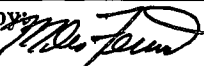


CITY OF SANTA ROSA		DEPARTMENT OF UTILITIES	
Title: GREASE INTERCEPTOR POLICY	Page 1 of 2		Effective Date: April 1, 2010
	Approved by: Miles Ferris 		Procedure:

1. **PURPOSE**

The purpose of this document is to set forth the requirements for the sizing and installation of grease removal devices in Food Service Establishments in order to aid in the prevention of sanitary sewer blockages, overflows and obstructions caused by accumulation of fats, oils and grease (FOG) and/or solids.

2. **AUTHORITY**

The City of Santa Rosa Municipal Code Title 15 – Sewers subsection 15.08.566 Grease Removal Devices

Sebastopol Municipal Code Chapter 13 – Regulation for Sewer Service subsection 13.08.290(D) Grease Removal Devices

Rohnert Park Municipal Code Chapter 13 – Sewers 13.48.070

Cotati Ordinance No. 824 – Chapter 31.36.566 Grease Removal Devices

Sonoma County South Park Sanitation District Sewer Use Ordinance – Article 10 Section 10.01

3. **POLICY**

- a) It is the policy of the City of Santa Rosa and users of the Subregional Water Reclamation System to require grease removal devices on all food service establishments. A food service establishment is any commercial facility discharging kitchen or food preparation wastewater including, but not limited to restaurants, fast food establishments, caterers, bakeries, donut shops, halls and auditoriums with kitchens, and any other businesses that perform on-site cooking or food preparation.
- b) All food service establishments are required to apply for a Wastewater Discharge Permit. Permits will be issued for a maximum period of six (6) years.
- c) Exempted facilities not requiring a permit or grease removal device include deli's, coffee, ice cream, frozen yogurt, and juice shops where there is no on-site cooking and/or deep fat fryers.

4. **PROCEDURES**

a) **Location of interceptors and grease traps**

Approval by the Environmental Compliance Section is required prior to the connection of any such device to the sewer system.

- (i) Interceptors shall be located outside building structures (except as allowed by the Administrative Authority).
- (ii) Interceptors and grease traps shall be so located so as to prevent the entrance of foreign materials, to be easily accessible for cleaning and inspection, and to pose no hazard to public health or safety.

b) **Minimum Sizing Criteria**

An approved type of grease removal device complying with this policy shall be properly sized and installed as per Table A- Drainage Fixture Units (DFU's).

(i) **Exterior In- Ground or Gravity Grease Interceptors**

Any food establishment with **greater than 9 Drainage Fixture Units** within the kitchen shall install a minimum 1000 gallon two-stage grease interceptor (as per City of Santa Rosa and Subregional partner City Standards). A larger grease interceptor(s) may be required based on total amount of drainage fixture units as per the most current Uniform Plumbing Code.

(ii) Hydro-mechanical Grease Interceptors or Grease Traps

1. Any food establishment with **less than 9 Drainage Fixture Units** shall install a minimum grease trap that is equivalent to a Zurn, Smith or Rockford size 50/100 equipped with flow control valve or other equivalent grease removal device that is approved by the Plumbing and Drainage Institute (PDI) may be considered.
2. If two or more significant drainage fixtures cannot be plumbed into one grease trap, then each separate fixture will be plumbed to a separate grease trap.
3. A larger grease trap(s) may be required based on total amount of drainage fixture units as per the most current Uniform Plumbing Code.

(iii) Automatic Grease Removal Devices

1. Any installation of an automatic grease removal device (a.k.a Thermaco Big Dipper unit, etc) will require submitting a request to the Administrative Authority for a conditional variance.

(iv) Conditional Variance

1. If the food establishment cannot install the minimum interior grease trap or exterior grease interceptor or elects to install an automatic grease removal device a conditional variance will be required to be obtained from the Administrative Authority.

c) Prohibited and/or Restricted Equipment Connections

- (i) Garbage grinders (disposals), except in the case where a 1,000 gallon grease interceptor (or larger) is in use.
- (ii) Dishwashers, except in the case where a 1,000 gallon grease interceptor (or larger) is in use.
- (iii) Toilets, urinals, hand sinks, condensate waste lines, and other similar fixtures.

d) Required Equipment Connection(s)

- (i) Any sink, fixture, or related equipment that is used for food preparation, cooking, and clean-up or has the potential to discharge fats, oils, and grease.
 1. Typical plumbing fixtures include but are not limited to scullery sinks, pots and pan sinks, pre-rinse sink stations, soup kettles, wok stove drain, and chicken rotisserie drains.
 2. Vegetable prep sink(s), floor drains in kitchen areas, mat wash areas, and mop sink(s) may be required to be connected to a grease removal device at the discretion of the Administrative Authority.

e) Related Equipment

- (i) A vent is required to be installed downstream of any interior grease trap in accordance with the most current Uniform Plumbing Code.
- (ii) Grease interceptors shall be fitted with a standard manhole, brought to grade and finished with a standard manhole cover and ring as per City of Santa Rosa and Subregional partner City standards.
- (iii) A sampling box shall be located on the discharge side of the interceptor and must be constructed as per City of Santa Rosa and Subregional partner City standards.

TABLE A
DRAINAGE FIXTURE UNIT VALUES (DFU'S)

Type of Kitchen Fixture	Trap & Trap Arm Size	Fixture Units
Hand sink	---	0
Prep 1-compartment sink	1½ inch	3
2-compartment sink	1½ inch	3
3-compartment sink	1½ inch	3
3-compartment sink	2 inch	4
3-compartment sink	3 inch	6
Mop sink	2 or 3 inch	3
Wok stove drain	2 inch	4
Dishwasher	2 inch	4
Floor drains	2, 3, or 4 inch	2, 3, or 4
Floor sinks	3 or 4 inch	3, or 4

Notes:

1. Hand sinks are not required to be plumbed to any grease removal device.
2. Prep sinks, mop sinks, and floor drains may be required to be connected to a grease removal device at the discretion of the Administrative Authority.
3. Trap Arm is the portion of the fixture drain between a trap and the vent.
4. Any dishwasher connection to a grease removal device will require a minimum 1000 gallon gravity or exterior interceptor.
5. Any indirect waste systems where hub drains and floor sinks are used as receptors for dishwashers, 2- and 3-compartment sinks, etc., the DFU count shall be twice (2x) the floor sink or hub drain fixture unit count and the DFU count for the indirect waste source is not counted.

Sizing example by adding the total number of Kitchen fixtures that are required to be connected.

Kitchen Drain Line DFU's Count from Table A

Restaurant A

3-compartment pre-rinse sink w/ 2 inch trap & trap arm = 4 DFU's
 2-compartment pots/pan sink w/1½ inch trap & trap arm = 3 DFU's
Total = 7 DFU's

Requirement is a minimum 50/100 interior grease trap.

Restaurant B

4- inch Floor sink serving a 3-compartment pre-rinse sink with a 1½ inch trap & trap arm and a dishwasher = 8 DFU's
 2-compartment prep sink w/1½ inch trap & trap arm = 3 DFU's
 Wok stove drain = 4 DFU's
Total = 15 DFU's

Requirement is a minimum 1000 gallon exterior grease interceptor