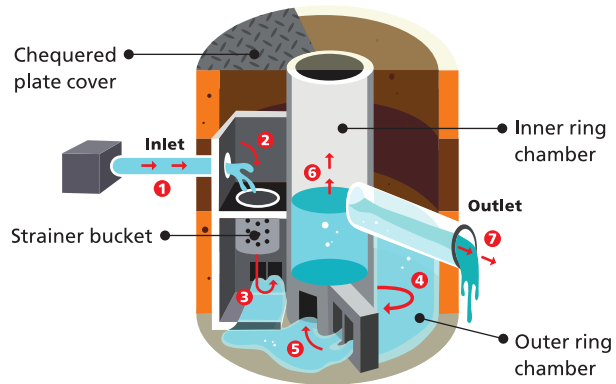


What is a grease trap?

A grease trap is any interceptor, arrestor, tank or pit situated above or under the ground that allows cooling and separation of grease from used water.



Without the grease trap, grease will enter the sewers and accumulate, resulting in encrustation. The hardened grease will obstruct the smooth flow of used water in the sewer and cause it to overflow into your premise or other public areas.

Who needs to install grease traps?

All establishments which handle food, including restaurants, coffee shops and hawker centres.

Where should one install a grease trap?

Grease trap must be installed at an accessible location for workers to clean without giving rise to nuisances, health hazards and hygiene problems during its operation and maintenance.

Maintenance Guidelines

- 1 Engage only NEA-licensed general waste collectors to clean the grease trap. The list of licensed collectors is available on www.NEA.gov.sg.
- 2 Inspect and clear screen chamber and strainer bucket regularly.
- 3 Clean the grease trap more frequently if grease loading is high e.g. from every month to every 2 weeks.

Contact 1800-CALL-PUB at 1800-2255-782 for more information.

Your Responsibilities

As an eating establishment owner, you are required to:

- 1 Install grease trap that is properly designed and sized to meet your requirements.
- 2 Maintain grease trap regularly and adjust cleaning frequency according to usage.
- 3 Control used water discharge to contain no greater than 100mg/L of oil & grease (non-hydrocarbon).

Penalties

Under the Sewerage and Drainage (Trade Effluent) Regulations, it is an offence to discharge trade effluent containing grease and oil (non-hydrocarbon) greater than 100mg/L. This offence carries the maximum fine of \$5,000.

Benefits of a Well-Maintained Grease Trap

Maintaining your grease traps properly can prevent:

- Offensive odours
- Blockage due to accumulation of oil and grease in the sewerage system
- Overflow of used water on your premises or in public areas

Scan the QR code below or contact 1800-CALL-PUB at 1800-2255-782 for more information.

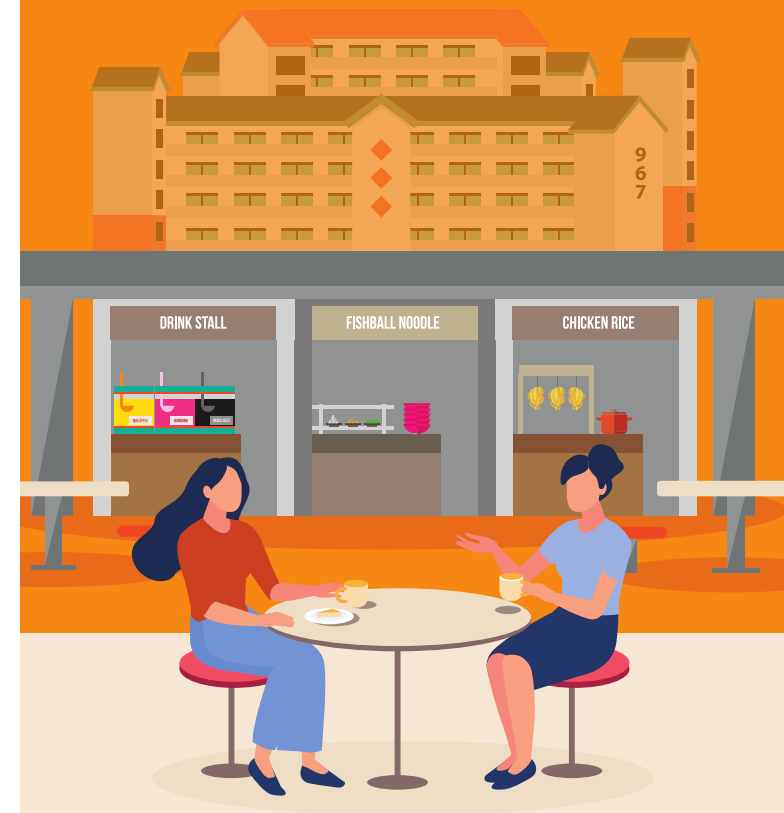


PUB 40 Scotts Road, #22-01
Environment Building, Singapore 228231

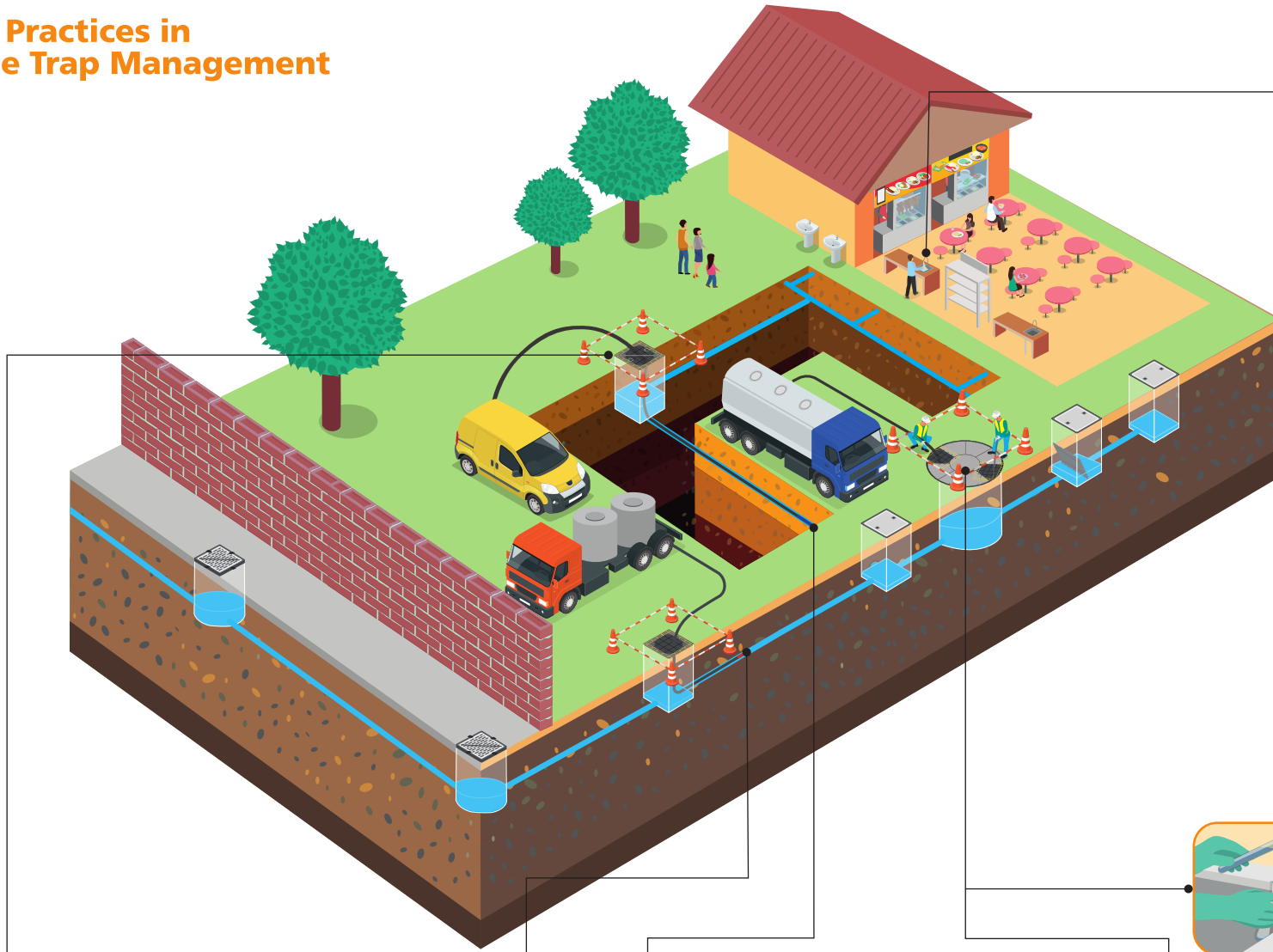


A GUIDE TO MAINTAINING YOUR GREASE TRAP

F&B / COMMERCIAL ESTABLISHMENTS



Good Practices in Grease Trap Management



Cover floor traps at all times.



Pour used oil into a separate container and not into the sanitary system.



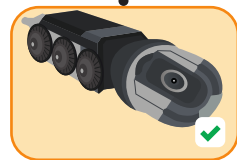
Dispose leftover food into the rubbish bin.



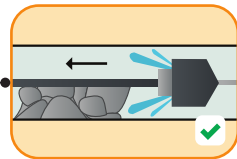
Use a catch basket for the sink.



Engage licensed plumber to carry out **periodic* visual inspection** of your private sewers, grease traps and other appurtenances to ensure that the sanitary system is functioning as designed. Keep records of inspection reports for checks by PUB officers.



Engage PUB-registered CCTV contractor to carry out **periodic* visual inspection** in your private sewers to ensure they have no leakage or other damages. Keep records of inspection reports for checks by PUB officers.



Engage sanitary contractor to carry out **regular* flushing of private sewers**, to eliminate any blockage or accumulation of hardened debris. Keep records of flushing for checks by PUB officers.



Engage accredited laboratory to **collect and analyse water samples** from your grease trap.



Carry out **cleaning of grease trap** once every 2 weeks. Increase cleaning frequency if lab analysis of samples exceed the oil and grease (non-hydrocarbon) concentration stipulated in Sewerage and Drainage (Trade Effluent) Regulations.

To facilitate the inspection of private sewers and grease traps, ensure that access to inspection chambers and grease trap covers are not obstructed.

*Note: The interval to carry out maintenance work is dependent on many factors such as the condition of your private sewers and flow impediment occurrences.