

# Attention

## Food Service Establishments / Commercial Kitchens

### If you are applying for:

- New Construction
- Tenant Improvements / Remodel
- Mandated Grease Removal Device (GRD) installation
- Ownership Change

Clean Water Services requires additional information with the permit application to ensure the plumbing system will keep Fats, Oils and Grease (FOG) out of the public sanitary sewer system. *A site inspection may be required before plan approval.*

### Each separate document below must be included in submittal for Plan Review. Check boxes to assure Plan Review material is complete:

- Detailed sewer waste line plumbing plan
- Isometric drawing with pipe sizes
- Floor plan
- Fixture and drain detail (i.e., a list of all items connected to the GRD), total DFU's (Oregon Plumbing Specialty Code / Table 7-3) and including peak gpm for each fixture.
- Available seating capacity
- Menu and estimated number of meals per day
- A specification cut sheet for the GRD
- FSE (Food Service Establishment) owner's name & contact information
- Tenant Improvements: identify fixtures added, moved or altered

### Specific requirements:

- Recommend a minimum 1000 gallon GGI (Gravity Grease Interceptor)
- Actual GRD size will be determined with participation by Authority Having Jurisdiction (AHJ)
- All fixtures and drains associated with the FSE's food service & cleanup operation (except restrooms, clothes washing machine) shall be connected to the GRD
- All listed material must be submitted before plan review process will be started
- Allow 15 business days for review and approval
- GRD must be fully accessible at all times for maintenance and inspection
- GRD installation under kitchen equipment is prohibited

We encourage applicants to submit information and/or fill out forms electronically to [fog@cleanwaterservices.org](mailto:fog@cleanwaterservices.org)

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## **Regulations for Grease Removal Devices**

Excerpts from Clean Water Services Resolution and Order 09-1 and the Oregon Plumbing Code.

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

#### **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 easily 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 State Uniform Plumbing 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 Code Chapter 10 (excerpts)**

#### **1014.0 Grease Interceptors.**

##### **1014.1**

Where it is determined by-the Authority Having Jurisdiction that waste pretreatment is required, an approved type of grease interceptor(s) complying with the provisions of this section shall be correctly sized and properly installed in grease waste line(s) leading from sinks and drains, such as floor drains and floor sinks and other fixtures or equipment in serving establishments such as restaurants, cafes, lunch counters, cafeterias, bars and clubs, hotels, hospitals, sanitariums, factory or school kitchens, or other establishments where grease may be introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal.

##### **1014.3.4 Location**

###### **1014.3.4.1**

Each grease interceptor shall be so installed and connected that it shall be at all times easily accessible for inspection, cleaning, and removal of the intercepted grease.