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PRESS RELEASE



Grease Trap Maintenance Made Easy

When patrons sit down to eat at a restaurant, one of the last things they want to experience is the scent of decaying grease wafting out of the grease trap. Management wants to avoid this, too, but sometimes routine grease trap pumping is not enough. [Bionetix® International](#) brings microorganisms to the rescue to tackle this seemingly small ongoing maintenance task in a powerful way.



Grease Trap Problems

Understanding the solution requires a closer look at the issues. The high volume of greasy or fatty foods cooked in restaurants or processed in factories means grease trap problems are real in the food processing industry. While designed to capture grease and keep too much from entering the wastewater disposal system, grease traps sometimes overflow, undermining their purpose. At large facilities, this excess FOG (fats, oils, and greases) entering the municipal wastewater treatment system can add up to excessive BOD levels penalized by surcharges. A more immediate concern is

the bad odor that can drift through restaurants, making the dining experience unpleasant and unwelcome.



Good Bacteria to the Rescue

Bioaugmentation is an excellent option to remedy the situation. [BCP22™](#) and [BIOBLOC22™](#) do so by using FOG-loving bacteria to digest fat-based substances and speed up their biodegradation. In turn, this action lowers sludge production, prevents scum formation, and reduces unpleasant odors. BCP22™ is a high-concentration powder packaged in water-soluble pouches that can be directly added to the system. It is good for shock doses to get FOG and BOD in check.

It may also be desired for maintenance doses in large facilities. BIOBLOC22™ contains the same bacteria strains inside a slow-release block that works best for monthly maintenance in average sized systems. Recent testing has shown the main beneficial bacteria strain continues growing in temperatures up to 122 °F (50 °C), easily allowing for the influx of warm water from the sink.

Steps to Good Grease Trap Maintenance

Beneficial bacteria are a great addition to the normal maintenance program and may even reduce grease trap pumping frequency. A good maintenance plan is as follows:

1. Routinely pump grease out of grease trap as normal.
2. If desired, clean out the grease trap with [HYGIEA2200™](#) to fight engrained odors.
3. Add shock dose of BCP22™.
4. Place a BIOBLOC22™ in the grease trap once a month for ongoing maintenance or add a routine maintenance dose of BCP22™.



These simple steps do not add much work, yet they can produce significant results. The benefits are well worth the effort, resulting in a better dining atmosphere for guests, an improved work environment for employees, and lower or no BOD fines. Contact Bionetix® to [make grease trap maintenance easy at your restaurant or food processing facility!](#)

Keywords: grease trap maintenance, grease trap problems, FOG problems, restaurant odor problems, BOD fines, microbial biodegradation process, answers to common restaurant problems, how to get rid of bad smell in restaurant, Bionetix, best practices to avoid grease backup



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