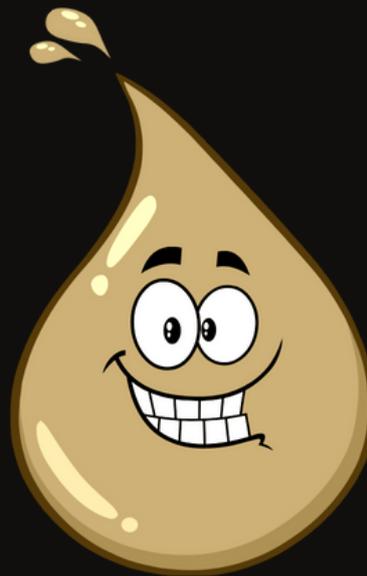


Grease Trap Cleaning

Maintenance Log

03/2024

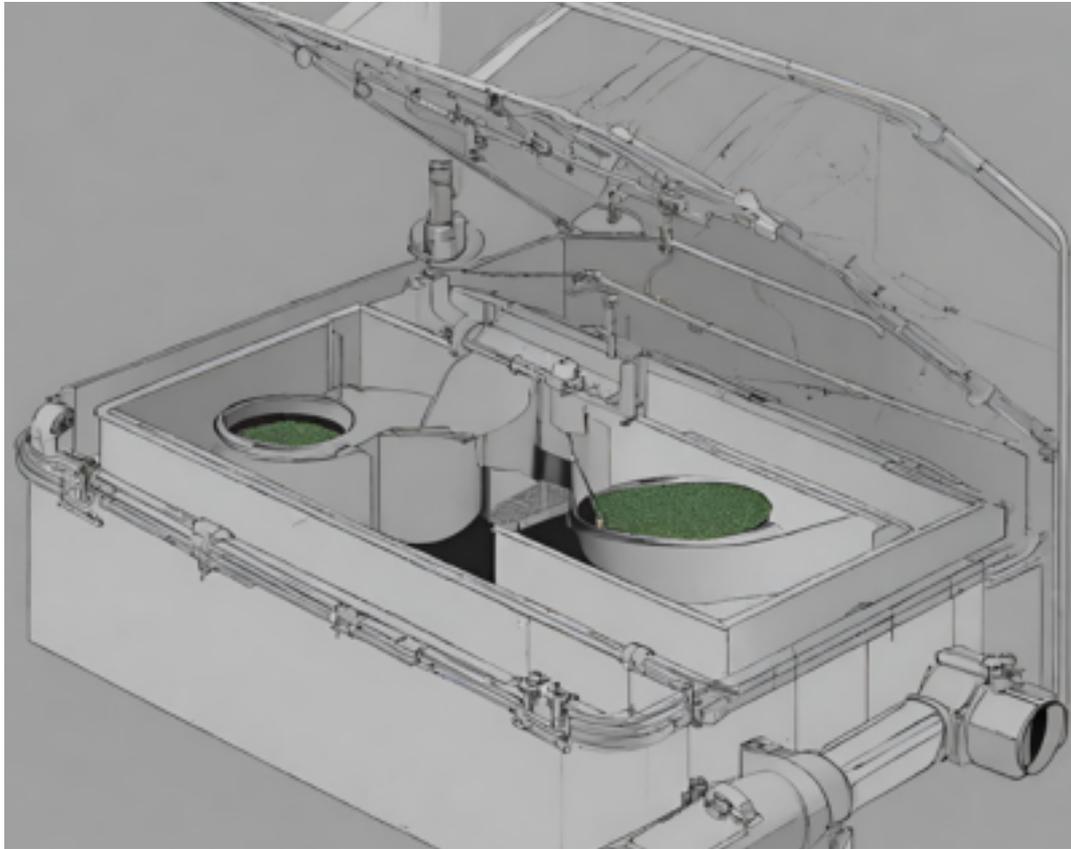


2344 NW 147th St,
Opa-locka, FL 33054

(888) 521-3980

info@eazygrease.com

Grease Trap Schematic



- **In-ground Grease Interceptor:** The main unit where the separation of fats, oils, and grease (FOG) from wastewater occurs.
- **Access Ports:** Located strategically to allow easy access for maintenance tasks such as cleaning, pumping, and inspection.
- **Sampling Ports (Manholes):** Positioned along the interceptor for easy access to inspect and sample the contents.
- **Wastewater Inlet:** Indicates where wastewater enters the interceptor.
- **FOG (Fats, Oils, Grease):** Represents the layer of fats, oils, and grease that float on top of the wastewater.
- **Sediment Settling Chamber:** Depicts the area where heavier solids settle at the bottom of the interceptor.
- **Treated Effluent Outlet:** Shows the location where treated wastewater exits the interceptor.

This schematic provides a clear representation of the main components of an in-ground grease interceptor, along with the flow direction of wastewater and the separation process of FOG and sediment.

01 Cleaning Frequency

- Existing under-sink grease traps should be cleaned at a frequency necessary to prevent the pass-through of grease, fats, oil, and other food solids into the wastewater collection system
- Grease traps should be cleaned according to the manufacturer's recommended frequency (e.g., weekly, monthly) and pumped by a licensed permitted waste hauler at least every 90 days
- Most restaurants typically need to service their grease traps every one to three months, with adjustments based on the volume of wastewater generated and the type of food preparation in your kitchen



COMPLIANCE WITH REGULATIONS

Comply with local regulations regarding the frequency of cleaning and maintenance to ensure a safe and responsible kitchen operation.



VISUAL INSPECTIONS

Perform regular visual inspections of your grease trap to identify signs of grease accumulation, blockages, or other issues. Unpleasant odors, slow drainage, or visible grease floating on the surface are indicators that cleaning and servicing may be necessary

02 Professional Inspection

Schedule regular inspections by experienced technicians to assess the condition of your grease trap and advise on an appropriate cleaning and servicing schedule



Record Keeping

01

- Maintain detailed records of grease trap cleaning dates, servicing procedures, and any issues encountered. These logs help establish patterns and determine if adjustments to the schedule are needed
- Keep records on-site for at least 3 years and make them available upon request by inspectors

02

Excel Sheet Outline:

Date of Service: [Date]

Service Provider: [Name of Service Provider]

Grease Trap Location: [Location of Grease Trap]

Cleaning Procedure: [Brief description of cleaning procedure conducted]

Issues Encountered: [Description of any issues encountered during the cleaning process]

Action Taken: [Details of any actions taken to address issues encountered]

Next Scheduled Service: [Date of next scheduled service]

