



Nipomo Community Services District
Fats, Oils, and Grease Control Program
Administered by Wallace Group
Ph: (805) 544-4011 Fax: (805) 544-4294

Grease Trap Maintenance

Grease trap maintenance is usually performed by maintenance staff or other employees of the facility. The required maintenance frequency for grease traps depends on the amount of FOG generated by the facility and Best Management Practices (BMP) that the facility uses to reduce the FOG discharged into the sewer system. The required minimum frequency is listed on your FOG Permit.

WARNING! Do **not** use hot water, acids, caustics, solvents, or emulsifying agents when cleaning grease traps.

Cleaning Procedure

1. Remove lid.
2. Remove baffles if possible.
3. Dip the accumulated grease out of the trap using a hand held strainer or similar device and deposit in a watertight container.
4. Bail out any water in the trap. You may use a shop vac but be careful not to disturb any grease or solids.
5. Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible. Deposit the grease into a watertight container.
6. Remove any solids accumulation and deposit into a watertight container and place in the trash.
7. Replace the baffles and lid.
8. The water that was removed should now be poured down the sink that drains to the trap. This will allow the trap to remove any grease that remained in the water.
9. Contact a hauler or recycler for grease pick-up. A list of "Grease Hauler and Rendering Companies" may be obtained from your Environmental Compliance Inspector.
10. Record *date* and *cleaned by* information on the calendar or on a log sheet. A "maintenance and cleaning log sheet" may be obtained from your Environmental Compliance Inspector or District website: <http://ncsd.ca.gov/>.



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Grease Interceptor Maintenance

Grease Interceptors due to their size are required to be cleaned by licensed grease haulers or recyclers. A list of Grease Hauler and Rendering Companies may be obtained from your Environmental Compliance Inspector.

NOTE: Since the facility is **responsible** for the condition of their grease interceptor the facility's owner or representative may consider witnessing all cleaning and maintenance activities to ensure the interceptor is being fully cleaned and maintained.

The following is a checklist of what to look for when the interceptor is being cleaned.

- The flow valve should be turned off during cleaning.
- The interceptor should be completely emptied.
- The sides, lids, and baffles should be scraped clean.
- The baffles and lids should be replaced.
- The flow valve should be turned back on.
- The volume of grease that was removed should be recorded as well as the date and who performed the cleaning. Keep these records on-site for a minimum of 3 years.

**A "maintenance and cleaning log" may be obtained from your Environmental Compliance Inspector or District website:
<http://ncsd.ca.gov/>.**