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BMP JBS#8

**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:** Executive Manager, Physical Plant  
Director of Environmental Health & Safety

**Schedule:** Every two years

**Procedures:** The grease traps below the floor in the food service areas will be clean out by a qualified contractor once every two years. The executive director of Physical Plant will contact the vendor according to the established schedule. Receipt of the cleaning will be given to the Director of EHS for filing.