

Environmental Standard Operating Procedure (ESOP)	
Grease Traps (GRT)	
Environmental Affairs (EA): Water Resources (760) 830-7883	Revised: 1 October 2024

Subject: GREASE TRAPS

References: (a) Wastewater Treatment Plant WDR Board Order R7-2020-0003
(b) 5090.1J Environmental Protection

1. Purpose. This document provides environmental protection guidelines for operation, use, and management of grease traps and interceptors.
2. Application. This guidance applies to those individuals pumping, working with, or maintaining grease traps and interceptors and containers aboard the Marine Air Ground Task Force Training Command (MAGTFTC), Marine Corps Air Ground Combat Center (MCAGCC) Twentynine Palms. For further references to MAGTFTC, MCAGCC in this document, the term "installation" will be used.
3. Procedures. Improper management of grease and grease traps can contribute to an upset of the wastewater treatment process, harm to the environment, and cause regulatory actions including violations of permit conditions.
4. Operational Controls. The following controls apply:
 - a. Confirm that cooking residue is placed into proper collection receptacles for recycling and not poured into sinks or drains. Pots, pans, and cooking areas must be wiped with a paper towel to remove grease residue before washing. Paper towel is to be disposed of in the trash.
 - b. Do not wash pans and cooking equipment in unauthorized areas (for example, outside on washracks or in areas where discharge does not pass through a grease trap).
 - c. Confirm that floor mats are cleaned inside over a utility sink or floor drain. Do not wash mats or other items outside.
 - d. Perform pumping, repairs, and maintenance to grease traps in accordance with established Public Works Division procedures and manufacturer recommendations.
 - e. Inspect grease traps on a quarterly basis.
 - f. Grease traps and interceptors must be pumped on a regular and reoccurring basis, and documentation must be maintained that indicates the frequency of pumping. Frequency of pumping will not be greater than 90 days and at no time will the fats, oils, grease, and food solids layer be greater than 25% of the interceptor's capacity. Some facilities may have more frequent pumping so that grease is not discharged to a sewer, thus creating backups, emits odors, and passes into the sanitary sewer system.

Subject: GREASE TRAPS

- g. Above ground food grease and oil storage containers must be inspected weekly to confirm that no spills or leaks are present. Spills or leaks must be cleaned and repaired immediately.
 - h. All above ground food grease and oil storage containers must have adequate secondary containment sufficient to contain the capacity of the largest single compartment or container with sufficient freeboard to contain precipitation.
 - i. Food grease and oil containers and secondary containment for above ground food grease and oil storage containers must be kept clean and in good order.
 - j. If there are specific situations or other concerns not addressed by this procedure, contact the EA's Water Resources Office via phone at (760) 830-7883.
5. Documentation and Record Keeping. The following records must be maintained:
- a. Documentation of grease traps inspections
 - b. Service or maintenance records and work request tracking information for grease traps.
 - c. Inspection and training records maintained on file for no less than three years.
6. Training. Affected personnel must be trained in this document and the following:
- a. General Environmental Awareness training
 - b. Abatement ESOP
7. Emergency Preparedness and Response Procedures. Refer to the spill response procedures listed in the Abatement ESOP.
8. Inspection and Corrective Action. The Environmental Compliance Coordinator (ECC) will confirm unit adherence to this ESOP. The ECC will confirm that unit personnel are trained in this ESOP and maintain appropriate documentation in accordance with this ESOP.

Subject: GREASE TRAPS

ECC/Unit Inspection Checklist - Grease Trap			
Date:		Time:	
Installation:		Work Center:	
Inspector Name:		Signature:	
Inspection Items	Yes	No	Comments/Action
1. Are pots, pans, and cooking areas wiped down before washing cooking residue into the sink?			
2. Is food waste disposed of in accordance with the organic's requirement?			
3. Is waste cooking oil placed in proper storage container for recycling?			
4. Is secondary containment capacity present and adequate to contain the volume of the container plus precipitation?			
5. Is the secondary containment clean and free of debris?			
6. Are wash pans, cooking equipment, and cleaning equipment washed in properly authorized areas?			
7. Are floor mats and other equipment cleaned inside over a utility sink or floor drain.			
8. Are repairs and maintenance to grease traps in accordance with established Public Works Department procedures, and proper records maintained?			
9. Are weekly inspections conducted and recorded?			
10. Are grease traps and interceptors being properly pumped with the necessary frequency to prevent odors and grease passing into the sanitary sewer system?			
11. Are training and inspection records maintained and available for inspection?			

Additional Comments:

Corrective Action Taken:

Unit Inspector:

Name: _____

Signature: _____