



## SUSSEX COUNTY ENVIRONMENTAL SERVICES FOG Program

### Grease Trap and Interceptor Maintenance

Sussex County Code prohibits the discharge of Fats, Oils and Grease (FOG) to the sanitary sewer system. Therefore, Food Service Establishments (FSEs) are required to install and maintain a grease interceptor or trap. A properly maintained grease interceptor or trap at the appropriate interval will ensure that the most amount of FOG is captured and not passed to the sanitary sewer system.

Grease trap maintenance can be performed by maintenance staff, other employees of the establishment, or a waste hauler. Grease interceptor maintenance is performed by waste haulers or recyclers. Proper maintenance consists of removing the entire volume (liquids and solids) from the device and properly disposing of the material in accordance with all Federal, State, and local laws.

The required maintenance frequency for grease interceptors and traps depends greatly on the amount of FOG a facility generates as well as any Best Management Practices (BMPs) that the establishment implements to reduce the amount of FOG discharged into its drains. In many cases, an establishment that implements BMPs will realize financial benefit through a reduction in their required grease interceptor and trap maintenance frequency. Refer to the Best Management Practices guidance for practices that FOG generating establishments should implement. All traps and interceptors are typically cleaned at a minimum of once a quarter.

**WARNING!** Do not use hot water, acids, caustics, solvents, or emulsifying agents when cleaning grease traps and interceptors.

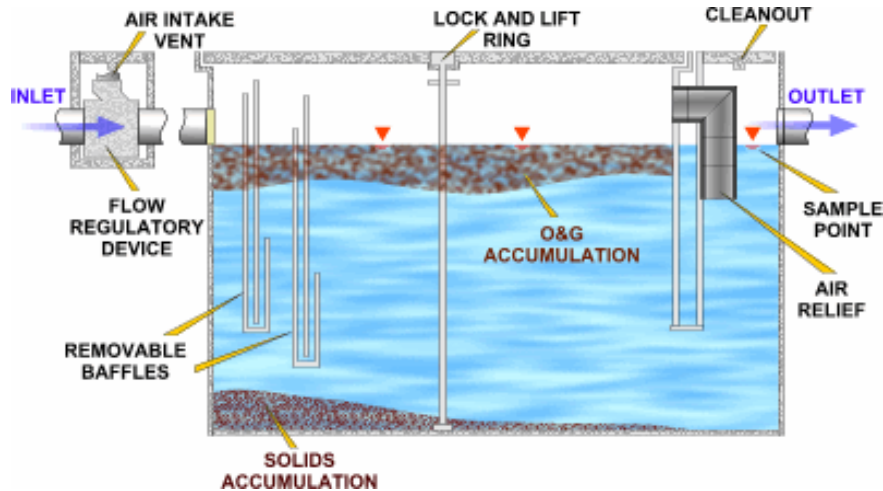
NOTE: The FSE is liable for the condition of their pretreatment devices, therefore it is recommended to witness all cleaning / maintenance activities to verify that the interceptor is being fully cleaned and properly maintained.



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### Grease Trap Maintenance

A proper maintenance procedure for self-cleaning a grease trap is outlined below:



Grease trap example

Step	Action
1.	Dip the accumulated grease out of the interceptor and deposit in a watertight container.
2.	Remove baffle(s) as applicable.
3.	Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible and deposit the grease into a watertight container.
4.	Trap contents can be placed in the trash or a waste hauler can be contacted for grease pick-up.
5.	Replace the baffle(s) and the lid.
6.	Record the cleaning event on the maintenance log.
<p>Note: Using their vehicle's vacuum system and holding tank, a waste hauler will follow the same steps.</p>	

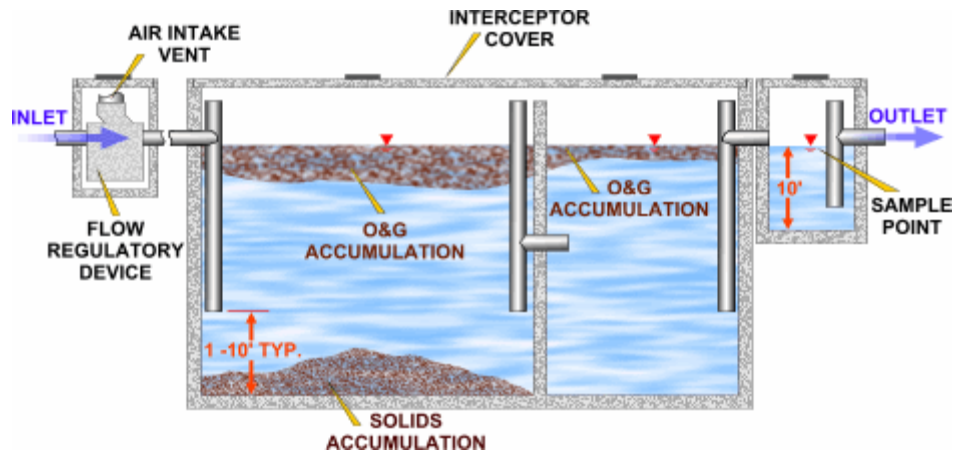


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### Grease Interceptor Maintenance

Grease interceptors, due to their size, will usually be cleaned by grease waste haulers or recyclers. Septic waste haulers can also pump out grease interceptors and haul the waste to an approved disposal location.

A proper maintenance procedure for a grease interceptor is outlined below:



Grease interceptor example

Step	Action
1.	Contact a grease waste hauler or recycler for cleaning.
2.	Open the lids and as applicable remove baffles.
3.	Pump out the accumulated grease out of the interceptor
4.	Scrape the sides and the baffles to remove as much of the grease build up as possible. Power washing is an effective cleaning method as well.
5.	Pump out the remaining liquids and settled solids.
6.	Replace the baffles as applicable and the lids.
7.	Record the cleaning event on the maintenance log.