

Procedures to Clean an Interior Point-Of-Use Grease Interceptor

NOTE: Interceptor must be cleaned when the sinks are not being used and no food preparation is taking place. Do not VIOLATE any Health Department Regulations.

1. Obtain proper tools to open the interceptor.
2. Place plastic trash bags (or any disposable item) on floor to protect floor from contamination.
3. Remove lid from interceptor and place upside down on floor protection item.
4. Skim grease from top of interceptor and place in a container lined with two strong disposable bags.
5. Scrape walls of the interceptor with a wide putty knife or similar item to remove solids and grease that have accumulated on the walls.
6. Remove solids from the bottom of the interceptor and place in the same container with the grease skimmings.
7. Inspect the trap for any equipment deficiencies and make repairs.
8. Place lid on interceptor carefully. Make sure lid is sealed properly or odors will be released.
9. Place floor covering item in the trash dumpster.
10. Remove container with grease and solids from the food preparation area.
11. Solidify contents with an absorbent material such as kitty litter. Make sure all contents are solidified. This may take several minutes for the material to absorb all of the liquid.
12. Tie bags together securely.
13. Inspect bag for leaks and re-bag if needed.
14. Place bag in trash dumpster.
15. Clean the area and sanitize all surfaces in the areas as prescribed by the Health Department.

I acknowledge I have read and understand the above procedures and will follow these required guidelines.

Signature: _____ Date: _____

Print Name: _____ Title: _____