



Cleaning a Hydro-Mechanical Grease Interceptor (HGI) (Also Known as a Grease Trap)

*How to properly clean small grease traps (*usually no more than 20 gpm/40 pounds)*

TOOLS AND MATERIALS

1. Sturdy sealable leak proof containers
2. Proper hand tools and safety equipment to open trap: hex head wrench (allen wrench), other appropriate size wrench, screw driver/small pry bar, scraper, rubber gloves and safety glasses
3. Tools for removing contents
 - a. Scoop of some type for removal of water and solids
 - b. Scraper (putty knife)
 - c. Wet/dry vacuum (optional)
4. Clean paper towels or cloth rags

CLEANING YOUR TRAP

1. Turn fasteners counter-clockwise to loosen and carefully remove the lid of the grease trap without damaging the gasket.
2. Observe the manner in which the internal parts are installed because you'll have to reinstall them properly after you finish cleaning the trap.
3. Begin removing contents of the grease trap by dipping or vacuuming the waste products from the inside of the trap. Place contents in the sturdy sealable leak proof container(s).
4. Remove **all** contents until grease trap is empty.
5. Do NOT use hot water, degreasers, or soaps to clean the interior of the trap.
6. Scrape all the inside walls, floor, baffles, and screens to insure movement of water through unit.
7. Inspect and note the condition of tank, baffle, flow control device, and all removable parts. Schedule repairs or replacement as needed.
8. Make sure the grease trap has been properly reassembled (all internal parts are in their proper place).
9. Examine the gasket for damage. Replace if necessary - never use tube silicone as a gasket.
10. Clean and re-install rubber gasket and reposition lid on tank. Ensure all screws and hold-downs are in place and properly tightened.
11. Secure the lid on the container(s) of waste so no leaking of contents will occur.
12. Place the sealed container in the garbage (solid waste) dumpster or approved solid waste receptacle. **It is illegal to dump grease trap or kitchen waste into the recycle grease bin, any conveyance to the sanitary sewer system (toilets, cleanouts, manholes, sinks, etc.), storm drains, ditches, or any outdoor area.**

REPORTING & DOCUMENTATION

1. Cleaning records must be kept on site for a minimum of three years. The City of Dothan's "FSE Grease Trap Self-Monitoring Checklist" Form F must be utilized for this purpose.
2. Records of all repairs or part replacements must be maintained on site for a minimum of three years.

***Grease traps larger than 20 gpm/40 pounds are usually cleaned by a grease waste hauler or plumber and the contents hauled off site for disposal or recycling in accordance with applicable laws. 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.**