

GREASE INTERCEPTORS

Cleaning Indoor Grease Traps



This is a suggested way to clean your grease trap if you choose to do it yourself. Due to the odors, it is strongly recommended you schedule grease trap maintenance during non-business hours. Always make sure the area is well ventilated when the grease trap is going to be opened. Frequent and proper cleaning reduces odors, makes the trap easier to clean, and reduces the amount of time it takes to complete this task.

To get started you will need the following items:

- Large container with sealable lid or heavy duty plastic trash bags
- Kitty litter, oil dry pads, or other absorbent material
- Safety glasses
- Rubber gloves
- Disposable 3-ply face mask
- Paper towels
- Paint or putty scraper
- Scoop or Shop-Vac
- Small bucket
- Allen wrench, screw driver, or pry bar

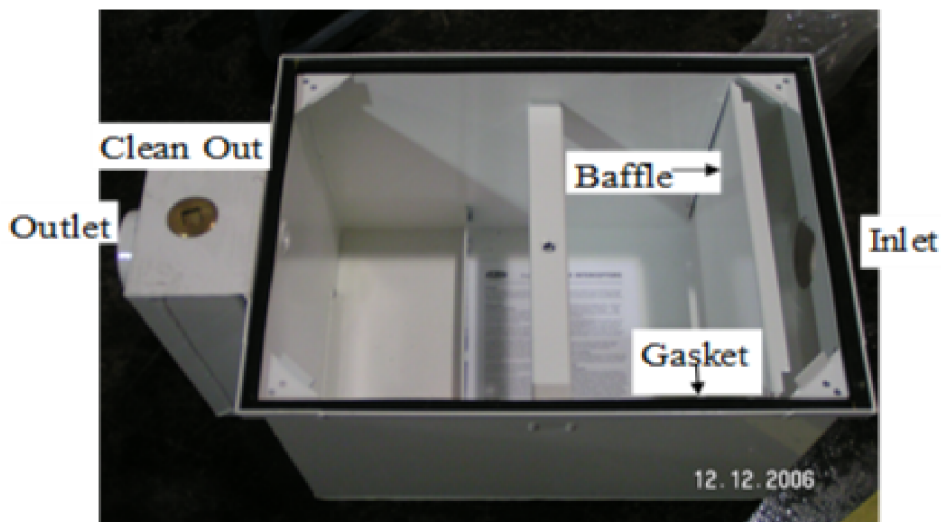


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How to Clean Indoor Grease Traps




1. Clear the area of debris.
2. Make sure no hot water has been run for 10 min.
3. Get a large container with a sealable lid or double bag heavy duty trash bags.
4. Place enough kitty litter or absorbent in the bottom of the container to absorb all liquid (leaks lead to Board of Health or Storm Sewer violations).
5. Remove the lid to your grease trap using screwdriver, allen wrench or pry bar.
6. Note how parts are installed because you must properly re-install the parts when finished cleaning the grease trap. Take a photo if needed.
7. Do not remove the baffles before cleaning; remove the baffles after all of the contents have been emptied from the grease trap.



8. Remove the contents of the grease trap by using a cup, scoop, or Shop Vac and place into container or bags.
9. Scrape lid, sides, and baffles with scraper and remove debris.
10. Remove sludge from intake and outlet.
11. Examine the gasket for damage.
12. Make sure all components are properly replaced and seated.
13. Reseat the gasket and replace the lid.
14. Use a paper towel to clean any FOG from the tools you used.
15. Clean any debris or liquid that has been spilled with paper towels, dispose of them with the grease.
16. Securely tie the bag or place tight lid on the container.
17. Place garbage bags or the container upright in the dumpster.
18. **Update your cleaning log. You are required to maintain records of indoor grease interceptor cleanings.**

 Do not attempt to clean the grease trap by flushing it with hot water!

 Do not use soap!