

APPLICATION TO INSTALL GREASE INTERCEPTOR

Name of applicant/restaurant owner: _____			
Phone # & address of applicant/owner _____			
Name of restaurant: _____			
Phone # & address of restaurant _____			
Size of restaurant (# of seats, ft): _____			
Former use of premises (if not new): _____			
SIZE/NUMBER OF KITCHEN UNITS TO BE SERVED			
SIZE/NUMBER	Type of Unit	Size/Number	Type of Unit
_____	Single compartment scullery sink	_____	Double compartment scullery sink
_____	Dishwater capacity (gallons)	_____	Other(s), list below
_____	Three-compartment scullery sink	_____	_____
_____	Hand sink	_____	_____
If unfeasible to install underground units, state why: _____ _____			
Other comments: _____ _____			
I certify that the above information is correct to the best of my knowledge			
Date _____		_____ (Signature)	

City of Coweta

Grease Interceptor Standards

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I. INTRODUCTION

Grease, oil, and sand interceptors shall be provided when, in the opinion of the City of Coweta Public Works Department, they are necessary for the proper handling of liquid wastes containing FOG (Fats, Oil, and Grease) or any flammable wastes, sand, or other harmful ingredients; except that such interceptors shall not be required for residential living quarters or dwelling units. All interceptors shall be located as to be readily and easily accessible for cleaning and inspection. Grease and oil separators shall conform to the City of Coweta's Grease Interceptor Standards.

All interceptors shall be supplied, installed and properly and continuously maintained in a satisfactory and effective operational manner by the owner at his expense. In addition any water or waste containing fats, wax, grease, or oils whether emulsified or not, in excess of 100 mg/L or containing substances which may solidify or become viscous at temperatures between thirty-two (32 degrees F) and one hundred fifty (150 degrees F.) is prohibited.

The purpose of this grease trap standard is to provide specific guidelines for grease trap location, design, installation, construction and maintenance in

conjunction and compliance with the above requirements. Failure to comply with this standard shall be considered a violation of applicable regulations and consequently will be subject to applicable penalties and/or denial or discontinuance of sanitary sewer service.

II. DEFINITIONS

1. Food Service Establishment

Any commercial facility discharging kitchen or food preparation wastewater. This includes restaurants, motels, hotels, cafeterias, hospitals, schools, bars, etc. and any other facility which, in the City's opinion, would require a grease trap installation by virtue of its operation.

2. Grease Interceptor/Grease Trap

A device which is utilized to effect the separation of grease and oils in wastewater effluents from food service establishments. Such traps or interceptors may be of the "outdoor" or underground type normally referred to as large grease interceptors, or the "under-the-counter" package units normally referred to as the smaller grease traps. However, for purposes of this standard, the words "trap" and "interceptor" are generally used interchangeably. The "under-the-counter" units shall be designed, installed and maintained in accordance with currently accepted plumbing standards.

III. GENERAL REQUIREMENTS

The following design, administrative, operational, and other requirements are applicable to all food service establishments, new or existing.

1. All food service establishments shall have grease-handling facilities approved by the City of Coweta Public Works Department. Establishments whose grease-handling facilities are not in accordance with this standard shall be given a compliance schedule with a deadline not to exceed six (6) months from initial notification date.

2. All food service establishment grease-handling facilities/operations shall be subject to periodic review, evaluations, and inspection by the City of Coweta representatives at any time. Results of inspections will be made available to facility owners, with overall ratings assigned and recommendations for correction/improvement (if necessary) delineated.

3. Any facility receiving three (3) consecutive unsatisfactory evaluations shall be subject to penalties/restrictions as provided for in current City ordinances.

4. Violations of this standard will be considered grounds for discontinuance of water and/or sewer service.

5. Food service establishments whose operations cause or allow excessive grease to discharge or accumulate in the sewer collection system are liable for all costs related to wastewater quality control for line blockages, line cleanings, line and pump repairs, etc. including all labor, materials, equipment, and overhead. Failure to pay all service related charges may also be grounds for water/sewer service discontinuance.

6. (a) Maintenance contracts and/or records of grease removal frequencies for grease handling facilities may be required at the discretion of the Public Works Department to be submitted periodically to ensure routine and adequate system maintenance.

6. (b) In the maintaining of the grease interceptors, the owner(s) shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain on-site records of the dates, and means of disposal which are subject to review by the Public Works Department. Any removal and hauling of the collected materials not performed by owner(s) personnel must be performed by currently licensed waste disposal firms.

7. Any food service establishment whose effluent is suspected or perceived by the Public Works Department to contain a concentration of greater than 100 mg/l of oil and grease may be required to routinely sample their grease trap effluent and have it analyzed for oil and greases at the expense of the owner and furnish a copy of the analysis to the Public Works Department.

8. All grease traps/interceptors shall be designed and installed in accordance with this standard to allow for complete access to inspection, maintenance, etc.

IV. CONSTRUCTION STANDARDS

A. New Facilities

1. All newly constructed food service establishments shall be required to install a grease interceptor, approved by the City of Coweta Public Works Department. Grease interceptors shall be sized at twenty (20) gallons per food service seat, with no interceptor less than 1,000 gallons total capacity.

2. All grease trap/interceptor plans and specifications must be reviewed and approved by the City of Coweta Public Works Department prior to installation.

3. The construction and location criteria for grease interceptors shall be in accordance with Environmental Protection Agency (EPA) Guidance Document, "On-site Wastewater Treatment and Disposal Systems," Chapter 8. Typical

construction detail drawings for acceptable grease traps are attached to this standard.

4. All grease interceptors, whether singular or in series, must be directly accessible from the surface and must be fitted with an extended outlet sanitary tee that terminates 6 inches - 12 inches above the tank floor. The minimum access opening dimensions shall be 18 inches x 18 inches.

5. All grease interceptors service fixtures where the total sewage flow exceeds 1500 GPD must either be two-chambered or individual tanks in series. If two-chambered, the dividing wall must be equipped with an extended elbow or sanitary tee terminating 6 inches - 12 inches above the tank floor. An extended outlet sanitary tee must also be provided at the outlet of the second chamber. Both chambers must be directly accessible from the surface. See attached drawings included in this standard.

6. The above criteria (1 - 5) apply primarily to outdoor-type grease trap units.

7. Maintenance of grease traps/interceptors must include thorough pump-out and/or cleaning as needed, with a minimum frequency of two (2) times per year. Maintenance contracts may be required to be submitted to the Public Works Department as called for in Section III, Paragraph 6 of this standard. The owner, however, is ultimately responsible for the proper maintenance of the grease trap facility(s).

8. No new food service facility will be allowed to initiate operations until grease handling facilities are installed and approved by the City of Coweta Public Works Department.

B. Existing Facilities

1. All existing food service establishments shall have grease-handling facilities approved by the City of Coweta Public Works Department. Food service establishments without any grease-handling facilities will be given a compliance deadline not to exceed six (6) months from date of notification to have approved and install grease-handling equipment in compliance with this standard. Failure to do so will be considered a violation of this standard and will subject the establishment to penalties and/or service discontinuance.

2. (a) For cases in which "outdoor" type grease interceptors are not feasible to install, existing food service establishments will be required to install adequate and approved "under-the-counter" grease traps for use on individual fixtures, including dishwashers, sinks, and other potentially grease-containing drains. In such cases, units will be considered acceptable only if approved flow control fittings are provided to the grease interceptor inlet to prevent overloading of the grease trap and to allow for proper interceptor operation. In such cases, the

owner(s) will be notified of the existing system deficiencies and given a compliance deadline not to exceed six (6) months, to have approved and installed grease-handling facilities or appurtenances. City of Coweta approval of flow control devices and grease trap design must be given prior to installation.

2. (b) For cases in which "outdoor" units are feasible to install, construction requirements will be as specified in Section IV (A) of this standard, i.e. New Facilities.

3. Sizing of "under-the-counter" grease trap units will be in accordance with currently accepted recommended ratings for commercial grease traps. The grease retention capacity rating in pounds shall be at least two (2) times the GPM flow rate of the type fixture which it serves. Approved flow control fittings must be provided to the inlet side of all "under-the-counter" units.

4. Location of "under-the-counter" units must be as close to the source of the wastewater as physically possible.

5. In most cases, wastewater from garbage grinders should not be discharged to grease traps/interceptors.

6. In the maintaining of existing grease traps/interceptors, the owner(s) shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of the dates and means of disposal which are subject to review by the City of Coweta Public Works Department.

7. In the event an existing food service establishment's grease-handling facilities are under-designed, substandard, or poorly operated; the owner(s) will be notified in writing, of the required improvements and given a compliance deadline not to exceed six (6) months to conform to these requirements of this standard.

8. Exclusive use of enzymes or other grease solvents, emulsifiers, etc. is not considered an acceptable grease trap maintenance practice.

9. Grease-consuming bacteria may be considered for interim approval for grease trap maintenance, provided approval is obtained from the City of Coweta Public Works Department and providing that this control method is considered effective and satisfactory to the wastewater operations supervisor. Exclusive use of bacteria may not be sufficient for long-term grease trap maintenance, especially for non-biodegradable waste fractions.

C. New Food Service Establishments in Existing Buildings

1. Where practical, new food service establishments locating in existing buildings will be required to comply with the grease trap standards applicable to new

facilities, i.e., outdoor-type grease trap units (minimum size 1,000 gallons) shall be installed.

2. Where physically impossible to install "outdoor" units, "under-the-counter" units may be allowed as with existing food service establishments provided prior approval of unit type, size, location, etc. is approved by the City of Coweta Public Works Department. Flow control fittings and/or automatically-cleaned units will be required in all cases. Maintenance contracts and/or cleanouts records will also be required.

IV. ENFORCEMENT

Failure to comply with this standard may be grounds for penalty imposition and/or discontinuance of service.

Additionally, failure to comply may result in notification to the County Health Department for request of enforcement or enforcement action which may lead to revocation of food service permits.

V. ATTACHMENTS