



EMPLOYEE

GREASE TRAP MAINTENANCE
GUIDE FOR RESTAURANTS



INTRO GREASE TRAP

Grease traps are essential components in any restaurant's plumbing system, designed to capture fats, oils, and grease (FOG) before they enter the sewer lines. Proper maintenance of grease traps is crucial for preventing clogs, foul odors, and potential health code violations. This guide provides step-by-step instructions for restaurant employees to effectively maintain grease traps.



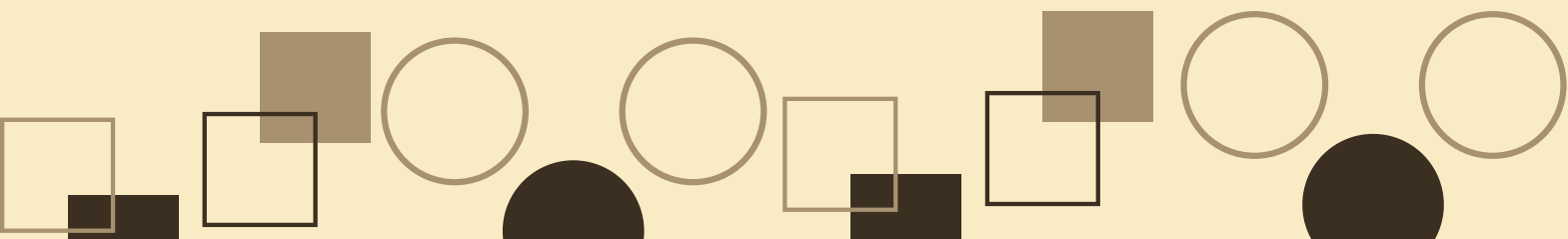
BASIC COMPONENT

Inlet: Wastewater containing FOG and food particles enters the grease trap through the inlet pipe.

Outlet: Treated wastewater flows out of the grease trap through the outlet pipe, with the FOG and solids retained within the trap.

Baffles: Inside the grease trap, baffles or partitions are strategically positioned to slow down the flow of wastewater. This allows FOG and solids to separate and rise to the surface, while relatively cleaner water moves towards the outlet.

Trap or Interceptor Chamber: The trap or interceptor chamber is where the separation of FOG, solids, and wastewater occurs. FOG, being lighter than water, floats to the top, while heavier solids settle at the bottom. The relatively cleaner water is directed towards the outlet for further processing.





IMPORTANCE OF REGULAR MAINTENANCE

Regular maintenance is essential for ensuring the efficient operation of grease traps. Without proper maintenance, grease traps can become clogged, leading to foul odors, backups, and potential health code violations.

Maintenance tasks such as cleaning, inspection, and pump-out help remove accumulated FOG and solids, preventing blockages and ensuring the continued functionality of the grease trap. By conducting regular maintenance, restaurant owners can avoid costly repairs, maintain compliance with regulations, and promote a clean and hygienic kitchen environment.

DAILY MAINTENANCE

- Train staff to scrape food scraps and solids from dishes and cookware into waste bins before washing.
- Instruct employees to use strainers or mesh screens in sinks to prevent food particles from entering drains.
- Encourage wiping down greasy surfaces with absorbent materials before rinsing to minimize grease entering drains.



WEEKLY MAINTENANCE

- Schedule a weekly inspection of the grease trap.
- Check the grease trap for excessive grease buildup, foul odors, or signs of leaks.
- If necessary, use a flashlight to inspect the interior of the grease trap for solid accumulation.

MONTHLY MAINTENANCE

- Arrange for a professional grease trap cleaning service to pump out and clean the grease trap.
- Ensure the service provider is licensed and follows local regulations for grease trap maintenance.
- Keep records of maintenance visits and any issues encountered.

EMERGENCY MAINTENANCE

- Instruct employees on what to do in case of a grease trap overflow or backup.
- Provide contact information for plumbing services capable of addressing grease trap emergencies.
- Train staff to contain spills using absorbent materials and to avoid using water to prevent further damage.



GREASE TRAP BEST PRACTICES

- Educate employees on the proper disposal of FOG waste, such as using designated waste containers.
- Encourage teamwork and communication among staff to ensure everyone understands their role in grease trap maintenance.
- Emphasize the importance of compliance with local regulations and health codes regarding grease trap maintenance.



COMPANY

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