

**LAGUNA COUNTY SANITATION DISTRICT  
FOG CONTROL PROGRAM**

Administered by: **Wallace Group**

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## **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.