

How should Restaurants Handle Greasy Waste?



環境保護署
Environmental Protection Department

Common Problems in Restaurants



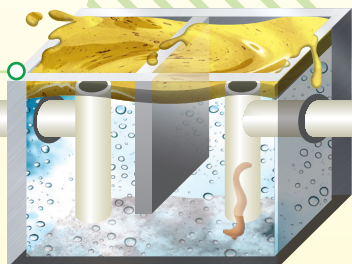
1

Greasy waste poured into the sink and down the pipe



2

Inadequate grease trap capacity leads to insufficient retention time



3

Causing overflow and blockage, exceedance of discharge limit and pollution

Water Pollution Control Ordinance (Cap. 358)

Any person discharging greasy waste or wastewater not properly treated commits an offence

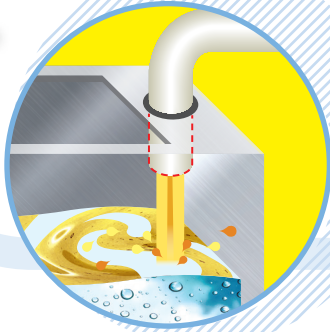


Common Problems with Grease Traps

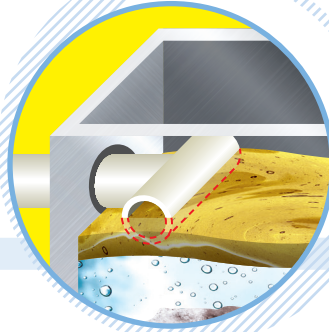


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Accumulation of greasy waste due to inadequate length of the inlet pipe affects the separation efficiency



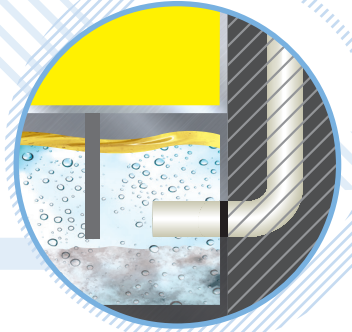
Top greasy waste layer being discharged via the improperly configured outlet



Inadequate chamber space causes overflow of wastewater



Submerged pipes and devices make checking and maintenance difficult



Reduce the Loading of Grease Traps



Scrape dirty dishes before washing and avoid pouring remaining greasy waste into the sink

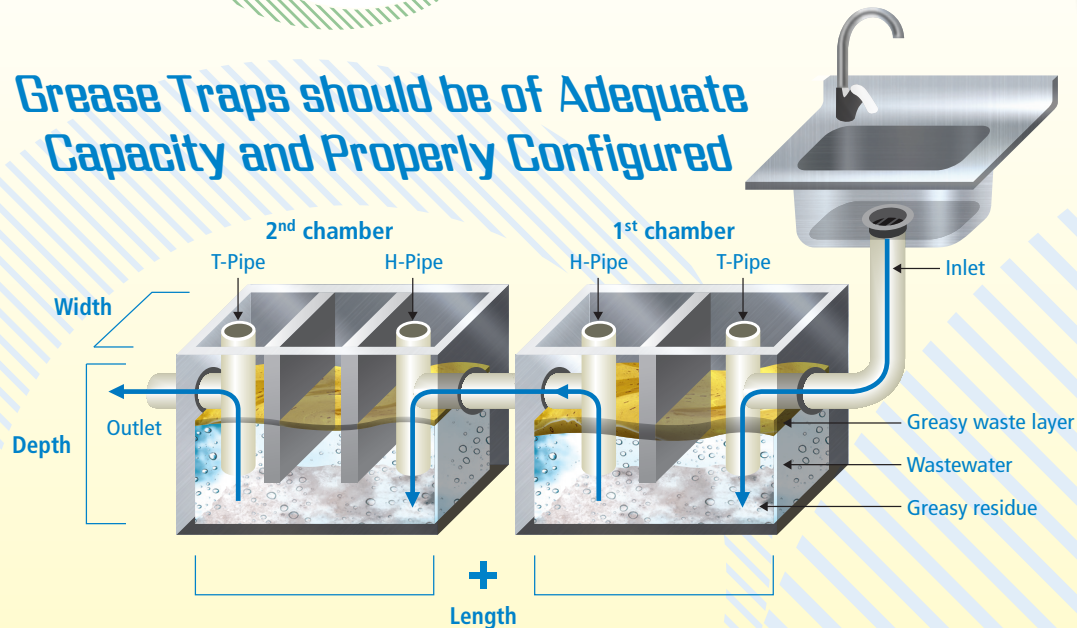


To save water, install a flow controller and do not leave the tap running



Install a basket strainer in the sink

Grease Traps should be of Adequate Capacity and Properly Configured



Grease Trap Capacity Requirements

Average Hourly Water Use (litre)	Kitchen Floor Area (square metres)	Minimum Grease Trap Capacity (cubic metres)	Example of Internal Dimensions (metres)		
			Length	Width	Depth
250	8	0.49	1.45	0.70	0.73
500	16	0.79	1.70	0.83	0.73
750	24	1.05	1.80	0.88	0.85
1,000	32	1.22	1.95	0.95	1.00

The length of the grease trap should be equal to 1.3 to 2.0 times of its depth
The liquid depth should be no greater than 1.2m and the total depth should be no greater than 1.8m

Cleanse Grease Traps Regularly

Centralised grease trap or grease trap over 1000 litres in capacity

Under-sink Grease Trap



Scoop the top layer of greasy waste into a watertight bag on a daily basis for proper disposal

1 Arrange with a Grease Trap Waste Collector for regular cleansing

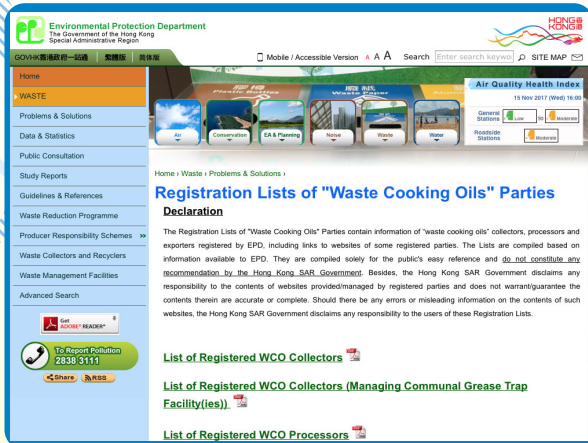


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Records of grease trap cleansing

Maintain records of grease trap cleansing

Grease Trap Waste Collectors



Please visit our website for the list of collectors which will be updated from time to time

http://www.epd.gov.hk/epd/english/environmentinhk/water/guide_ref/guide_wpc_gt.html

Enquiry hotline: 2838 3111
E-mail: enquiry@epd.gov.hk



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