

## Grease Interceptor Criteria

The Sewer Use Ordinance (Section 5.15) requires all commercial establishments engaged in the preparation and sale of food, or produce amounts of grease that have the potential to cause partial or full blockage of the sewer to install and maintain an *adequately sized* grease interceptor outside the building. Examples of businesses in this category are (but not limited to): restaurants, fast food restaurants, cafes, lunch counters, bars, coffee shops, kitchens in hotels, bakeries, dairies, ice cream shops, grocery stores with delis and any business that has a cafeteria (hospitals, country clubs, industries, etc.) or as determined necessary by the POTW Manager. Failure to install an interceptor is a noncompliance of the Sewer Use Ordinance and therefore, unlawful.

GCDCWWS requires the submittal of a schematic of the interceptor, sizing calculations (or a minimum of 1500 gallons without calculations), and a maintenance program outline that includes a cleaning/inspection schedule for the interceptor. GCDCWWS requires a site plan to be submitted that details the location, capacity and related specifics of any proposed grease interceptors.

The interceptor shall be equipped with an influent and effluent tee. The effluent tee shall be located and sized at a minimum of 8 inches so that monitoring for oil and grease can be accomplished without transferring the sample.

All interceptors shall be maintained to ensure proper operation. At a minimum, interceptor shall be cleaned at least once every 90 days. Interceptors must be cleaned whenever the combined thickness of the floating greases and settled solids is equal to, or greater than, 25% of the total liquid depth in the interceptor.

When cleaned, an interceptor must be completely pumped out, all solids removed, solidified grease scraped from the interior and the structure and all internal plumbing inspected for damage and corrosion. The interceptor shall be refilled with water prior to being placed back into operation.

No user may use an additive of any type for the interceptor without the approval of the Plant Manager. The Plant Manager will adopt procedures for the approval of additives. No vendor may sell, attempt to sell or otherwise distribute any additive without prior approval of the additive by the Plant Manager.

Interceptors located in roadways or parking lots should be traffic rated.

New construction of multi-tenant spaces requires installation of two separate sewer lines in the building. One line will be for sanitary sewage and the other for process waters (grease line). The process line will be brought outside each tenant space. This way if an interceptor is required the plumbing is already segregated.