

# How to Clean Your Grease Trap

Make sure your food service establishment or grease waste hauler is registered with the City of Pembroke Pines and observes the following general pumping and cleaning procedures.

**Disclaimer to ALL Food Service Facilities: Do NOT attempt to clean out your grease trap unless you are a licensed grease/waste hauler with the proper cleaning equipment.**

## 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.

### You'll need the following before you begin:

1. Large trash can
2. 2 or 3 trash can liners (garbage bags)
3. Oil dry (purchase at an auto supply store)
4. Proper tools to open trap
5. Tools for removing contents (scoop and scraper)
6. Paper towels
7. Rubber gloves

### Let's begin:

1. Prepare your work area
2. Put the trash can liners into the trash can
3. Add some oil dry (this will soak up the water and liquid and make transportation of the waste cleaner and safer)

### Dig in:

1. Remove the lid
2. Observe the manner in which the internal parts are installed because you'll have to reinstall it properly when you finish cleaning the trap
3. Missing or mal-aligned internal parts will cause discharges that are in violation of the allowable limits of the Industrial Pretreatment Ordinance
4. Examine the gasket for damage - never use tube silicone as a gasket
5. If the gasket is falling into the trap, clean and reattach it to the trap
6. Begin dipping (or vacuuming) the waste from the trap
7. Remove all contents until unit is empty
8. No need to use degreasers or soap and water - no one is eating out of this trap
9. Make sure the trap has been properly reassembled (all internal parts are in place)
10. Tie up the bag of waste (that has the oil dry soaking up the liquid) and place in the garbage (solid waste) dumpster

### REMINDERS:

- Make sure that everyone working in the facility sees the F.O.G. training Video
- Place signs in the workplace to remind employees of the grease problem
- Train selected responsible employees to check the grease trap
- Train selected employees on how to complete the grease trap inspection form
- Pump the grease trap before the grease and solids layers combined reach 25% of the depth of the trap
- Train selected employees on how to complete the grease manifest form
- Be consistent in your training by training each new employee and adding him/her to the Training Tracking Form
- Review the Training Tracking Form periodically to check renewals
- Remain current with forms
- Observe employees and correct grease control deficiencies as needed