Typical Grease Trap

A grease trap is a device located inside a facility and/or under a sink designed to collect, contain, or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity.

Grease traps are typically found in commercial locations with kitchens that cook large amounts of food such as restaurants, hospitals, schools and institutions.

City of Pembroke Pines

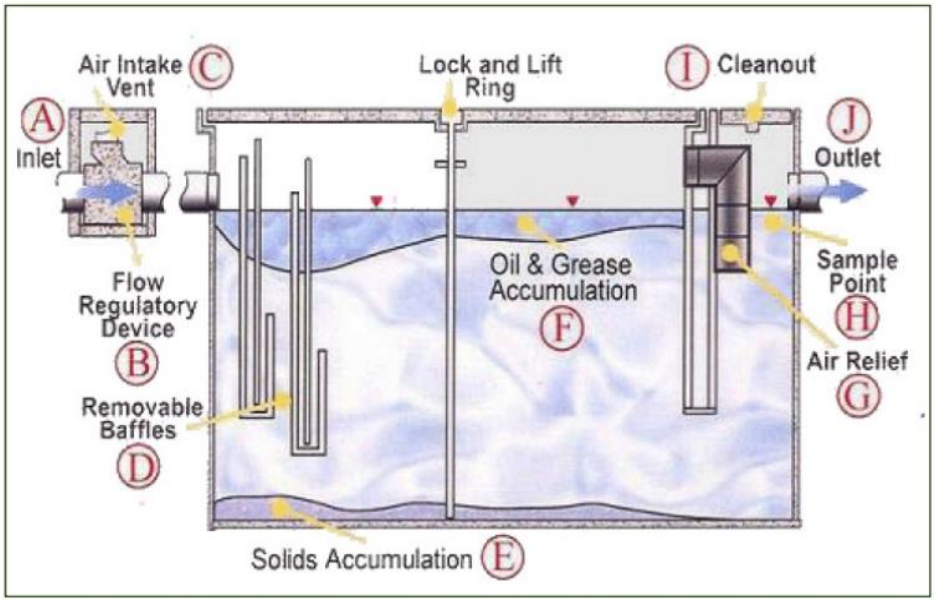
F.O.G. Record Keeping Program

On August 1st 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 1st, 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.



A. Flow from kitchen fixtures enters the grease trap.

B. An approved flow control or restricting device is installed to restrict the flow to the grease trap to the rated capacity of the trap.

C. An air intake valve allows air into the open space of the grease trap to prevent siphoning and back-pressure.

D. The baffles help to retain grease toward the upstream end of the grease trap since grease floats and will generally not go under the baffles. This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems.

E. Solids in the wastewater that do not float will be deposited on the bottom of the grease trap and will need to be removed during routine grease trap cleaning.

F. Oil and grease floats on the water surface and accumulates behind the baffles. The oil and grease will be removed during routine grease trap cleaning.

G. Air relief is provided to maintain proper air circulation within the grease trap.

H. Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent

I. A cleanout is provided at the outlet or just downstream of the outlet to provide access into the pipe to remove any blockages.

J. The water exits the grease trap through the outlet pipe and continues on to the grease interceptor or to the sanitary sewer system.