



Grease Traps

Cleaning & Maintenance

Cleaning

It is essential to service grease traps regularly to maintain efficient operation.

The frequency of grease removal is dependent on the capacity of the grease trap and the quantity of grease contained in the effluent.

Initially check trap weekly to determine cleaning frequency for you site

Once an optimal grease removal interval has been established for a specific installation, regular cleaning at that interval is necessary to maintain the rated efficiency of the unit.

Clean Grease Traps Routinely Keep a Maintenance Log		
<p>Grease traps must be cleaned routinely to ensure that grease accumulation does not cause the trap to operate poorly.</p> <p>The cleaning frequency is a function of the type of establishment, the size of the trap and the volume of flow discharged by the establishment.</p>	<p>Routine cleaning will prevent plugging of the sewer line between the food service establishment and the sewer system.</p> <p>If the line plugs, the sewer line may back up into the establishment, and the business will need to hire someone to unblock it.</p>	<p>Traps should have no more than 1/3 the depth as grease, and,</p> <p>Should have no more than 1/4 the depth as sediment, and</p> <p>No more than 25% of the depth should be a combination of grease (top) and sediment (bottom).</p>
<p>The maintenance log serves as a record of the frequency and volume of cleaning the grease trap.</p>	<p>The maintenance log can help the establishment manager optimize cleaning frequency to reduce cost.</p>	

Manual Cleaning Method

Tool & Materials Required

1. A large bin.
2. Use two heavy duty black plastic bags to line bin.
3. Absorbent material (spillage granules or clay cat litter).
4. Proper hand tools and safety equipment to open trap, screw driver/small pry bar, scraper, rubber gloves and safety glasses.
5. Tools for removing contents:
 - a. scoop of some type.
 - b. scraper (for cleaning the internal parts).
 - c. wet/dry vacuum (optional).
6. Towels/rags.

Procedure

1. Prepare your work area (clear area of debris, bleach bottles, and other cleaners).
2. Line the bin with the two black plastic bags (one inside the other), fold bags over lip of bin to make filling of bags easier.
3. Add absorbent material into the lined bin. This will soak up the water and liquid waste making transport of waste to the bulk waste bin both cleaner and safer.
4. Remove the lid of the grease trap.
5. Begin removing contents of the grease trap by dipping or vacuuming the waste products from the inside of the grease trap.
6. Remove all contents until grease trap is empty.
7. Do NOT use hot water, degreasers, or soaps to clean the interior of the trap.
8. Scrape all the inside walls, baffles to insure movement of water through unit.
9. Inspect and note condition of tank, baffle and any removable parts. Schedule repairs or replacement as needed.
10. Make sure the grease trap has been properly reassembled (all internal parts if fitted) are in their proper place.
11. After the accumulated grease has been removed, the trap should be thoroughly checked to ensure that the inlet, outlet are clear of obstruction.
12. On completion of maintenance the interceptor should be refilled with water before replacement of the cover.
13. Ensure enough absorbent material has been placed in bags to soak up all excess liquids. Add more if needed. Securely tie the bag of waste closed so that it does not leak.
14. Place bag in the solids waste skip or designated receptacle. It is illegal to dump grease trap or kitchen waste into storm drains, ponds or outdoor areas.

Document and report your maintenance

1. Complete an entry on the small trap maintenance log to be kept onsite.
2. Complete an entry on the small trap pump-out report which should be mailed in monthly.

Cleaning your Grease Trap

Frequently is “a good thing” for the following reasons:

1. Fewer smells and odours – The longer waste is trapped the stronger the odours it generates
2. Longer trap life – Rotting foods create acids which eat away at the internal components and tank.

How do I maintain my grease trap?

One grease trap maintenance routine that any restaurant or kitchen can implement to control the FOG build up and reduce the necessity of pump-outs is the use of a **Hydra Grease-Eater** bacteria additive. Grease trap bacteria aids in the reduction of FOG and other organic waste by biologically breaking down and digesting the waste leaving behind only carbon dioxide and water. This can significantly reduce the need for frequent pump-outs along with controlling odours emitted by the grease trap. Additionally, as some of the bacteria are washed out with the water, it will serve to benefit the municipal wastewater-receiving stream. Grease trap bacteria is available in varying types. Most common is probably the liquid form, which can be poured down the drains or applied directly to the trap.

Another popular style is bacteria blocks (**Hydra Bio Blocks**), which are slow dissolve blocks that are suspended from a rope and submerged into the grease trap. Depending on the size of the block and grease trap, these blocks will last 6-4 weeks at a time.

Finally, grease traps can be set up with automatic injection pumps (**Hydra Dosing Unit**) to automatically pump bacteria into the grease trap at set intervals for virtually maintenance free treatment.

In addition to keeping FOG minimized in the trap, bacteria can also serve to benefit drain lines in the kitchens as well. By mixing up a solution of the bacteria and pouring down all drain lines, the plumbing can be kept clear of FOG build-up that results in slow draining sinks and foul odours.

Other things to note to ensure good grease trap maintenance are to be sure and keep records of when maintenance procedures are done, such as pump outs, clean outs, when bacteria was added, etc.

Also, staff should be encouraged to not just rinse everything down the drains. When possible, encourage the staff to throw solids and other waste into waste bins.

Do not hot rinse (hot flush) the drains and grease trap. This means running hot water through the lines to flush out any grease or other build up. This can prevent the grease from cooling in the trap and cause grease to be flushed into the sewer lines resulting in fines from the water authority.

Finally, be wary of enzyme only products. There are many products on the market that are made up of enzymes and surfactants that simply liquefy the grease to get it out of the grease trap. All this does is cause more issues down stream at the wastewater treatment level due to the eventual coagulation and solidification of this grease. It is for this reason that many municipalities are prohibiting the use of such products.

	<p style="text-align: center;">Hydra International Limited Cerberian House, Carters Lane, Kiln Farm, Milton Keynes MK11 3ER, U.K. Tel: 01908-265889 Fax: 01908-262097 Email: sales@hydra-in.com Web Site: www.hydra-int.com</p>	
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