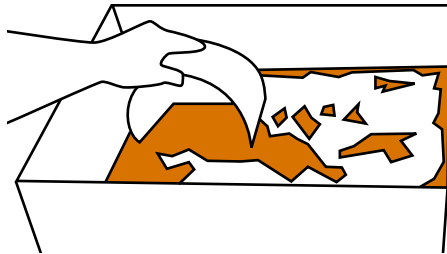


Grease Trap Maintenance

Skim free-floating grease from the trap regularly.



Store skimmed grease in a container with a tight-fitting lid, separate from waste cooking oil & grease.

Thoroughly clean the entire trap or hire a contractor to do so regularly.

Ongoing

Schedule with a contractor to pick up waste grease before containers are full.

Document all maintenance, including date, what was done, who performed work, amount of FOG removed, and disposal method.

Do Not!

Flush the grease trap with hot water or use drain cleaners, enzymes, emulsifiers or bacterial agents to remove grease—they only pass the grease deeper into the sewer pipes where they become more costly and difficult to remove.

Big Dipper® Maintenance

Empty solids strainer in trash and empty collected grease in recycling barrel.

Clean wiper blades, grease outlet trough and sump pipe, check timer to assure proper setting.

Thoroughly clean bottom of Big Dipper and blades, trough and sump pipe.

- Bail out any water to facilitate cleaning
- Dip the grease out of the trap and put in a water-tight container
- Scrape grease from all sides and lid
- Remove all accumulated food waste

Ongoing

Schedule with a contractor to pick up waste grease before containers are full.

Document all maintenance, including date, what was done, who performed work, amount of FOG removed, and disposal method.

Replace wiper blades annually.