

## Cleaning Grease Traps Is a Requirement

All food establishments in Greene County are required to clean their grease traps at least quarterly and notify the County that such cleaning has been completed.

### Does this affect me?

All food operations served by the Greene County Sanitary Sewer System must comply with the grease trap cleaning requirement.

### Benefits

While this cleaning is required, it is also a benefit to both your food operation and to the County as a whole. Clean grease traps prevent sewer back-ups that can put companies out of business for days. Such back ups can be costly to repair.

## Greene County Grease Trap Regulations

*“Grease traps of a design approved by the Sanitary Engineer shall be installed by the property owner for every sewer connection into which food waste is discharged from any business, commercial, or institutional food service, preparation, or disposal operation. Any such properties not currently equipped with an approved grease trap shall install one no later than 1 January 1997. Grease traps shall be cleaned every three (3) months or as directed by the Sanitary Engineer. Proof of cleaning shall be certified to the Sanitary Engineer on forms provided with the bill for sewer service. Failure to install or clean grease traps and provide proper certification of such cleaning will result in suspension of sewer service until compliance is achieved.”*

## Enzyme Advisory

The Greene County Office of Sanitary Engineering has become aware of companies offering grease trap cleaning services through the use of enzymes. This practice is prohibited in the State of Ohio, pursuant to Section 1004.5.5 (4102:2-65-04) of the Ohio Plumbing Code.

*“Grease traps and grease interceptors shall be inspected frequently and cleaned as often as necessary to retain the grease wastes. The materials removed in cleaning shall be removed from the premises for disposal and not be deposited in the plumbing system or sewage system. The use of enzymes for the cleaning of grease traps or grease interceptors is not permitted.”*

Grease traps are not designed for the use of enzymes.

## Who Enforces the Regulations?

The grease trap cleaning requirements are established by the Greene County Sanitary Engineering Department but other agencies are also involved in the program. The Greene County Plumbing Inspection oversees the initial installation of the grease traps. After they are installed, they are subject to inspection by the Sanitary Engineering crews.

Questions about grease trap installation can be directed to the Greene County Combined Health District Plumbing Division at (937) 562-7416.



## Frequently Asked Questions



### Who do I call to empty my grease trap?

While we cannot recommend a company, there are a number listed in the telephone book under plumbing. Any of these can empty the trap and properly dispose of the grease.

### Can I empty the trap myself and throw the grease down the drain?

You can empty the trap if you have a proper method of disposal, but it cannot go down the drain. The grease can be thrown in the trash or it can be recycled by a commercial company.

### Who must file the certification form and copy of the invoice or proof of cleaning?

This certification must be filed quarterly either by the food operation or a representative of the grease trap cleaning company.

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For more information call:

Greene County  
Sanitary Engineering Department  
(937) 562-7450

## Greene County Sanitary Engineering Department

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### A Requirement and



### a Benefit

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