

HOW TO GET RID OF



Normal kitchen operations keep water flowing steadily through your grease trap, flushing out hydrogen sulfide. But when kitchens shut down and that water flow stops, hydrogen sulfide levels can grow to be dangerous -- even lethal. Here's what to do about it:

- 1** Fill sinks and run the spigots in your facility every day for an extended period of time. The typical commercial sink faucet above a 3-compartment sink flows at 3 to 5 gal. per min. A typical fast-food restaurant uses about 300 to 400 gal. of water per day observing normal sanitation practices. Ensure half the normal daily volume reaches the grease interceptor. This example requires at least 30 minutes of continuous flow from the 3-compartment sink faucet or can wash spigot.
- 2** Pump out your grease interceptor to remove food sources the bacteria are converting into hydrogen sulfide.
- 3** Run water into all drains in the facility to keep the water/sewer gas seal correctly filled in all P-Traps.

