

How to Clean a Grease Trap

For Inline (under the sink or nearby) grease traps only. All full-size grease interceptors must be cleaned by a licensed waste hauler.

1. Open the lid of the trap.
2. Remove grease layer and place into a sealable container for disposal. Remove the baffles, if possible. Use a tool (putty knife or similar) to scrape off the grease into the container.
3. Once the grease layer is removed, bail out the clear wastewater and place the clear wastewater into a temporary container/bucket. This will expose the food particulate layer at the bottom of the trap. Remove the particulate layer and place into a sealable grease container. Seal this container and place it in the trash.
4. The clear wastewater in the bucket/container may be poured back into the trap.
5. Replace the baffles and lid.
6. Document the procedure on the maintenance log.

For more information, contact pretreatment@townoflyons.com.

