

Date Prepared 01/30/2004
Prepared By P. Watt
Revised 7/6/09

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.

Current Vendor: Sam's Septic

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

HVCC-BMP-JBS#8-Grease Trap Maintenance