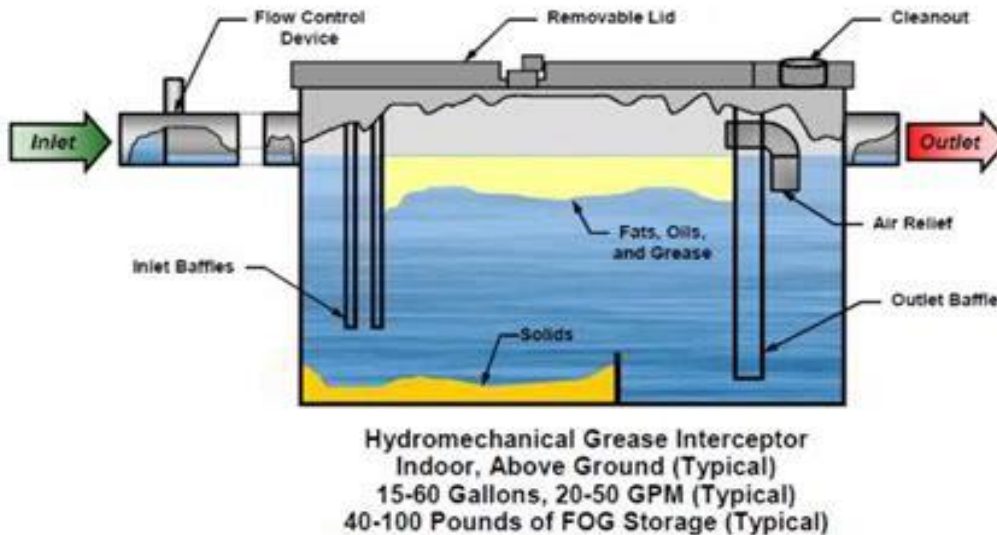


## Grease Trap Maintenance

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



1. Remove all contents of the interceptor and place in a watertight container. This can be done with a small bucket or a wet/dry shop vacuum with the filter removed. Skimming the fat floating at the surface **and** the solids residing at the bottom is acceptable to a point, perhaps as a daily or twice weekly cleaning.
2. Remove baffles if possible.
3. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the fat, oil and grease as possible, and deposit into a watertight container. This might not need to be done every time a cleaning is conducted, perhaps on a monthly basis, though it will significantly reduce odors.
4. Remove solids from the bottom.
5. Replace the baffles and the lid.
6. Record the date, volume of FOG removed, and company/person who performed the cleaning on the maintenance log.
7. Dispose of contents.