

San Bernardino Grease Trap Cleaning Experts Help Prevent Costly Sewer Overflows Across the County

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EINPresswire.com/ -- As San Bernardino County strengthens its environmental and public health initiatives, one of the most persistent challenges continues to be the management of fats, oils, and grease (commonly known as FOG) in commercial kitchens. Sewer overflows, clogged pipelines, and wastewater backups remain major concerns across the region- problems that local experts say can largely be prevented through regular [grease trap cleaning](#) and responsible used cooking oil collection.

Across Southern California, the fastly growing food service industry has placed immense pressure on the aging plumbing infrastructure of different major cities. Restaurants, cafeterias, and all the other types of food production facilities generate large volumes of FOG and other food waste daily, much of which enters the drain system during cleaning or food preparation. Without effective maintenance, this waste accumulates inside pipes, restricting flow and causing blockages that can lead to sanitary sewer overflows (SSOs). These incidents not only threaten the environment but also disrupt businesses and cost local governments millions in cleanup and repairs every year.

San Bernardino's wastewater network, like many in California, faces increasing strain from both population growth and commercial expansion. The county's sanitation officials report that grease buildup remains one of the top contributors to sewer blockages. Once inside the pipelines, fats and oils cool, harden, and combine with other debris to form thick layers that can obstruct entire sections of pipe. When these blockages occur, untreated wastewater may back



The San Bernardino Grease service truck- supporting local restaurants with certified grease trap cleaning and used cooking oil collection throughout the county.

up into streets or properties, creating health hazards and contaminating waterways. In addition to environmental damage, businesses responsible for the overflow can face costly fines, cleanup fees, and even temporary closure until violations are corrected.

According to local public works engineers, a single restaurant's neglected grease trap can trigger a chain reaction affecting hundreds of nearby properties. "It's not just a plumbing issue, it's an infrastructure and public health issue," says a county wastewater compliance officer. "Proper FOG management protects not only individual businesses but the entire community's sanitation system." To prevent these problems, county regulations require all commercial food facilities to install and regularly service grease traps or interceptors. These systems capture fats, oils, and grease before they reach the sewer lines. However, their effectiveness depends entirely on how often they're maintained.

Professional grease trap cleaning ensures that accumulated waste is safely removed, preventing overflow and unpleasant odors. Licensed service providers such as San Bernardino Grease, a local affiliate of The Grease Company, use vacuum systems and specialized equipment to thoroughly clean and dispose of grease waste in compliance with California's environmental laws. "Routine grease trap maintenance isn't just a

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Miko Del Rosario

regulatory box to check, it's essential protection for your plumbing and your business,” explains a spokesperson from San Bernardino Grease. “Our goal is to help local restaurants stay compliant, avoid costly fines, and support the county's long-term sustainability goals.” Each service visit includes the cleaning of both interior and exterior interceptors, proper waste transport, and documentation required for city and county inspectors. The company's certified technicians also advise clients on optimal cleaning schedules based on usage, kitchen size, and local ordinance requirements.

Alongside grease trap maintenance, responsible management of used cooking oil plays an equally important role in preventing blockages. Improper disposal- such as pouring oil down



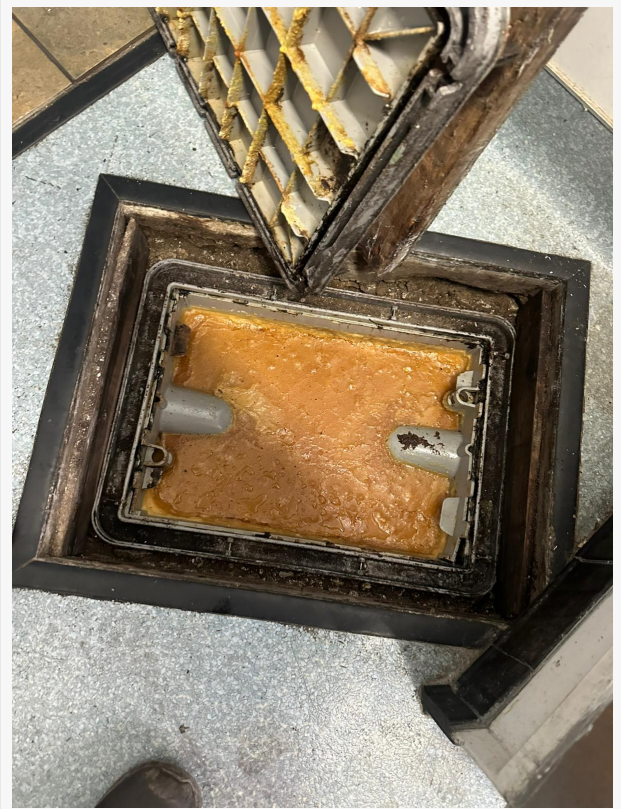
A well-maintained grease interceptor inside a San Bernardino restaurant kitchen helps prevent sewer blockages and supports local FOG compliance standards.

drains or storing it in open containers- not only violates local ordinances but contributes directly to sewer contamination. San Bernardino Grease provides [licensed used cooking oil collection services](#), ensuring that every gallon of waste oil is safely transported and recycled. The collected oil is processed into renewable biodiesel, an environmentally friendly fuel that reduces carbon emissions and promotes California's clean energy initiatives.

"Each gallon of recycled oil represents a win for both the environment and the community," the company's representative added. "We're turning what used to be waste into a renewable resource that powers vehicles and reduces pollution." By closing the loop between collection and recycling, certified haulers like San Bernardino Grease help the region meet its sustainability targets while protecting local plumbing infrastructure.

Regular grease trap cleaning along with timely used cooking oil collection, provide vital environmental and economic benefits for San Bernardino County. Clean wastewater systems prevent contamination of rivers, drains, and groundwater- critical in an arid region focused on conservation. Preventive maintenance is far more cost-effective than repairs, avoiding expensive sewer overflow fines and business interruptions. San Bernardino County enforces strict FOG regulations, requiring documented cleanings and oil pickups to protect public infrastructure. Failure to comply can result in citations or closures. Service providers like San Bernardino Grease play a key role by ensuring full compliance, providing education, and promoting sustainability. "Proper FOG management isn't just about avoiding fines, it's about protecting the community," says Miko Del Rosario, Operations head at San Bernardino Grease. "When restaurants manage waste responsibly, they help keep local waterways clean, reduce strain on public systems, and support the county's long-term environmental goals."

California's leadership in environmental innovation depends on responsible wastewater management, and San Bernardino's food service sector plays a vital role in that effort. By working closely with local regulators, environmental agencies, and [certified grease trap service providers](#), the county can reduce pollution, conserve water, and build a more sustainable waste system. Education remains key- many new or small restaurants are still learning about FOG compliance. Through outreach, workshops, and industry partnerships, San Bernardino continues to promote awareness and collaboration, ensuring that sustainability and responsible grease



A full grease trap awaiting professional service, regular cleaning prevents blockages, odors, and costly plumbing issues in San Bernardino's commercial kitchens.

management become shared priorities across the entire community.

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A freshly cleaned grease trap after professional service, keeping San Bernardino's restaurant plumbing systems efficient, sanitary, and environmentally compliant.

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