

Date Prepared 7/2004  
Prepared By P. Watt  
Revised

BMP EOC Troy #17

**TITLE:** GREASE TRAP MAINTENANCE

**Regulatory Citation:** Article VI, Section 64(a), Rensselaer County Sewer District Regulations, 40 CFR Part 112

**Applicability:** Waste cooking oil / grease

**Purpose:** Ensure that waste-cooking oil is managed properly

**Person or Department Responsible:** Asso. Coord of Business Services

**Schedule:** Every year

**Procedures:** The grease traps below the floor in the food service areas will be clean out by a qualified contractor annually. The Associate Coordinator of Business Services will contact the vendor according to the established schedule.

**Current Vendor:** (Sam's Septic)

**Record keeping:** A copy of the bill of lading or waste pickup documentation should be retained to document the periodic clean out.

**Record Location:** EOC Business Services

**Contact:** Asso. Coord of Business Services 273-1900

#17 Grease Trap Maintenance