

What Fixtures Are Serviced By the Interceptor?

Chapter 16 of the Municipal Code requires that all fixtures accepting grease laden wastes are to be connected to the interceptor. This includes all fixtures located in the food preparation area that could be used intentionally or accidentally for discharge of wastes generated during food preparation. Examples include, but are not limited to:

1. Dishwashers or sanitizers
2. Floor fixtures - Any fixture located in the floor that could be used to intentionally discharge wastes (such as during mopping) or that could accidentally accept grease laden wastes (such as spills)
 - floor sinks, floor drains, trench drains
3. Sinks - Any sink located in the kitchen area or used to dispose of any wastes generated during food preparation or clean up.
 - any sink or pot tub, any sink with a garbage disposal, any hand sinks, any mop sink/basin, any janitorial sink
4. Any other equipment that drains or discharges greasy wastewater to the sanitary sewer.

NEW—When Is a Trap Appropriate?

A. Some small businesses (like coffeehouses) meet the criteria of requiring a grease reducing device, but don't produce enough wastes to utilize the large capacity grease interceptor.

The intent of the Code is to reduce the amount of grease entering the sewers and a well maintained trap can accomplish this; traps can be an acceptable alternative for small businesses. However, owners should understand that installing a trap may limit the types of future businesses locating at the site. Also, a change in menu or any remodeling may require an upgrade to the larger device.

B. Businesses located in areas where large capacity interceptors can not be installed due to lack of space may employ multiple grease traps that are appropriately sized for the fixtures they serve. (They can not be connect in series.)

And...

- Garbage disposals or food grinders cannot be serviced by traps. Disposals encourage staff to discharge all scraps to the drain rather than the garbage. The resulting additional solids down the drain will fill up the trap and will require more frequent cleanings. Your options are to remove the disposal, install a strainer to filter out the solids prior to entering the trap OR install a large capacity interceptor.
- Dishwashers and sanitizers discharge hot water. Hot water will dissolve the grease in the trap and push it into the sewer. The grease will cause clogging in your private sewer and in the City sewers. Your options are to remove the dishwasher/sanitizer, install a large capacity interceptor sized for the volumes and temperatures of the equipment serviced OR install a separate grease trap that is designed to service only the dishwasher (according to the manufacturer's recommendations).
- Sizing of grease traps should be completed by the manufacturer's instructions. One example is on the reverse side of this insert.