

APPENDIX A

Grease Trap and Interceptor Requirements

This document sets forth uniform requirements for Food Service Establishments (FSEs) that discharge wastewater to the Four Corners Water and Sewer District (FCWSD) sanitary sewer. The objectives of this document are:

1. To prevent the excessive introduction of fats, oil and grease (FOG) into the sewer system and the wastewater treatment plant;
2. To prevent the accumulation of grease within the sewer system which can lead to sanitary sewer pipe blockages and subsequent backups and sanitary sewer overflows (SSO);
3. To reduce the costs of maintaining the sewer system by preventing the accumulation of grease and residue within the sewage system lines and ensure that the cost of maintaining the public sewer system is equitably distributed amongst users;
4. To clarify grease disposal requirements for Food Service Establishments;
5. To protect public health and safety from pollution caused by SSO.

Definitions

Grease Interceptor – A grease interceptor is a plumbing device upstream of the sanitary sewer, located externally, usually underground that is designed to collect FOG.

Grease Trap – A grease trap is a plumbing device installed inside a FSE, designed to collect FOG. These traps can be under a sink, installed in the floor or at floor level.

A grease trap/interceptor is designed to slow wastewater discharged from fixtures in order to allow enough time for FOG and solid waste to separate from the waste water. Grease traps/interceptors shall be located to be easily accessible for cleaning; Food solids entering the grease trap/interceptor should be minimized by the installation and routine cleaning of in-sink drain strainers.

It is required that waste water from fixtures or drains which would allow FOG to be discharged into the sanitary sewer be directed to a grease trap/interceptor. FCWSD and district engineers will determine the number and size of grease traps and grease interceptors. If installed, grease traps shall be properly spaced so they are easily accessible for servicing and cleaning.

Class 1 FSEs - Any establishment where a grill, deep fry unit, broaster, wok or similar device is located and used to prepare food.

Class 2 FSEs - Any establishments using only a heat producing device such as a microwave, conventional oven, toaster oven, hot dog rotisserie, coffee maker, etc. to prepare food. Any establishment that prepares and/or serves meals two or fewer times per week or satellite food service establishments

where primary food preparation is conducted offsite or initial preparation of foods does not occur. A satellite food service facility is one that maintains thoroughly cooked food hot.

Class 1 FSEs shall install grease traps/interceptors to prevent the discharge of FOG to the building drainage system and the public sewer system. Grease traps/interceptors shall be installed to receive the drainage from plumbing fixtures and equipment with grease-laden wastewater located in the FSEs such as restaurants, hotel kitchens, hospitals, school kitchens, cafeterias or clubs. Class 2 FSE facilities may be required to install grease traps at the discretion of FCWSD.

Pre-Construction

1. All classes of FSEs are required to submit the drainage plumbing plans to FCWSD for approval prior to obtaining a building permit.
2. The size, type and location of each grease trap/interceptor shall be approved by FCWSD before installation.
3. The location of the each grease trap/interceptor must be indicated on the Site Plan.
4. Grease traps can be installed in cases where a grease interceptor is not applicable or possible, as reviewed by district engineers and approved by FCWSD.
5. Grease interceptors shall be constructed in accordance with plumbing code. See Uniform Plumbing Code appendix H for grease interceptor design criteria.
6. Approved grease interceptors will depend on the number of kitchen fixtures that are connected to the grease interceptor (see interceptor sizing tables below).
7. Baffle tees are required on the each grease interceptor inlet, baffle wall and outlet.
8. Baffle tees must be visible through the 24-inch manhole cover for inspection and cleaning.
9. Venting of each grease interceptor from the grease interceptor cover is prohibited. The grease interceptor must be designed and installed to withstand traffic loads.
10. Manhole covers shall be gastight in construction and have a minimum opening dimension of twenty-four inches. Concrete covers are not acceptable. The access to manholes shall extend at least to finished grade and be designed and maintained to prevent surface and ground water from entering the grease interceptor.
11. The manufacturer must certify that the grease interceptor meets three criteria: water-tightness, physical dimensions, and strength.
12. A two-way cleanout is required downstream of the grease interceptor.
13. An inspection of each newly installed grease trap/interceptor is required by FCWSD before covering. FCWSD must be notified of inspection 24 hours in advance.

Interceptor Sizing

Drainage Fixture Units (DFUs)	
Type of Fixture	Number of DFUs
3-Compartment Sink	9
2-Compartment Sink	Use Drain Size Table
Floor Sink	Use Drain Size Table
Mop Sink	3
Wok Sink	3
Floor Drain (Not allowed in FCWSD)	2

Trench Drain (Not allowed in FCWSD)	2 per linear foot of drain
Soup Kettle	2 per linear foot of drain
Braziers	2 per linear foot of drain
Steam Tables	Use Floor Sink or Trench Drain Criteria
Dishwasher Pre-Rinse Sink	3
Dishwasher	Use Floor Sink Criteria
Food Waste Disposer/Pulper	Use next largest interceptor size

Drain Size Table	
Drain Size (in)	DFUs
1-1/4	1
1-1/2	3
2	4
3	6
4	8

Interceptor Sizing Table	
DFUs	Interceptor Volume (Gal)
8	500
21	750
35	1,000
90	1250
172	1,500
216	,2000
307	2,500
342	3,000
428	4,000
576	5,000
720	7,500
2112	10,000
2640	15,000

Best Management Practices

To minimize the discharge of FOG into the sanitary sewer system, the following Best Management Practices shall be implemented by all FSEs. This includes kitchen practices and employee training that are essential in minimizing FOG discharges:

1. Installation of drain screens – Drain screens shall be installed on all drainage pipes in food preparation areas. This includes kitchen sinks and mop sinks.
2. Segregation and collection of waste cooking oil – All waste cooking oil shall be collected and stored properly in recycling receptacles. Such recycling receptacles shall be

maintained to ensure that they do not leak. Licensed waste haulers must be used to dispose of waste cooking oil.

3. Disposal of food waste - Food waste shall be disposed of directly into the trash or garbage, and not in the drain.
4. Employee training – This includes but is not limited to:
 - a. How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.
 - b. How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 - c. The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped. All FSEs are responsible to safely install materials to meet this requirement.
 - d. How to properly dispose of grease or oils from cooking equipment into a grease receptacle without spilling.
5. Kitchen signage - FOG control practices shall be posted in food preparation and dishwashing areas at all times.

Maintenance and Disposal

FSE's equipped with grease interceptors shall be cleaned every three months or when the grease in the interceptor reaches 25% of the total liquid in the interceptor, whichever is sooner. Grease interceptors will be cleaned by an authorized waste hauling/pumping company. FSE's equipped with grease traps shall be serviced at least weekly or when the amount of grease captured is at 50% of the trap's capacity, whichever is sooner.

Grease traps must be regularly inspected for leaking seams, pipes and flow control fitting(s) and repaired if necessary. Grease traps and their baffles shall be maintained free of all caked-on FOG and other waste. Grease and other waste removed from the trap shall not be disposed of into any drain or sewer.

Recordkeeping

All FSEs are required to keep records of all maintenance, cleaning and service of grease traps/interceptors. For grease interceptors, this can be in the form of a grease waste hauler pump manifest. For grease traps, a maintenance log which includes the date cleaned, the employee cleaning the trap, the level of grease and the level of waste water should be easily accessible and visible. An example maintenance log is included with this document. An employee of the FSE is required to train all other employees on maintenance and cleaning of grease traps, under-sink traps and sink-drain strainers.

Enforcement

FCWSD will enforce these regulations in the form of random inspections. Annual inspections are covered by the dues paid to FCWSD for water and sewer service. Any additional inspections due to a violation or history of improper maintenance will be charged to the FSE. FCWSD reserves the right to enter the premises during regular business hours without prior notice to inspect grease traps/interceptors for

compliance and regular maintenance as outlined by FCWSD's *Rules and Regulations Governing Water and Wastewater Service* and 40 CFR 403.5 of the *National Pretreatment Program* by The US Environmental Protection Agency. All maintenance logs shall be made readily available upon request.

In the event that a FSE fails to maintain a grease removal device as required by FCWSD, the FSE shall be given a seven day notice to perform the maintenance required by this document on the grease removal device. If after the seven day notice, the grease removal device is not serviced, FCWSD may order the work to be performed by an approved contractor at the cost of the FSE. Any FSE that is found in violation of these regulations will be placed on a quarterly inspection schedule until FCWSD determines the FSE can properly maintain the installed grease traps/inceptor. Any follow-up inspections after a violation due to the lack of or improper maintenance of grease traps and interceptors will be charged to the FSE.

FCWSD reserves the right to refuse sewage that is not of residential quality. If a FSE is found in violation of the above requirements, they will be given a written notice of the nature of the violation, and after being given time to comply, shall be subject to a discontinuance of District water and/or wastewater service. District water and/or wastewater service shall not be restored until the violation is corrected and full compliance is assured.

