

GREASE TRAP MAINTENANCE FACT SHEET



When fats, oils or grease (FOG) enters the sewer lines, it cools, solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this solid mass continues to grow until it obstructs the flow of wastewater and causes sewage to back up. The easiest way to solve this problem is to prevent FOG from entering the sewer system.

Grease traps can be effective in controlling FOG. Proper size, installation, use, and maintenance of a grease trap will ensure separation and retention of FOG from wastewater before it enters the sewer system.



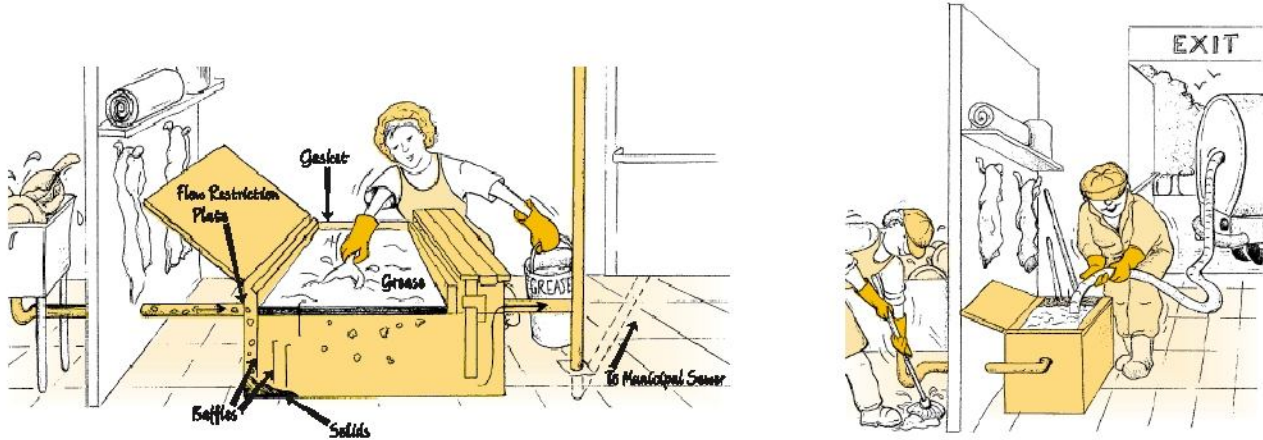
Grease traps: These are small devices connected directly to the outgoing drains of sinks inside the restaurant. Grease traps are designed to retain FOG usually from one fixture. Because they hold small quantities of captured FOG, such traps must be cleaned frequently (e.g. daily, weekly).

If not properly cleaned and operated, **FOG** will pass through the trap and into the sewer system, clogging the sewer pipes and creating blockages. The results can be raw sewage overflowing into your kitchen and bathroom areas creating an expensive and unpleasant cleanup.

MINIMUM STANDARDS

- Ensure the grease trap is easily accessible for maintenance and inspection.
- Do not connect a dishwasher to a grease trap. Hot water will liquefy the grease and carry it through the trap and into the sewer system, possibly clogging the pipes.
- Do not discharge waste from a food waste disposal unit to any grease trap.
- Do not make alterations or changes that interfere with normal grease trap functions and operations.
- Grease traps must be properly cleaned and maintained. Cleaning may be performed by your staff or by a licensed grease hauler. Using a licensed grease hauler is the most reliable and preferred option. Regardless of who cleans the trap, follow the procedures listed on the reverse side of this sheet.
- Grease traps shall be cleaned according to the manufacturer's recommended frequency (e.g. weekly, monthly) in addition it shall be pumped by a licensed permitted waste hauler at a minimum every 90 days.
- Inspect grease trap to determine that all operational parts inside the trap are in good condition and installed properly. You are responsible to adequately maintain and repair your grease trap to assure the trap will operate as designated at all times.
- The direct addition of any acids, chemicals, and solvent treatment to a grease trap is prohibited.

GREASE TRAP MAINTENANCE CHECKLIST



Grease trap cleaning procedures	
<input type="checkbox"/>	No use of acids, caustics, solvents or emulsifying products when cleaning or maintaining the grease traps.
<input type="checkbox"/>	Remove lid. If the trap is equipped with removable baffles, remove them.
<input type="checkbox"/>	Make sure the flow restrictor on the inflow pipe is present.
<input type="checkbox"/>	Scoop the accumulated top grease layer out of the trap and deposit in a tight-sealing container for proper disposal.
<input type="checkbox"/>	Bail out water in the trap to facilitate cleaning solids from the bottom. Set water aside so you can return it to the trap after cleaning. Note: grease haulers can remove the entire content of the trap using their vacuum system.
<input type="checkbox"/>	Remove all the solids from the bottom of the trap, drain liquids from solids and properly dispose them in the trash.
<input type="checkbox"/>	Scrape the sides, the lid, and the baffles with a putty knife to remove the grease, and deposit the grease into the same container used for the grease layer.
<input type="checkbox"/>	If damages or missing parts are seen repair or replace them as needed to ensure proper working operation.
<input type="checkbox"/>	Replace lid and baffles.
<input type="checkbox"/>	Return (or fill) water to grease trap
<input type="checkbox"/>	Record grease trap maintenance activities on your log or request a receipt from your grease hauler. Keep records on site for 3 years. Make them available whenever requested by our inspectors. When a waste hauler is used for cleaning, they need to identify the disposal facility on the record they leave with you.

Introduction of MS Drain Enzyme

HOW YOUR GREASE TRAP WORKS

Grease trap acts as a collection point for your sewage. It provides a holding area to allow the waste to settle and for micro-organisms to break down, liquefy and deodorize the organic matter. The process is entirely biological and needs the presence of a healthy colony of bacteria and fungi to operate successfully.

WHY PROBLEMS ARISES

Modern cleaning agents such as disinfectants, bleaches and detergents are designed to kill bacteria. Regular use of these chemicals can upset the biological balance within the septic tank by killing off the micro-organisms which do the work. Extremes of temperature can also have a similar effect.

WHAT HAPPENS WHEN YOUR GREASE TRAP STOPS WORKING EFFECTIVELY

- The tank begins to fill with waste
- The system begins to smell
- The soak-away will clog with fat and grease and other matter, causing the ground around it to become waterlogged
- Frequent pump outs will become necessary to avoid the tank blocking and overflowing

PREVENTION IS BETTER THAN CURE

Regular use of MS DRIAN ENZYME can avoid all of these problems:

- Blocked tanks
- Unpleasant smells
- Waterlogged ground
- Angry neighbors
- Tank emptying costs
- Soak-away rebuilding cost

Application

MS Drain Enzyme is a concentrated green color product that typically used for grease trap treatment, digestion, cleaning, clearing drains, grease traps, drain lines, and other sewerage or septic components. MS Drain Enzyme contained amylase, cellulase, lipase and protease that boost bacteria activity inside grease trap assist in cleaning and clearing up grease that causes blockage and foul odor.

Special formulations can be produced for particular industrial or commercial bio remediation applications. MS Drain Enzyme Organic Drain and Pipe cleaner. Within just a few hours after pouring one liters of MS Drain Enzyme into the drain, the bacteria begin to eat their way into the waste that has accumulated on the sides and top of the drain pipe. This waste is their natural food. They digest the waste, and multiply by the hundreds of billions.

Grease Trap size**Recommended dosage**

200 gallon < 67 ft

300 ml per day

500 – 1500 gallon (67 – 200 feet)

530 – 590 ml per day

1500 gallon or larger

950 – 1180 ml per day

Dosing method should be dispenses via automatic feeder system that can be program to release MS Drain Enzyme at least water activity period on daily basis.

For maximized effectiveness for new start up, we suggest to clean the grease trap with appropriate drain relief solutions and MS Drain Enzyme (as per recommended dosage) should be super charged initially for 7 days so that the enzyme can be cultured quickly and soften grease at a rapid rate. For the first 7 days, we recommend to triple the dosage volume and resume to normal rate after that.

When applied to municipal waste processing and sewage systems, MS Drain Enzyme will reduce Hydrogen Sulfide, Biological Oxygen Demand (BOD) and Chemical Oxygen Demand (COD). For best results, apply to wet well which is the last point where the sewage is pumped for distribution (or the first point where it enter the plants). In some cases, municipal waste processing plants and sewage systems do not have wet wells and have only settling tanks. Apply directly to settling tanks for these types of systems. Many problems often arise in the areas of waste treatment plants.

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Our purpose is to provide expert cleaning service to the hospitality industry covering ware washing, laundry, housekeeping and building services management for expert floor care and maintenance programs.

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