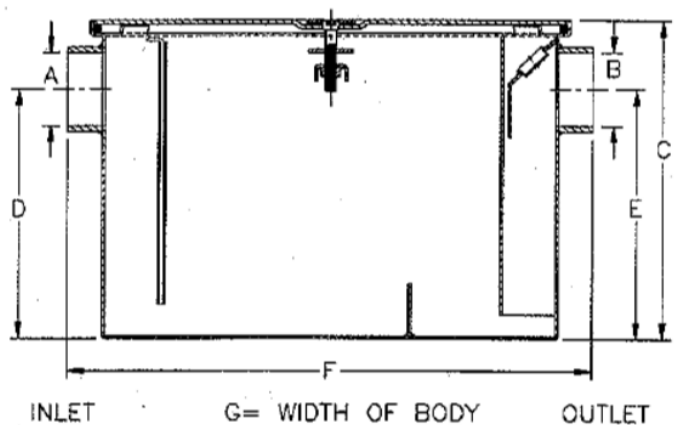


Hydromechanical Grease Interceptor (Grease Traps)

Best Management Practice	Background
<p>Keep grease traps readily accessible for inspection, cleaning or maintenance at all times. This is required by Davis Municipal Code 33.03.165(c).</p> <p>See the image and diagram below and on the next page for examples of a grease trap.</p>	<p>Cleaning and checking should be easy to accomplish and will be more readily carried out if trap is accessible. Complete and frequent cleaning will reduce odors emitted from trap. Trap must not have any material (e.g., kitchen utensils, soap containers) placed on it or blocking easy and frequent access for inspection and cleaning of the device.</p>
<p>Check grease traps at least every week, regardless of their size. Cleaning is required if the grease trap has accumulated floating grease or sludge greater than 25% of its hydraulic capacity.</p>	<p>Weekly inspection of grease traps reduces the amount of grease entering the drain and protects sewers from grease blockages and overflows. In addition, weekly inspections may prevent a business from being issued City sewer use violations for improperly maintained grease traps. Grease traps are smaller than interceptors and require more frequent cleaning. Businesses may train staff how to clean grease traps and save on the cost of a private contractor. Upon request, City staff will provide written guidance on the correct method for cleaning traps.</p>
<p>Do not introduce any chemical or bacteriological additives to a grease trap. This is prohibited per Davis Municipal Code 33.03.165(d).</p>	<p>Emulsifiers, degreasers, bio-additives or solvents will cause grease to be carried through the trap into the building laterals or sanitary sewer, where it will re-solidify and may cause blockages, slowdowns or overflows.</p>

Hydromechanical Grease Interceptors are also known as **“grease traps”** since they can be designed to fit under the counter. Hydromechanical grease interceptors can also be made for large outdoor applications.

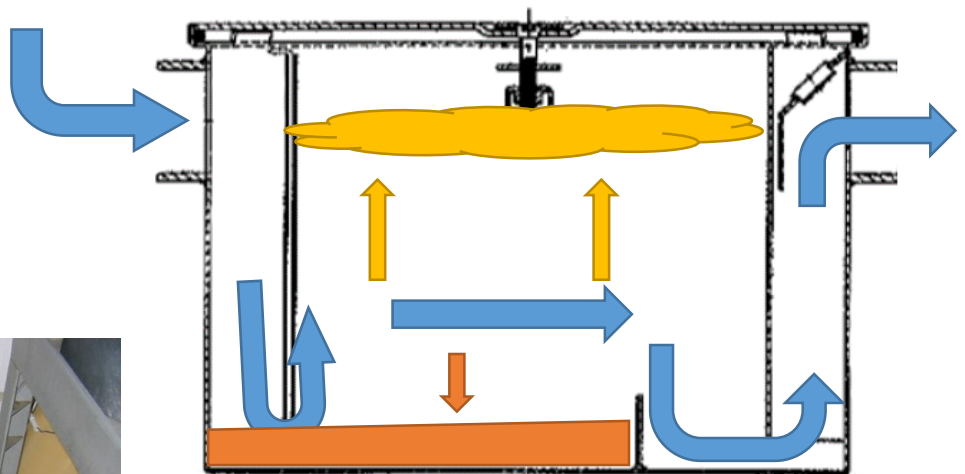


Hydromechanical Grease Interceptor (Grease Traps)

Best Management Practice	Background
<p>Do not discharge dishwashers and garbage disposals into a grease trap.</p>	<p>Dishwasher water temperature will dissolve and emulsify grease in a trap and wash it out into the buildings laterals. Material from a garbage disposal will quickly fill a grease trap, reducing efficiency.</p>
<p>Ensure that grease trap contractors maintain a current City of Davis business license and provide a copy with their cleaning invoice. When requested, contractors must provide a copy of their current, valid, training certificate for grease trap cleaning.</p>	<p>Requesting copies of this information from your contractor will ensure you are using a reputable company that has the proper knowledge of general practices as well as City of Davis requirements.</p>
<p>Establish an inspection log for the grease trap and maintain records of cleaning and maintenance for three years.</p>	<p>This is required by the City Municipal Code. Receipts from cleaning must be available to the City upon request.</p>

Right: Diagram of a grease trap. Blue arrows indicate water flow. Yellow arrows indicate floatable fats, oils and grease. Orange indicates solids & sludge.

Below: photo of grease trap



As water flows through the trap, the baffle wall slows the flow allowing solids to sink to the bottom. Floating fats, oils and grease rise to the top. The middle "clean" water then passes through and exits the trap.