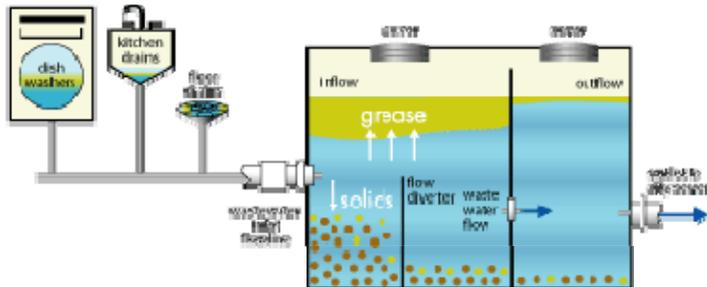


How Your Grease Trap or Grease Interceptor System Works

When maintained properly, grease traps prevent your kitchen grease and food waste materials from entering the city sewer system. Grease is a leading cause of sanitary sewer overflows, since it clogs sanitary sewer lines and ultimately causes line blockages. The result is all too frequent discharges of untreated wastewater into streets, homes and commercial enterprises. Ultimately these problematic waste streams enter our local waterways, where they cause further cleanup costs and restrict recreation, tourism and commerce. Your traps must be regularly emptied and periodically cleaned to prevent costly and dirty back-ups or over-flows.



1. Your kitchen's complete plumbing system, including sinks, dishwashers, floor-drains and mop-sinks, drains into the grease trap or grease interceptor system.
2. Wastewater flows into either an interior or exterior (usually in-ground) grease trap system. A baffle separates the inlet and outlet of the trap, keeping grease in.
3. Grease floats to the top of the grease trap, while solids settle on the bottom. The trap or interceptor must be vacuum pumped regularly by a skilled service provider to remove the entire contents of the trap.
4. Clean water then continues to flow into your sewer or septic system.

Shopping Centers & Food Services

Say goodbye to the burden of restaurant grease trap waste removal.

Your plate is already overflowing — managing your staff, planning menus, purchasing food, promoting your business, and more. Add to that a most unsavory yet mandatory task: proper disposal of your grease trap waste. It's messy, time-consuming, and tricky.

Add to all this one very important concern: how do you know if the vendor entrusted with your liquid waste removal is following the rules and properly disposing of your waste? Legal requirements these days are stringent and increasingly unforgiving. It's all a burden that not only interrupts your business, but exposes you to significant risk, not only of potentially backed-up grease traps and interceptors but also of potentially significant fines from local and state governments for non-compliance with environmental regulations, not to mention the strict "pre-treatment" discharge limits that many cities are now implementing to protect their sewer systems from high clean up and waste treatment costs.

Hand the burden to us

Our business is taking the burden of grease trap waste disposal away from your business. We offer you a complete solution that relieves you of the hassle and risk of grease trap waste disposal. From maintaining your interceptors, traps and related drain lines to proper manifesting and documentation to safe transport and 100% compliant disposal of your waste, Odor Cure offers you the ultimate benefit: peace of mind

Fast Food and Restaurants

Odor Cure is particularly well-suited to serving your needs as a restaurant or chain operator. We understand that vacuuming and cleaning your grease traps during normal business hours can be a disruption to your business. For this reason we often schedule pump outs for the early morning hours before your patrons arrive.

Regardless of when our trucks are at your site, as a restaurant operator you'll appreciate that all of our modern vacuum tankers come equipped with noise suppression and odor control systems to minimize the inconvenience of these realities of grease trap service. This not only minimizes the impact of noise and odor on your business, but to your neighborhood too. We take every measure to ensure that neither your patrons and staff nor your surrounding community experience any inconvenience from your necessary waste management.

We also understand how important it is to maintain the cleanliness of your restaurant grounds. We handle the pumping of your liquid waste very carefully to prevent any spilling, and inspect and clean the site before leaving. If it weren't for our signed manifest we leave with you, you might never notice we've been to your site without actually lifting the manhole cover to inspect your newly emptied trap

Institutional

We service many types of institutional customers, including airports, corporate HQ's and government buildings. Each presents its own unique challenges, which a company Odor Cure is well suited to handle.

Take schools for instance. These days, schools allow very short time windows for vacuuming and cleaning their traps during each visit. Visits have to be coordinated to fit the schedule of the on-site custodian, as he or she is now required to stay with each visitor to the school. Our fleet allows us to meet the varying scheduling needs of each school. We also routinely work very quickly to ensure the smallest possible impact to the school during daytime hours.

Airports and flight kitchens frequently provide another challenge: navigating runways and terminal facilities that can be filled with tightly packed, multi-million dollar aircraft. Our highly-trained and experienced drivers have maintained a perfect driving record on the tarmac while keeping airport grease traps clean.

Whatever your unique institutional needs, we welcome the opportunity, bringing an experienced staff and a large fleet of trucks and equipment to your job

Food Manufacturing, Processing and Commercial/Institutional Kitchens

Odor Cure serves a broad range of food service companies and institutions that prepare very large quantities of food. These operations typically require a very large grease trap or interceptor to collect generated waste. Examples include:

- One of our customers is a national finance house. This company must pump its 5,000 liter capacity grease trap every two weeks which requires more than one vehicle to transport and dispose of the grease.
- Another food manufacturer with three 2,000 liter grease traps require that we pump out the traps on a monthly basis

While the rules and regulations for servicing large liquid waste clients vary from time to time, generally this market segment requires a large fleet and the disposal capacity to accept and treat the large loads that must be processed. Frequent service is the norm – at minimum pumping quarterly and in many cases weekly. Required service includes full pumping of the trap or interceptor, inspection and condition reporting.

Whatever your specific needs, we have the fleet capacity and flexibility to service you. Just ask us