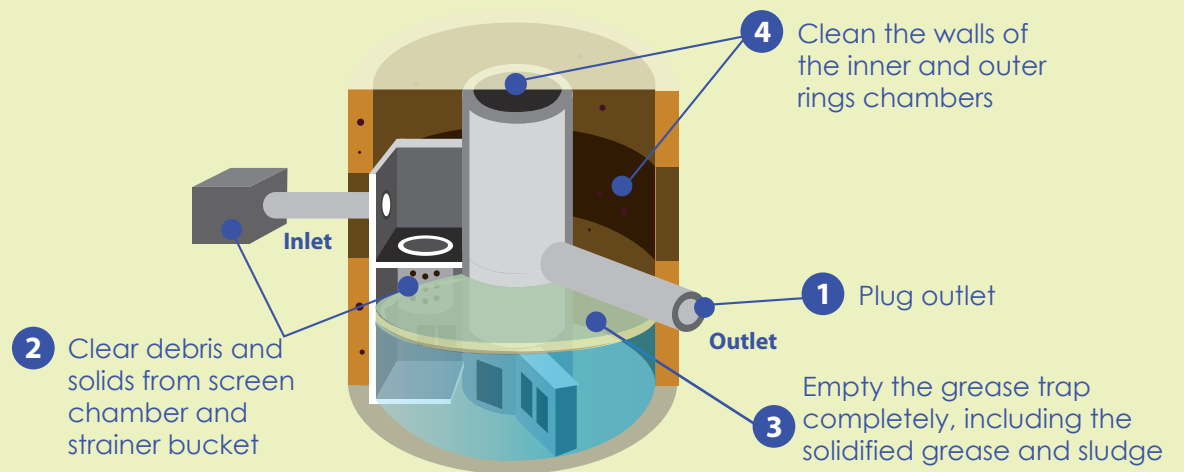


Maintenance Schedule

- Employ only NEA's licensed general waste collectors^[1] to clean the grease trap.
- As a guide, inspect and clear both screen chamber and strainer bucket regularly and clean the grease trap bi-weekly.
- More frequent clearing and cleaning of grease trap is required for higher grease and oil loading.
- Required frequency can be determined via sampling checks with accredited laboratories to check for compliance with the SD(TE)R.

Recommended steps for cleaning grease trap^[2]



- 5 Remove the remaining contents in the grease trap into the tanker again
- 6 Inspect the walls for cracks and water seepage
- 7 Fill the grease trap with clean water to the required level

[1] Please refer to NEA website at <http://app.nea.gov.sg/> for the list of licensed general waste collectors.

[2] Owners need to ensure that the cleaning is carried out in accordance with the recommended steps.



MAINTAINING YOUR GREASE TRAP

Who needs grease trap?

Under the Sewerage and Drainage (Sanitary Works) Regulations, all sullage water from food shops, restaurants and other eating establishments shall be discharged into the sewerage system via grease traps.

Why should you maintain your grease trap?

Fat, oil and grease discharged from eating establishments is a major cause of sewers' blockage.

It is beneficial to maintain your grease trap to:-

- Eliminate offensive odor;
- Minimize blockage in your private sewers and our public sewers; and
- Prevent overflow of used water onto your premises and public areas.

Besides offering your patrons a pleasant eating environment, the measures that you put in place will also help to protect our precious water resources and address public health concerns.

Audits

PUB regularly conducts audits on grease traps in eating establishments.

The audits would include:-

- a) Carry out a visible inspection;
- b) Collect water sample for analysis to check for compliance with the SD(TE)R; and
- c) Check documents such as:-
 - Maintenance schedule for the grease trap; and
 - Invoices issued by the licensed general waste collectors.

Source control

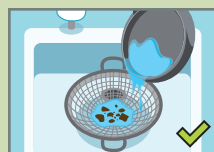
Adopt good practices in the work area to reduce greasy waste discharge into your grease trap by following these simple tips:



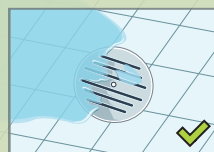
Pour used oil into a separate container



Dispose leftover food into the rubbish bin



Use a catch basket for the sink



Cover floor trap at all times

* To facilitate the inspection of the sewers and grease trap, please ensure that the access to the inspection chambers and grease trap's cover is free from obstruction.

Legislation requirements

Owners are responsible for maintaining their private sewerage systems and grease traps.

It is an offence for any person who fails to maintain a grease trap properly or to discharge trade effluent containing grease and oil in concentrations greater than 100mg/L (Non-hydrocarbon) as stipulated in the Sewerage and Drainage (Trade Effluent) Regulations [SD(TE)R].

Any person who shall be guilty of an offence and shall be liable on conviction to a fine not exceeding \$5,000.

For more information regarding the maintenance of your grease trap please contact us at:

PUB - ONE

Tel: 1800-284 6600 (24 hours)

www.pub.gov.sg



Water for All : Conserve, Value, Enjoy