



Grease Interceptor Design Criteria

- (1) **Construction.** Interceptors must be constructed of durable, watertight materials, usually concrete, with sufficient structural load-bearing capacity for use in traffic areas. **If interceptor tank is located in drive / parking area, an 8" thick concrete pad, minimum 3500 psi, extending a minimum of 12" beyond the outside dimension of the tank shall be provided.**
- (2) **Interceptors** should be designed with at least two compartments separated by a full-width baffle. Solid baffle wall with a 6" hole with a 90-degree turn down. The baffle should be located $\frac{2}{3}$ to $\frac{3}{4}$ from the influent wall and extend above the liquid level. Liquid depth in the trap should be at least 42 inches.
- (3) **Inlets and Outlets.** Sanitary tees should be installed vertically on the inlet and outlet pipes. Tees should be not less than 4 inches in diameter. **The inlet tee should have a vertical pipe drop extending to 18 inches off the floor bottom. The outlet tee (4 inch) should have a vertical pipe drop extending to 12 inches off the floor bottom.** The elevation of the inlet pipe should be approximately 2.5 inches above the elevation of the outlet pipe.
- (4) **Location.** Interceptors should be located just outside the restaurant or kitchen in an easily accessible location out of the way of normal traffic. However, the interceptor should not be located near the flow from rainwater down spouts or other storm water conveyances. The interceptor must not be located in flood prone areas.
- (5) **Prohibited Discharges.** Sanitary wastewater (black water) shall connect to the drain line downstream of the grease interceptor. Garbage grinders are not recommended. If garbage grinders are allowed, they should be connected to the grease interceptor and the size of the interceptor increased accordingly.
- (6) **Sizing.** Interceptors should be designed to provide at least a 30-minute detention time at the design flow rate, modified by a loading factor that takes into account the type or location of the restaurant.
- (7) **Leak Test.** All tanks **MUST** be water tested **within Five Business days** from the time it is set in-ground. If the tank is not water tested within Five Business days, a **vacuum test** must be completed before approval is given. It is the responsibility of the customer to coordinate and schedule water test with the city inspector.
- (8) **Automatic dishwasher,** Not allowed on grease waste line if a pre-rinse sink is before. Dishwasher must be connected to sanitary sewer line. If dishwasher is connected to grease waste line, increasing size of tank will be required.