

ATTENTION FOOD/BEVERAGE SERVICE ESTABLISHMENTS AND COMMERCIAL KITCHENS

If you are applying for:

- New construction
- Tenant Improvements / Remodel
- Grease Interceptor installation to existing structure
- Ownership Change (are we going to install pretreatment?)

Clean Water Services requests additional information with the permit application to ensure the plumbing system will keep Fats, Oils and Grease (FOG) from being directly discharged to the public sanitary sewer system.

Include all information listed below with your permit application:

- Food Service Establishment (FSE) owner's name & contact information
- Detailed plumbing plan of kitchen wastewater line(s).
- Isometric drawing with pipe sizes
- Floor plan of the food/beverage service area
- Fixture and drain detail and identify these connected to the Grease Interceptor)
- A specification cut sheet for the brand and model of Grease Interceptor
- Tenant Improvements identifying any added, moved or altered fixtures)
- Menu and estimated number of meals per day

Requirements and recommendations:

- Grease Interceptor sizing should also consider FOG impact to avoid costly maintenance.
- All fixtures and drains associated with food/beverage service and cleanup (except restrooms) must connect to the grease interceptor.
- Avoid installation of Grease Interceptor under kitchen equipment.
- Grease Interceptor must be readily accessible at all times for maintenance and inspection.
- Allow 10 business days for FOG technical assistance.
- Review the local sewer use ordinance (see "R&O 09-1" under "Rules and Regulations" at cleanwaterservices.org/fog).

* All items listed here **must be submitted** in order to begin FOG technical assistance.
A site inspection is recommended to provide technical assistance.

We encourage applicants to submit information and/or fill out forms
electronically to fog@cleanwaterservices.org.

Regulations for Grease Interceptors

Clean Water Services (the District) Resolution & Order 09-1 (Excerpts)

2.11 Grease Interceptors

Any type of business or establishment where grease or other objectionable materials may be discharged into a public sewer system shall be required to have a grease interceptor (i.e., trap, or oil/water separator) of a size and design approved by the District.

- a. Each grease interceptor shall be installed and connected so it is at all times readily accessible for inspection, maintenance and removal of intercepted grease. Buildings remodeled for use requiring interceptors shall also be subject to these regulations.
- b. All grease interceptors must be installed in accordance with the appropriate Oregon Plumbing Specialty Code. Abandoned grease interceptors must be disconnected as required by the District.
- c. The interceptors shall be maintained in efficient operating condition by periodic removal of accumulated grease. The use of chemicals to dissolve grease must be approved by the District prior to their use. No such accumulated grease, oil, or other accumulated contaminants shall be introduced into any drainage piping or public or private sewer discharging to the District system.
- d. In the event the District or cities, during maintenance of public sewer lines, record situations of grease accumulating in lines sufficient to restrict the normal flow of waste, upstream IUs shall be inspected. If the District determines that an IU was responsible for the grease or oil discharge, the IU will be required to cease discharge of the prohibited waste, install an interceptor, maintain the interceptor, and may be charged for the cost of cleaning the line. When an obstruction of the public line occurs, a violation of 40 CFR 403.5(b)(3) or (6) and District Specific Discharge Prohibitions, Section 2.02 (c) has occurred.

Oregon Plumbing Specialty Code Chapters 2 and 10 (excerpts)

208.0 Food Service Establishment

A facility that engages in activities of preparing or serving food or beverage for consumption by person(s) either on or off the premises, including but not limited to restaurants, cafes, commercial kitchens, caterers, hotels, motels, schools, hospitals, prisons, correctional facilities, nursing homes, care institutions, and any other facility preparing and serving food for consumption.

1014.0 Grease Interceptors.

1014.1

Waste pretreatment is required in all Food Service Establishments. Waste pretreatment is also required in other establishments as determined by the Building Official, where grease is introduced into the drainage or sewer system. An approved type of grease interceptor(s) complying with the provisions of this section shall be correctly sized and properly installed. The following plumbing fixtures and drains shall be connected to the grease interceptor(s):

- All plumbing fixtures, garbage disposals, dishwashers, floor drains and cooking equipment, with drain connections in food and/or beverage preparation areas of all Food Service Establishments.

Exception 1: Ice wells and condensate drains are not required to drain into or through the grease interceptor(s)

Exception 2: Bathroom plumbing fixtures, including bathroom floor drains, shall not drain into or through the grease interceptor(s).