



August 9, 2011

Grease Trap Requirements

Dear food establishment operator,

In order to stay compliant with Federal, State, and City Regulations, all food establishments in Vanderburgh County are required to capture as much grease as possible within the confines of their business and not allow it to enter the sewer system. In order to accomplish this, an adequately sized grease trap is required. Once the grease trap is in place, it is imperative that it be cleaned regularly by staff or a contractor in order for it to operate properly. At a minimum, cleanings are required quarterly or more often depending upon the size of the trap or types of food served.

Does this affect me?

All food operations served by the Vanderburgh County sewer system must comply with the installation and grease trap cleaning requirements. Random inspections by Utility or Health Department personnel will occur so it is very important to comply with all regulations.

Benefits

While this cleaning is required, it is also a benefit to both your food operation and to the sewer system as a whole. Clean grease traps prevent sewer blockages and backups that can close a business for days. Such backups can be unsightly and costly to clean and repair.

Who Enforces the Regulations?

The grease trap cleaning and sizing requirements are established through Evansville Municipal Code Chapter 13.20 Wastewater Discharge Regulations and enforced by the Evansville Water & Sewer Utility (EWSU) and the Vanderburgh County Health Department.

Grease Trap Sizing

Questions about grease trap sizing, cleaning, and installation can be directed to the EWSU Pretreatment Department at 812-426-2820 or by email at fog@ewsu.com.

For questions regarding grease trap inspections, you may contact the Vanderburgh County Health Department's grease trap inspector Matt McBride at 812-435-2413 or by email at mmcbride@vanderburghgov.org.

Who must file the cleaning manifest form and copy of the invoice or proof of cleaning?

This certification must be filed quarterly along with the Grease Trap Maintenance Log either by the food operation or a representative of the grease trap cleaning company. It can be mailed, faxed, or emailed to:

Pretreatment Department
1933 Allens Lane
Evansville, Indiana 47720

Fax: 812-426-2833

Email: fog@ewsu.com