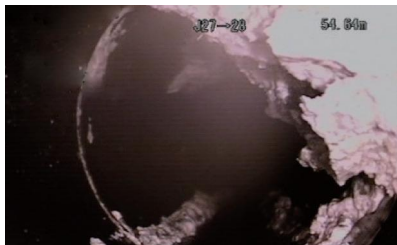


To the foreign workers of Komatsu City.

We request for businesses with kitchen facilities to clean their drainage equipment regularly and ensure regular appropriate maintenance.

It is legally required to install grease traps (systems that collect the oil in the water before it is flushed into the sewers) for all kitchen facility drainage equipment.

The sewage system is a shared resource between all Komatsu residents. In order for it to work properly, please ensure you clean your grease trap regularly. If the grease trap is not properly cleaned, the pipes may get stuck and bugs may also start appearing in your kitchens, which will result in very unhygienic and dirty conditions.



Oil deposits stuck in the sewer pipes



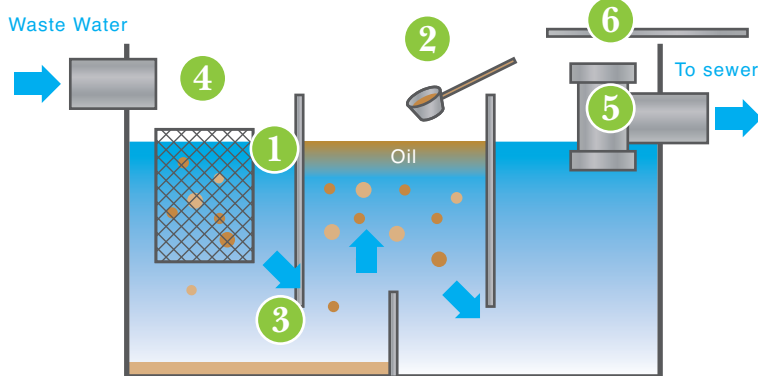
Oil deposit clogging



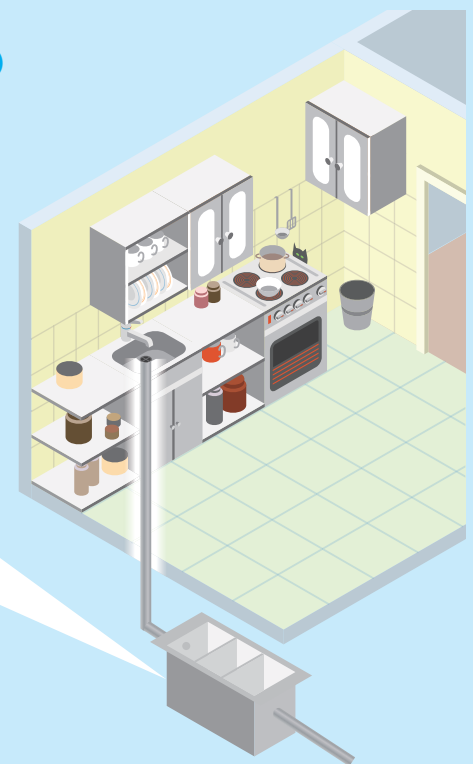
Cleaned up drainage equipment

Ex.: How to clean the grease trap

Cross section view



- 1 Clear out the food trap once a day
- 2 Clean out oil once a week
- 3 Clean up the sediment once a month
- 4 5 The waste water opening should be cleaned every 2 months
- 6 Remember to keep the grease trap tightly shut



If you have any questions, contact us at

Water Supply Infrastructure-in-charge

Tel: 0761-24-8093 Fax: 0761-21-8114