



GREASE TRAP GUIDELINES

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, the floatable materials consisting of grease, oil and soap will accumulate on the surface. The heavy solids consisting of food particles, paper and plastics will settle to the bottom of the grease trap. The discharge point of the grease trap is located between the floatables and solids. This wastewater is discharged 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
- The temperature of the wastewater is important. The temperature of the wastewater should not be so high that grease is not allowed to solidify. For this instance, dishwashers with very high wastewater discharge temperatures should not be connected to the grease trap.
- Removable screens in floor drains and sinks are to be installed and maintained, so as not to cause a decrease in the 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 in the trap, however, have a tendency to allow the encapsulated grease to exit the trap and show up downstream when the “bugs” die off before reaching the POTW. Promote the use of environmentally safe chemicals and cleaners.
- On a weekly basis, visually inspect the grease trap for accumulation of solids and grease in an effort to verify that these are not being sent to the POTW from the industry’s discharge point. This inspection shall be logged and kept on site.
- Accurate records shall be kept as to when the grease trap was last cleaned and the method used for disposal of the removed contents.

Kitchen Practices:

Recommended Good Kitchen Clean-Up Practices are by far the most efficient means in reducing the solids, oils, and grease loading to the trap. Use of good clean-up practices can significantly reduce sewer line stoppage, frequency of grease trap cleaning and extra strength surcharges to the restaurant.

- Educate employees on proper grease disposal methods for “frying” grease. Pay special attention to scrape liquid grease from pots and fryers into liquid grease disposal containers. The less the amount of grease, oil and solids put down a drain, the easier it is to properly treat the wastewater entering the grease trap.
- 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.
- Empty liquid oil and grease from pots and pans into a waste grease container. Solid grease and oil should be scrapped into the same container. When cleaning fryers, use a rubber spatula to squeegee down the sides while the oil and grease are still warm and empty into waste grease container for disposal.
- When the kitchen floors are washed down, floor drains should be covered with a mesh type cover or screen to prevent solids from entering the drain. These covers should be emptied into a garbage can.

Grease Trap Cleaning:

- Grease traps should be maintained on a regular basis – minimum every 90 days as per the Sewer Use Ordinance paying special attention to small under the sink type traps which may need to be maintained more often, minimum once per week.
- While the grease trap is being cleaned, a restaurant employee should be supervising.
- Contents within the grease trap, including settled solids, shall be pumped from the trap and disposed.
- The grease trap is cleaned with a pressure washer to remove all the residue accumulated around the sides.
- Visually inspect the baffles, sides, and discharge pipes.
- Fill the trap with clean water.
- Prepare LCG Manifest or internal log for the approved under the sink grease traps to document the cleaning and keep a copy 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.

Reporting of Spills

- Notify the Lafayette City-Parish Consolidated Government immediately upon the occurrence of an accidental discharge that enters the sanitary sewer system and presents an immediate endangerment to the health or welfare of persons and environment or which threatens to interfere with the operation of the POTW. Notification to the Lafayette City-Parish Consolidated Government during normal business hours should be by telephone at either (337) 291-5957, 5962, 5980, 5932, 5968, 5935, 5951, 5920, and 5921. At other times, the Lafayette City-Parish Consolidated Government should be notified at (337) 291-5921 (Wastewater Operations Manager) 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.