

5 Core steps of cleaning a grease trap



1

Open the trap

Lift the lid slowly, keep the gasket intact, and brace for odors.



2

Check the fill level

If grease and solids reach one-quarter of the tank, it must be cleaned now.



3

Remove the waste

Scoop or shop-vac the floating grease and settled sludge into a lined bin.



4

Scrub and rinse

Use hot water and degreaser, then brush every wall, baffle, and corner clean.



5

Seal and test

Bolt the lid tight, top up with water, and run the sink to confirm smooth flow.



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