



Solid, semi-solid, or liquefied grease waste should never be disposed into kitchen sinks, mop sinks, floor drains, etc., which are connected to the sanitary sewer system.

Discharging oil and grease to the sanitary sewer system is a violation of the City of Stamford's WPCA's FOG permitted program.



STAMFORD  
WATER POLLUTION CONTROL AUTHORITY

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## FOG Program



STAMFORD  
WATER POLLUTION  
CONTROL AUTHORITY

### MAINTAINING FOG REMOVAL SYSTEMS (GREASE TRAP)

*FOG pretreatment and removal systems require routine inspection and periodic maintenance.*

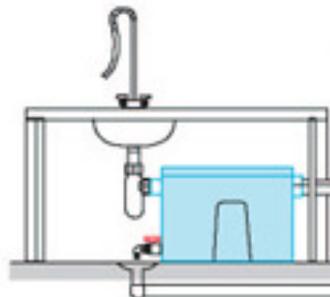
*Record keeping and monitoring of these activities are paramount to ensure FOG materials do not enter the public sewer system, while ensuring the registrant of this permit maintains compliance with the City of Stamford's FOG program.*

*An overview of maintenance operations for grease traps are summarized on the reverse.*

Tel: 203-977-5768

## Grease Trap Cleaning Tips

1. Prior to cleaning a grease trap, let ice melt into the sink connected to the device. This will reduce odors and cause the grease to congeal, making grease removal easier;
2. **Remove grease periodically, i.e., weekly, using a plastic scoop.** Remove only the grease, and leave the water behind;
3. At a minimum, the entire contents, i.e., grease, water, accumulated sludge, of **the grease trap should be emptied and cleaned once a month.** Remove the cleanout at the end of the grease trap and perform a visual inspection to check for any grease deposits forming, and flush with hot soapy water before closing the cleanout; and,
4. Make sure the flow directing baffles inside your grease trap are properly replaced after each cleaning.



## Cleaning Frequency Tips

*It is important to clean your grease trap regularly to prevent fats, oil, and grease in water discharged to the sewer from:*

1. Exceeding the discharge limit of 100 mg/l;
2. Causing visible floating grease or grease deposits in the piping downstream from the grease traps; and,
3. Causing sewer blockages or overflows into your establishment, or the environment.

**Minimum cleaning frequency** required for grease traps under a sink is weekly, however, if traps are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased. Additionally, periodic monitoring and recording of FOG materials via depth measurement device may be needed to assist in determining frequent cleaning intervals for a given food service operation. The above guidelines and monitoring methods can help prevent your grease trap from operating poorly or improperly.

If you can see floating grease or grease deposits in a cleanout 'downstream' of the trap, you need to increase the service frequency. Make sure your service cleans such deposits off the piping so you can tell when new grease deposits form.

## Routine Maintenance Tips

1. Use Allen screws for securing the lid instead of conventional Philips or slot screws, which may strip;
2. Keep an extra gasket for your grease trap's lid on-site in the event of a gasket failure; and,
3. Develop and keep a grease trap cleaning procedure and **maintenance log sheet** posted near the grease trap to encourage employees to follow procedures, and to promote proper documentation after each cleaning.



**Note: It is illegal to connect a dishwasher to a grease trap.**

**The hot, soapy water will wash grease into the sanitary sewer system.**

Facilities that have difficulty maintaining their grease trap on a regular basis should **consider using a professional service.**

**Keep cleaning documentation, i.e., maintenance logs, invoices, and manifests, for a period of not less than three years. Copies of these documents should be made available to Stamford's WPCA's compliance officer, as requested.**