

What is a grease trap / grease interceptor?

Grease Traps are smaller than interceptors. The flow rate is 50 gallons per minute (or less) and they are typically located indoors.

Grease Interceptors are larger, with flow rates of greater than 50 gallons per minute, and capacities of 750 gallons or more, typically located outdoors.

They are used to reduce the overall amount of fats, oils and greases (FOGs) that enter the main sewers.

They only have kitchen wastewater flowing through them and are not served by any other drainage system such as toilets.

Examples of fixtures/appliances that require a grease removal device

3 or 4 compartment sinks



Soup kettles or similar devices



Pre-rinse sinks



Power soak sinks



Wok stations



Dishwashers, especially **without** pre-rinse sinks



Automatic/self-cleaning hood wash units



Floor drains or sinks into which kettles are drained



Where is it located?

They may be located inside or outside.

All flow enters these devices by gravity (they would not be upstairs of the kitchen).

These devices are usually in or near the kitchen or food preparation area.

All traps must be easily accessible!

Interior: Above Ground



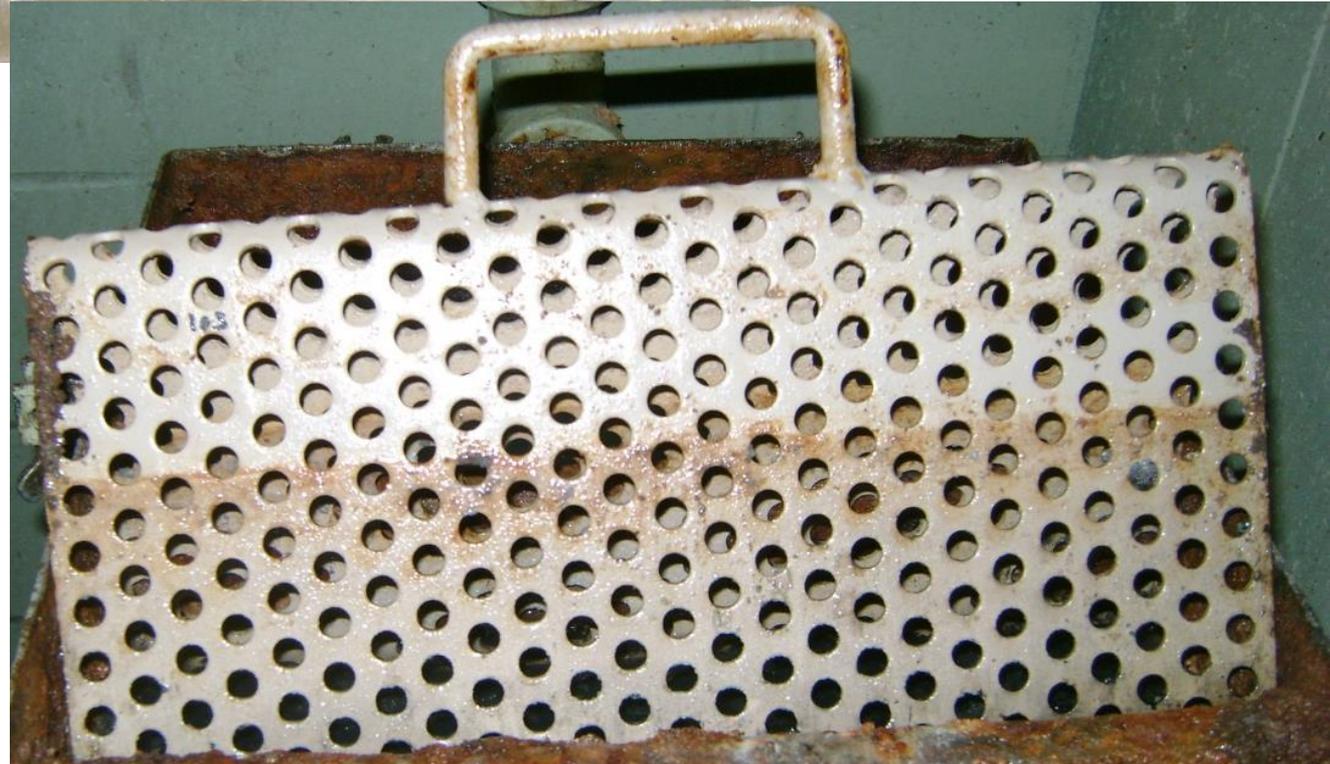
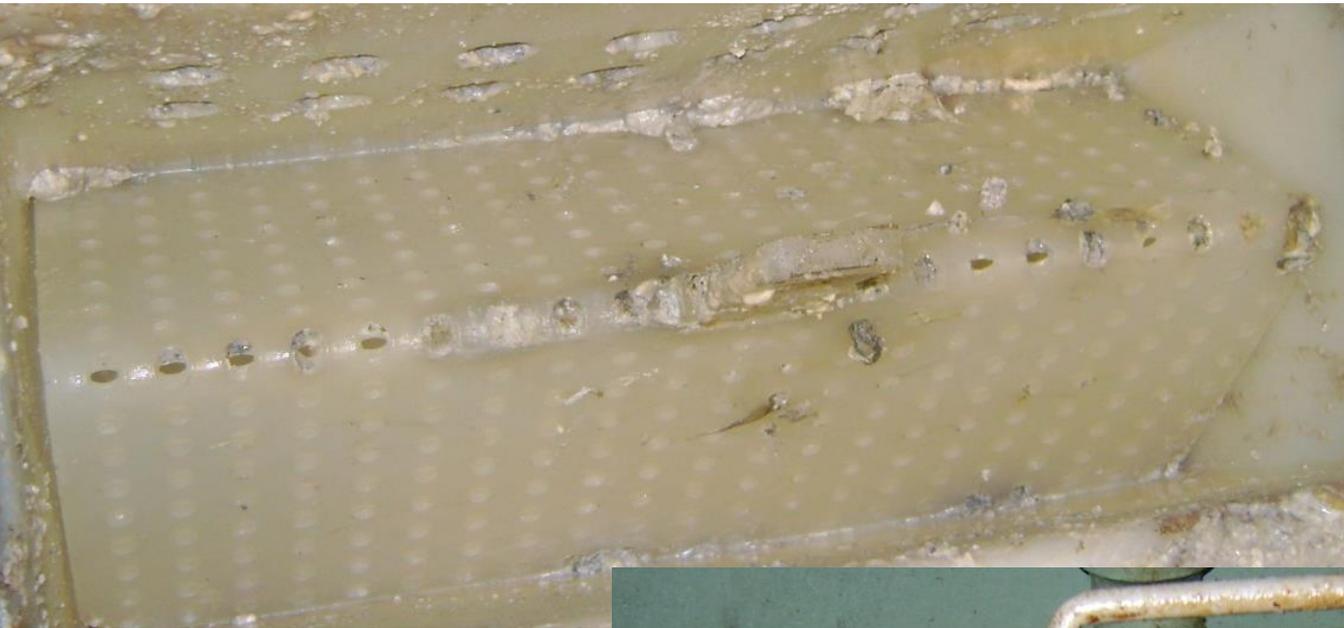
Interior: In-Ground



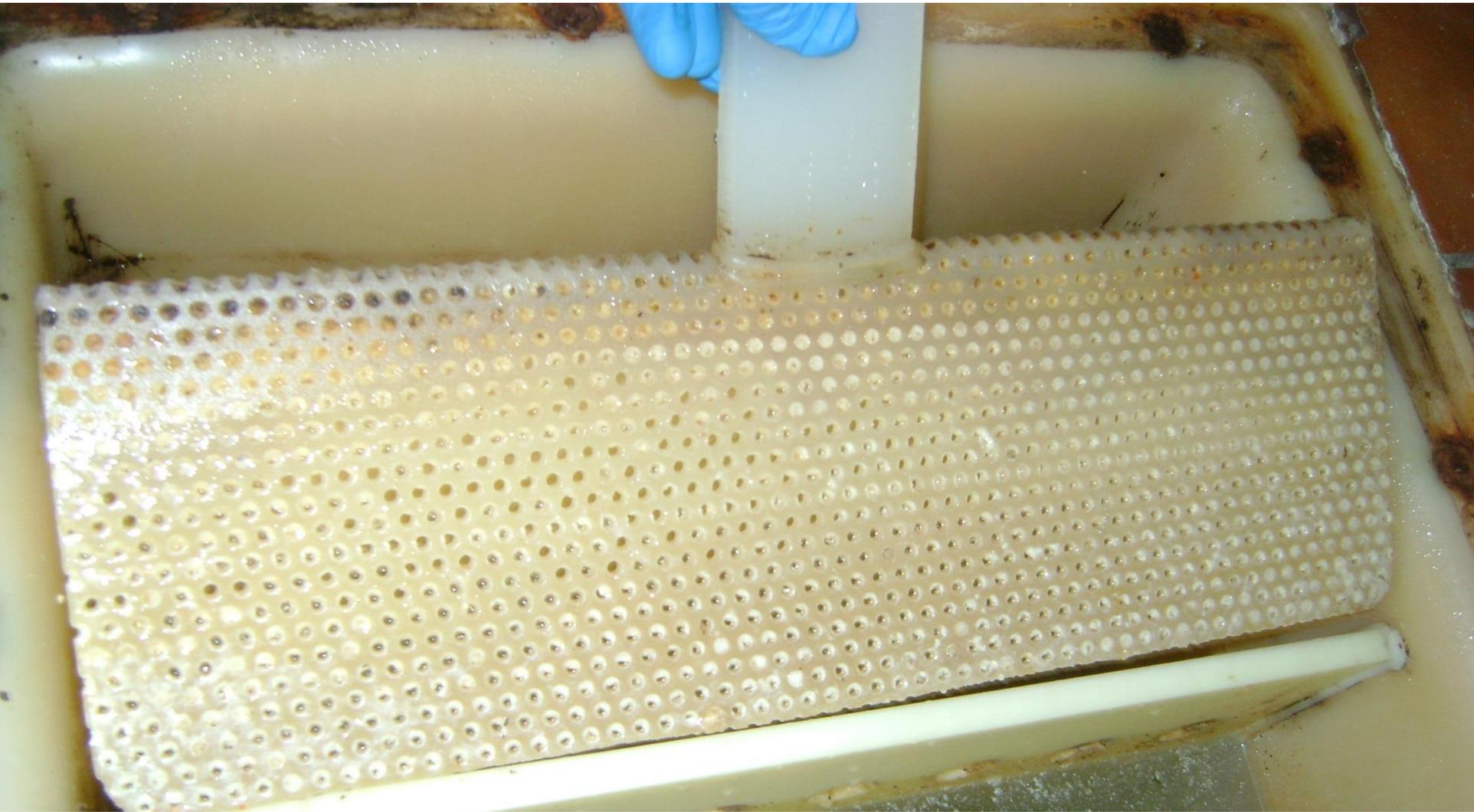
Exterior: In-Ground



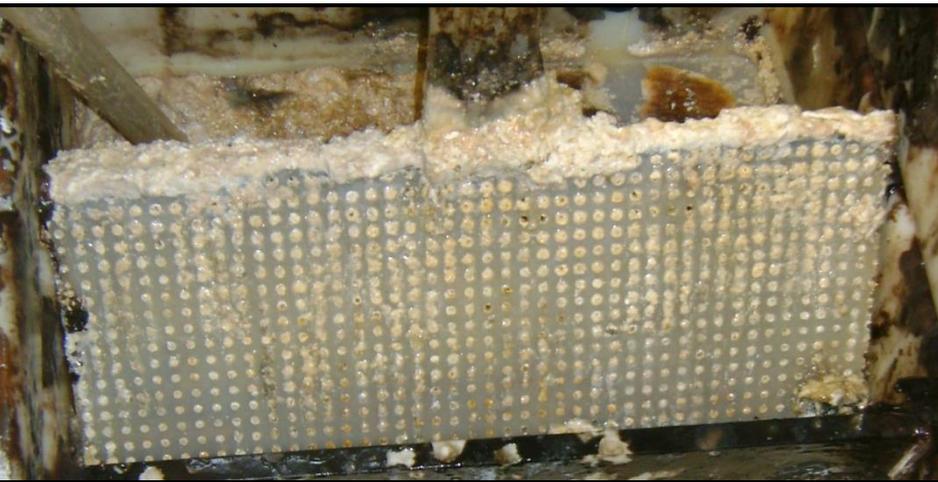
V-Screens: Good



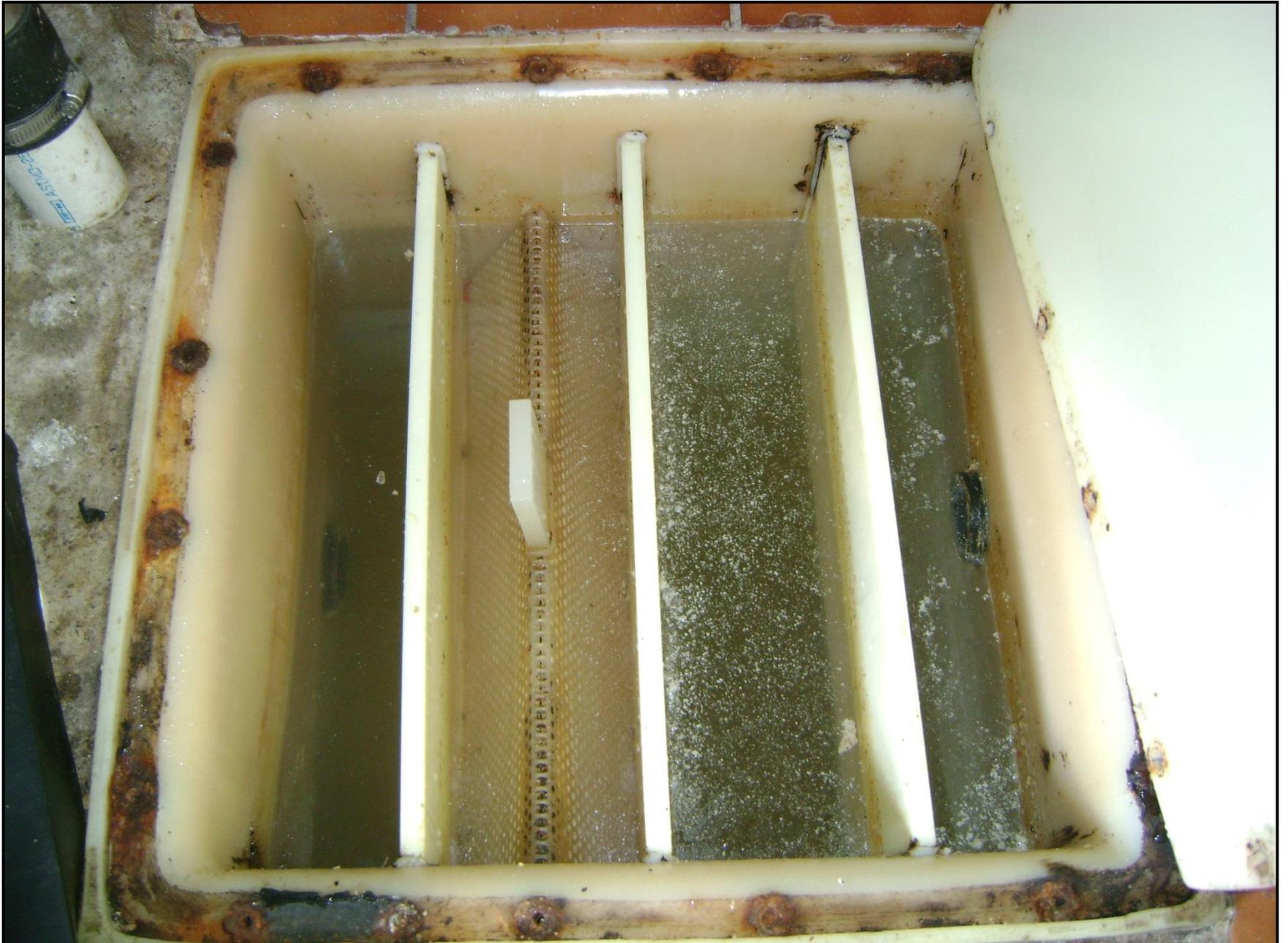
V-Screens: Fair



V-Screens: Bad



Grease Traps: Good



Grease Traps: Bad



Grease Traps: Bad



Good or Bad?



V Screen

Baffle



Flow direction

V Screen
(plugged)



Baffle

It is never a good idea to stack shelving on your trap



Nor is it a good idea to use it as a shelf



Grease trap cleaning

Step 1: Remove the cover of the grease trap

Step 2: Using a dedicated shop vac and/or scoop, completely empty the trap down to the bottom

- Remove all grease, oil, sediment, and liquid and put in trash

Step 3: Scrape all grease off baffles, sides, and bottom of trap and put in trash by again using shop vac and/or scoop. Clean V-Screen with wire brush to ensure that all holes are completely open and set screen aside.

- The trap should be completely empty

Step 4: You may run clean WARM water from the sink to refill the trap and repeat steps 2 and 3. This will help to ensure the trap is cleaned thoroughly. Do not put any water that was removed back into the trap, everything must go into the garbage.

Grease trap cleaning continued

Step 5: Replace v-screen, cover, and all screws/bolts/fastening devices per the manufacturers design.

Consider having a professional grease trap cleaning service come in at least once per month to properly clean and inspect the trap. You will most likely need to have your employees clean the trap in between these professional cleanings.

It might not be a bad idea to have some of your staff watch an outside contractor clean your trap once in a while. This will both teach staff the proper techniques, as well as ensure that you are not being cheated on cleanings.

Grease interceptor cleaning

Cleanings of these exterior devices will almost always be performed by an outside company. Similar to grease traps, 100% of the liquid, grease, oil, and sediment must be removed and disposed off-site.

Total volumes are typically 750 – 1,500 gallons, but can reach 6,000 gallons or more on large commercial / industrial settings.

Some companies claim to have trucks / devices that can ‘separate’ the water so they can return ‘grey’ water into the trap. These do not work and just reintroduce large amounts of grease, oil, and sediment back into your clean trap.

Again, it might not hurt to have your employees shadow the contractors once in a while.