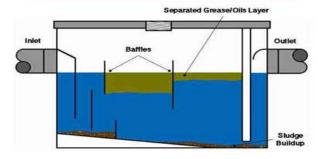
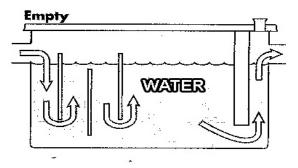
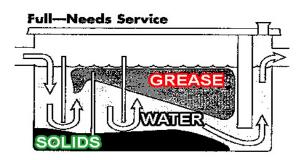
CTRWD Manual

Cleaning a Grease Trap

Typical Passive Grease Trap







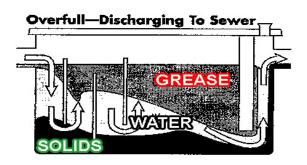


Figure 1. When waste has reached 25% of grease trap capacity it is time to service.

Materials:

- Large trash can
- o Several heavy duty trash bags
- o Kitty litter or Floor/Oil Dry (found in auto parts store)
- Cloth or paper towels
- Strainer
- Tools: Allen wrench set, tape measure, screw driver, pry bar, small bucket
- Scraper with handle
- Wire or flexible probe

Getting Started...

- Schedule cleaning the grease trap before or after business hours to prevent unpleasant smells from bothering your clients.
- 2. Clear Work Area.
- Line the trashcan with garbage bags (double bag) and place enough kitty litter or floor/oil dry in the bottom of the bags to absorb the grease waste from the trap.
- 4. You can pour some ice water in the sink connected to the grease trap to allow the grease to coagulate for easier cleaning.
- 5. Carefully use a pry bar to lift the lid.
- 6. Observe, determine, and record thickness of grease in inches.

Let's Clean!

- 1. Remove baffles (note how parts are installed).
- 2. Clean and scrape baffles over trash can.
- Remove the top layer of grease by scooping and disposing of it in the lined trashcan.
- 4. Scrape inside walls.
- 5. With a wire or flexible probe, clean inlet and outlet.
- Using a strainer, scrape the bottom of the trap to remove all non-floatable food particles and debris.
- Flush screens and baffles to ensure movement of water through units.
- 8. Properly place internal components and close lids.
- Ensure all liquids in the lined trashcan have been absorbed by kitty litter or floor/oil dry (add more if needed).
- 10. Tie the lined bag and place it in the solid waste receptacle.

Never...

- Never use hot water, degreasers or soap to clean your grease tran.
- Never dispose of the grease waste in the storm sewer or the wastewater sewer.
- Never use enzymes, bleach, or emulsifiers to clean a grease trap. These agents harm the natural bacteria that eat grease and oil in grease traps.
- Never let the waste in the grease trap reach more than 25 % of its capacity.