

**CALAVERAS COUNTY
WATER DISTRICT**

GREASE INTERCEPTOR REQUIREMENTS

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GENERAL

The following information is intended to assist in the sizing and installation of a Grease Interceptor. A component of the District's Sanitary Sewer Management Plan (SSMP) requires that all food service businesses remove fats, oils, and grease (FOG) from their wastewater to protect the District's sewage system from overflows. The County Environmental Health typically will require a review from the District to determine the need for a grease interceptor.

If required, an approved exterior grease interceptor complying with District requirements shall be installed in the waste line leading from the fixtures or equipment that may discharge FOG from establishments such as restaurants, cafes, bars, hotels, delis, etc., into the District's sewage system. Interior grease traps are not allowed due to the potential health concerns where the grease trap operations are functioning in the same area as food preparation. A grease interceptor is not required for residential units. Drainage conveying sanitary waste (toilets, lavatories, etc.) shall not be connected to the influent side of the grease retention unit.

Where food waste grinders are installed, the waste from those units shall discharge directly into the building drainage system without passing through the grease interceptor. All other fixtures and drains receiving kitchen or food preparation wastewater shall pass through the grease interceptor. All plumbing is to be in accordance with the latest version of the Uniform Plumbing Code (UPC).

RESPONSIBILITIES

The owner of the property is solely responsible for the costs of installation, inspection, cleaning, and maintenance. Failure to clean and maintain the interceptor/trap may result in violations, fines, and civil action. CCWD performs periodic inspections and will advise the owner of any deficiencies.

REQUIREMENTS

The attached Grease Interceptor Approval form is to be submitted with a plan showing the proposed interceptor location and kitchen plumbing (see sample site plan). Grease Interceptors shall be sized and installed in accordance with these standards and the latest version of the UPC.

- **New Food Service Establishments in New Buildings**

All new food service establishments shall be required to install at least a 500-gallon outdoor grease interceptor, unless otherwise approved by the District in writing. New buildings or commercial centers are to be planned to allow the minimum clearances for an exterior, in-ground grease interceptor.

No new food service establishment will be allowed to initiate operations until the grease interceptor is installed by the owner, and inspected by the District.

- **New Food Service Establishments in Existing Buildings**

Where practical, food service establishments located in existing buildings will be required to comply with the requirements applicable to new construction. Where it is physically impossible to install outdoor interceptors, internal in-floor recessed grease traps may be allowed, provided prior approval of unit type, size, and location is obtained from the District.

SIZE

The sizing of the interceptor is based on the number of drainage fixture units (DFU) and trap size that may convey grease to the sewer system, including, but not limited to, scullery sinks, pot and pan sinks, dishwashers, soup kettles, and floor drains. The size of the interceptor is selected from the table below using the total DFU's as calculated from the Approval form (see attached) and rounding up to the next size.

Gravity Grease Interceptor Size ¹	
DFUs	Size (gallons)
0-7	As Approved by District
8	500
21	750
35	1000
90	1250
172	1500
216	2000
307	2500
342	3000
428	4000
¹ See UPC Chapter 10, 1014.3. Example: Typical fast food kitchen: 3 floor drains @ 2 DFU's ea = 6 DFU's 1 Mop Sink @ 3 DFU's = 3 DFU's 1 Food prep Sink @ 3 DFU's = 3 DFU's Dishwasher @ 4 DFU's = 4 DFU's Total = 16 DFU's A 750 gal grease interceptor is required.	

INSTALLATION

All grease interceptors are to be installed outside of the structure being served. Prior to installation, a manufacturer's tank submittal sheet is to be provided to the District's inspector showing dimensions. Access manholes are to have concrete grade rings and cast iron lids. Interceptors located in a traffic area are to be rated for traffic loading. Excavations for interceptors, close to a structure, shall maintain a clearance of at least forty-five degrees from the bottom of the structure's foundation.

Handling and placement of the tank is to be in accordance to the manufacturer's guidelines and to the backfill requirements of the District.

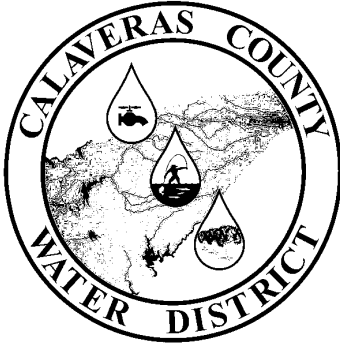
INSPECTION

All work is to be inspected by the District. A forty-eight (48) hour notice is required prior to start of installation. Excavations shall be left open until the inspector has reviewed the installation. The grease interceptor shall be hydrostatically tested for infiltration by filling the interceptor to the top of the frame with water and letting it stand for 24 hours for adsorption. The interceptor shall be refilled and the water level measured after one hour. The interceptor is watertight if the water level does not change.

ABANDONMENT

Interceptors to be abandoned shall be pumped and filled with Class 2 AB.

END



423 E. St. Charles Street
 PO Box 846
 San Andreas, CA 95249
 Phone (209) 754-3543 / Fax (209) 754-1069

GREASE INTERCEPTOR APPROVAL

Applicant Name: _____

APN (i.e., 012-034-005): _____ - _____ - _____

Type of food establishment: _____

Previous Use (if applicable): _____

Kitchen Plumbing Plan and Site Plan submitted (see attached sample).

The below Grease Interceptor Size Table is to be filled out for those food preparation fixtures that drain to the grease trap.

TYPE OF DRAINAGE FIXTURE (DFU)	# FIXTURES	SIZE	DFU VALUE*	TOTAL
TOTAL DFU'S				

*Use the latest version of the UPC.

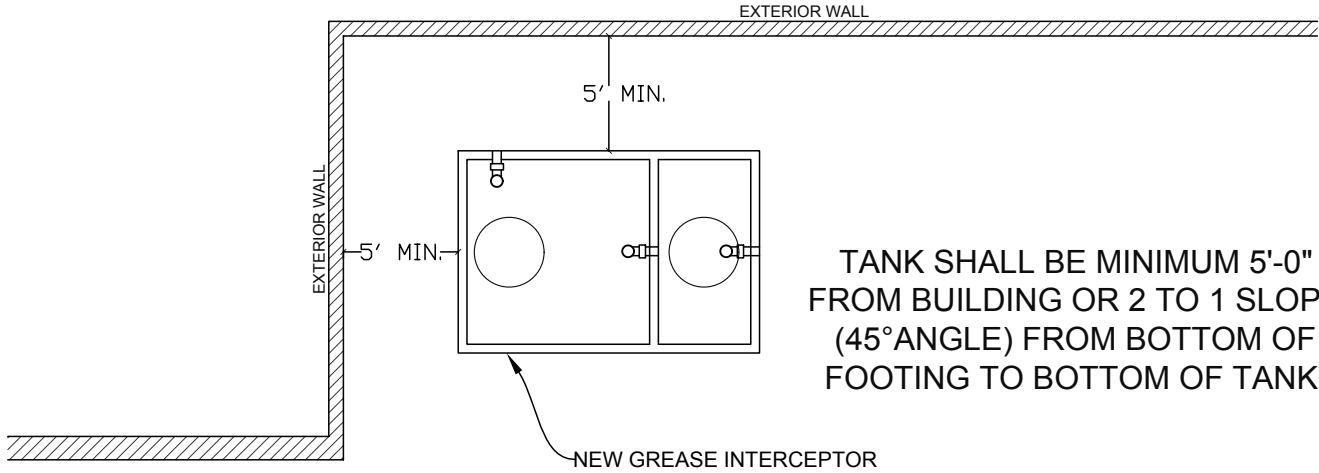
Size of Grease Interceptor: _____ **gallons** (from Grease Interceptor Size Table).

I certify that the above information is correct to the best of my knowledge. Also, I understand that CCWD performs inspections on the grease interceptor on behalf of the County and a fee will be charged for inspection. I acknowledge receipt of the Grease Interceptor Standards and understand that no food operations can be initiated until the grease interceptor passes inspection.

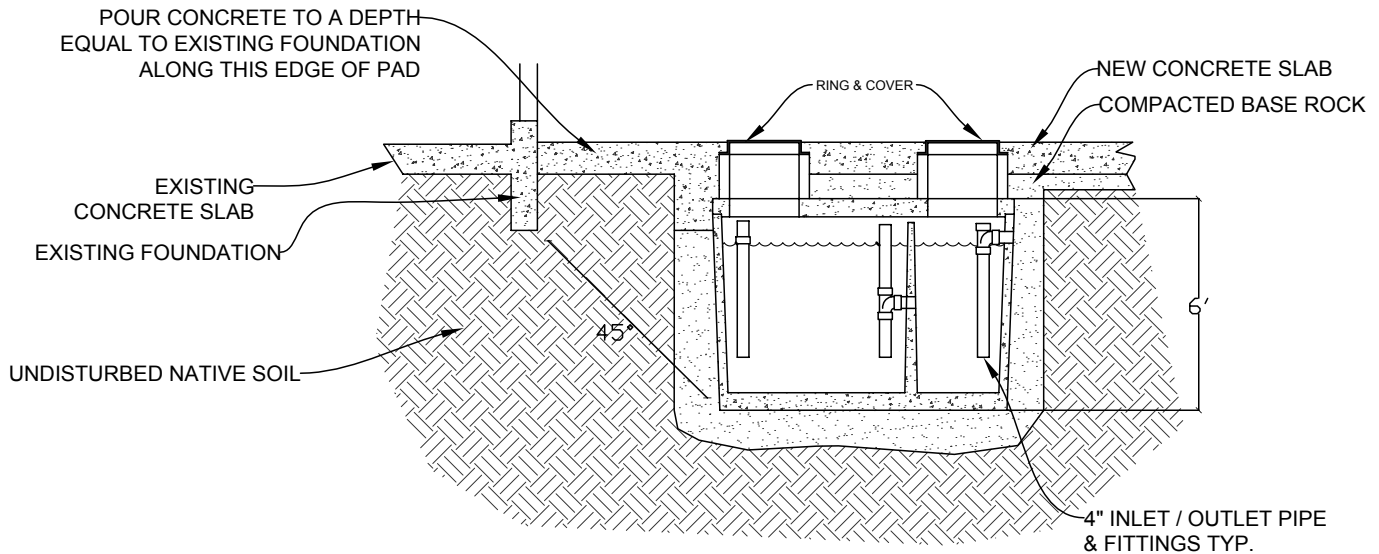
Signature: _____ Date: _____

Approved by CCWD: _____ Date: _____

KITCHEN



TANK SHALL BE MINIMUM 5'-0"
FROM BUILDING OR 2 TO 1 SLOPE
(45° ANGLE) FROM BOTTOM OF
FOOTING TO BOTTOM OF TANK.



SIDE VIEW

CALAVERAS COUNTY WATER DISTRICT		
SEWER DETAILS GREASE INTERCEPTOR		
DRAWN BY: CCWD STAFF	SCALE: NONE	CCWD STANDARD DRAWING NO.
APPROVED: RBC	DATE: DEC 2008	