

# EQUIPMENT WASHING AND MAINTENANCE

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- Wash equipment indoors at a utility sink or location where washwaters drain to the sanitary sewer. Contact your local sanitary sewer treatment agency for approval (See back cover for contact information).
- Connection to the sanitary sewer may also require a plumbing permit from your local jurisdiction. Contact your City for more information.
- Service oil/grease interceptors at least quarterly, and more often if the combined thickness of the floatable solids and settleable solids exceeds 25% of the total depth.
- Under-sink grease traps should be serviced at least *weekly*, more often if the grease trap is more than 25% full of grease and solids.
- Mobile washing of some types of equipment, such as roof exhaust equipment, is acceptable if all washwater is contained, vacuumed up, and disposed of to sanitary sewer.

## **Refrigeration and Cooling Tower Maintenance:**

For large food handling facilities such as grocery stores:

- Ensure all discharges from cooling equipment go to the sanitary sewer and NOT to the street, storm drain or creek.
- Ensure your maintenance contractor is knowledgeable and skilled at minimizing corrosion by using correct chemical treatment.