

GREASE INTERCEPTORS INFORMATION

FOR FOOD SERVICES

GENERAL SPECIFICATION AND INSTALLATION SUMMARY OF LOCAL REQUIREMENTS AND THE UNIFORM PLUMBING CODE

The city relies on the Uniform Plumbing Code (UPC) as guidance for grease interceptors. The city requires a minimum of 1500 gallon interceptor. Businesses must use best management practices for the interceptor and wastewater. Interceptors are located outside the facility as close to the source as possible but away from areas where food is handled or stored. (*Appendix I of Uniform Plumbing Code, horizontal distances for septic tanks should be used for locating an interceptor.*) Interceptors provide the best protection for the sewer and treatment systems due to the larger capacity.

1. Fixtures that must waste through a grease interceptor include but are not limited to scullery sinks, pot and pan sinks, pre-rinse sinks of dish washers, soup kettles, and floor drains. If dishwashing machines waste through a grease interceptor the interceptor must be properly sized to accommodate both the temperature and flow. Garbage disposals are prohibited. Garbage disposals can not discharge to the sewer directly or through a grease interceptor.
2. The interceptor should be located as close to the source of grease as possible to permit early removal of the material and reduce the danger from possible stoppages.
3. Toilets, urinals, and other sanitary fixtures **cannot** waste through the interceptor.
4. All wastes must enter the interceptor through the inlet pipe only and all wastes should enter the interceptor below normal liquid level to keep the surface as still as possible.
5. The Uniform Plumbing Code grease interceptor design is used as a guideline. Design approval shall be reviewed by the City of Pocatello's Pretreatment staff.
6. The interceptor must have a minimum of two compartments with fittings designed for grease retention.
7. There must be a manhole access to each compartment of the interceptor. In addition there must be adequate access to the middle wall fittings for inspection at all times.
8. Manhole covers must be steel or cast iron and gastight in construction having a minimum opening dimension of twenty (20) inches.
9. In areas where traffic may exist the interceptor must withstand anticipated traffic and loads and have an adequate reinforced concrete slab over the tank.
10. Interceptors will be designed so that they will not become air bound if closed covers are used. Each interceptor shall be properly vented.
11. Each grease interceptor must be installed and connected so that it can be easily accessible for inspection, cleaning, and removal of the intercepted grease and solids at all times. Provision must be made of the removal of solids from all compartments. Interceptors shall

not be considered readily accessible if the use of ladders or the removal of bulky equipment is required in order to service them.

12. Sufficient cleanouts outside the interceptor should be provided to permit cleaning of both the inlet and outlet lines and the middle wall tee.
13. A grease interceptor may not be installed in any part of a building where food is handled.
14. Location of the grease interceptor must meet the requirements of the UPC Appendix I.
15. Each business establishment must have an interceptor which will serve only that establishment.
16. The sizing parameters for a grease interceptor are hydraulic loading, grease and solids storage capacity, from one or more fixtures.
17. Flow from one tank to another or one compartment to another must be restricted by 90 degree elbows or capped turn downs as approved by the City.
18. An effluent sampling box is recommended.
19. A licensed contractor must submit plans to and obtain a permit for installation from the City.
20. All installations must be inspected by the City after all plumbing connected to the interceptor is completed and prior to any backfilling.