Food Processing Treatment Products

Large Shopping Center

A shopping center consisting of 341 commercial establishments (28 of them in food service) discharged its sewage and food service effluents into the city sewer system after passing it through grease traps, plumbing, fiber collectors and sumps.

The sumps and grease traps required frequent cleaning. The sumps, which were emptied every other night, were clogged with rotting debris and accumulations of silty organic sludge, reducing the amount of useful volume. Grease traps and restaurant plumbing were clogged with grease. Odor and operational problems resulted in constant workforce worries.

A large (4.9m^3 = 1295-gallon) grease trap was chosen for a pilot test. This site experienced heavy grease buildup in the plumbing and extremely bad odors. One-half liter of Mega-Bac X was pumped daily into the grease trap, which was completely clogged. Another half-liter was emptied into the drain at the entrance to the piping by a restaurant.

A few days after inoculation, the grease trap odors disappeared. After thirty days the 1295-gallon grease trap was opened and showed the water level to be low, with no grease present. The plumbing was also opened and showed the grease buildup had disappeared.

The Micro-Bac process significantly reduced the need for manual cleaning of the grease traps, freeing maintenance labor for other tasks, eliminating problems with the sump pumps, and controlling odors. A further benefit was the reduction of organic matter passing through the sumps, extending the life of the equipment and reducing future environmental problems.