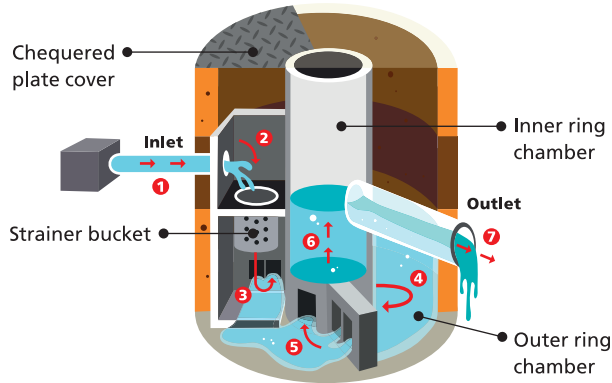


What is a grease trap?

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 encrusted grease may 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 a grease trap be installed?

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 at 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

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 and grease (non-hydrocarbon)

Penalties

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

Benefits of a well-maintained grease trap

Maintaining your grease trap properly can prevent:

- Offensive odours
- Flow blockage due to accumulation of oil and grease in the sewerage system
- Overflow of used water from blocked sewers onto your premise or other public areas

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

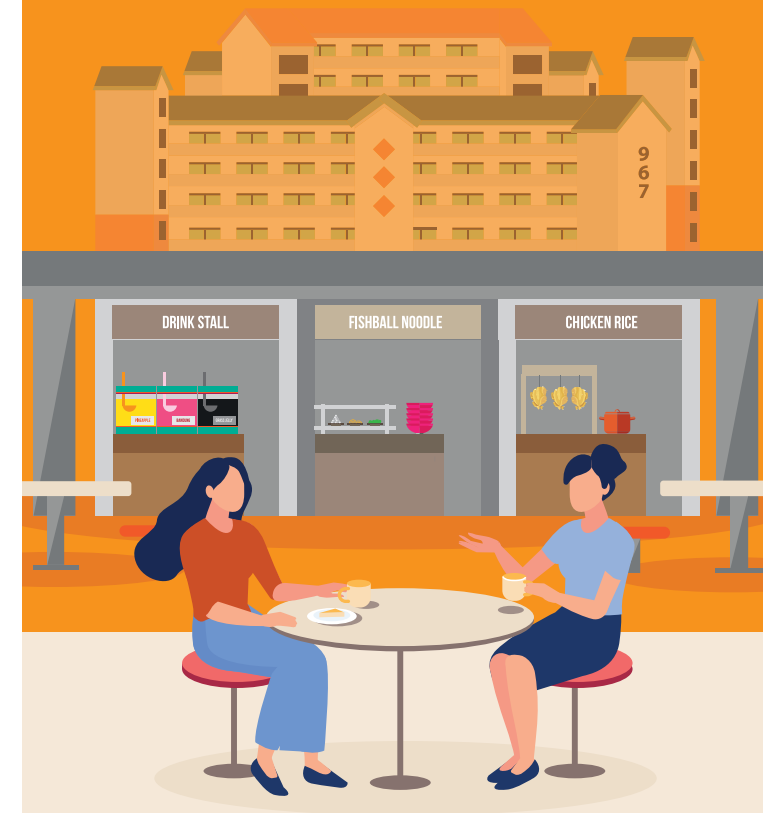


PUB 40 Scotts Road, #22-01
Environment Building, Singapore 228231

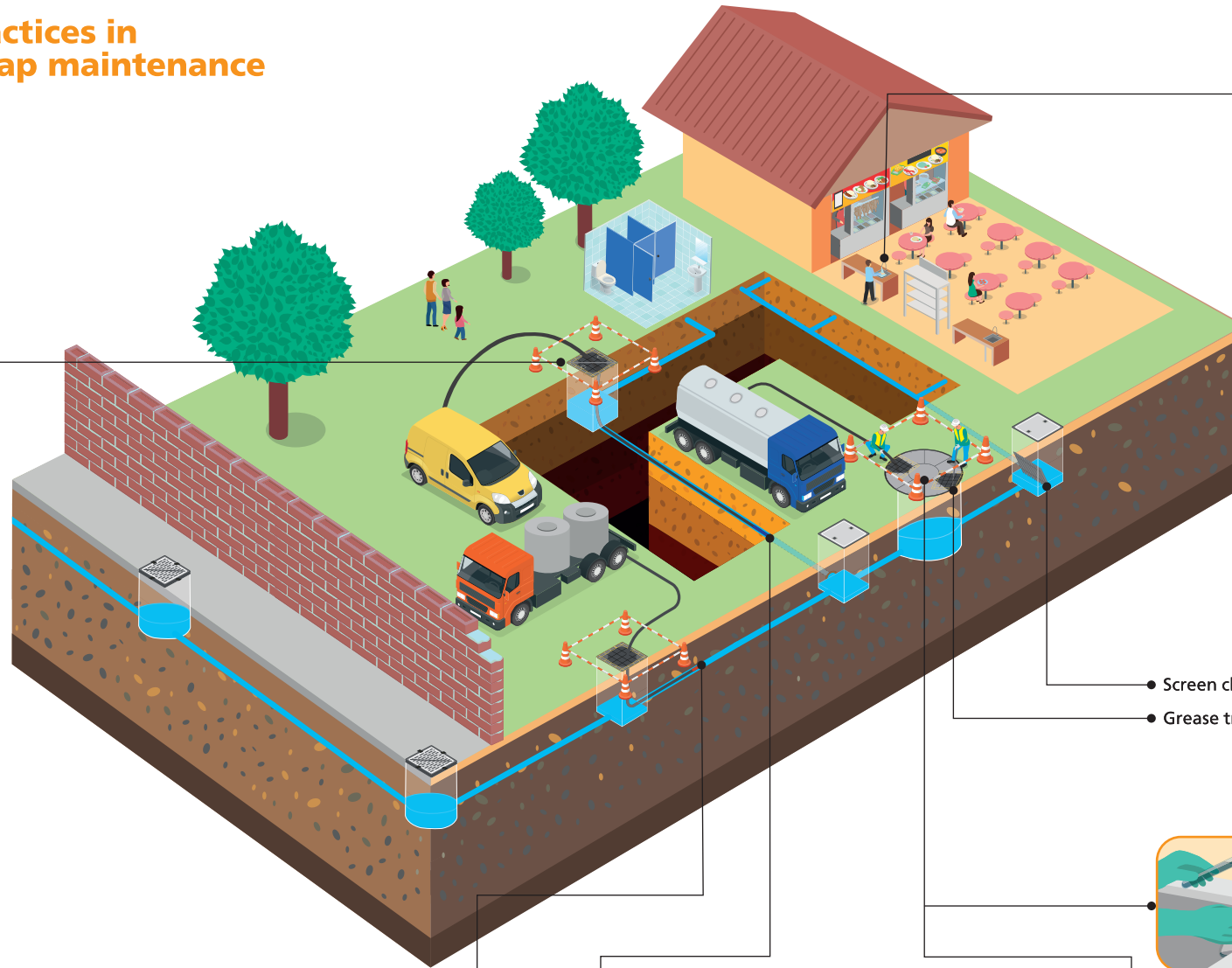


A GUIDE TO MAINTAINING YOUR GREASE TRAP

F&B / COMMERCIAL ESTABLISHMENTS



Good practices in grease trap maintenance



Cover floor traps at all times.



Pour used oil into a separate container and not into private sewerage system.



Dispose leftover food into the rubbish bin.

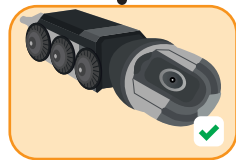


Use catch basket for the sink.

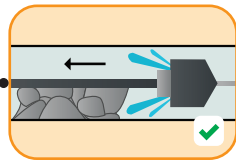
• Screen chamber
• Grease trap



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



Engage PUB-registered CCTV contractor to carry out **periodic* visual inspection in your private sewerage system** to ensure they have no leakage, encrusted grease or other damages. Keep inspection reports for checks by PUB officers.



Engage sanitary contractor to carry out **periodic* cleaning of private sewerage system**, to eliminate any blockage or accumulation of **encrusted grease**. Keep cleaning reports for checks by PUB officers.



Engage accredited laboratory to carry out **regular* collection and analysis of water samples from your grease trap**. Keep analysis reports for checks by PUB officers.



Engage licensed general waste collector to carry out **regular* cleaning of grease trap and screen chamber**. Keep cleaning reports for checks by PUB officers.

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.