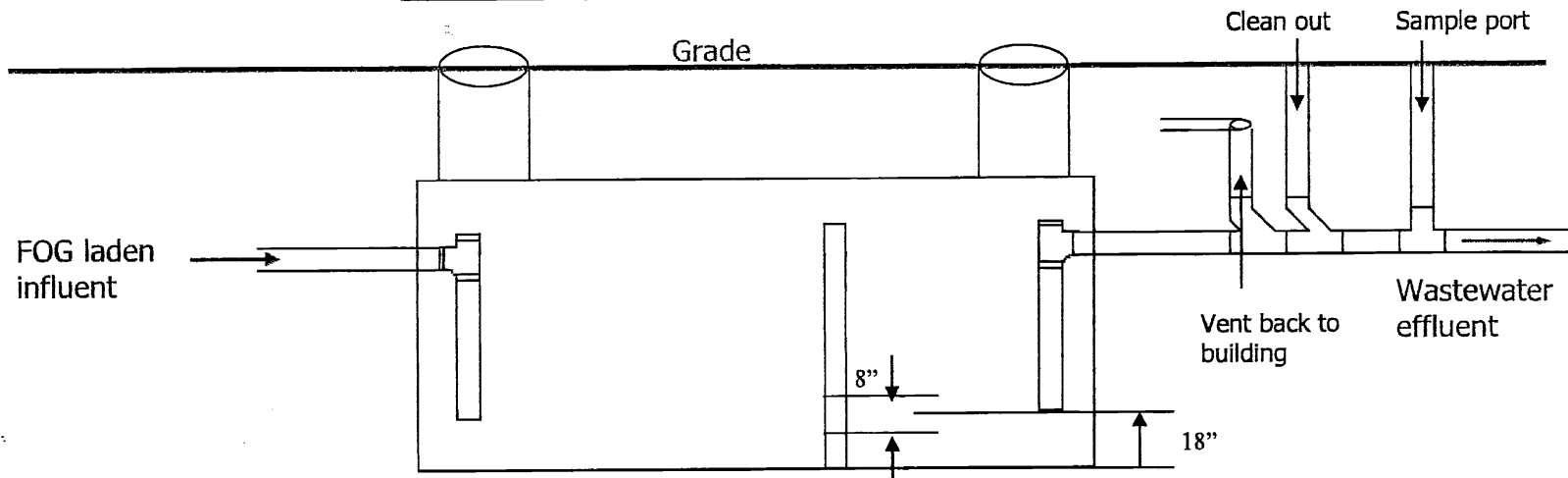


Grease Interceptor Installation Guidelines



All new food service establishments, and all food service establishments where a change of use occurs under the building code, must provide an external grease interceptor and route all kitchen waste through the interceptor, regardless of the type of food served. The minimum size shall be one thousand (1,000) gallons. Full service restaurants, and any food service establishment that serves more than thirty percent (30%) fried products, shall have a minimum one thousand five hundred (1,500) gallon interceptor. Tank size shall be determined by the building official and water department supervisor.

- 1000 gal. minimum size. Multiple tanks in series may be used where space requirements dictate.
- Tank material may be concrete, plastic, stainless steel or any other material approved for direct burial.
- Pipe shall be a minimum of four (4) inches in diameter. PVC test and c.o. risers must be sleeved to grade.
- Lid covers shall be adjusted to grade.
- Piping inside the tank shall be PVC. The outlet fitting shall be a sanitary tee and shall be accessible through the lid.
- The interior PVC piping shall terminate eighteen (18) inches off the tank floor.
- Minimum vent size is two (2) inches. The vent shall run back to the building and into the existing vent system or out through the roof. This may be a flat vent.
- Interior baffle opening shall be an eight (8) inch opening centered eighteen (18) inches off the floor.