



## Food Service Establishment Guidelines for Cleaning Interior Passive Grease Intercepting Units

This document has been prepared for the Owner/Operator of Food Service Establishments who still utilize the interior passive point source grease intercepting units to serve as grease management equipment (GME). This type of GME is no longer considered approved. Please refer to the enclosed document **Grease Management Equipment What You Need to Know** for more information. Until such time as this type of equipment has been replaced with approved equipment, below is a guideline for cleaning the smaller (low volume) internal passive grease intercepting unit which typically serves single kitchen equipment such as a 3 bay sink.

1. The Grease Intercepting Unit shall be inspected a minimum of twice per week and cleared of grease and food particles a minimum of once per week. More frequent cleaning may be necessary.
2. If you no longer can see the wastewater below the top layer of grease in the unit, it is time to remove the grease and food particles from the unit.
3. First, the grease shall be removed by carefully skimming it off the top of the wastewater in the unit and then remove the food particles that have settled to the bottom. It is important to prevent the mixing and suspension of grease and food particles within the wastewater of the tank, therefore minimizing the potential for discharging those substances into the sewer system. Note: A food strainer works well as a skimming device and to remove the food particles, however, the strainer must be labeled "Not to be used for Food Preparation" and shall be stored out and away from the food prep area. To clean the strainer, first wipe away as much grease as possible with disposable towels and then wash the strainer in the mop sink with hot soapy water.
4. All grease removed from the grease interceptor shall be stored in a watertight and rodent proof container labeled as **Non-Renderable Grease Only**. The food particles, once strained from the wastewater, can be disposed of in the solid waste (trash).
5. The grease interceptor shall be cleaned of its entire contents a minimum of once per month or more frequently when there is evidence of a significant build-up of grease on the interior sidewalls or inlet and outlet baffles. Removing the entire contents shall be done by first carefully skimming the grease off the top of the wastewater in the tank and then filtering out all food particles. Once the wastewater has been cleared of grease and food particles, it may be disposed of down the mop sink. The empty grease interceptor tank can then be sprayed with a degreaser and wiped clean with paper towels or rags to be disposed of in the trash. Once the grease has been removed from the interior of tank, hot soapy water followed by a flushing rinse shall be used to finalize the cleaning of the grease interceptor tank.
6. Do not forget to log all of your inspection and cleaning activities on the Log Sheets which must be maintained at the facility for a minimum of five (5) years.