



Why Clean Your Hydro-Mechanical Grease Interceptor (Grease Trap) Frequently?

FEWER SMELLS & ODORS - The longer waste is trapped, the stronger the odors due to rotting foods.

LONGER TRAP LIFE - Rotting foods create acids which eat away at the tank and its internal components, reducing the lifespan of your grease trap and leading to increased repair and replacement costs.

CLEAN WITH EASE - The more frequently the grease trap is cleaned, the easier it will be.

NO CLOGS - Regular cleanings help keep sewer pipes clean and reduce backups in your establishment as well as the city sanitary sewer system due to clogged lines.

NO EXPENSIVE REPAIRS and LOSS of BUSINESS - Plumbing backups on FSE property or within the FSE can be expensive to repair and result in potential harm to staff, patrons, and the environment. In addition, backups at an FSE can result in loss of business during repairs and loss of future business because of the patron's perception of unsanitary conditions.

ORDINANCE REQUIREMENT - Frequent cleaning of your grease trap is a requirement of the FOG Ordinance. Hydro-mechanical grease interceptors (grease traps) shall be completely cleaned at a minimum of every thirty days or as frequently as needed to prevent 25% of the grease trap's capacity being occupied with fats, oils, grease, and solids.