



Grease Trap Cleaning Procedure

To ensure proper maintenance, it's recommended to use a professional grease trap servicing company. If you choose to self-clean, the following procedure will help keep your grease trap operations running effectively. All work should be done with the proper protective equipment and procedures as per the Occupational Health and Safety and individual business regulations.

- 1. Allow the grease trap contents to cool by allowing ice to melt in the sink or by refraining from pouring water into the drain for a minimum of ten minutes.
- 2. Remove the cover of the grease trap.
- 3. Make a sketch or take a photo of the grease trap to ensure you will reinstall the parts properly.
- 4. Measure the combined fat, oil and grease (FOG) and solids level with a ruler or dowel and measuring tape. Record the combined level of FOG and solids as a percentage of the total grease trap volume on the Grease Trap Maintenance Log.
- Remove all contents of the grease trap by scooping into a spill proof bucket or vacuuming. Record disposal method and volume removed on the Grease Trap Maintenance Log.
- 6. Remove all internal parts including baffles and screens if present.
- 7. Scrape the parts, inside walls, and pipes (intake and outtake) to remove FOG. Do not use degreasers, hot water, or cleaners. Report any damage to your supervisor.
- 8. Test that water is flowing properly by draining cold water from the sink. If the water isn't flowing through the grease trap, the sink is either not connected or the intake pipe is blocked. For any plumbing changes, please obtain a permit from Current Planning by contacting permit.inquiries@rmwb.ca or 780-743-7000.
- 9. Re-install grease trap parts by following your sketch or photo. Clean up any spills in the surrounding area.
- 10. Dispose of the grease trap contents in a grease bin. Discharging FOG into the sanitary sewer system is a violation of local bylaw and is subject to fines. The municipal landfill does not accept commercial grease. Complete remaining fields of Grease Trap Maintenance Log.