

BEST PRACTICES: GREASE TRAP MAINTENANCE

A grease trap is essential for any kitchen, as it prevents fats in the kitchen from flowing into the sewer lines. On a regular basis, the grease trap must be emptied to prevent grease overflow into the sewer lines, causing grease build-up and clogged sewer lines. A clog will shut down your kitchen!

Cleaning a grease trap is messy, odorous, and a time-consuming task. Let our skilled technicians handle the dirty work so you can focus on running your establishment. Here's some practical advice to avoid grease trap issues.



WHAT NOT TO DO:

- Never pour used cooking oil and food waste down the drain.
- Avoid putting garbage down the drain, such as straws, bottle caps, etc.
- Don't use cleaning products to reduce foul odor from the grease trap.
- Never place heavy equipment on the grease trap lid.
- Don't wait too long to clear the grease in the trap. Grease will solidify over time.

WHAT CAN YOU DO:

- Install strainers in your kitchen sinks
- Solidified fat, like bacon grease, can go in the trash. Not down the drain.
- Set up maintenance service with SeSequential on a regular interval.
- Annual jetting of the outgoing lines by your plumber to ensure full water flow.
- Replace the grease trap gasket periodically to keep odors out of the kitchen.

Set a grease trap maintenance schedule with SeSequential to avoid surprises and keep your kitchen operating smoothly. We are your trusted partner.



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