



FOG Fact Sheet 2

TREATMENT REQUIREMENTS - OUTDOOR IN-GROUND GREASE INTERCEPTORS

Grease interceptors must be installed with a dedicated sewer line servicing kitchen flows and must be connected to fixtures or drains that discharge waters containing fats, oils, and grease (FOG). These fixtures include:

- Pot sinks
- Pre-rinse sinks
- Any sink into which fats, oils, or grease are likely to be introduced
- Soup kettles or similar devices
- Wok stations
- Floor drains or sinks into which kettles may be drained
- Automatic hood wash units
- Dishwashers without pre-rinse sinks¹
- Any other fixtures or drains that are likely to allow FOG to be discharged

Please note that food grinder or food pulpers should not discharge to a grease interceptor. Additionally, wastewater flows connected to the grease interceptor must be screened to prevent solids from entering the treatment unit.

An outdoor, in-ground grease interceptor must have a minimum depth of four feet and a minimum volume:

- Equal to the maximum daily flow over a 24 hour period from all fixtures connected to the grease interceptor, or
- 1,000 gallons, whichever is greater

Grease trap interceptors must meet the following specifications:

- Constructed using watertight durable material or concrete
- Accessible for convenient inspection and maintenance
- Designed to accommodate traffic loading if installed in areas of traffic
- Equipped with clean out covers over the inlet and outlet of the unit
- Fitted with cleanout ports with manhole extensions
- Constructed with inlet and outlet piping as follows:
 - ◆ Minimum diameter of 4 inches
 - ◆ Be comprised of a tee-pipe fittings that extend within 12 inches of the bottom and at least 5 inches above the liquid level of the tank
- Constructed on a level and stable base
- Constructed with outlet piping directly connected to a sanitary sewer

Additionally, no fixture or drain other than those listed above may be connected to the grease interceptor unless approved by an authorized agent

Please note that other more detailed requirements such as concrete construction specifications and public health code requirements apply. Review the General Permit for details prior to designing and installing a grease interceptor.

¹ Food preparation establishments should either have a pre-rinse sink or follow Best Management Practices to eliminate FOG in discharge waters from dishwashers.