



KEEP GREASE OUT OF THE SYSTEM

GREASE TRAP MAINTENANCE

WHAT IS THE PURPOSE OF A GREASE TRAP?

- ◇ A grease trap is designed to separate fats, oils, and grease (FOG) and solid food waste from wastewater.
- ◇ Buildup of FOG and solid food waste in plumbing can cause blockages in sanitary sewer lines that can lead to sanitary sewer overflows into the street, into buildings, homes, or the environment.
- ◇ Regular maintenance of the grease trap can help prevent these issues.

GREASE TRAP CLEANING FREQUENCY

- ◇ Grease traps must be cleaned **at least once every 30 days** or more often as needed.

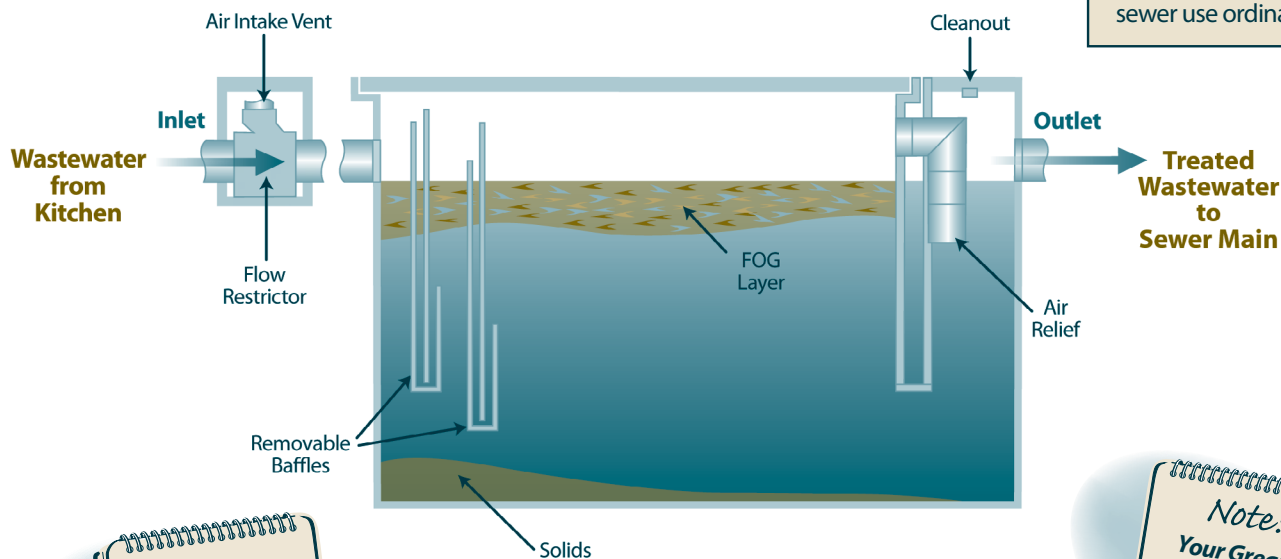
THE 25% RULE

- ◇ Pump out and clean the grease trap when the device is **twenty-five (25%)** full of FOG and food solids **OR** within 30 days of the last cleaning, whichever comes first.
- ◇ Adjust cleaning frequency as needed to stay under 25%.

BEST MANAGEMENT PRACTICES (BMPs)

- ◇ Soak up grease with paper towels, scrape food waste, and put them the garbage before washing dishes.

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Dumping of any used, deep fryer oils, cooking oils, fats from rotisserie, or any solid food wastes into kitchen sinks, mop sinks, and floor drains that discharge to the **sanitary sewer system** is a violation of the local sewer use ordinances.



Note:
Dishwasher or garbage grinder waste must **NOT** flow to the trap!

Note:
Your Grease Trap may look different.



Spokane County
PUBLIC WORKS

FOR MORE INFORMATION, PLEASE VISIT:

WWW.SPOKANECOUNTY.ORG/FOG OR CALL US AT (509) 477-7579