CLEANING AND MAINTENANCE OF GREASE TRAPS

1. Shut off flow valve if available.
2. Bail water from trap/interceptor and dispose of in sanitary sewer.
3. Skim grease from trap/interceptor and deposit in watertight container.
4. Remove the baffles, if possible.
5. Scrape the sides, lid and baffles with a putty knife and deposit grease in watertight container.
6. Contact a hauler or recycler for pickup.
7. Replace the baffles and lid.
8. Record volume of grease and solids removed in the log.

CLEANING AND MAINTENANCE OF INTERCEPTORS OR ALTERNATIVE TECHNOLOGY

Follow procedures as described in the Operations & Maintenance Manual that was submitted to the Board of Health

9.7 Grease Tank and Grease Trap Maintenance

9.7.1 All Grease Tanks and Grease Traps shall be maintained by the Operator and/or the Owner of the building and/or Facility. Additionally, grease management shall comply with the current version of the State Plumbing Code and Title 5, whichever is applicable.

9.7.2 At a minimum, the Food Establishment or its designee shall inspect and clean the interior Grease Traps monthly. The cleaning should follow the manufacturer specifications. Additionally, the interior Grease Trap (as a whole unit) shall be inspected and cleaned bi-annually or as needed and/or as required by the Board.

9.7.3 At a minimum, external Grease Tanks shall be inspected and grease removed once every three (3) months or when the volume of FOG exceeds twenty-five percent (25%) capacity of the external Grease Tank, whichever comes first, and as often as necessary to prevent the flow of FOG from entering the public sewer system. Additionally, the external Grease Tank (as a whole unit) shall be cleaned annually by a professional with knowledge of cleaning external Grease Tanks.

9.7.4 Annual safety inspections of interior Grease Traps and exterior Grease Tanks shall be completed by either a licensed plumber or a Title 5 Inspector, whichever is appropriate for the equipment being inspected.

(a) These inspections shall consist of but not limited to the following:
Tee placement and integrity, tank structural integrity, infiltration, leakage, integrity of the cover, and the like.