

Tips on Grease Trap/Interceptor Cleaning Frequency

It is important to clean your grease trap/interceptor regularly to prevent fat, oil and grease (FOG) from mixing with water that is discharged into the sewer. The minimum cleaning frequency required for grease traps/interceptors in food service facilities is 30 days. However, more frequent cleaning intervals may be necessary to prevent your grease trap/interceptor from operating poorly or improperly.

FOG can have a detrimental impact not only on your facility, but the environment as well. FOG-clogged lines can back sewage up into your establishment and overflow out of manholes in parking lots and streets. If you see floating grease or grease deposits in a cleanout downstream of your trap/interceptor, you need to increase the cleaning frequency and initiate a more regular schedule. Flushing an interceptor with hot water or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system is prohibited.

Tips on routine maintenance

- It is recommended that a professional service be used to ensure proper maintenance.
- Since grease traps/interceptors may have an unpleasant odor, it is recommended that they are cleaned prior to patrons visiting your establishment.
- Use allen screws for securing the lid of your trap/interceptor instead of the conventional phillips-head or slot screws. Phillips or slot screws may become stripped over time.
- Keep an extra gasket onsite for your grease trap/interceptor lid to prevent leaks and odors in the event of a gasket failure.
- Develop and keep a grease trap/interceptor cleaning procedure and maintenance log sheet posted near the grease trap/interceptor to encourage employees to follow procedures and to promote proper documentation after each cleaning.
- Facilities experiencing high employee turnover or other factors making regular trap/interceptor maintenance difficult should consider using a professional service.
- Keep cleaning documentation for a period of not less than five years.

Tips on cleaning your grease interceptor (less than 100 gallons)

- Prior to cleaning a grease interceptor (less than 100 gallons), let ice melt into the sink connected to the device. This will reduce odors and cause the grease to congeal, making grease removal easier.
- Remove grease periodically (weekly or more often is suggested), using a scoop. Remove only the grease and leave the water behind.
- At a minimum, clean and empty the entire contents of the grease interceptor every 30 days.
- Cleaned, serviced and inspected by qualified, certified 3rd party every six months.

Tips on cleaning Grease Traps (greater than 100 gallons)

- Pump all grease and other floating material from the top of the interceptor, it may need to be agitated slightly to loosen the grease layer.
- Insert the vacuum tube all the way to the bottom of the interceptor, remove settled solids, vacuum water out.
- Clean the sides and bottom of the interceptor. This may be done by “back flowing” the water from the pump truck or by using a pressurized water source to hose down the interceptor.
- Make sure the interceptor is completely clean and vacuum remaining water out of the trap.
- Check that the sanitary Ts on the inlet and outlet sides of the interceptor are not clogged or loose.
- Make sure any baffles are secure and in place and inspect the interceptor for any cracks or defects.
- Check that lids are securely and properly sealed after completion of maintenance.

Best Management Practices for Commercial Food & Restaurant Facilities

Train kitchen staff and other employees about how they can help ensure BMPs are implemented.

Reason: People are more willing to support an effort if they understand the basis for it.

Benefit: All subsequent benefits of BMPs will have a better chance of being implemented.

Post “No Grease” signs above sinks and on the front of dishwashers.

Reason: Signs serve as a constant reminder for staff working in kitchens.

Benefit: This will help minimize grease discharge to traps/interceptors and reduce the cost of cleaning and disposal.

Dry wipe pots, pans and dishware prior to dishwashing.

Reason: By dry-wiping and disposing in the garbage, the material will not be sent to grease traps.

Benefit: This will reduce the amount of material collected in the grease trap and interceptors and will lessen cleaning and maintenance costs.

Dispose of food waste by recycling and/or solid waste removal.

Reason: To divert food wastes away from grease traps and interceptors.

Benefit: Recycling or solid waste disposal will reduce the frequency and cost of grease trap and interceptor cleaning.

Recycle waste cooking oil.

Reason: Cooking oil that ends up in grease traps will need to be pumped, costing money.

Benefit: Some companies pay to haul used cooking oil and make it into new products.

Cover outdoor grease and oil storage containers.

Reason: Rainwater into open containers can cause an overflow onto the ground leading to stormwater collection systems, creeks and streams.

Benefit: Avoidance of polluting streams, creeks and other water bodies.

Routinely clean kitchen exhaust system filters.

Reason: If grease and oil escape through the kitchen exhaust system, it can accumulate on exterior surfaces, eventually entering the storm drain system when it rains.

Benefit: Minimizes the chance of grease-related fires and the likelihood of grease entering nearby water bodies.

Do not pour grease down sinks or into toilets.

Reason: Grease poured into a toilet or sink can congeal, clogging sewer pipes and cause backups.

Benefit: Lower plumbing bills and no loss of business due to sewer backups.

Avoid or limit the use of garbage disposals.

Reason: Garbage disposals grind large food particles into small pieces. These pieces can fill up a grease trap causing backups or may require more frequent pump outs of the grease trap.

Benefit: No sewer backups and less money spent cleaning out the grease trap.

Clean interceptors with a capacity of 100 gallons or less weekly or more frequently if needed.

Reason: Weekly (or more frequently) cleaning of the grease trap by a facility’s own staff will reduce maintenance cost and lower the risk of backups.

Benefit: Cleaning under-sink grease traps frequently will reduce the frequency and cost of grease interceptor cleaning.

Use a three-sink compartment dishwashing system, including sinks for washing, rinsing and sanitizing.

Reason: The three-sink system uses water less than 140 degrees F, where as a mechanical dishwasher requires a minimum temperature of 160 degrees F.

Benefit: The facility will reduce energy costs for heating the water and operating the dishwasher.

Fats Oils and Grease Best Management Practices Observation Checklist for Restaurants

- _____ Approved BMPs for Restaurants
- _____ Train kitchen staff and other employees about how they can help ensure BMPs are implemented.
- _____ Post “No Grease” signs above sinks and on the front of dishwashers.
- _____ “Dry wipe” pots, pans and dishware prior to dishwashing.
- _____ Dispose of food waste by recycling and/or solid waste removal.
- _____ Recycle waste cooking oil.
- _____ Cover outdoor grease and oil storage containers.
- _____ Routinely clean kitchen exhaust system filters.
- _____ Do not pour grease down the sinks or in the toilet.
- _____ Avoid or limit the use of garbage disposals.
- _____ Clean inceptors with a capacity of 100 gallons or less weekly or more frequently if needed.
- _____ Use a 3-sink compartment dishwashing system, including sinks for washing, rinsing and sanitizing.
- _____ Use strainers in sinks to catch food scraps and other solids.
- _____ Keep a maintenance log on grease interceptor/trap maintenance.

Semi Annual Grease Interceptor Certification Checklist

- _____ Interceptor is completely clean and the entire contents removed during service.
- _____ Sanitary Ts on the inlet and outlet sides of the interceptor compartments are not clogged, loose or damaged.
- _____ All baffles are secure and in place.
- _____ Interceptor does not have cracks or defects in walls or floor.
- _____ Interceptor sample box or clean out (if equipped) was opened and cleaned.
- _____ Manhole covers are securely and properly seated after completing cleaning.
- _____ Storm drains are protected from fats, oil and/or grease – only rainwater belongs in the storm drain system.
- _____ Record of interceptor cleaning is on location and updated.
- _____ Photo documentation of all inlets and outlet fittings, internal baffles, walls, floor and all other internal structures are attached to this document.

GREASE INTERCEPTOR CLEANING and SERVICE LOG

Instructions: To be filled out by the food service establishment. Use this form to record pumping, cleaning, inspection and maintenance of your grease interceptor; under 100 gallons, located inside structure.

Business Name:	Street Address:
----------------	-----------------

Location of Grease Interceptor:

Owner/Manager: Initials on this form acknowledge that the Food Service Establishment (FSE) has disposed of its fats, oils and grease (FOG) and has lawfully maintained the system on a monthly basis in conjunction with State Code, New York State Department of Environmental Conservation (NYSDEC) regulations and local laws.

A licensed third-party plumber must perform inspection and professional cleaning semi-annually (every 6 months).

The FSE is responsible for maintaining sewer lines and any issues they may cause from build up of FOG creating failure to their own and the Village sewer system. Failure to follow these regulations may result in legal action.

Supply report following completion of third-party inspection and professional cleaning to the Village of Penn Yan Code Enforcement Office, PO Box 426, Penn Yan, NY 14527.

Grease Interceptor Monthly Service Record

Date	Plumping Company	Volume Pumped (gallons)	Attached Checklist Procedures Performed		Owner/Manager Initials
			Yes	No	

Grease Interceptor Semi-Annual Inspection Record

Date	Maintenance Performed	Owner/Manager Initials

Note: Completion of this form does not in any way guarantee that facilities, equipment, procedures or plan will meet Village of Penn Yan Standards, nor shall it relieve the owner of the business from the responsibility of modifying such facilities, equipment, procedures or plan to accomplish the intended purpose and meet the applicable standards.

GREASE TRAP OPERATION and MAINTENANCE LOG

Instructions: To be filled out by the food service establishment. Use this form to record pumping, cleaning, inspection and maintenance of your grease trap.

Business Name:	Street Address:
----------------	-----------------

Location of Grease Trap:

Owner/Manager: Initials on this form acknowledge that the Food Service Establishment (FSE) has disposed of its fats, oils and grease (FOG) in a lawful manner, accounts accurately for the volume of FOG disposed of and that the trap has been properly maintained.

The FSE shall perform a full cleaning of the grease interceptor. The cleaning shall be performed by a licensed plumping company with an approved permit from the New York State Department of Environmental Conservation (NYSDEC). Grease interceptor trap procedures shall be performed every quarter (3 months) as specified in the "Grease Cleaning Procedures Checklist," included.

Since the FSE is the generator of the FOG waste and is liable for the condition of their pretreatment devices, the FSE owner or manager should witness all pumping and maintenance activities to verify that the grease interceptor is properly cleaned and maintained.

Supply report following completion of service & inspection to the Village of Penn Yan Code Enforcement Office, PO Box 426, Penn Yan, NY 14527.

Grease Trap Inspection Record

Date	Pumping Company	Volume Pumped (gallons)	Attached Checklist Procedures Performed		Owner/Manager Initials
			Yes	No	

Grease Trap Maintenance Record

Date	Maintenance Performed	Owner/Manager Initials

Note: Completion of this form does not in any way guarantee that facilities, equipment, procedures or plan will meet Village of Penn Yan Standards, nor shall it relieve the owner of the business from the responsibility of modifying such facilities, equipment, procedures or plan to accomplish the intended purpose and meet the applicable standards.



Be Sewer Smart

THINK AT THE SINK



Village of Penn Yan
www.villageofpennyan.com

OK Down the Drain



Cleaning Products
Follow manufacturer's instructions



Dishwater
Wipe off large food remnants/grease



Wash Water from Produce
Brush off dirt before rinsing Fruits & vegetables

NOT OK Down the Drain

The following cannot go down the drain as they can clog pipes and/or damage treatment system



Food Waste
Limit food waste by disposing of any excess waste



Chemicals
Avoid pouring harsh chemicals down the drain



Grease/Fat
Dispose of excess grease in a receptacle or container



Garbage Disposal
Properly dispose of food debris & limit using a garbage disposal

Please limit what you put down the drain, anything other than water can impact the treatment process.