



CITY OF ST. HELENA

## DEVELOPMENT INFORMATION

### GREASE TRAP GUIDELINES FOR SHMC 13.24.100

November 4, 2005

**Food Waste and Grease traps:**

- A. No solid food waste from restaurants or other non-residential food preparation facilities may be discharged directly or indirectly to the City Sewer Service System. Garbage disposal units are not permitted. Sinks shall have screens installed and the solids periodically collected and placed in solid waste disposal containers.
  
- B. All restaurants and other non-residential food preparation facilities served directly or indirectly by the City Sewer Service System shall install and maintain in good operating condition at all times a greasetrap or grease interceptor sufficient to process all wastewater containing grease or oil produced or occurring on the premises, and all wastewater containing grease or oil shall be processed through said greasetrap prior to any discharge thereof into the community sewers.

Grease traps may be of two kinds, one installed inside the food service area, or a large unit installed outside, underground, that is commonly called an interceptor. The Uniform Plumbing Code Section 1014.0 provides standards for the installation of grease traps and interceptors. Small under-counter units are suitable for small food preparation, handling or serving establishments (seating under 50). The size of unit is determined by the number of fixtures (drains) connected to it. For large restaurants or fast food facilities, an underground, outdoor unit is required. In this case all kitchen drains including floor sinks and mop sinks are plumbed to the grease interceptor. Food prep sinks and domestic sewage shall not be plumbed into the interceptor. In any facility required to have an interceptor, the dishwasher shall be plumbed to the interceptor as a fixture, but the wash temperature cannot exceed 140 degrees F or sufficient pipe run shall exist between the dishwasher and the interceptor to ensure that the temperature of water entering the interceptor is 140 degrees F or less.

- C. All grease traps or grease interceptors installed and maintained pursuant to subsection B of this section shall conform to Uniform Plumbing Code and be approved in design and specifications by the Building Official based on the following criteria:
  - i. Minimum trap size 40 lb trap. Small food establishments that do not serve meals, have less than 20 seats, single food type service. One fixture.

- ii. 50 to 70 lb trap Small restaurant, with a seating area, serving meals. 20-50 seats No more than three fixtures.
- iii. 90-100 lb trap Small restaurant with deep or wok frying, 20-50 seats. Other restaurants up to 100 seats. No more than four fixtures.
- iv. Minimum interceptor 1,500 gal Fast Food restaurants, Other restaurants up to 150 seats
- v. 2,000 gallon interceptor 150-200 seats
- vi. 3,000 gallon interceptor 200 + seats

Sizing other than the minimum may be allowed with the approval of the Director of Public Works if 1) the facility is of intermittent use, (reduction of one size, 2) limited food preparation/cooking (reduction of one size), or 3) If a calculation is provided for fixtures, including flow rates and manufacture's specification that acceptably justifies a different size.

- D. Each interceptor or trap shall be installed and connected so that it is easily accessible for inspection, cleaning and removal of grease and other material at all times. Interceptors or traps installed outside of the building shall be constructed in such a manner so as to exclude the entrance of surface water and storm water.
- E. The interceptor or trap shall be situated on the same parcel as the restaurant or food preparation facility and shall serve only that facility.
- F. Waste discharges from fixtures, including but not limited to, scullery sinks, pot and pan sinks, mop sinks, soup kettles and floor drains, shall be drained into the sanitary sewer through an interceptor/trap. Toilets, urinals and other similar fixtures shall not drain through the interceptor/trap.
- G. Interceptors (1,500 gal or more) shall have a suitable sample box to provide access for collection of wastewater samples. Interceptors must be serviced every three-months or more frequently as deemed necessary by the Director of Public Works.
- H. Each appliance connected to an under sink type grease trap shall have a flow device (air gap) installed. No dishwasher may be connected to these types of grease traps.

- I. A record of grease trap cleaning on a form provided by the City or copies of grease interceptor servicing records must be maintained at the facility for a twelve-month period and made available for inspection by the City's representative during regular business hours.
- J. All restaurants and other non-residential food preparation facilities existing on the effective date hereof, which are required by subsection A of this section to install a grease trap or grease interceptor shall complete installation of the same within sixty (60) days after the effective date hereof. All restaurants and food preparation facilities required to comply with subsection B of this section which are established after the effective date hereof shall complete installation of the required grease trap or grease interceptor prior to opening for business or otherwise initiating food preparation operations.
- K. All facilities required to have a grease trap or grease interceptor shall maintain the same in good operating condition and shall clean and dispose of the accumulated waste as frequently as is necessary to maintain proper operating conditions. At minimum, grease traps must be cleaned monthly or more frequently as deemed necessary by the Director of Public Works. The use of chemicals, bacteria, hot water or other agents to dissolve grease or otherwise clean grease interceptors/traps is specifically prohibited. No such grease shall be introduced into any drainage piping or public or private sewer. None of the waste materials cleaned from any such grease trap or interceptor shall be disposed of into any city storm drain or sewer manhole nor in any other manner which constitutes a public or private nuisance. Violations of this subsection shall constitute an infraction.
- L. The City's Public Works Director and any Napa County environmental health personnel acting under his or her directions may enter any restaurant or food preparation business premises where any such greasetrap or grease interceptor is required to be maintained to inspect such devices periodically or whenever deemed necessary to ascertain whether all requirements of this section are being complied with.
- M. Abandoned grease interceptors shall be emptied and filled as required for abandoned septic tanks in the Uniform Plumbing Code.