

Fat

Trap

Fat

5 steps

to keep fats, oils & grease out of plumbing

IN RESTAURANTS & FOOD PREPARATION FACILITIES

grease trap, hands on device



city pipe without grease



city pipe with grease

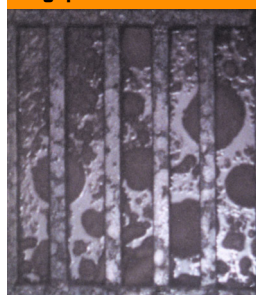


Prevent grease from backing up plumbing in your facility, causing costly repairs, clogging up city sewer pipes, and overflows to streets and rivers:

- 1 Use the right size grease trap.
- 2 Establish a regular maintenance program.
- 3 Train staff about proper methods of disposal.
- 4 Store all grease in a container & let it cool.
- 5 If you are uncertain what size grease trap or maintenance program is right for you, contact Hampton Public Works Wastewater Operations at 727-8410.

If you don't have the right trap, there are private rental units available to help with grease maintenance.

Grease the size of bowling balls is a big problem.



Industrial-sized kitchens and restaurants, when not properly filtered, create large grease blocks the size of bowling bowls. While the Waste Water division regularly maintains hundreds of miles of city pipe, the cleaning required for excessive grease pulls the team off the important task of upgrading the system.

Please do your part to help us help you.

Questions?
Please call Hampton Public Works
Waste Water Operations at 727-8410.

