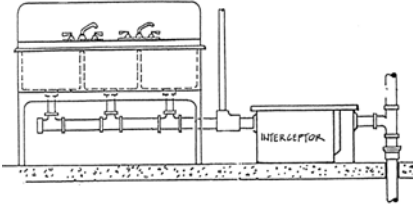


## Helpful tips on maintenance & Use of grease traps

A grease trap is an engineered device designed to remove spent Fats, Oils and Grease (FOG) and associated solids and debris from food service establishments waste stream, preventing entry of these materials into either municipal sewer or privately owned on site wastewater treatment facilities. The grease trap captures those wastes and contains them until a waste hauler or pumper service can properly dispose of them. If you operate a food service establishment in Stark Co. you should have and maintain a grease trap.

### Types of grease traps

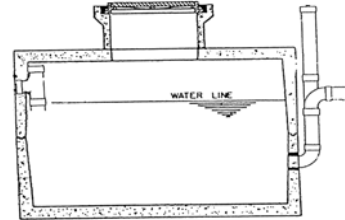
#### In Kitchen Interceptors or Traps



Stark County Health Dept. only allows these types of units when it is not possible to install a 1000 gal. Outside Interceptor. This type of unit must meet the requirements of P.D.I G101 with a grease draw off. These units collect grease as it rises to the top of a small baffled tank when wastewater generated in the facility flows through the unit. The collected grease from these types of traps must be removed manually. Because of their small size these traps must be cleaned on a short periodic interval (usually ranging from daily to once a week) depending on the load at each particular food establishment.

#### Precast Concrete In Ground Interceptors

Stark County Health Dept. requires these types of units to be 1000 gal. Minimum. These types of units operate on the same principle as the in kitchen type, only on a larger scale. Because of their larger scale maintenance may only need to be done once every 6 months to a year.



#### Common Misconceptions

##### **Misconception #1**

Some food establishments unknowingly think of grease traps in the same light as wastewater septic tanks, thinking of them as treatment systems that only have to be maintained or serviced when a problem occurs, or simply pouring grease down the kitchen drain with hot water thinking the grease trap will “treat” the spent FOG. This misconception only leads to the discharge of grease into the waste stream. Grease traps are a simple primary separation device designed to retain spent FOG and solids long enough for them to be manually or automatically removed.

##### **Misconception #2**

Contrary to popular perception, food service kitchen floor drains receive very little waste, which is usually limited to periodic wash downs. Most spent FOG released into the waste stream is generated from equipment associated with dishwashing. Multiple compartment pot washing sinks, pre-rinse stations and automatic dishwashers generate more spent FOG than any other source.

#### Cleaning & Maintenance of Grease Traps

A grease trap should be checked and maintained on a regular basis to ensure it's working properly. Backups, odors and drainage problems are signs the grease trap is not functioning properly. The care taken by staff to dry scrape leftover food and spent FOG from cooking utensils, food preparation equipment and dishes before washing them will greatly reduce the loading of a grease trap. **Never “hot flush”** (continuously run hot water) the grease trap. While the heated liquefied grease will be flushed down the sewer and may divert the need for pumping the facility will be liable for any costs associated with clogs caused by the flushing.

**Regular maintenance is preventive maintenance!** Submitted by Stark County Plumbing Inspector

