
- 2. Maintain documentation and report grease trap cleanings as required by your local FOG ordinance.

Why Clean Your Grease Trap Frequently?

FEWER SMELLS & ODORS

The longer waste is trapped, the stronger the odors.

LONGER TRAP LIFE

Rotting foods create acids which eat away at the internal components and tank, reducing the lifespan of your trap and leading to increased repair and replacement costs.

CLEAN WITH EASE

The more frequently the trap is cleaned, the easier it will be.

NO CLOGS

Regular cleanings help keep sewer pipes clean and reduce backups due to clogged lines.

GREASE INTERCEPTOR'S

Proper pumping procedure



A designated representative should observe and monitor all grease interceptor pump-outs to ensure proper pumping procedures are followed. Unless it is absolutely unavoidable, you should use a trustworthy pumper with whom you have a relationship.

A quality pumper will follow the 5-Side Rule

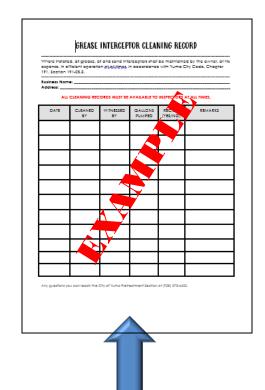


Other rules for the pumper to follow are as follows:

- STEP 1: Skim the entire grease cap and debris from the top of the water in the interceptor. You may need to agitate the interceptor prior to pumping to loosen the grease cap.
- STEP 2: Place vacuum tube all the way into the interceptor to remove solids from the bottom.
- STEP 3: Vacuum water out of the interceptor.
- STEP 4: Thoroughly clean the sides and bottom of the interceptor.
- STEP 5: Check that the sanitary "T's" on the inlet and outlet sides of the trap are not clogged or loose.
- STEP 6: Make sure that the baffle is secure and in place.
- STEP 7: Inspect the interceptor for cracks and defects.
- STEP 8: Remove cleaning water, leaving interceptor empty.
- STEP 9: Check that lids are securely and properly seated after completion of pumping.
- FINAL: Log Date, time, witnessed by, gallons pumped and if a receipt was left.

5 SIDE RULE

"5-Side Rule"
According to this rule, all four walls and the bottom of the grease interceptor should be cleaned thoroughly.
Make sure your pumper observes this rule.



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