

Guidance on Grease Traps

- Best practice is to keep fat, oil and grease, including that in food waste and from cleaning the workplace, out of the drains. Grease traps should only be seen as a last line of defence.
- Know the location of your grease trap(s).
- Check the grease trap regularly – once a week is a good place to start, but more frequent maintenance may be required in some locations.
- Don't wait until the grease trap is full before you empty it. Emptying it earlier is easier and this also prevents excess grease being discharged into the sewer.
- Grease trap maintenance is a specialist operation – consider employing a trained contractor to do the work, particularly if the trap is large or requires man-entry.
- Remove all the grease and clean the grease trap in accordance with the manufacturer's recommendations. Do not put any of the grease removed back into the drain or sewer. Instead store it in a suitable container ready for collection.
- Dispose of grease in a safe and proper manner via a licensed waste contractor. You have a legal duty to keep a record of waste transfer notes.
- Check grease trap lids are secure and properly seated to prevent accidents.
- Keep a record of cleaning operations.
- If there is little or no grease in the trap, check that it is installed correctly. A flow of hot water or detergent from an appliance that is too close (e.g. dishwasher) will prevent the trap from being effective.
- Seek advice from your grease trap manufacturer, supplier or installer if you experience problems.
- You are at risk of committing an offence if you discharge fat, oil and grease into sewers. Grease traps must therefore be properly managed.

INCORRECT INSTALLATION AND FAILURE TO MAINTAIN YOUR GREASE TRAP WILL PREVENT IT FUNCTIONING.

YOU COULD BECOME LIABLE FOR PROSECUTION IF YOU ALLOW ANYTHING TO ENTER SEWERS THAT IS LIKELY TO CAUSE DAMAGE OR AN OBSTRUCTION. THIS INCLUDES FAT, OIL, GREASE AND FOOD WASTE.