CITY OF CAMPBELL
Community Development Department

Grease Interceptors in Restaurants and Similar Facilities

Purpose

To establish a policy for the requirement of grease interceptors at restaurants and similar food-handling facilities, where fats, oils, and greases (FOG) may be discharged into a public sewer.

Background

FOG 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. In order to ensure efficient sewage treatment, protect the sewer system and protect public health, the City of Campbell's Building Safety & Inspection has established the following requirements for businesses.

Policy

New Facilities

For newly constructed businesses where FOG 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 so as 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, dishwashers, 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.
- 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

There are two basic types of grease interceptors:

1. Cast Iron/Fiberglass Hydro-mechanical Grease Interceptors

These were formally referred to as traps and typically are located under sink units. These should only be used where oil and grease waste are minimal. These units are rated in pounds of grease capacity (e.g., 100 pound unit).

- *Installation:* Each unit shall be installed and connected so that it is, at all times, easily accessible for inspection, cleaning and removal of intercepted grease and other material.
- *Maintenance:* The unit shall be maintained by the owner, at his/her expense, in an efficient operating condition at all times, with a minimum monthly removal of the accumulated grease and other material. Accumulated grease shall be either placed into an establishment's tallow drums or deposited in a plastic garbage bag, tied shut, and then placed in a plastic bucket with a tight sealing lid for disposal into the garbage dumpster. A log of grease interceptor cleaning must be maintained and made available for inspection. If a trap cleaning service is used, dated receipts must be available for inspection.

2. Poured-In Place/Precast Concrete Type

These types of tanks are commonly referred to as Gravity Grease Interceptors and are usually installed below ground. Capacity of an interceptor is rated in gallons of liquid (i.e., 1,500 gallons).

- *Installation:* Each interceptor shall be installed and connected so that it is easily accessible for inspection, cleaning and removal of intercepted grease and other material. Per 1014.3.4.1-CPC-Graviity & Grease Interceptors shall not be installed in any part at a building where food is handled. Installations of large tanks require experienced licensed contractors to perform excavation work and placement of the tank.
- *Design:* Concrete shall have a minimum compressive strength of 4,000 psi (*Special Inspection & Testing* is required per CBC Sect. 1701.5 when the concrete exceeds 2,500 psi).
- *Maintenance:* These types of interceptors require maintenance that can only be provided by an interceptor tank pumping service. When emptied, the units should be thoroughly washed and all interior plumbing connections inspected for completeness and integrity. Dated receipts of interceptor pumping must be maintained for a twelve-month period and be available for inspection.

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 Campbell's Building Safety & Inspection has adopted the 2016 California Plumbing Code, Chapter 10 (Traps and Interceptors).

Sizing Criteria

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

- Number of meals being served
- Seating capacity
- Volume of wastewater being discharged
- Retention time and storage factor ratings
- Type of foods being prepared (cooked versus uncooked)
- Disposable or washable dishware
- Type of food service facility (fast food, sit down restaurant, or cafeteria)
- Frequency of maintenance or lack thereof
- Accessibility of installation

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 Inspection Division office located at:

Address: *70 N 1st Street, Campbell CA*
Phone: ***(408) 866-2130***
Hours: *Mon through Fri, 8 am – 5 pm*

West Valley Sanitation District oversees a FOG program to ensure grease control devices are properly maintained, and capacity buy-in fees are appropriately leveled. Call (408) 385-3050 with a description of your work, including sending any and all plan sets showing proposed work.