

All Food Service Establishments, **MUST** have a Grease Trap

Grease Traps must be operated properly and clean weekly, fortnightly or monthly to prevent the escape of appreciable quantities of grease. The access covers should be constructed of light-weight material for ease of removal and replacement by a single operator or maintenance personnel.

*Please note that the size of the grease trap depends on the amount of liquid waste generated*



Central Board of Health  
Lower All Saints Road  
St. John's, Antigua  
Tel#: (268) 462-2936  
Fax#: (268) 460-5992

Email: [chi\\_cbheh@yahoo.com](mailto:chi_cbheh@yahoo.com)

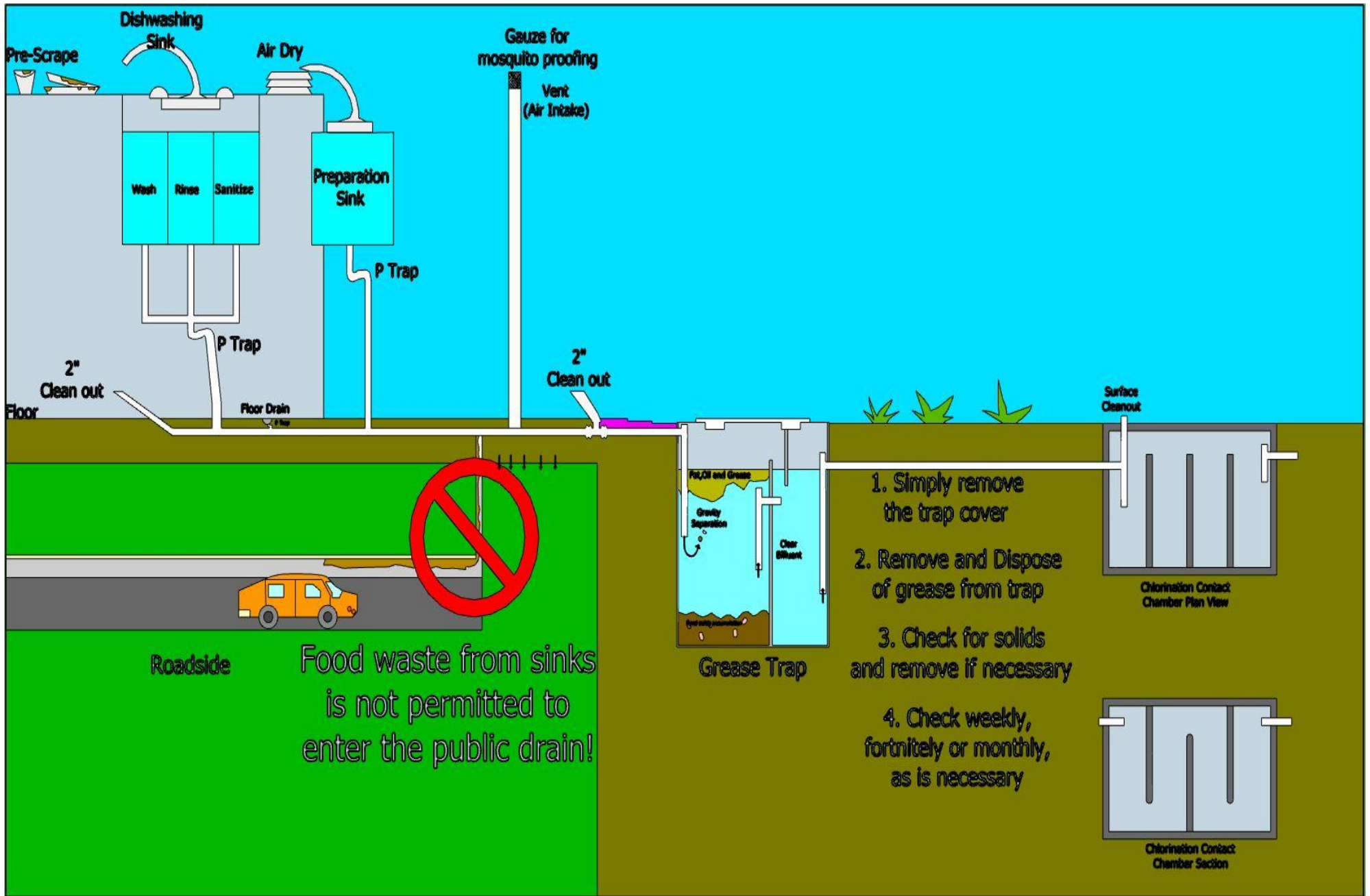


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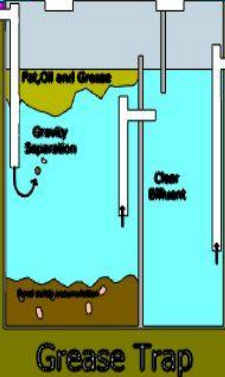
## Ministry of Health Central Board of Health



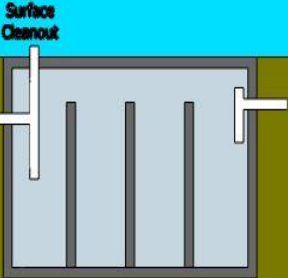
Onsite Disposal System  
Grease Trap  
&  
Chlorination Chamber



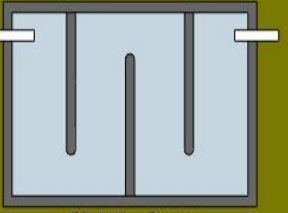
Roadside  
 Food waste from sinks  
 is not permitted to  
 enter the public drain!



1. Simply remove the trap cover
2. Remove and Dispose of grease from trap
3. Check for solids and remove if necessary
4. Check weekly, fortnightly or monthly, as is necessary



Chlorination Contact Chamber Plan View



Chlorination Contact Chamber Section