

B.2. Fact Sheet #2: Grease Traps

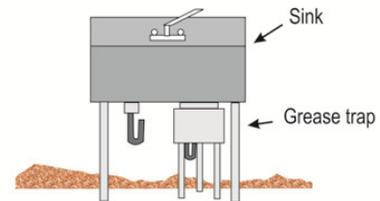


City of Tuscaloosa, AL

FOG Management Program GREASE TRAPS FACT SHEET

What Are Grease Traps?

Grease traps are small grease removal devices (usually 50 gallons or less in capacity) installed indoors, typically under a kitchen sink, with the purpose to prevent FOG in the kitchen wastewater from entering the sewer system. Grease traps operate by slowing down wastewater passing through the trap and retaining it long enough to allow contaminants with specific gravities different than water to separate out by gravity flotation (FOG) and settling (solids).



Necessary Elements for Grease Separation in the Trap

- Retention time (based on water flow)
- Water temperature less than 140°F (lard melts between 100°F and 120°F)
- pH (between 5 and 9)
- Controlled turbulence

Emulsification

Emulsification occurs when free floating fat breaks up into tiny particles and becomes one with the water in which it is suspended. Fat emulsifies under the following conditions:

- High temperature
- Turbulence
- Soaps, surfactants & detergents

Critical factors for grease trap effectiveness

- Sufficient Capacity
- Maintenance/Cleaning

Grease Trap Surges

When a grease trap is not properly maintained, it will either block up or surge:

- Sealed traps will block and back up into the kitchen or production area
- Non sealed ones will surge and contaminate the surrounding

Minimum Maintenance Standards

- DO ensure the grease trap is easily accessible for maintenance and inspection.
- Do not pour FOG waste directly into the grease interceptor.
- DO NOT use cleaning chemicals (emulsifiers or solvents).
- DO inspect the grease trap to determine when it requires cleaning.
- DO have the grease trap cleaned by an FSE employee or a licensed FOG hauler as needed.