



# Woodlands Division

281-367-9511

[www.SJRA.net/woodlands](http://www.SJRA.net/woodlands)

## Grease Trap/Interceptor Maintenance:

Two types of FOG collection devices are grease traps and grease interceptors. Both devices do the same thing, separating and retaining free floating oils and greases. Small in-floor or under-sink pre-fabricated units are most often referred to as grease traps. Grease interceptors are the larger units located outdoors that offer much longer hydraulic retention times. The term 'Interceptor' and 'Trap' may be used interchangeably and can be referred to as grease trap/interceptor. Both systems require diligent effort made by the commercial food and restaurant facility managers and staff to ensure that they are regularly maintained and properly serviced by waste grease haulers. Properly sized interceptors or grease traps are required for all commercial food and restaurant facilities operating in The Woodlands Area.

Under-sink grease trap maintenance is generally performed by maintenance staff or other employees of the establishment. Grease interceptor (GI) maintenance, which is usually performed by licensed haulers or recyclers, consists of removing the entire volume (liquids and solids) from the GI and properly disposing of the material in accordance with all Federal, State, and local laws. When performed properly and at the appropriate frequency, grease interceptor and trap maintenance can greatly reduce the discharge of FOG into the wastewater collection system. The required maintenance frequency for grease interceptors and traps depends greatly on the amount of FOG a facility generates as well as any best management practices (BMPs) that the establishment implements to reduce the FOG discharged into its sanitary sewer system. In many cases, establishments that implement BMPs will realize financial benefit through a reduction in the frequency of required grease interceptor and trap maintenance. Refer to the "Best Management Practices" section for examples of BMPs that FOG generating establishments should implement.

**WARNING! Do not flush with hot water or use drain cleaners, acids, caustics, solvents, enzymes, bacteria, or emulsifying agents when cleaning grease traps and interceptors. These actions do not remove grease. They only allow it to pass deeper into the sewer pipes where it becomes more costly and difficult to remove.**

SJRA Woodlands Division  
2436 Sawdust Rd. The Woodlands, Texas 77380





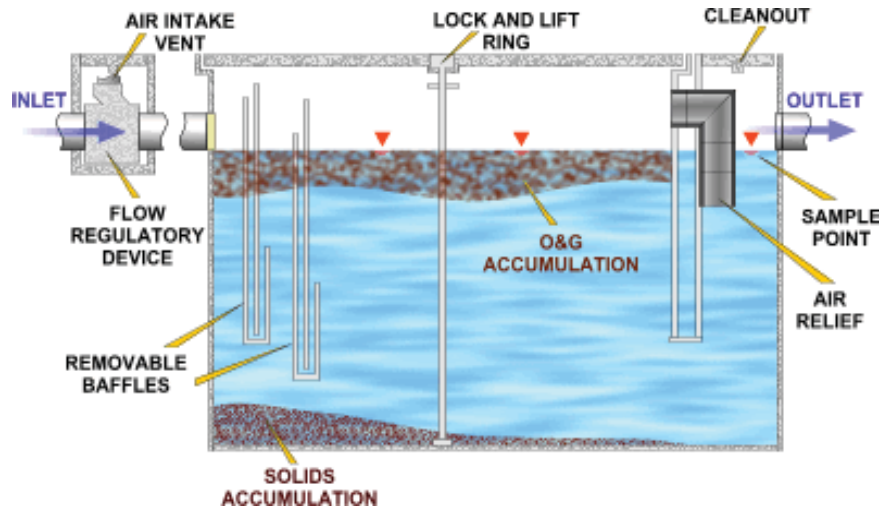
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## Grease Trap Maintenance

A proper maintenance procedure for a grease trap is outlined below:



Step	Action
1	Facility owners may clean their own under-sink trap provided they receive written approval from SJRA annually, and the trap is no more than fifty (50) gallons in liquid/operating capacity.
2	Dip the accumulated grease out of the trap and deposit in a leak proof, sealable and watertight container.
3	Remove baffles if possible.
4	Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and deposit the grease into a watertight container.
5	Remove solids from the bottom with a strainer or similar device.
6	Replace the baffle and the lid.
7	Record the volume of grease removed on the maintenance log.
8	Contact a hauler or recycler for grease pick-up. Keep a copy of waste manifest for every event.
9	Self-cleaning activities do not violate any Federal, State or Local laws.





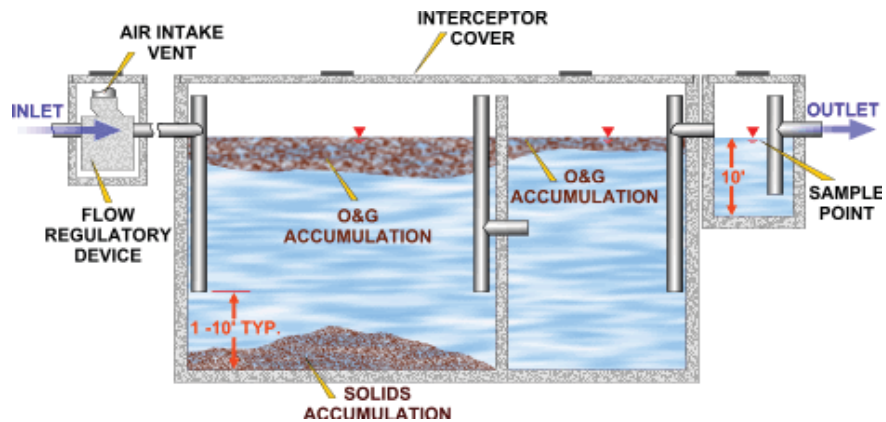
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## Grease Interceptor Maintenance

Grease interceptors, due to their size, need to be cleaned by grease haulers or recyclers. A proper maintenance procedure for a grease interceptor is outlined below:



Step	Action
1	Contact a TCEQ licensed grease hauler or recycler for cleaning.
2	Pump out the entire contents of the interceptor.
3	Clean the sides, the lid, and the baffles to remove as much of the grease as possible.
4	Replace the baffle and the lid.
5	Inspect the physical condition of interceptor each time the interceptor is cleaned.
6	Record the cleaning event on the maintenance log.
7	Keep a copy of waste manifest for every event.

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