

## Grease Interceptors in Restaurants and Similar Facilities

Policy and Procedure No.: **P-04-15**

January 2023

### Purpose

To establish a policy for the requirement of grease interceptors at restaurants and similar food-handling facilities, where oil and grease may be discharged into a public sewer.

### Background

Oil and grease in wastewater from food service facilities can result in decreased carrying capacity of sewers due to congealed, cooled grease which coats the inside of the pipes. Once a pipe becomes constricted, the potential for a stoppage increases. Stoppages can and will eventually cause sanitary sewer overflows. To ensure efficient sewage treatment, protect the sewer system and protect public health, the City of Elk Grove's Building Safety & Inspection has established the following requirements for businesses.

### Policy

#### New Facilities

For newly constructed businesses where grease and oil may be discharged into a public sewer, a grease interceptor shall be provided when necessary for the proper handling of liquid wastes containing grease.

#### Remodels and Alterations

When remodels and alterations are proposed for existing restaurants or similar food establishments, they shall be retrofitted with grease interceptors according to the new demands.

#### General Requirements

- Each business establishment for which a grease interceptor is required shall have an interceptor which shall serve **only** that tenant.

- Each interceptor shall be installed and connected so that, at all times, it is easily accessible for inspection, cleaning and removal of grease and other material. Interceptors or traps installed outside of the building shall be constructed in such a manner to exclude the entrance of surface water and storm water.
- The interceptor shall be situated on the User's premises.
- Waste discharges from fixtures, including but not limited to, scullery sinks, pot and pan sinks, soup kettles and floor drains, shall be drained into the sanitary sewer through an interceptor/trap. Toilets, urinals, and other similar fixtures shall **not** drain through the interceptor. 1014.1
- Interceptors shall be maintained in efficient operating condition. At minimum, grease traps must be cleaned monthly or as deemed necessary by the Industrial Waste Inspector. The use of chemicals, bacteria, or other agents to dissolve grease or otherwise clean grease interceptors is specifically prohibited. No such grease shall be introduced into any drainage piping or public or private sewer.
- Large capacity concrete type interceptors shall have a suitable sample box to provide access for collection of wastewater samples. Large interceptors must be serviced every three months or as deemed necessary by the Industrial Waste Inspector.
- Each appliance connected to a pre-cast under sink type grease trap shall have a flow device installed. No dishwasher may be connected to these types of grease traps.
- When a grease interceptor is located within traffic areas, it shall be designed according to the additional loads per engineered calculations.

## **Additional Information**

It is the responsibility of the owner or operator of the commercial food service or processing establishment to maintain the grease interceptors in a sanitary, safe, and efficient operating condition; this includes for the periodic inspection and removal of the accumulated grease and other waste contained in the trap or interceptor.

## **Code Application**

The City of Elk Grove's Building Safety & Inspection has adopted the California Plumbing Code, Chapter 10 (Traps and Interceptors) in incorporated the requirements in the Elk Grove Municipal Code.

## **Sizing Criteria**

The following criteria are used to determine the size of an interceptor: Table 1014.3.6 CPC

## **Marking and Identification**

Grease interceptors shall be permanently and legibly marked as follows:

- Manufacturer's name of trademark
- Model number
- Product listing number (IAPMO), including certification mark with registration ®

## **Information**

Specific information may be requested at the Building Safety & Inspection office located at:

*Address: 8401 Laguna Palms Way*  
*Phone: (916) 478-2235*  
*Hours: Mon through Fri, 8 am – 5 pm*