Grease Trap Maintenance

A proper maintenance procedure for a grease trap is outlined on the following pages:

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.
- 4. 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 the dumpster cleaner and safer.
- 5. Refer to the installation manual for disassembly of the unit.

FOG BMP MANUAL CLEANING YOUR TRAP

- 1. Turn fasteners counter-clockwise to loosen and carefully remove the lid off 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 until of grease trap by dipping of 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, degreasers or soaps to clean the interior of the trap.
- 6. Scrape all the insides walls, baffles and screens to insure movement of water through unit.
- 7. Inspect and note the condition of tank, baffle and all removal pars. 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 silicone as a gasket.
- 10. Clean and reinstall 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 bag of waste closed so that it does not leak.

12. Place bag in the garbage (solid waste) dumpster of designated receptacle. It is illegal to dump grease or kitchen waste into the sanitary sewer system (toilets, cleanouts, manholes, etc.), storm drains, ponds or outdoor areas.

REPORTING & DOCUMETATION

- 1. Contact the Lincoln City Public Works Department for a Grease Trap/ Interceptor Maintenance Log at 541-996-1013 or online at lincolncity.org
- 2. Maintain documents and Grease Trap/ Interceptor Maintenance Log for a minimum of 3 years.

TIPS!

- A mask is recommended due to the rancid odors of the grease trap.
- Grease trap cleaning should be a regular part of your facilities maintenance routine.

 The EPA requires these traps remain clutter-free and functional.
- Wait until the day before trash pickup to clean the traps. This will minimize the time the waste must remain in your garbage, thus minimizing the odor.
- There are many different methods available for disposal of grease trap waste.
 Rather than to just throw the debris in the garbage, consider available alternatives
 such as companies that recycle the waste into useable bio fuel or liquid hauling
 companies that use special disposal techniques for fatty liquids, oils or grease. These
 haulers vacuum the trap completely and provide an effective and easy way to keep
 your trap clean and functioning
- It is Illegal to use grease trap additives including bacteria's or enzymes. These products push the grease from the trap into the sanitary sewer. The grease eventually re-hardens and caused severe grease blockages.