

SECTION B - B
SHOWING REINFORCING LAYOUT

GREASE INTERCEPTOR SIZING, CONSTRUCTION, AND INSTALLATION

Grease Interceptors are required by these Standards and by the CCDPW Rules and Regulations for all facilities which provide food services of any kind.

1. New construction.
2. Interior remodeling to accommodate expansion or operational modifications.
3. Changes of ownership/occupancy.
4. Any facility which may be experiencing difficulty achieving compliance with maintenance and/or wastewater discharge limitations.
5. Any facility going through major changes in their menu.

In traffic areas, the interceptors/traps/separators (and all piping) shall be designed to have adequate structural integrity and shall meet a minimum of HS-20 traffic loading requirements. Interceptors/traps/separators in traffic areas require a concrete driving surface over the unit and piping, with structural backfill around the unit and piping.

GREASE INTERCEPTOR LAYOUT

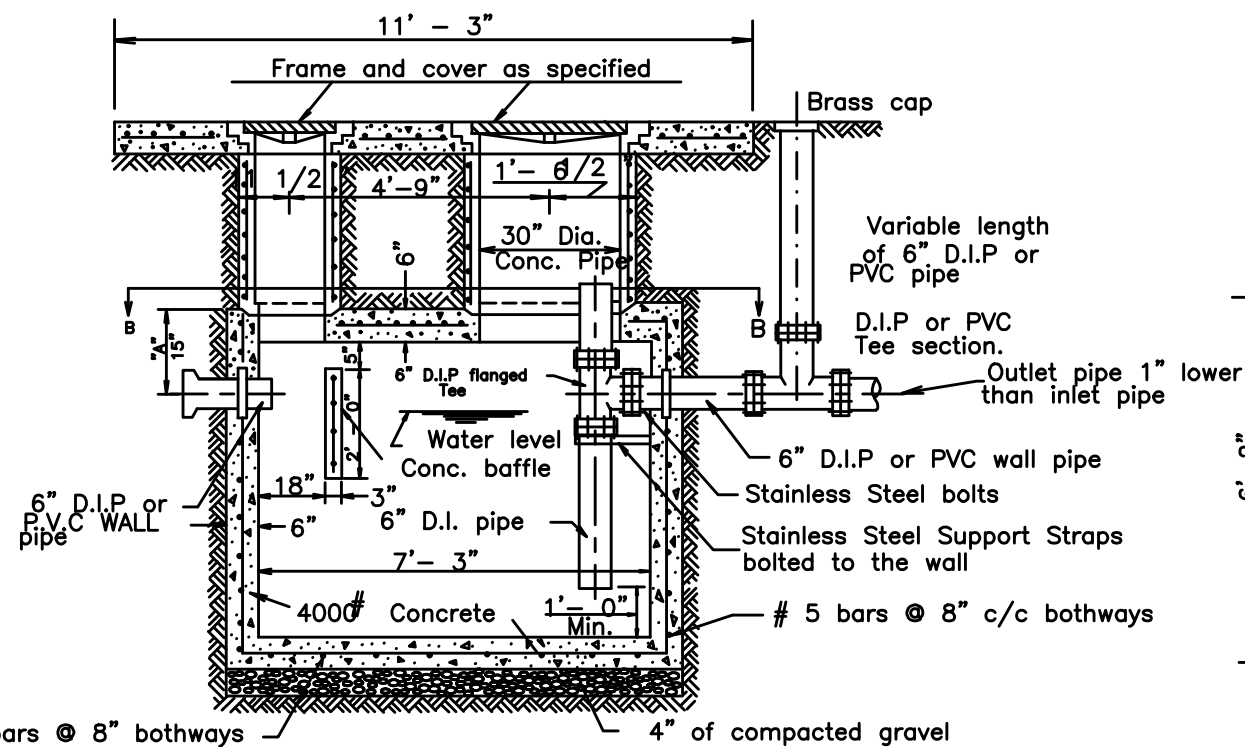
All permitting, construction, inspection, and maintenance activities must be completed in accordance with the Ordinances and Regulations of the responsible authority. Additionally, the following specifications must be incorporated into grease interceptor design.

1. Grease interceptors shall be located outside of the building in order to provide easy access for cleaning and inspection.
2. Standard grease interceptors shall be constructed with a minimum of one baffle.
3. Grease interceptors are to be installed at a minimum distance of 10 ft. from sinks and dishwashers to allow for adequate cooling of the wastewater. Water temperatures must be less than 140 degrees F prior to entering grease interceptor.
4. All grease bearing waste streams shall be routed through an appropriate grease interceptor, including:
 - three-compartment sinks,
 - pot/pan sinks,
 - soup kettles,
 - hand-washing sinks,
 - dishwashers,
 - mop sinks, and
 - floor drains.

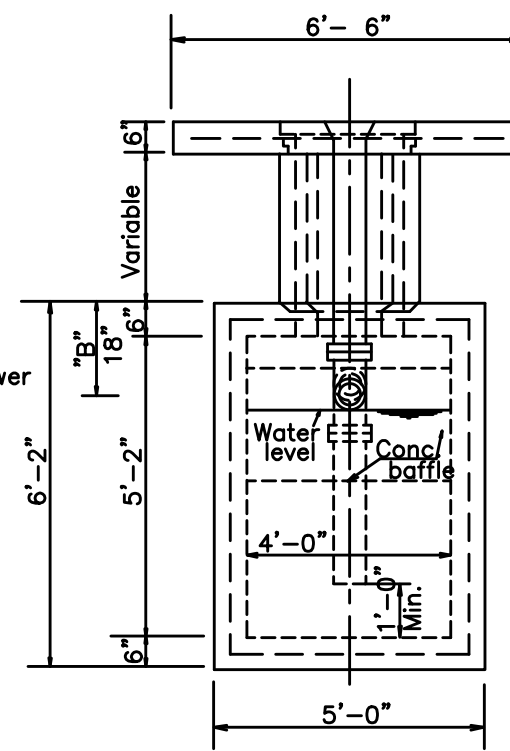
Notable exceptions: drains that receive "clear waste" only, such as:

- from ice machines,
- condensate from coils, and
- drink stations

may be plumbed to the sanitary system without passing through the grease interceptor, with the condition that the receiving drain is a "hub" type that is a minimum of two inches above the finished floor.



SECTION A - A



END VIEW

5. All grease interceptors shall be equipped with two 24-inch diameter manhole type rings and lids; on small units, a minimum of one 24-inch diameter manhole type ring and lid with two additional access holes at the inlet and outlet sides of the tank shall be provided to facilitate cleaning.
6. All grease interceptors shall be properly vented, from inside the main chamber of the grease trap.
7. In traffic areas, the grease interceptor (and all piping) shall be designed to have adequate structural integrity, and shall meet a minimum of HS-20 traffic loading requirements. Grease interceptors in traffic areas require a concrete driving surface over the unit and piping, with structural backfill around the unit and piping.
8. Influent and effluent piping shall generally be minimum 6-inch diameter pipe per the requirements of the Uniform Standard Details. Alternate pipe sizes shall be reviewed on a case-by-case basis.
9. Test tees shall be provided upstream and downstream of the grease interceptor units.

NOTE:

Approximate capacity is 1120 gallons
 4000# concrete pad - 4" when grease trap is not in the street.
 4000# concrete pad - 6" (H - 20 loading) when grease trap is in paved areas.
 Bedding under piping thoroughly compacted.

TYPICAL STANDARD GREASE TRAP

REVISIONS:

SCALE
NO SCALE

DATE: OCTOBER 2021