

GREASE TRAP GUIDELINES

Grease traps should be maintained on a regular basis – **minimum once every 3 MONTHS** as per the Sewer Use Ordinance

The Lafayette Utilities System Pretreatment Program is designed to reduce the amount of pollution entering the sanitary sewer system. The authority to implement the guidelines can be found in Chapter 94, Article VI, Section 94-552 and 94-553 (d), (e), and (f) of the Lafayette City-Parish Code of Ordinances.

Section 94-553 (d) states; “...Where installed, all grease, oil and sand traps and/or interceptors shall be maintained by the owner or occupant at his own expense, in continuously efficient operation at all times.”

Function of Grease Trap:

Within a grease trap, grease, oil and soap float to the top. Heavy solids (food particles, paper and plastics) settle to the bottom (these solids should be minimized). The discharge point of the grease trap is in between the floatables and the solids. This water discharges into the sanitary sewer system and flows to the Publicly Owned Treatment Works within your area.

Pollution Prevention Measures:

- ❖ Proper sizing of Grease Traps is very important– *see Sanitary Code.*
- ❖ **Temperature:** The temperature of the wastewater should not be so high that grease is not allowed to solidify. Dishwashers with very high wastewater discharge temperatures should not be connected to the grease trap.
- ❖ **Removable screens:** Install in floor drains and sinks - and maintain (clean), so as not to cause a decrease in capacity of the trap due to accumulation of solids.
- ❖ **Limit the use of chemicals and cleaners:** Acids and enzymes (which *seem* to remedy the grease problem) may allow the encapsulated grease to exit the trap. Promote the use of environmentally safe chemicals and cleaners.
- ❖ **Inspect weekly** for buildup of solids and grease to verify that these are not being sent to the POTW.

Grease Trap Cleaning:

- ❖ Grease traps should be maintained on a regular basis – **minimum once every 3 MONTHS** as per the Sewer Use Ordinance paying special attention to small under the sink type traps which may need to be cleaned more often, minimum once per week.
 - Contents within the grease trap, including settled solids, shall be pumped from the trap and disposed;
 - Remove all residue accumulated on the sides with a pressure washer - a restaurant employee should supervise.
 - Visually inspect the baffles, sides, and discharge pipes and fill the trap with clean water.
- ❖ **Use LCG Manifest or internal log** (for approved under sink grease traps) document cleanings. **Keep copies on site** for a minimum of three (3) years. *It is always the responsibility of the generator to ensure that the generator section of the manifest is complete and accurate and the date of the cleaning clearly marked.*

Recommended Good Kitchen Practices: -The less grease, oil and solids put down a drain, the easier it is to properly treat wastewater entering the grease trap! Educate your employees~

- ❖ **Proper grease disposal** methods for liquid grease - Scrape from pots and fryers into liquid grease disposal containers.
- ❖ **Scrape all food waste** from the plates, pots, and pans into garbage cans for disposal.
- ❖ **Prewash** plates, pots, and pans by spraying off with cold water over a small mesh catch basket, or position a screen over the drain. The catch basket should be emptied into a garbage can as needed.
- ❖ **Cover floor drains** with a mesh type cover or screen when the kitchen floors are washed down. These covers should be emptied into a garbage can.

Reporting of Spills

- ❖ Notify the Lafayette City-Parish Consolidated Government immediately if any an accidental discharge enters the sanitary sewer system. During normal business hours: by telephone at either (337) 291-5957, 5962, 5980, 5932, 5968, 5935, 8198, 5951, 5920, or 5921. At other times, the Lafayette City-Parish Consolidated Government should be notified at (337) 291- 5700 after 5 p.m. Monday – Friday, weekends and holidays. The notification shall include location of discharge, date and time, type of waste (grease), and volume.

Backups caused by solids, oils, and grease, rags, paper towels, dis-posable wipes and other obstructive substances in the sewer may jeopardize public safety by causing traffic accidents and unsanitary conditions in the public streets and homes. Any generator should regard their grease as a liability that could result in civil or criminal action.