

Best practices for grease trap maintenance



Do this

- ✓ Wipe pans before washing. Remove excess oil with paper towels first.
- ✓ Use sink strainers. Catch food scraps so solids stay out of the trap.
- ✓ Recycle used cooking oil. Pour cooled fryer oil into a collection barrel, never down the drain.
- ✓ Inspect the trap weekly. Crack the lid, check grease depth, and note any blockages.
- ✓ Log every cleaning. Record the date, grease volume, and who did the job for inspectors.
- ✓ Schedule pro pump-outs. Book a licensed hauler for large or outdoor traps every quarter.
- ✓ Add enzyme treatment. Dose a bio-cleaner after a pump-out to curb odors and slow buildup.

Avoid this

- ✗ Do not pour hot oil or fryer grease down sinks. It quickly clogs pipes.
- ✗ Skip harsh drain chemicals. They corrode metal and flush grease into sewers.
- ✗ Never rely on boiling water alone. It melts grease only to re-harden farther down the line.
- ✗ Do not ignore slow drains or bad smells. They warn the trap is overdue for cleaning.
- ✗ No missing paperwork. Lack of service logs risks fines during inspections.

Reminder: Keep the trap below 25 percent full, follow local cleaning rules, and your kitchen will stay clog-free, odor-free, and compliant.



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