

Grease Trap Information



- **Clean Traps equal happy customers.**
 - Over time fats, oils and grease begin to build up in the grease trap. This buildup over time can cause noxious odors. If left uncleaned, the odors can become pungent. This odor can become very unwelcoming to your customers. Ultimately, turning customers away and losing business.
- **Blocked traps can affect the rest of the plumbing for the structure.**
 - A blocked grease trap can affect the rest of the plumbing of the structure. The buildup of the grease can cause food particles to harden and form. Chemical compounds form and if left in the tank for a long time, the compounds will eventually break down, leading to the formation of hydrogen sulfur gas, which in turn will create sulfuric acid. Sulfuric acid is highly toxic and has the potential of damaging the steel and concrete walls of the grease interceptor.
 - Even though the task of cleaning the grease trap can seem unnecessary at times. It can save money spent on replacing plumbing fixtures.
 - An obstruction in the free flow of water from the kitchen sink or dishwasher, to the municipal drain system can cause more problems.
- **How often should I clean my grease trap?**
 - You should have your grease traps cleaned at least every three months. If you own or operate a particularly busy restaurant or commercial kitchen, you should consider having them cleaned and serviced more frequently.
 - The busiest restaurants will have the trap cleaned almost every month.
 - Consult your grease contractor for guidance.

Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410