

January 21, 2016

TO: ALL FOOD SERVICE BUSINESSES

FROM: MARCY RATCLIFF, DEVELOPMENT SERVICES DIRECTOR

RE: GENERAL GREASE TRAP INFORMATION AND MAINTENANCE ISSUES

One of the main goals for of the City of Kaufman is for each food service business to continue operating without any disruption of service caused by wastewater backing up into any business due to blockage from fats, oil or grease. We appreciate all that you can do to help us keep the sanitary sewer lines flowing freely. Below is some general information you may or may not know about grease traps.

Grease Trap Information:

Grease traps (also known as grease interceptors, grease recovery devices and grease converters) are plumbing devices designed to collect most fats, oil and grease (FOG) before they enter the sanitary sewer line. Large amounts of FOG from food production in kitchens and restaurants can overwhelm drain pipes, grease traps, sanitary sewer lines and eventually the wastewater treatment facility, causing a release of untreated sewage into the environment.



A grease trap looks like a large box or barrel spliced into the water drainage line. When the water enters the grease trap, it cools down, allowing the lighter oil to precipitate out to the top. A series of baffles in the grease trap collect oil and chunks of material while the water sinks to the bottom. An exit pipe at the base of the grease trap allows the treated water to flow out, while the grease remains enclosed on top.

In order to function properly, a grease trap and its lines must be regularly cleaned and maintained. Some grease traps can be emptied by hand, or a company may be hired to pump out the grease trap. Even the best designed grease traps, properly installed will fail if they are not maintained. The precise

requirements for maintenance are not possible to define since conditions at each installation vary. The actual frequency of cleaning a grease trap will vary. The type of food prepared and the frequency served will determine how much grease will enter the interceptor. As a rule of thumb and depending on the amount of grease generated, below ground grease traps should be emptied a minimum of every 90 days. Companies that service grease traps like to set up regular schedules to empty and/or clean grease traps. Businesses with a grease trap are required to keep records of the performed maintenance on site and made available for inspection by the city at any reasonable time.

We appreciate your assistance in helping one another to prevent grease clogs in the sanitary sewer system.

Sincerely,
Marcy Ratcliff
Director of Development Services