



## *Restaurants & Food Service Establishments Should:*

- 1.** Have proper grease control equipment installed.
- 2.** Maintain (routinely clean or pump out) grease control equipment. Check interceptor regularly to make sure it is less than 25% full of grease and settled solids, contains outlet Ts, and the structure is in good operating condition.
- 3.** Keep records on-site of grease control equipment pumping/cleaning and maintenance.
- 4.** Train staff to implement Best Management Practices for grease.
- 5.** Keep hoods clean. Wash hood filters in sinks that flow to grease retention devices attached to the sanitary sewer system.

## *Use proper grease management to avoid:*

- Clogged drains, which can result in a sewage backup in your business
- Costly maintenance and potential fines
- Rodent infestation

## *Best Management Practices for Restaurant Grease*

### *Grease Trap Maintenance:*

The grease trap is the container found under the sink. Its primary role is to separate oil, grease, and solids from the flow of liquid entering the sanitary sewer line.

A licensed plumber can determine the required size and install the trap. The trap must be cleaned on a regular schedule to prevent odors, pump-outs and spill-over into the sanitary sewer.

Never use chemical solvents, hot water, or caustic or emulsifying solutions to clean out the grease trap.

To clean properly, remove the trap cover and scoop out any grease or oil that has accumulated on top. This oil or grease can be placed in the waste oil or grease bin for recycling. Keeping your grease trap clean will ensure a smooth running kitchen and avoid both sewer backups and service interruptions.



For more information  
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**BEST MANAGEMENT  
PRACTICES FOR  
RESTAURANT GREASE**



## Best Management Practices for *outside* grease storage:



### ***Container Storage:***

- Store grease in leak-proof containers with tight-fitting lids. **DO NOT** pour down sinks or drains. **DO NOT** pour into storm grate or on the ground. This will clog the drains and pollute streams.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Conduct regular inspections of the storage area and regularly maintain the container and storage area.



## Best Management Practices for *inside* grease storage:

- Post “**NO GREASE**” signs above sinks.
- Use food grinders as little as possible, They fill up grease traps too quickly!
- Educate and train kitchen staff about control.
- “Dry wipe” all pots, pans, and plates prior to dish washing. This helps prevent grease build-up in your sewer lines and Green Bay’s sewer lines.
- Use strainers in sink drains to catch food scraps and other solids; empty strainer



*Grease build-up in pipes can cause major damage to pipes and lead to sewage back-ups in your business.*

### ***In The Event of a Grease Spill:***

- Begin cleanup immediately.
- Do not use detergents or degreasers.
- Block or seal off nearby storm drains.
- Contact a clean-up contractor and the appropriate agency if the spill is unmanageable.
- Never wash leaks, spills, or used clean-up materials onto nearby streets or into drains.
- Dispose of all used clean-up materials in a garbage can.

### ***Cleaning Floor Mats and Other Greasy Equipment:***

- Wash all floor mats and grills in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment in an area where wastewater can flow to the gutter, storm drain, or street.

### ***Why is Grease Control Equipment Installation Required?***

Fats, oils and grease can cause serious problems in the sewer system and in a restaurant or food service establishment problems include:

- Raw sewage overflows due to blocked sewer lines.
- Rancid odors.
- Potential contact with microorganisms that can cause hepatitis and gastroenteritis.
- Expensive cleanup, repair, and replacement of damaged property.

*Sewer line blockages due to fats, oils, and grease can increase sanitary sewer overflows and costs to the*

**Village of Allouez**

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