



## Grease Interceptors Cleaning/Pumping Policy

Issued Date: May 2001

Revision Date: July 28, 2016

Approved By: Grey Peters, Director of Engineering & Public Works

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Michael Spencer, Building Official

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Billy Ho, Environmental Health Specialist

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**Purpose:** To establish a policy for the requirement of grease interceptors at restaurants and similar food-handling facilities, where oil and grease may be discharged into a public sewer.

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### I. Construction Standards In Newly Food Service Establishments:

All newly constructed establishments which grill, use deep fryers, in which raw meats are cooked, or which produce significant quantities of grease or dough-like material shall install grease interceptors as per the International Plumbing Code (IPC). Establishments which do not produce grease or dough-like material shall not be required to install interceptors.

1. Four fixtures or less shall require a 250 lb. capacity grease interceptor.
2. More than four fixtures shall require a 750 lb. capacity grease interceptor.
3. The following will be considered:
  - each utensil sink (not each compartment)
  - each preparation sink
  - each dishwasher
  - each mop sink
  - all floor drains will be considered as one fixture
  - handsink(s) will be considered as one fixture (small volume by employee)
4. Grease interceptor must be installed by a licensed plumbing contractor.
5. All grease interceptors shall be located exterior of the establishment.

### II. Changes In Ownership:

1. If, during a plan review, a smaller than 100 lb. interceptor is discovered, a 250 lb. interceptor shall be installed.

2. No establishment shall be allowed to maintain indoor grease interceptors. All interceptors shall be exterior to the building.
3. Applicants desiring a grease interceptor smaller than the one sized by the Health Department may submit engineer-sealed plans showing drawings and flow calculations which indicate provision of two hour retention time. Smaller grease interceptors may be approved on a case by case basis if the establishment prepares non-grease producing foods only.
4. If at any time the Health Department believes that a food establishment's grease interceptor has insufficient capacity to prevent sewer backups or public sewer line flow restrictions, the permit holder shall be required to install equipment specified in the International Plumbing Code (IPC) within a reasonable length of time (e.g. 30-120 days).

### **III. Pumping and Cleaning:**

1. All grease interceptors must be cleaned/pumped by a licensed waste hauler.
2. The waste hauler must furnish establishment with a trip ticket.
3. For inspection, the establishment must maintain these manifests or trip tickets for a minimum of two (2) years.
4. The interceptor must be pumped empty at a frequency not to exceed six (6) months.
5. Waste grease can never be present in the second chamber of the interceptor at a depth greater than three inches and no packed grease greater than one inch at the City of Sachse discharge side will be allowed.