Fact Sheet: Step-by-Step Instructions to Self-Clean Grease Interceptors

Questions: contact greasehsb@huntingtongsb.com

These instructions are intended for smaller, under the sink grease interceptors. Regular cleaning of the grease interceptor improves its functionality, reduces kitchen odors and prevents degradation of the trap’s interior components.

TOOLS AND MATERIALS

1. A large trash can
2. Two or three trash can liners/bags (thick or heavy duty) or sealable containers
3. Absorbent material (floor dry available at auto parts stores or clay kitty litter)
4. Proper hand tools and safety equipment to open trap: hex head wrench (allen wrench), screw driver/small pry bar, scraper, rubber gloves and safety glasses
5. Tools for removing contents
   a. Scoop of some type for removal of water and solid
   b. Scraper (putty knife)
   c. Wet/dry vacuum (optional)
6. Clean paper towels or cloth rags

BEFORE YOU BEGIN

1. Develop a strict maintenance schedule and adhere to it. Typically, clean the grease interceptor once a week but no less than every two weeks
2. Prepare your work area (clear area of debris, bleach, bottles, and other cleaners).
3. Line the trash can with garbage bags
Add absorbent material (floor dry or kitty litter) into the lined trash can. This will soak up the water and liquid waste making transport of waste to the dumpster cleaner and safer.

Refer to the installation manual for disassembly of the unit.

**CLEANING YOUR TRAP**

1. Turn fasteners counter-clockwise to loosen and carefully remove the lid of the grease interceptor without damaging the gasket. Clean, inspect, and replace gasket if necessary.
2. Observe the manner in which the internal parts are installed because you’ll have to reinstall them properly after you finish cleaning the trap.
3. Begin removing contents of the grease interceptor by dipping or vacuuming the waste products from the inside of the trap.
4. Remove all contents until grease interceptor is empty.
5. Do NOT use hot water, degreasers, or soaps to clean the interior of the trap.
6. Scrape all the inside walls, baffles, and screens to insure movement of water through unit.
7. Inspect and note the condition of tank, baffle, and all removable parts. Schedule repairs or replacement as needed.
8. Make sure the grease interceptor has been properly reassembled (all internal parts are in their proper place).
9. Examine the gasket for damage. Replace if necessary - never use tube silicone as a gasket.
10. Clean and re-install rubber gasket and reposition lid on tank. Ensure all screws and hold-downs are in place and properly tightened.
11. Ensure enough absorbent material has been placed in bag to soak up all excess liquids. Add more if needed. Securely tie the bag of waste closed so that it does not leak.
12. Place bag in the garbage (solid waste) dumpster or designated receptacle. It is ILLEGAL to dump grease interceptor or kitchen waste into the sanitary sewer system (toilets, cleanouts, manholes, etc.), storm drains, ponds, or outdoor areas.

**REPORTING & DOCUMENTATION**

1. Maintain documentation and report grease interceptor cleaning for three years.
2. Instructions for use of the Maintenance Log follows in the next section.
3. Contact HSB for grease interceptor maintenance logs to be kept on site.

**CLEANING RECORDS & MAINTENANCE LOG**

Records must be kept for up to three (3) years. Cleaning should be done regularly in order for the grease trap to work best. Locations that produce large quantities of food will need to clean their grease interceptor frequently to ensure its functionality.

**NOTE: This Factsheet is informational.** The facility owner/operator is responsible for the condition of the grease interceptor. For more information, please contact the Huntington Sanitary Board’s Grease Control Program by calling (304) 696-5917, email greasehsb@huntingtonsbs.com or visit the HSB’s website at www.huntingtonsbs.com.