

Date Prepared 11/2004
Prepared By P. Watt
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BMP Chartwells #1

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

Schedule: Every year

Procedures: The grease traps below the floor in the food service areas (HRC and Stadium) will be clean out by a qualified contractor once every year. The executive director of Physical Plant will contact the vendor according to the established schedule. Enzymes will be used to clean out the grease traps at the Campus Center.

Current Vendor: Sam's Septic (enzymes)

Record keeping: The work order PM system provides a record of work; the Executive Director of PP will indicate on the work order that work was completed

Record Location: Physical Plant work order files

Contact: Executive Director Physical Plant (629-7427)
Director of Environmental, Health and Safety
(518) 629-7163

#1-Grease Trap Maintenance