

## How to Clean a Grease Interceptor

### **Why is it necessary to clean the grease interceptor?**

Scheduled cleaning of the interceptor every 14 days is required by the Jefferson County Grease Control Ordinance #1778. Keeping the interceptor clean will prevent overflows and backups into food service facilities and residences. Frequent cleaning reduces odors, makes routine maintenance easier and reduces the amount of time it takes to clean the interceptor.

### **Suggested materials:**

Large trash can  
Several heavy duty trash bags (industrial strength lawn bags doubled) or  
Many sealable containers (such as fryer oil jugs or pickle barrels)  
Large screwdriver  
Pry bar  
Scraper  
Scoop or small bucket  
Wet/Dry vacuum  
Rubber gloves  
Safety glasses  
Paper Towels

### **To Begin:**

- Prepare the work area by clearing area of all material, debris and equipment that will not be needed in the cleaning of the grease interceptor.
- Line the trash cans with multiple trash bags or gather the containers with lids.
- Remove the lid of the grease interceptor. (Pay attention to how the parts are installed because an interceptor that is not assembled properly will cause a discharge of FOG into the sanitary sewer system which could result in an overflow).
- Begin removing contents of the interceptor by dipping with a bucket or scoop and/or vacuuming the contents with a wet dry vacuum into trash bags or containers with lids.
- Do not use: hot water, de-greasers or soaps to clean the interior parts of the interceptor.
- Scrape the inside walls and baffles.
- Flush screens to ensure movement of water through the device.
- Use dipper or vacuum to remove scrapings and other residue.
- Make sure that internal components are properly placed and seated.
- Replace lid
- Securely tie bag(s) or seal container so it does not leak.
- Place waste in dumpster in sealed container if it is less than 10 gallons; if it is more than 10 gallons contract with a grease hauler for pick up and disposal.
- Update maintenance records with amount removed and date in log book for inspectors review.

\*\* **NOTE:** due to the strong odor that may be produced during cleaning, it is recommended scheduling grease interceptor maintenance during non-business hours. Always make sure the area is well ventilated when the interceptor is opened. Frequent cleaning will help to minimize the odor.