

**All new restaurants and/or food processing facilities shall be equipped with a grease interceptor for kitchen waste only.**

**Owner(s) of restaurants and/or food processing facilities shall submit sizing calculations prepared by a registered professional engineer for review/approval by the Superintendent. Sizing of all grease interceptors for restaurants and/or food processing facilities shall be in accordance with the Uniform Plumbing Code [UPC] or other applicable code except as noted.**

**All grease interceptors for restaurants and/or food processing facilities shall be gravity type grease interceptors [CGIs] consisting of an outside, precast concrete, baffle tank [minimum capacity of 750 gallons] except for small restaurants and/or food processing facilities meeting the following criteria:**

- a. Four (4) Drainage Fixture Units [DFU's] or less; and,**
- b. No fryers, grills or dishwashers.**

**Small restaurants and/or food processing facilities generating limited amounts of grease and meeting all of the above criteria may utilize an interior, hydro-mechanical [HGI] type grease interceptor [minimum capacity of 75 gallons]. All existing restaurants and/or food processing facilities shall be required to meet the above requirements for installation of a grease interceptor and/or upgrade their existing grease interceptor when any of the following circumstances occur:**

- a. **There is a change in ownership.**
- b. **There is an expansion, significant renovation, addition of equipment and/or change in menu.**
- c. **There has been a history of backups and/or other problems related to fats, oils or grease.**
- d. **The Superintendent determines that grease in any amount is entering the public sewer.**

In the maintaining of these interceptors the owner(s) shall be responsible for the proper removal and disposal by appropriate and lawful means of the captured material and shall maintain records of the contractors, dates, and means of disposal to include removal and hauling of the collected materials not performed by currently licensed waste disposal locations. It is mandatory that the owner(s) forward a copy of these removal and disposal records **[copy of waste hauler's invoice]** to the Superintendent for his review not less than twice a year (semi-annually). **If grease in any amount is found to be entering the public sewer, the Superintendent may require removal and disposal of captured materials; and, records provided on a more frequent basis.**