

GREASE TRAP CLEANING GUIDE

(UNDER 50 GALLONS)

Why Should Your Grease Trap Be Cleaned Frequently?

Reduced Odors:The longer waste stays in a grease trap, the stronger the odors become.

Longer Trap Life: Rotting foods create acids that can deteriorate the internal components of the tank. This reduces the lifespan of the trap, leading to higher maintenance and/or replacement costs.

Easier Cleaning:Frequently cleaned and maintained traps are easier to clean.

No Clogs or Backups:Regular cleanings help reduce blockages in sewer pipes and backups due to clogged lines.

Tools/Materials Needed:

- Hex Head Wrench
- Flathead Screw Driver or Pry Bar
- Scraper or Putty Knife
- Paper Towels
- Trash Can with Heavy Duty Trash Bags or Container with a Lid
- Absorbent Material (kitty litter or another type of granular absorbent)
- Wet/Dry Vac or Scoop for Removing Contents of Grease Trap

Preparation:

1. Develop a maintenance schedule and adhere to it. Typically, inspect the grease trap once a week and clean no less than every month.
2. Clear area around grease trap of debris, bottles, cleaners, etc.
3. Line a trash can with a heavy duty trash bag and add the absorbent material to the bag. The absorbent material will soak up some of the liquid and make the transport to the dumpster cleaner and safer. Make sure to check with the waste hauler before disposing of the removed grease trap contents.

Cleaning the Grease Trap:

1. Shut off the flow valve if available.
2. Remove the cover of the grease trap. Observe how the internal parts are installed because they will need to be reinstalled after the cleaning.
3. Remove all of the solids and liquids from the grease trap by scooping by hand or vacuuming them out, and place them in the trash bags or container.
4. DO NOT use hot water, degreasers, detergents, or soaps to clean the trap.
5. Scrape the interior walls, baffles, and screens to ensure easy flow of water through the grease trap.
6. Inspect the condition of all internal and removable parts. Schedule repairs and replacements if needed.
7. Reassemble the internal components of the grease trap.
8. Clean and inspect the gasket and replace if necessary. NEVER use tube silicone as a gasket.
9. Make sure gasket is positioned correctly and put the cover back on the grease trap. Make sure all the screws are properly tightened.
10. Add additional absorbent material to the heavy duty trash bag or container if needed. Securely tie the bag so the contents won't spill or leak.
11. Gently place the bag or container in the dumpster or designated disposal area. DO NOT dump grease into floor drains, toilets, storm drains, ponds, outdoor areas, or sinks not connected to grease traps.
12. For larger grease traps or grease interceptors, contact an approved grease rendering company to remove and properly dispose of the grease.

Reporting and Documentation:

- Grease cleaning maintenance logs and a list of approved grease rendering companies can be downloaded at <http://www.worcesterma.gov/e-services/document-center/housing-health>
- Maintain and keep the cleaning documentation at trap location and provide with future food permit application renewals.