



How to Clean an Under Counter Grease Trap

The City of Davis has prepared this guidance on how individual food service establishments (FSEs) may clean their under counter grease trap. These guidelines are to help FSE reduce the cost of operations related to Best Management Practice (BMP) for food service establishment. BMPs are necessary to reduce the amount of fats, oils and grease (FOG) discharged into the City's collection system. BMPs are in keeping with requirements outlined in the City's Sanitary Sewer Management Plan and the Statewide General Waste Discharge Requirements for Sanitary Sewer Systems, WQO No. 2006-003.

Background

The City does not require you to use an outside contractor to provide this service. Maintenance staff or other employees of a food service establishment (FSE) may perform under counter grease trap cleaning.

At a minimum, an FSE must clean/check their trap weekly, or sometimes even daily to determine a cleaning frequency. Once the frequency is established the trap should never be more than 25% full of grease, oil and /or solids. When performed properly and at the appropriate frequency, grease trap maintenance can greatly reduce the discharge of fats, oil and grease to the building lateral and the City's wastewater collection system. Frequent cleaning will also reduce the odor associated with these devices. Use of chemical/biological additives in the trap is prohibited, as is the use hot water, acids, solvents, caustics or emulsifying agents to help keep the trap clean.

Maintenance Instructions

Tools/equipment required:

- 2x 5-gallon buckets
- Plastic or compostable bag
- Plastic gloves
- Scoop or ladle for grease and greasy wastewater
- Scraper or putty knife
- Newspaper or other to protect area while cleaning

Prepare ahead, a little preparation will save you time and an extra mess to clean up.

1. Spread multiple layers of newspaper on the floor next to the trap to place a plastic bucket on. The paper will catch drips/spills. In addition, protect another

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- area with newspaper where you plan to place and clean the grease trap lid and the internal baffle(s).
2. Locate your plastic gloves, a scoop for grease removal, a putty knife or scraper for the sides and a container such as a cup or ladle to scoop out the water.
 3. Open a medium to heavy weight plastic bag and place it inside a 5-gallon plastic bucket. Drape the excess plastic bag over the sides. Place some type of absorbent material in the bottom of the bucket, inside the plastic bag. The material will absorb the oil/grease/water mixture when you remove it from the trap.
- * Liquid material is prohibited from being disposed of in the trash containers.

Cleaning

1. Most material will float and congeal on the surface, or it will settle to the bottom of the trap. Clean the floating surface material first, and then remove any built-up grease on the side(s) of the trap. Place material into bucket #1 (FOG).
2. Bail out remaining water in the trap to facilitate cleaning the bottom and submerged sides. The "water removed" may be held in bucket #2 (wastewater) and discharge back into the trap after the trap is cleaned. Alternatively, water may be absorbed with sufficient amounts of absorbent (i.e. kitty litter) and disposed of in the trash container. Some of the grease removed may be recyclable, check with your rendering service to verify. Remember: free liquid material is prohibited from being disposed of into any Recology waste containers. If using kitty litter to absorb any free liquid place absorbed FOG waste in the trash, if using paper towels, newspaper or other compostable material, place absorbed FOG waste in the organics cart.
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3. Observe how the interior baffles are orientated and how they can be replaced, this will ensure the baffles will be replaced in the same manner.
4. Remove the baffles if possible.
5. Clean the inside of the trap and its components. Scrap sides, the bottom, the influent and effluent pipes as necessary to remove build-up. Dispose of this material into the 5-gallon bucket with the other congealed surface grease mixture.
6. Clean interior baffles, the trap lid and any parts that you removed.
7. Clean the exterior of the trap and the surrounding area. Check the lid gasket. Replace or repair as necessary. A clean exterior will make it more inviting to routinely service the trap for you / staff next time.
8. Replace interior baffles; inspect to ensure re-assemble is correct. Replace lid and secure.
9. Pickup newspaper off the floor and place in your organics cart.
10. Clean dedicated tools, store scraper, putty knife and store in the 5-gallon bucket for use next time.