

# PREFERRED PUMPER PROGRAM

## CLEANING STANDARDS

1-21-10

### GREASE TRAP

Pump out completely

Pump all the material out of the trap (pump empty)

Remove baffles and scrape clean

Clean and scrape inside of the trap

- Remove visible grease
- Remove ridge tar build up from the side of the trap

Clean loose material from the lid

Replace baffle

Refill with water to the bottom of the baffle

Note trap condition

- Missing baffle
- Holes in the trap
- Gasket in disrepair or missing
- Missing trap lid bolt(s)

Replace lid



### GREASE INTERCEPTOR (VAULT)

Pump out completely

- All the way to the bottom to the base of the interceptor so it's integrity can be inspected

Pressure wash

Remove all accumulated grease from the walls

- Ledge/ridge grease
- No clump grease on the walls

Pressure clean the inlet tee, outlet tee, & baffle wall elbow

- Remove the visible grease from the inside of the tee
- Spray water through baffle wall elbow from discharge side

Note tank condition

- Report missing tees
- Note baffle wall's condition, missing 90° elbow or tee
- Note any leakage under the baffle wall from one chamber to the other



## **INSPECTION STANDARDS**

### **GREASE TRAP**

Confirm the GT was pumped

#### **When the pumper is present**

- Baffle is removed and scraped
- Walls cleaned
- Review pumper's Pump Out measurements
- Complete a FSE inspection report
- Give a copy of the report to the restaurant

#### **When the pumper is *not* present**

- Pull the lid
- Evaluate solid to water ratio
- Complete a FSE inspection report
- Give a copy of the report to the restaurant

### **GREASE INTERCEPTORS (VAULTS)**

#### **When the pumper is present**

- See if the grease was pumped out
- See if the interceptor was pressure washed
- Confirm the baffle wall's 90° elbow is in place
- Confirm inlet and outlet tees are in place & extended downward
- Note any leakage under the baffle from one chamber to the other
- Confirm the integrity of the bottom of the vault
- Confirm lid(s) are replaced
- Complete a FSE inspection report
- Give a copy of the report to the restaurant

#### **When the pumper is *not* present**

- Pull the lid(s)
- Confirm that the grease was removed
- See if the interceptor was pressure washed
- Confirm baffle wall's 90° elbow is in place
- Confirm inlet and outlet tees are in place & extended downward
- Replace lid(s)
- Complete a FSE inspection report
- Give a copy of the report to the restaurant