

Environmental Standard Operating Procedures (ESOP)	
Grease Traps (GRT)	
Environmental Affairs (EA): Water Resources (760) 830-7883	Revised: 1 October 2023

Subj: GREASE TRAPS

Ref: (a) Wastewater Treatment Plant WDR Board Order R7-2020-0003

1. Purpose. This document provides environmental protection guidelines for operation, use, and management of grease traps/interceptors.

2. Application. This guidance applies to those individuals pumping, working with, or maintaining grease traps/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. Ensure cooking residue is poured 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 prior to washing. Paper towel is to be disposed of in the trash.

b. Mess Hall facilities shall use alternative method(s) of food waste disposal (SOMAT Dehydration Unit, ORCA or similar) instead of disposal in the garbage/landfill.

c. Do not wash pans and cooking equipment in unauthorized areas (e.g., outside, on washracks or areas where discharge does not pass through a grease trap).

d. Ensure floor mats are cleaned inside over a utility sink or floor drain. Do not wash mats or other items outside.

e. Perform pumping, repairs, and maintenance to grease traps in accordance with established Public Works Division procedures; and manufactures recommendations.

f. Inspect grease traps on a quarterly basis.

g. Grease traps/interceptors must be pumped on a regular/reoccurring basis and documentation maintained indicating frequency of pumping. Frequency of pumping shall not be greater than 90 days and at no time shall the fats, oils and grease and food solids layer be greater than 25% of the capacity of the interceptor. Some facilities may have more frequent pumping to ensure grease is not discharged to sewer, create backups, prevent odors, and pass through of grease to the sanitary sewer system.

Subj: GREASE TRAPS

h. Above ground food grease/oil storage containers must be inspected weekly to ensure no spills or leaks are present. Spills or leaks must be cleaned and repaired immediately.

i. All above ground food grease/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.

j. Food grease/oil containers and secondary containment for above ground food grease/oil storage containers must be kept clean and in good order.

k. If there are specific situations or other concerns not addressed by this procedure, contact EA, Water Resources Office (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. All 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) shall ensure the designation of personnel to perform inspections. The ECC shall ensure immediate corrective action for deficiencies noted during weekly inspections. Actions taken to correct each deficiency shall be recorded on the weekly inspection sheet (including Work Request number(s)). Designated personnel shall conduct weekly inspections using this ESOP as guidance.

ECC/Unit Inspection Checklist - Grease Trap

Date:	Time:		
Installation:	Work Center:		
Inspector's Name:	Signature:		
Inspection Items	Yes	No	Comments/Action
1. Are pots, pans and cooking areas wiped down prior to washing cooking residue into the sink?			
2. Is food waste disposed of utilizing alternative method(s) (Somat Dehydration Unit, ORCA or similar) instead of disposal in the garbage/landfill.			
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 PWD procedures, and proper records maintained?			
9. Are weekly inspections conducted and recorded?			
10. Are grease traps/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: \_\_\_\_\_