

# Grease Trap Backup

## GENERAL PREPARATION

- Avoid any and all debris from entering the plumbing system by covering all floor drains with grate covers and closing those grate covers before the kitchen floors are cleaned.
- Clean small grease traps that are contained inside the restaurant every other week.
- Ensure large grease traps that are outside the restaurant are cleaned once a quarter through a local vendor.
- If the restaurant is high-volume and has newer pipes and plumbing, ask a vendor to perform line jetting twice per year.
- If the restaurant is low-volume with older pipes and plumbing, ask a vendor to perform line cabling as part of your preventative maintenance.

- If you do not currently have a grease trap preventative maintenance plan and are an 86 Repairs customer, contact your Account Manager to get it set up.

## DURING A BACKUP

- Stop water flow to avoid additional pressure on the drains.
- Open windows and doors to vent any unpleasant odors outside.
- Use sand to absorb any grease that may have come up from the drains.
- Try using a metal drain snake, plunger, and/or wet vac to clear the clog.
- If clog cannot be resolved by the internal team, 86 Repairs customers should call or text to dispatch a plumber immediately.