

# How often do I need to clean my grease trap?

Cleaning frequency for a grease trap depends on several factors, typical cleaning frequency for a properly sized, well-maintained grease trap is four times a year.

## City of Pembroke Pines

### F.O.G. Record Keeping Program

On August 1<sup>st</sup> 2021 all Food Service Establishments (FSE) and Grease Waste Haulers/Maintainers, doing business in the City of Pembroke Pines are required to use the City's F.O.G. Online Record Keeping Program. It is fast; it is free and will save tax dollars.

All Food Service Establishments (FSE) located in the City of Pembroke Pines shall register with the City of Pembroke Pines' F.O.G. Online Record Keeping Program. Upon registration approval, the FSE will be issued password access and instruction on how to use the City's F.O.G. Online Record Keeping Program.

All Grease Waste Haulers/Maintainers doing business in the City of Pembroke Pines shall register with City of Pembroke Pines' F.O.G. Online Record Keeping Program. Upon registration approval, the Waste Hauler/ Maintainer will be issued password access and instruction on how to use the City's F.O.G. Online Record Keeping Program.

An inventory of all grease removal systems operating in the City will be conducted beginning August 1<sup>st</sup>, 2021. The inventory will require a site visit to all food service establishments to verify the number and size of the grease removal systems operating in the City of Pembroke Pines. The site visit is not an inspection and there will be no charge to food service establishment for the site visit.

### Fats, Oil and Grease (F.O.G.)

Food service establishments produce waste grease which is present in the drain lines from various sinks, dishwashers and cooking equipment. If not removed, the grease can clump and cause blockage and back-up in the sewer.

In the US, sewers back up annually "an estimated 400,000 times, and municipal sewer overflows on 40,000 occasions". The EPA has determined that sewer pipe blockages are the leading cause of sewer overflows, and grease is the primary cause of sewer blockages. Even if accumulated F.O.G. does not escalate into blockages and sanitary sewer overflows, it can disrupt wastewater utility operations and increase operations and maintenance requirements"

For these reasons, depending on the county, nearly all municipalities require commercial kitchen operations to use some type of interceptor device to collect grease before it enters sewers. Where F.O.G. is a concern in the local wastewater system, communities have established inspection programs to ensure that these grease traps and/or interceptors are being routinely maintained.

It is estimated 50% of all sewer overflows are caused by grease blockages, with over 10 billion US gallons of raw sewage spills annually.

### Where does the grease trap waste go after cleaning?

Waste from grease traps and gravity interceptors is called brown grease. Brown grease is rotted food solids in combination with fats, oils, and grease (F.O.G.). Brown grease is pumped from the traps and interceptors by licensed grease pumping contractors.

### Why is my grease trap overflowing?

A grease trap overflows because water from the restaurant is not making it to the sewer system. A clogged line on the effluent side of the grease trap usually causes this. A grease trap in poor condition allows grease to pass through to the sewer. In these cases, cleaning the grease trap and jetting the line going to the sewer should solve the problem. If the grease trap is in good repair, consider increasing the cleaning frequency.

### What is line jetting?

**Line jetting** is a technique used to clean the interior of a pipe. A high-pressure pump forces water through a specially designed nozzle that cleans the interior of the pipe.

### How can I keep my kitchen floor drains clear from backups?

A backup is costly in many regards, and in a commercial kitchen, the lateral floor drains are critical to safety and cleanliness. It is imperative to reduce the amount of grease that makes it to these drains, so never pour fryer oil in a floor drain. Wipe up grease spills rather than spray them down the drain.