



BOARD OF HEALTH  
**TOWN OF FOXBOROUGH**  
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**Fats, Oils, and Grease Interceptor Maintenance**  
**(Interior Grease Traps/Interceptors)**

Interior interceptors can be serviced by food service/maintenance staff or by a licensed septic hauler in the Town of Foxborough.

Note: If the establishment does not use a licensed professional for servicing an inspection of the interceptor must be conducted once a year by a licensed septic hauler or licensed plumber.

**Tips on cleaning your grease trap**

- 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.
- Remove grease periodically (weekly or more often is suggested), using a plastic scoop. Remove only the grease, and leave the water behind.

At a minimum, clean and empty the entire contents of the grease trap once a month. Remove the grease, water, and any accumulated sludge on the bottom of the trap. Remove the cleanout at the end of the grease trap and perform a visual inspection to check for any grease deposits/build up inside the pipe. Clean any greasy deposits from the piping so you can tell when new grease deposits form, and flush with hot soapy water before closing the cleanout.

- Make sure the flow directing baffles inside your grease trap are properly replaced after each cleaning.

**Tips on cleaning frequency**

- It is important to clean your grease trap regularly to prevent fats, oil and grease in water discharged to the sewer from:
  - Exceeding the discharge limit of 100 parts per million.
  - Causing visible floating grease or grease deposits in the piping downstream from the grease trap.
  - Causing sewer blockages or overflow into your establishment, or to the environment.

The **minimum cleaning frequency** required for grease traps in food service facilities is **monthly**. However, more frequent cleaning intervals may be necessary to 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.

Note: Seasonal establishments that do not operate for 30 consecutive days are exempt from the maintenance requirement for those months not in operation. Proof of establishment closure and reopen dates must be on file at the Board of Health.

Some establishments that produce low volumes of fats, oils, and grease may have an opportunity to lower the cleaning frequency of internal interceptors by submitting to the Board of Health six (6) months of grease interceptor cleaning reports and other supporting documentation to justify lowering the maintenance frequency.

The Board of Health will review the maintenance frequency and FOG Management Plan for every establishment once per year and conduct a full FOG inspection. Adjustments to the maintenance frequency of interceptors will be made as needed for proper FOG containment.

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 may result in a violation of local sewer use ordinances.

### **Tips on routine maintenance**

- Use Allen screws for securing the lid instead of the conventional Phillips or slot screws, which may strip.
- Keep an extra gasket for your grease trap's lid on site to prevent leaks and odors in the event of a gasket failure.
- 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.

Solid, semi-solid, or liquefied grease waste can **never** be disposed to the **storm drain system**. Discharging oil and grease to the storm drain is a violation of local sewer use ordinances.

**Keep cleaning documentation for a period of not less than three years.**

**To ensure proper maintenance, we recommend use of a professional service.** Facilities experiencing high employee turnover or other factors making regular trap maintenance difficult should consider using a professional service.