

Can I Add Any Cleaning Agents to the Grease Trap to Help Clear the Grease Faster?

No. Never add bleach, emulsifiers, enzymes, or any other chemical to the grease trap. These agents harm the natural bacteria that eat grease and oils in grease traps. The only additive allowed into the sewer system by the AWA is bacteria. Bacteria consume fat, oil and grease in the trap, turning them into water and carbon dioxide.

What Methods of Disposal Are Available for Used Grease?

The food establishment's waste hauler or renderer that removes used fryolator grease and oil normally accepts materials removed from the grease trap. Large in-ground grease traps normally hold 500 gallons or more and are usually cleaned by a contractor equipped to deal with the large quantities of grease, oil, and non-floatables. It is the responsibility of the establishment owner to ensure the trap is completely cleaned.

How May I Receive Assistance From the AWA When Cleaning the Grease Trap in My Establishment?

The AWA will provide Grease Control Logs for the establishment owner to maintain regarding the cleaning of the establishment's grease traps. The log notes the date the trap is cleaned, the amount of material removed, and a signature confirming the work was performed.

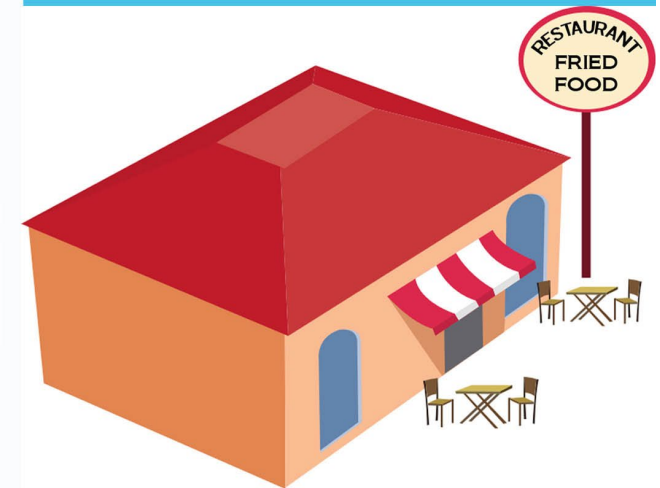
Proper maintenance of grease traps is essential to the smooth and sanitary operation of a food establishment.

For Additional Information

For additional information regarding the proper maintenance and care of grease traps, contact:

**Altoona Water Authority
Environmental Services Dept.
814-949-2218 x2209**

Commercial Kitchen Grease Trap Guidelines



**Altoona Water
Authority**