



## Grease Trap Use Guidelines

1. Always dispose of leftover food waste in the trash. Wipe off plates with paper towel to remove all food scraps, oils, and greases prior to washing. This action will eliminate FROG from entering City sewers and prevent solids accumulation in grease traps.
2. The sink(s) that drains to the grease trap should be the only sink(s) used to rinse/wash grease, oil and fat from pans, dishes and equipment.
3. The rinse water temperature should at no time exceed 140° F. Higher rinse water temperatures cause grease and fat to break up and thin out in the grease trap resulting in discharges of grease and fat above your permitted Daily Maximum Concentration. This could also result in grease plugged drain pipes at your restaurant or other businesses nearby.
4. Use of enzymes is not recommended. While this sounds like a good idea, in reality, enzymes only temporarily thin grease and fat and create the same effect as hot water above 140° F., thereby rendering the installed grease trap ineffective and creating more grease build-up in the City's sewer system. Save the money you would have spent on enzymes and use it to clean your trap more often.
5. There is no substitute for checking your grease trap often. Set up a preventative schedule to clean grease, oil and fat out of your grease trap before they have built up to a point where your trap is no longer functioning as designed. Designate 1 or 2 people to check it on a scheduled basis. Hang a laminated "Grease Trap Maintenance Check Sheet" on the wall above your sink to keep a record.