



**Pollution Prevention**  
 Industrial Pretreatment Program  
 Wastewater Treatment Plant  
 501 East 1st Avenue  
 Longmont, CO 80501  
 303-651-8667

**CITY OF LONGMONT  
 INDUSTRIAL PRETREATMENT**

**FOG  
 Reduction &  
 Grease Trap  
 Maintenance**

**Grease**

Section 14.08.310 of the Municipal Code prohibits sewer discharges that cause obstructions or interference with sewage treatment. When businesses disregard City regulations and improperly dispose of grease down drains, sewer lines become clogged resulting in sewage backups into homes, businesses and storm sewers.

The food industry is the largest single contributor of grease to our sewers. The City has to clean and monitor sewer lines near restaurants more frequently than any other area.

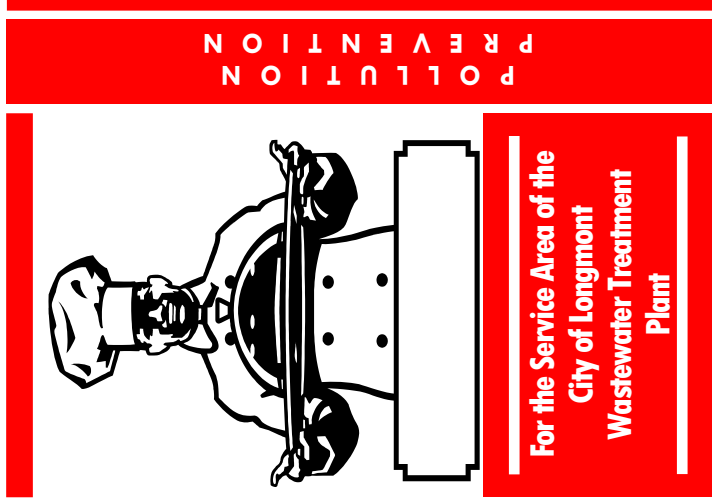
**Grease Traps**

Grease traps separate grease and oils from wastewater.

Fats, oils and greases are lighter than water and float on the surface. The greasy wastewater enters the trap and passes by baffles. Grease and solids are caught inside of the trap and the clear wastewater flows through to the sewer.

**Best Management Practices  
 for Grease Reduction**

- ⇒ Wipe off greasy pots and utensils instead of hosing off in a sink.
- ⇒ Do not dispose of salad dressing, cream or butter to drain. Collect them in a grease container for recycling/rendering.
- ⇒ Do not use food grinders. Throw wastes into the trash.
- ⇒ Keep grease containers covered and away from drains.
- ⇒ Stop grease spills from entering floor drains. Wipe them up.
- ⇒ Install Grease Separating Devices.
- ⇒ Inspect and clean grease traps on a regular basis.
- ⇒ Do not use hot water or emulsifiers. They cause the grease to congeal in the sewer lines.
- ⇒ Educate your employees on these easy tips.



# Grease Trap Cleaning

Over time, grease and solids will accumulate inside of the trap and must be physically removed. If the trap is not cleaned out regularly, grease will flow right through to the sewer and cause blockages. The Municipal Code requires proper maintenance.

Traps are located inside of the facility. Though it's a messy job, these can be cleaned by you or your employees.

*Always keep a maintenance log as documentation of cleaning.*

The City does not promote the use of chemical treatments for grease removal. These products may allow grease to collect in the sewer.

## Frequency of Cleaning

The frequency of required maintenance will be different for each restaurant. The City recommends that cleanings occur when the trap has about 60% of its capacity filled with grease or solids. If more than 60% of the trap is filled, there is a greater chance that grease will pass into the sewer.

Simply reducing the amount of fat, oil and grease entering the drain will reduce the frequency of required cleaning. Refer to the Best Management Practices detailed in this brochure.

## Trap Cleaning Procedures

1. Open the lid of the trap and bail out the water. The clear water can be sent to the sewer as long as it doesn't contain grease or solids.
2. Remove the baffles, if possible. Using a putty knife, scrape off grease and place it in a container.
3. Dip out **all** of the grease that is in the trap and add it to the container.

Never use hot water, emulsifiers, acids, caustics or solvent to remove grease.

4. The container may be sealed and thrown into the trash.
5. Solids on the bottom of the trap may also be thrown in the trash.
6. Replace the baffles and lid and document maintenance.

## Example of Trap Maintenance Log Sheets

Date	Maintenance Performed	Amount of Waste Removed	Final Disposal	Signature
3/14	Example Entry: Inspected and cleaned out trap	About 1 gal. grease & solids	Sealed container to trash	<i>Joe Maintenanceguy</i>

## Fryer Oil Recycling

- Do not place trash, water or food into the container. These items may become rancid and cause odor problems;
- Take care when filling the container. Do not splash grease on the lid or on the ground. Grease spills will cause odor problems, invite rodents to your property and enter storm sewers;
- Do not overfill containers. Call for collection when the container is about 3/4 full. This will reduce the chance of spills during pick up;
- If there is spillage, dry wipe the grease with paper towels and discard to the trash.

## Recyclers Servicing Longmont

Inclusion/omission to list is neither an endorsement/rejection by the City of Longmont.

**National By-Products**  
PO Box 16372  
Denver 80216 303-295-7551

**Platte Valley Pet Food**  
PO Box 1020  
Scottsbluff, NE 69363 1-800-553-9760

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PREVENTION

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