

**APPENDIX H**

**Pre-Treatment Policy**



## City of Puyallup Municipal Code

### Article III. Pretreatment of Wastewater

#### **14.06.031 Pretreatment facilities.**

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(1) Users shall provide all known, available, and reasonable methods of prevention, control, and treatment (AKART) as required to comply with this chapter and shall achieve compliance with all applicable pretreatment standards and requirements set out in this chapter within the time limitations specified by the EPA, the state, or the administrator, whichever is more stringent.

Any facilities required to pretreat wastewater to a level acceptable to the administrator shall be provided, operated, and maintained at the user's expense. The use of hot water, enzymes, bacteria, chemicals or other agents or devices for the purpose of causing the contents of a pretreatment device to be discharged into the sanitary sewer system is prohibited.

Facilities required to pretreat waste or wastewater before discharge to the POTW must submit six complete sets of plans and specifications for the pretreatment system to the administrator. All such plans shall describe the proposed pretreatment method, process, or technology, including products, chemicals, agents, or devices used for pretreatment. All plans and specifications shall be prepared under the supervision of a professional engineer licensed in accordance with Chapter [18.43](#) RCW and in accordance with the requirements for approval of industrial wastewater facilities contained in Chapter [173-240](#) WAC. All copies of these documents submitted for review shall bear the seal of the professional engineer under whose supervision the documents were prepared. No construction or installation shall begin until written approval of the plans and specifications has been given by the administrator.

(2) Inspection of Construction of Pretreatment Facilities.

(a) During the construction of all pretreatment facilities, including private sewers that directly or indirectly connect to the public system, the administrator shall have access thereto for inspection purposes and, if considered advisable by the administrator, may require an inspector on the job continuously. At no time shall sewers be backfilled or covered until the department has been notified and has given proper inspection and approval. If the work is not approved, it shall be repaired or removed and reconstructed, whichever is directed by the administrator.

(b) All costs of inspection and testing shall be borne by the owner.

A person may not discharge wastewater to the POTW from or through a pretreatment facility until the facility's design, size, construction plan, installation, and connection to the POTW has been inspected and approved by the administrator.

The administrator may require a pretreatment facility, process, device, agent or product to be tested prior to use or commencement of discharge to the POTW.

Within 90 days after the completion of the wastewater pretreatment facility, the discharger shall furnish as-built drawings and its operations and maintenance procedures to the administrator. Any subsequent significant changes in the pretreatment facility or method of operation shall be reported to and approved by the administrator prior to the initiation of the changes.

New sources and new users determined to be significant industrial users (SIUs) must have pretreatment facilities installed and operating prior to discharge, if required.

(3) Pretreatment Facilities for FOG. The administrator shall approve installation of grease removal and treatment systems. Users who operate restaurants, cafes, lunch counters, cafeterias, bars or clubs, hotels, hospitals, retirement homes, assisted living centers, grocery stores, factories, school kitchens, butcher shops, or other establishments where food (polar) grease may be introduced to the sewer system must install, operate, and maintain an approved grease interceptor (GI) to prevent the discharge of fat waste, oil, and grease.

(a) GI Design Criteria. All industrial waste streams containing FOG within restaurants, commercial kitchens, or other FOG-generating facilities shall be directed into an appropriately sized GI. No sanitary waste shall be conveyed to the GI. GIs shall be designed, constructed, and installed in accordance with city standards, the Uniform Plumbing Code (UPC) standards and sized in accordance with these rules (UPC Appendix H). But in no case shall interceptors be less than 750 gallons. A sampling port/box that will accommodate the collection of valid oil and grease samples shall be included on all GI installations.

(b) GI Installation. GIs shall be installed such that they are easily accessible for inspection, cleaning, and the removal of FOG and solid material. An accessible GI shall meet the following minimum criteria: the edge of the GI shall be flush with any edge of an overhead obstruction; and the overhead clearance shall be at least equal to the overall depth of the GI. GI access covers should be located such that the influent and effluent sanitary "T" and compartment walls are accessible at all times for proper cleaning and inspection.

(c) Fats, Oils, and Grease Sources. All fixtures, equipment, and drain lines located in a facility's food preparation and cleanup areas, which are sources of FOG, shall be connected to a GI. Dishwashers or other fixtures discharging emulsifying agents, such as detergents, should be located such that their potential to adversely impact the GI operation is minimized. The following types of equipment or fixtures have been identified as potential sources of FOG and shall be connected to a GI: pre-rinse and/or pre-wash sinks or sinks in dishwashing areas; two- or three-compartment sinks; wok stoves; self-cleaning stove ventilation/exhaust hood; kitchen floor drains; floor drains; floor sinks; mop sinks; food prep sinks; and hand sinks. The city requires that all drain lines have permanently fixed screens with maximum one-fourth-inch openings to prevent the pass through of larger solids into the GI and/or wastewater collection system. Commercial food service discharges are prohibited from the use of food grinders or garbage disposals.

(d) Record-Keeping.

(i) All GI maintenance and compliance records and correspondence must be retained on site by the permitted facility for a minimum of three years. A separate maintenance log shall be maintained for each GI and posted in the immediate vicinity of each device. GI maintenance logs shall include the following information: GI location and volume; maintenance dates; volume removed in gallons; name of company and person(s) performing maintenance; and disposal methods (i.e., the name of the state-permitted facility where the wastewater was discharged if transported off of the property).

(ii) Records associated with waste cooking oil collection and disposal shall also be retained on site by the permitted facility for a minimum of three years. Cooking oil collection logs shall include the following information: collection date; volume collected in gallons; name of company and person(s) performing collection; and disposal methods.

(e) Facility Assessment. The owner or facility representative shall, upon request by the administrator's authorized representative, open the GI(s) for the purpose of confirming that the maintenance frequency is appropriate, all necessary parts of the installation are in place, including, but not limited to, baffles and influent and effluent tees, and that the device(s) is being maintained in efficient operating condition.

(f) GI Maintenance Frequency. Unless otherwise approved by the administrator, GIs must be pumped-in-full every three months, or sooner if the total accumulation of surface FOG (including floating solids) and settled solids reaches 25 percent of the GI's overall liquid depth. A facility can petition the administrator to modify the cleaning frequency by demonstrating that the GI's solids and grease layer never exceeded 25 percent of the interceptor's capacity in a 12-month period. The administrator reserves the right at any time to increase the cleaning frequency requirement to monthly if the GI's solids and grease layer exceeds 25 percent of its capacity.

The introduction of emulsifying agents such as chemicals, solvents or enzymes either directly or indirectly into the GI, other than what is considered typical business operational practices, such as dishwashing or sanitation, is strictly prohibited. Products that are shown to reduce FOG, such as bacteria, may be used in addition to the regular GI maintenance program, but shall not be a consideration in determining GI sizing or maintenance frequency. The use of such products requires the approval of the administrator.

(g) The administrator may be petitioned to allow an alternate grease removal and/or pretreatment system where a case can be made for an economic hardship due to limited space. These alternate systems may require specific maintenance programs. Businesses installing additional or alternative pretreatment systems must have said treatment systems approved and inspected by the administrator prior to installation or use.

Users may be required to retrofit facilities that were constructed prior to the adoption of the ordinance codified in this chapter. The requirement to retrofit shall be on a case-by-case basis, as determined by the administrator for compliance with city, state, and federal regulations.

The administrator is authorized to adopt and publish additional criteria for GIs.

(4) Other Interceptors/Separators. Dischargers who operate automatic and coin-operated laundries, car washes, filling stations, commercial garages or similar businesses having any type of washing facilities (including pressure washing and steam cleaning) or any other dischargers producing grit, sand, oils, lint, or other materials that have the potential of causing partial or complete obstruction of the building side sewer or other areas in the POTW shall, upon order of the administrator, install approved interceptors, oil/water separators, or tanks in accordance with specifications adopted by the city of Puyallup such that excessive amounts of oil, sand, and inert solids are effectively prevented from entering the POTW.

(5) Installation and Maintenance. All oil/water separators, settling tanks and grit traps shall be properly installed, maintained, and operated by the discharger at his own expense. Interceptors shall be installed such that they are easily accessible for inspection, cleaning, and the removal of FOG and solid material. The installation shall be kept in continuous operation at all times, and shall be maintained to provide efficient operation. Unless otherwise approved by the administrator, the separator, tank, trap, and/or pretreatment device must be emptied every six months, or sooner if the total accumulation of surface FOG (including floating solids) and settled solids reaches 25 percent of the separator's overall liquid depth, or the device is discharging in excess of local limits. The administrator reserves the right at any time to increase the cleaning frequency if the separator solids and grease layer exceeds 25 percent of its capacity, or the device is discharging in excess of local limits. Cleaning must be performed by a service contractor qualified to perform such cleaning, or in a manner approved by the administrator. A facility can petition the administrator to modify the cleaning frequency by demonstrating that the separator's solids and FOG layer never exceeded 25 percent of the separator's capacity in a 12-month period, and that the device is discharging in compliance with local limits. All material removed shall be disposed of in accordance with all state and federal regulations. Records and certification of maintenance shall be made readily available to the administrator for review and inspection, and must be maintained for a minimum of three years.

If failure to maintain a settling tank, grit trap, GI, or oil/water separator results in partial or complete blockage of the building sewer, private sewer system discharging to the POTW, or other parts of the city POTW, or adversely affects the treatment or transmission capabilities of the POTW, or requires excessive maintenance by the city, or poses a possible health hazard, the discharger responsible for the facilities shall be subject to the remedies herein, including cost recovery, enforcement and penalties. (Ord. 2881 § 1, 2007).

#### **14.06.032 Additional pretreatment measures.**



(1) Whenever deemed necessary, the administrator may require users to restrict their discharge during peak flow periods at the POTW, designate that certain wastewater be discharged only into specific sewers, relocate and/or consolidate points of discharge, separate sewage waste streams from industrial waste streams, and such other conditions as may be necessary to protect the POTW and/or determine the user's compliance with the requirements of this chapter.

(2) When determined necessary by the administrator, each user discharging into the POTW shall install and maintain, on his property and at his expense, a suitable storage and flow-control facility to ensure equalization of discharge flow. The administrator may require the facility to be equipped with alarms and a rate of discharge

controller, the regulation of which shall be determined by the administrator. A wastewater discharge approval may be issued solely for flow equalization.

(3) Grease, oil, and sand interceptors shall be provided when, in the opinion of the administrator, they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil, or sand; except that such interceptors shall not be required for residential users. All interception units shall be of type and capacity approved by the administrator and shall be so located as to be easily accessible for cleaning and inspection. Such interceptors shall be inspected, cleaned, and repaired regularly, as needed, by the user at his expense.

(4) Users with the potential to discharge flammable substances will be required to install and maintain an approved combustible gas detection meter.

(5) Best Management Practices (BMPs). Users shall be subject to BMPs required by categorical pretreatment standards, state or local laws, or to meet local limits. The administrator may establish additional BMPs for particular groups of users. BMPs may include, but are not limited to, types or methods of pretreatment technology to be used, methods of source control, minimum maintenance requirements, spill prevention practices, or other requirements as deemed necessary. (Ord. 2881 § 1, 2007).

#### **14.06.033 Deadline for compliance with applicable pretreatment requirements.**



Compliance by existing sources and categorical users covered by categorical pretreatment standards shall be within three years of the date the standard is effective unless a shorter compliance time is specified in the appropriate standard. The administrator shall establish a final compliance deadline date for any categorical user when the local limits for said user are more restrictive than EPA categorical pretreatment standards. The administrator may establish a final compliance deadline date for any existing user not covered by categorical pretreatment standards.

New source dischargers and new users that are determined to be significant industrial users (SIUs) are required to comply with applicable pretreatment standards within the shortest feasible time (not to exceed 90 days from the beginning of discharge). New sources, and new users that are determined to be SIUs, shall install, have in operating condition, and start up all pollution control equipment required to meet applicable pretreatment standards before beginning to discharge.



Any wastewater discharge approval issued to a categorical user shall not contain a compliance date beyond any deadline date established in the EPA's categorical pretreatment standards. Any other existing user that is considered to be an SIU, or a categorical user that must comply with a more stringent local limit that is in noncompliance with any local limits, shall be provided with a compliance schedule to ensure compliance within the shortest time feasible. (Ord. 2881 § 1, 2007).

#### **14.06.034 Accidental spill prevention/slugging discharge control plans.**

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The administrator may require any user to develop and implement an accidental spill prevention/slugging discharge control plan. Where deemed necessary by the administrator, facilities to prevent accidental spill, discharge, or slugging discharges of pollutants shall be provided and maintained at the user's cost and expense.

An accidental spill prevention plan (ASPP)/slugging discharge control plan showing facilities and operating procedures to provide this protection shall be submitted to the administrator for review and approval before implementation. The administrator shall determine which user is required to develop a plan and require said plan to be submitted within 90 days after notification by the administrator. Each user shall implement its ASPP as submitted or as modified after such plan has been reviewed and approved by the administrator. Review and approval of such plans and operating procedures by the administrator shall not relieve the user from the responsibility to modify its facility as necessary to meet the requirements of this section.

(1) Any user required to develop and implement an accidental slugging discharge control plan shall submit a plan that addresses, at a minimum, the following:

- (a) Description of discharge practices, including nonroutine batch discharges;
- (b) Description of stored chemicals and quantity;
- (c) Procedures for immediately notifying the POTW of any accidental or slugging discharge. Such notification must also be given for any discharge that would violate any of the standards in PMC [14.06.021](#) through [14.06.024](#); and
- (d) Procedures to prevent adverse impact from any accidental or slugging discharge. Such procedures include, but are not limited to, inspection and maintenance of storage areas, handling and transfer of materials, loading and unloading operations, control of plant site runoff, worker training, building of containment structures or equipment, measures for containing toxic organic pollutants (including solvents), and/or measures and equipment for emergency response.

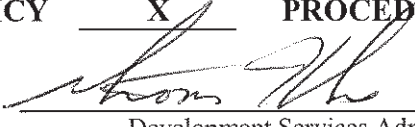
(2) Users shall notify the Puyallup POTW immediately upon the occurrence of a slug or accidental discharge of substances regulated by this chapter. The notification shall include location of discharge, date and time thereof, type of waste, concentration and volume, and corrective actions. Any affected user shall be liable for any expense, loss, or damage to the POTW, in addition to the amount of any fines imposed on the city on account thereof under state or federal law.

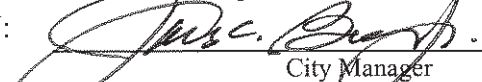
(3) Within five days following an accidental discharge, the user shall submit to the administrator a detailed written report describing the cause of the discharge and the measures to be taken by the user to prevent similar future occurrences. Such notification shall not relieve the user of any expense, loss, damage, or other liability that may be incurred as a result of damage to the POTW, fish kills, or any other damage to person or property; nor shall such notification relieve the user of any fines, civil penalties, or other liability that may be imposed by this chapter or other applicable law.

(4) Signs shall be permanently posted in conspicuous places on the user's premises advising employees whom to call in the event of a slug or accidental discharge. Employers shall instruct all employees who may cause or discover such a discharge with respect to emergency notification procedures. (Ord. 2881 § 1, 2007).

**CITY OF PUYALLUP  
DEVELOPMENT SERVICES DEPARTMENT  
WATER POLLUTION CONTROL PLANT**

POLICY   X   PROCEDURE   X   NO. \_\_\_\_\_

BY:  DATE:   Nov 3, 05    
Development Services Administrator

BY:  DATE:   Nov. 13, 2005    
City Manager

TITLE: **Fats, Oils, and Grease (FOG) Pretreatment Requirement  
Economic Hardship Variance Policy  
for Businesses in the Downtown Central Business District (CBD)**

DISTRIBUTION: All Employees \_\_\_\_\_ Managers \_\_\_\_\_ Other   X  

**Fats, Oils and Grease (FOG) Pretreatment Requirement:**

Any food service, production, or processing facility located in the downtown CBD not required to install an exterior grease interceptor per Section 14.08.030(f) of the Puyallup Municipal Code, shall be required to install a grease trap. The installation of any grease trap requires a plumbing permit from the City of Puyallup's Development Services Department. The grease(s) trap shall be installed per Sections 10.14.1 – 1015.0 of the most current edition of the Uniform Plumbing Code. The grease(s) trap shall be sized per Table 10-2 of the most current edition of the Uniform Plumbing Code. See Appendix A - Brief description of a grease trap and a grease interceptor.

**Economic Hardship Potential:**

The City of Puyallup recognizes that in the downtown CBD due to the location of sewer mains, limited property line setbacks, alley ways, right of ways, and areas of high commercial structure density, the installation of an exterior grease interceptor could cause an economic hardship for some business owners.

The City has determined that in certain cases, a grease trap requiring less space, but more frequent maintenance, can be a suitable alternative to an exterior grease interceptor. This alternative pretreatment system, with proper installation and maintenance, can provide the protection required for the City's sanitary sewer system. This alternative procedure is only applicable in the downtown CBD.

**Grease Interceptor Variance Requests:**

For projects in the downtown CBD the Development Services Administrator may be petitioned to allow a grease trap(s) in place of a required exterior grease interceptor, where a case can be made for economic hardship due to limited space, gravity flows, or sewer main locations. This alternate grease removal device(s) will require a site specific maintenance agreement(s).

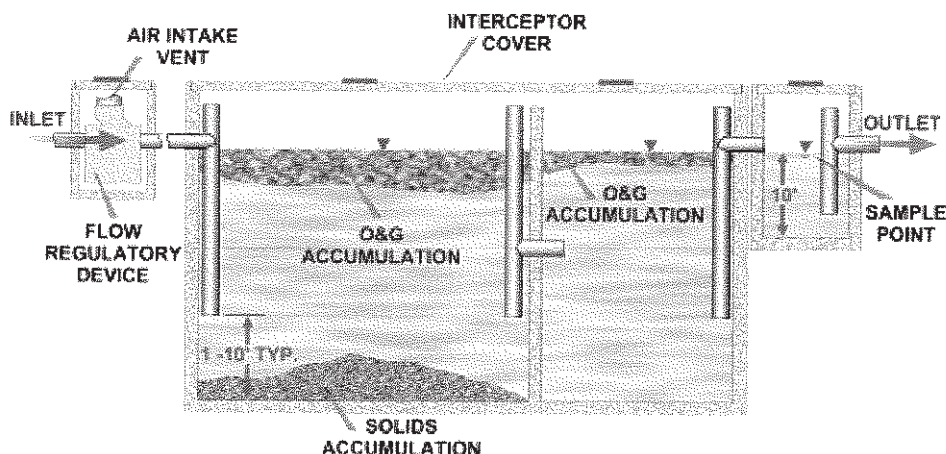
**Total Oil and Grease Discharge Limits:**

Although this policy allows for an alternate pretreatment device, each discharger is still required to insure that their waste stream is within the “Local Discharge Limits” and “Prohibited Discharge Standards” as specified in the Puyallup Municipal Code. This may require the establishment of specific Best Management Practices (BMP’s), and increased pretreatment device cleaning frequencies. The City may require the discharger to conduct waste stream sampling and laboratory analysis to ensure compliance with the City’s discharge standards and limits.

**Required “Variance Allowed” System Upgrade:**

Increased volume of discharge (increased business) can become a factor, regarding the efficiency of the “Variance Allowed” grease trap(s). As discharge volumes increase, the need for a larger grease trap(s) or an exterior grease interceptor may be necessary. If the facilities waste stream discharge is not maintained within the “Local Discharge Limits”, a pretreatment system upgrade will be required at the facilities expense.

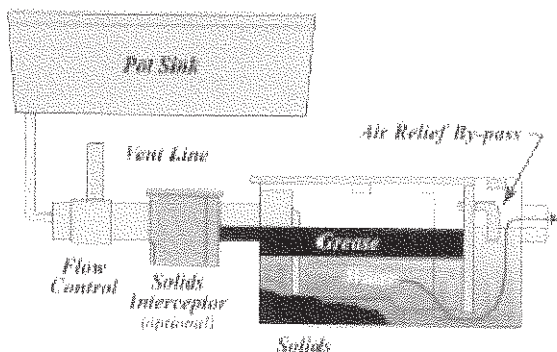
## Appendix A – Description



### Brief Description:

**Grease Interceptor:** An interceptor is typically a pre-cast concrete vault, with a minimum capacity of 750 gallons that is located in-ground outside of the building. The vault includes two compartments and the flow between each compartment is through a 90° fitting designed for grease retention. The capacity of a properly sized

grease interceptor will provide adequate residence time. This gives the wastewater time to cool, allowing grease to congeal and rise to the surface, where it accumulates until the device is cleaned. These large interceptors are capable of holding large volumes of spent fat, oil, grease, and related food materials. The required frequency for cleaning, depending on volume, washing, and disposal practices, can range from monthly to quarterly.



**Grease Trap:** A grease trap is a small indoor reservoir built into the wastewater piping a short distance from the grease production area. Normally installed under or next to the dish washing sinks. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface. These small traps are only capable of handling small volumes of spent fats, oil, grease, and related food materials. The required

frequency for cleaning, depending on volume and washing practices can range from daily to weekly.

**Installation note:** For any grease interceptor or grease trap to be effective, the units must be properly sized, constructed, installed and maintained, to provide an adequate retention time for the settling and accumulation of fats, oil, grease, and related food materials. Permits and inspections are required for grease interceptor or grease trap installations.





# FOOD SERVICE ESTABLISHMENTS

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## PROPOSING TO OPEN A RESTAURANT IN OR AROUND THE CITY OF PUYALLUP?

Starting a new restaurant can be an exciting and challenging endeavor. We have provided the following information to get you headed in the right direction. Of course no two locations are the same, so please understand that this is a generic approach to opening a Food Service Establishment (FSE) in the City of Puyallup. Your site specific requirements, process, and costs may be different than those outlined in this informational publication.



## WHERE TO START?

Since your facility will probably be a major cost factor in opening a new restaurant, we recommend that you start at the City of Puyallup's Development Services Counter. Our staff can assist you in determining the type of permits that will be required for your new restaurant. Additionally, they will help you understand the requirements specific to your proposal, from making tenant improvements to an existing facility, changing the use of another facility, or constructing a new building altogether.

### [Development Services Center](#)

Puyallup City Hall

333 South Meridian, Second Floor

Puyallup, WA 98371

(253) 864-4165 Main Number

(253) 840-6678 Fax

Office Hours: 8 a.m. - 5 p.m. Monday through Friday (excluding holidays)

## GREASE INTERCEPTOR REQUIREMENT

To protect the City of Puyallup's sanitary sewer system from the harmful effects of Fats, Oils, and Grease, all Food Service Establishments to include restaurants, are required by Puyallup Municipal Code (PMC 14.06.031) to install and maintain a Grease Interceptor. The proceeding pages outlines the purpose and regulations related to the requirements for the discharge of wastewater from Food Service Establishments to the City's sanitary sewer system.



# FOOD SERVICE ESTABLISHMENTS

## SEWER USE REGULATIONS REGARDING FOOD SERVICE ESTABLISHMENTS

Food Service Establishments can be a significant source of Fats, Oils, and Grease (FOG) because of the amount of grease and oil produced when cooking or preparing food. Without proper cleanup practices and maintenance of a grease removal device, such as a grease interceptor, food particles and FOG will flow to the sanitary sewer system. FOG can be significantly reduced by properly maintaining a grease removal device and implementing Best Management Practices (BMPs).

The City of Puyallup was required by the EPA to develop and implement a Source Control Program to regulate the discharge of commercial wastewater to the sanitary sewer system. The City of Puyallup' Municipal Code Chapter 14.06 SEWER USE ORDINANCE establishes the requirements for Food Service Establishments for the control of Fats, Oils and Grease entering the City of Puyallup's sewer system.



## KEY POINTS FROM THE CITY OF PUYALLUP SEWER USE ORDINANCE

- Commercial customers, including but not limited to restaurants, cafeterias, bars, hotel kitchens, church kitchens, school kitchens, butchers and other food service establishments (FSEs) that may introduce food grease to the sewer system must install a Grease Interceptor with a minimum size of 750 gallons.
- All fixtures, equipment, and drain lines located in a facility's food preparation and cleanup areas, which are sources of FOG, shall be connected to the Grease Interceptor, to include the dishwasher.
- Commercial food service discharges are prohibited from the use of food grinders or garbage disposals. Additionally all kitchen drains must have permanently fixed screens with maximum one-fourth-inch openings.
- Interceptors must be pumped empty and cleaned every three months. A facility can petition to modify the required cleaning frequency by demonstrating that the grease interceptor's solids and grease layer never exceeded 25 percent of the interceptor's capacity in a 12-month period. By practicing Best Management Practices (BMPs), a FSE could possibly reduce cleanings to two or three times per year.
- Grease interceptor maintenance records and waste cooking oil disposal records must be kept on site for a minimum of three years.
- The Public Works Director may allow an alternate grease removal where a case can be made for an economic hardship due to limited space, such as downtown buildings with no alleys or open space.





# FOOD SERVICE ESTABLISHMENTS

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## FREQUENTLY ASKED QUESTIONS – SEWER USE REGULATIONS (FOG)

**Q: Why is grease such a problem?** The problem with fats, oils and grease is that they are not particularly compatible with any kind of piping. The fats, oils and greases from cooking oil, butter, meat drippings, shortening and sauces are only partially soluble in water. If disposed of using the sewer system, these substances congeal, coagulate, and stick to the drainage piping, forming tough deposits that grow each time such greasy waste enters the pipes. Whether these deposits form on the building's piping or the city sanitary sewer lines, the end result is a clogged pipe causing a sewer overflow. These blockages may cause the sewer to back up into kitchens, dining areas, sidewalks, streets, and into the storm system which flows into our rivers and streams, making the FSE responsible for property damage, repair costs, and fines - not to mention loss of revenue and negative publicity.

**Q: Do I need a grease interceptor even though I do not fry or cook with oil?** Yes. A common source of FOG is from the washing of your kitchen equipment. When you wash your pots, pans, and dishes, food and grease is discharged to the sewer system. Fat is also an essential part of any diet and protects surfaces from sticking, all food service facilities typically uses or releases some form of fat, oil or grease in the cooking or preparation process. Even small amounts of FOG can have an adverse effect on the City's sewer system, and as such, the Sewer Use Ordinance's requirements for a grease interceptor does not differentiate between low volume and high volume FOG discharges. The volume of FOG discharged is addressed in the sizing and maintenance frequency of the grease interceptor.

**Q: Do I need a permit to install a grease interceptor?** Yes, the installation of a grease interceptor requires a permit from the Engineering Services Division (253-841-5568) Grease Interceptors must be designed, constructed and installed in accordance with City Standards, the current edition of the Uniform Plumbing Code (UPC) adopted by the City of Puyallup and sized in accordance with these rules (Chapter 10).

**Q: What size Grease Interceptor will I need?** A licensed civil engineer will need to design and size your Grease Interceptor, based on the current edition of the Uniform Plumbing Code adopted by the City of Puyallup and sized in accordance with these rules (Chapter 10).

**Q: How much does it cost to install a Grease Interceptor?** Due to site specific conditions the cost for design and installation can range from \$10,000 to \$50,000. Since this cost is site specific, we recommend early consideration of this requirement in choosing a location for any new Food Service Establishments.

**Q: How much does it cost to maintain a Grease Interceptor?** A recent survey of local GI service contractors, indicated the cost for service was in the range of .25¢ per gallon to .37¢ per gallon (June 2015). A 750 gallon grease interceptor will cost roughly \$250 per cleaning, this equates to \$1,000 annually for the required quarterly cleaning. By practicing Best Management Practices (BMPs) and applying for a cleaning variance, a FSE could possibly reduce cleanings to two or three times per year.

**Q: Why are garbage disposals not allowed?** Garbage Disposals contribute large quantities of solids and grease into the grease interceptor. Food scrap and residues should be scraped off and placed in the trash or recycled as part of a food waste recycling program. This procedure reduces the amount of grease and solids entering the sewer system, thereby preventing potential sewer line blockages and reducing Grease Interceptor maintenance costs.

