
8. GREASE REDUCTION PROGRAM

8.01 Commercial Food Establishments

Any commercial establishment serving food such as, but not limited to:

restaurants	coffee shops
delicatessens	drive-in eating establishments
bakeries	donut shops
take-out	ice cream or milk drive-in stations

or commercial food manufacturing facilities such as, but not limited to:

packing establishments	slaughter houses
canneries	

or commercial facilities such as, but not limited to:

hospitals	motels/hotels
markets	recreation or reception halls
schools	conference centers
churches	

Where any grease or other objectionable materials may be discharged into a public or private sanitary sewer system shall have installed on the premises an appropriately sized grease interceptor or grease trap as required by Chapter 7, Uniform Plumbing Code.

The facilities listed above can be classified into the following categories based on the type of facility, the nature and volume of the waste flow produced, the hours of operation, and the number of meals served per day:

- **Industrial** - commercial facilities as defined in sections 709 and 710 of the Uniform Plumbing Code, and those facilities designated by the General Manager.
- **High Volume** - full menu type establishments operating more than 16 hours per day and/or serving 500 or more meals per day.
- **Medium Volume** - full menu or specialty menu type establishments serving full meals 8 to 16 hours per day, and/or 100 to 400 meals per day.
- **Small Volume** - fast food, take-out or specialty type food establishments with limited menus, a minimum of dish washing, and/or minimal seating capacity.

The General Manager or his/her designated representative shall approve the size, type and location of each grease trap or interceptor.

Waste in excess of 140 degrees Fahrenheit (60 degrees Celsius) shall not be discharged into a grease trap or interceptor.

For the purpose of this division, the term "fixture" shall mean and include each plumbing fixture, appliance, apparatus or other equipment required to be connected to or discharged into a grease trap or interceptor by any provision of this division.

Waste discharge from fixtures and equipment in the above-mentioned types of establishments which may contain grease or other objectionable materials, including, but not limited to, scullery sinks, pot and pan sinks, dishwashers, food waste disposal, soup kettles, etc., and floor drains located in areas where such objectionable materials may exist, may be drained into the sanitary waste through a grease trap or interceptor when approved by the General Manager. **Exception: Toilets, urinals, and other fixtures containing fecal material may not flow through interceptors, traps, or sand/oil interceptors.**

District personnel will periodically schedule inspections of grease traps and interceptors. It shall be the responsibility of the owner or their agent to maintain grease traps and interceptors in an efficient operating condition by periodic removal and proper disposal of the accumulated grease. No such collected grease shall be introduced into any drainage piping or public or private sanitary sewer facility.

The owner or their agent shall post and maintain a current grease trap/interceptor cleaning and maintenance log on the premises and shall have the log available for review by District personnel at all times.

8.02 Grease Interceptors

Industrial facilities and High Volume food establishments as defined in Commercial Food Establishments, Section 8.01, page 41, are required to install a grease interceptor. Medium Volume food establishments may require a grease interceptor as determined by the General Manager.

Interceptors shall be constructed and installed at the expense of the owner, in accordance with the Standard Drawings, Grease Interceptor, Figure 24, page 185.

Each grease interceptor shall be so installed and connected that it shall be easily accessible at all times for inspection, cleaning, and removal of the intercepted grease. A grease interceptor may not be installed in any part of a building where food is handled. Proper location of the grease interceptor shall meet the Uniform Plumbing Code Requirements and the approval of the General Manager.

Each commercial facility or business establishment for which a grease interceptor is required shall have an interceptor which shall serve only that business establishment.

Buildings remodeled for use requiring interceptors shall be subject to these regulations.

Grease interceptors shall have a minimum 750-gallon capacity.

Interceptors shall be installed in such a manner that surface drainage may not enter. Interceptors located in vehicle traffic areas shall be capable of withstanding an H-20 axle load. The access port cover shall be at least 1/2 inch below finished grade and shall also be capable of withstanding an H-20 axle load. Except as otherwise provided, the cover and access ports shall be gas-tight. The waste shall enter the interceptor through the inlet pipe only. Interceptors shall be so designed that they will not become air bound. Each interceptor shall be properly vented, as required by Section 708(d), Uniform Plumbing Code.

Grade rings may be used to establish final grade for the access ports and shall be installed using Kent Seal or, Ram-Nek and Ram-Nek primer.

Interceptors shall be tested in the same manner as manholes. The test shall be witnessed by a District Inspector.

Abandoned grease interceptors shall be emptied and filled in the same manner as required for abandoned septic tanks as described in Section 1119, Uniform Plumbing Code.

8.03 Grease Traps

Small Volume food establishment as described in Commercial Food Establishments, Section 8.01, page 41, may choose to install a grease trap in place of a grease interceptor. Medium Volume food establishments, after careful review of UPC requirements based on actual or estimated waste flows, may also be allowed to install a grease trap in lieu of a grease interceptor.

No grease trap shall be installed which has an approved rate of flow of more than 55 gallons per minute, nor less than 20 gallons per minute, except with prior written approval of the General Manager.

Each plumbing fixture or piece of equipment connected to a grease trap shall be provided with an approved type flow control or a restricting device installed in a readily accessible and visible location in the tailpiece or the drain outlet of each such fixture. Flow control devices shall be so designed that the flow through such device or devices shall at no time be greater than the rated capacity of the grease trap. No flow control device having adjustable or removable parts shall be approved.

Each grease trap required by this section shall have an approved rate of flow, expressed in gallons per minutes, which is not less than 40 percent of the total capacity in gallons of fixtures discharging into said trap.

The grease retention capacity of the trap, expressed in pounds of grease, shall not be less than two times the approved rate of flow in gallons per minute.

Any grease trap installed with the inlet more than 4 feet lower in elevation than the outlet of any fixture discharging into such grease trap shall have an approved rate of flow which is not less than 50 percent greater than that given in the preceding paragraph. No more than four separate fixtures shall be connected to or discharged into any one grease trap.

Each fixture discharging into a grease trap shall be individually trapped and vented in an

approved manner. An approved type grease trap may be used as a fixture trap for a single fixture when the horizontal distance between the fixture outlet and the grease trap does not exceed 4 feet and the vertical tailpipe or drain does not exceed 2 1/2 feet.

No water jacketed grease trap or grease interceptor shall be approved or installed. No mechanical grease trap shall be allowed.

Each grease trap shall have an approved water seal of not less than 2 inches in depth or the diameter of its outlet whichever is greater.

8.04 Sand/Oil Interceptors

Every private or public wash rack used for cleaning vehicles, machinery or machine parts or facilities used for vehicle maintenance shall drain or discharge into a sand/oil interceptor of an approved design for this use.

The minimum internal dimensions of the interceptor shall be approximately 24 inches wide by 72 inches long with 57 inches between the tank bottom and the bottom opening of the 90-degree bend at the outlet for a 490-gallon minimum liquid capacity (see Standard Drawings, Sand/Oil Interceptor, Figure 25, page 187).

The inlet and outlet sewer piping shall conform to District specifications. The sewer outlet pipe shall have a downward pointing 90-degree bend inside the tank. The bottom entrance to the 90-degree bend shall extend 6 inches below the invert of the outlet pipe. The top of the sewer inlet and outlet pipes shall be at least 30 inches below the pavement surface where they enter and exit the tank.

The tank shall have a minimum of one self sealing access port and shall be maintained in a leak tight condition so there is no entry of surface storm water. There shall also be no leakage of groundwater into the tank, and waste flow shall not be allowed to flow into the surrounding ground. Grade rings may be used to establish final grade for the access ports and shall be installed using Kent Seal or Ram-Nek and Ram-Nek primer.

When the tank is located in a vehicle traffic area, the access port(s) shall be set at least 1/2 inch below finished grade. Tank covers and access ports located in vehicle traffic areas shall be capable of withstanding an H-20 axle load.

District personnel will periodically schedule inspections of sand/oil interceptors. It shall be the responsibility of the owner or their agent to maintain the sand/oil interceptor in an efficient operating condition by periodic removal and proper disposal of the accumulated sand and oil. No such collected sand and oil shall be introduced into any drainage piping or public or private sanitary sewer facility.

The owner or their agent shall post and maintain a sand/oil interceptor cleaning and maintenance log on the premises and shall have the log available for review by District personnel at all times.

All trapped materials removed from the interceptor, including filters and filter media, shall be disposed of in accordance with current existing environmental codes and regulations. It is the responsibility of the owner or their agent to determine the governing agency and comply with the

code requirements.

Sand/oil Interceptors shall be tested in the same manner as manholes. The test shall be witnessed by a District Inspector.

Abandoned sand/oil interceptors shall be emptied and filled in the same manner as required for abandoned septic tanks as described in Section 1119, Uniform Plumbing Code.

Vehicle Wash Installations: All vehicle wash installations shall be equipped with an appropriate sand/oil interceptor. Potable water piping to the wash installation shall be metered to verify water consumption. No other facility other than the wash installation shall be fed potable water through the meter.

Vehicle wash installations shall utilize a recycle system. The clarification, filtration and recycle system shall be designed by the owner or their agent and approved by the District. When a recycle system is used, there shall be a closed shutoff valve in the sewer outlet pipeline external to the interceptor tank. It shall have the necessary access and protection.

It shall be the responsibility of the owner or their agent to maintain the system for proper operation. The District shall be notified at least 72 hours in advance of any emptying and/or flushing of the system into the sanitary sewer.

The design automated full service vehicle wash installations must be approved by the District on an individual basis.

Vehicle Maintenance Facilities: Each vehicle maintenance facility shall have a sand/oil interceptor that meets the minimum tank requirements described above.

8.05 Time of Compliance

All commercial establishments serving food, commercial food manufacturing facilities, and commercial facilities described in Commercial Food Establishments, Section 8.01, page 41, and all private or public wash facilities used for cleaning vehicles, machinery or machine parts, or facilities used for vehicle maintenance as described in Sand/Oil Interceptors, Section 8.04, page 44, shall be required to install a grease interceptor/trap, or a sand/oil interceptor within the 60 day period after the first occurrence of any of the following events:

- transfer of ownership or interest in the parcel, the facility, or the business;
- the issuance by the County/District of any building permit for the construction, reconstruction or related work to be performed on the premises costing more than \$5,000;
- the backup or discharge of wastewater on or from the premises due to grease, oil, or sand build up in their building plumbing or building lateral;
- or 90 days after receiving written notice from the General Manager of the necessity for installation of such facilities.