



Wayzata Building Safety Policy: Food Service Establishment Grease Control

Adopted: April 30, 2007

PURPOSE. The objective of this policy is to aid in preventing the introduction and accumulation of fats, oils, and greases into the municipal wastewater system which may cause or contribute to sanitary sewer blockages and obstructions. Food Service Establishments and other industrial or commercial establishments generating wastewater containing fats, oils or greases are subject to this policy. This policy regulates such users by requiring that grease interceptors and other approved strategies be installed, implemented, and maintained in accordance with the provisions hereof.

AUTHORITY. WAYZATA CITY CODE SECTION 402.09; GREASE, OIL AND SAND INTERCEPTORS. Pursuant to Minnesota Plumbing Code, SS 4715.1100, grease, oil and sand interceptors shall be provided when, in the opinion of a City Inspector, they are necessary for the proper handling of liquid waste containing grease in excessive amounts, or any flammable wastes, sand and other harmful ingredients. Where installed, interceptors shall be maintained by the owner at his or her expense in efficient operation at all times. Any damage resulting from the improper maintenance of an interceptor shall be the responsibility of the owner, including the cost of cleaning and repairing the lines. Any owner who fails to comply with the request for damages resulting from the improper maintenance shall be liable for the costs and attorneys' fees the city incurs in enforcing this section

The City has the right to enter and inspect the facilities of any food service establishment to determine if the grease interceptors are properly maintained. Persons or occupants of premises where wastewater is discharged shall allow City personnel ready access at all reasonable times to all parts of the premises for the purposes of inspection, sampling, records examination and copying or the performance of any of their duties. The City shall have the right to set up on the user's property such devices as are necessary to conduct sampling, inspection, compliance monitoring and/or metering operations.

DEFINITIONS:

Food Service Establishments: Any commercial facility discharging kitchen or food preparation wastewater including, but not limited to the following: restaurants, motels, hotels, cafeterias, hospitals, schools, nightclubs, delicatessen, meat cutting-preparation, bakeries, bagel shops, grocery stores, gas stations, and any other facility that the City Inspector determines to need a grease interceptor by virtue of it's operation.

Grease: The accumulation of oils (animal or vegetable), fats, cellulose, starch, proteins, wax, lipids, or grease, whether emulsified or not, in the sanitary sewer system. These are substances that may solidify or become viscous at temperatures between thirty-two (32) degrees Fahrenheit and one hundred fifty degrees (150) Fahrenheit.

Grease Interceptor: A passive control device that is designed to help reduce fats, oils, greases, and solids from entering the sanitary sewer collection and treatment system. Grease enters food establishment grease interceptors from sinks and floor drains where it is held until it can be removed and disposed of.

Owner: An individual, person, firm, company, association, society, corporation, or group upon whose property the building or structure containing the Food Service Establishment is located or will be constructed. Owner shall also include the owner of a Food Service Establishment who may lease the building, structure, or a portion thereof, containing the Food Service Establishment.

User: Any person, establishment, or facility who contributes, causes, or permits the contribution of wastewater into the city sanitary sewer.

REQUIRED INSTALLATIONS OF GREASE INTERCEPTORS:

- a) Grease interceptors shall be required at all facilities which provide food service and/or preparation activities, including, but not limited to, full service restaurants, fast food establishments, delis, cafeterias (including church and school facilities where commercial equipment is installed and the square footage and/or frequency of use indicates more than occasional use), meat distributors, food processing facilities, grocery stores with food preparation/service areas, bakeries, caterers, and/or other similar types of operations. Exterior grease interceptors are required for all new food establishments. A grease interceptor is not required for facilities that serve drink or prepackaged foods only.
- b) In the event an existing food service establishment's grease interceptors are either under-designed or substandard in accordance with this standard, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to conform to the requirements of this standard. An exterior in-ground interceptor will be required.
- c) Any damage to the sanitary sewer system resulting from improper maintenance of an interceptor shall be the responsibility of the property owner, including the cost of cleaning and repairing of the sanitary sewer collection and treatment system.

GREASE INTERCEPTOR STANDARDS:

- a) Grease interceptors shall be provided when liquid wastes contain an excess of one hundred (100) mg/l of grease or contain substances which may solidify or become viscous at temperatures between thirty-two degrees Fahrenheit (32° F) and one hundred fifty degrees Fahrenheit (150°F), except that such interceptors shall not be required for single family homes or multifamily dwelling units unless problems occur at particular locations more than twice in 12 month period.
- b) A food service and or preparation facility which demonstrates that the discharge from its food service and/or preparation activities contains less than 100 mg/l of grease, may receive an exemption from minimum sizing requirements or installation and maintenance requirements. The sampling and testing to demonstrate the concentration of grease in the discharge must be conducted, at the facility's expense, by an independent testing organization.
- c) All grease interceptors shall be installed by a licensed plumbing contractor. Grease interceptors shall be constructed and installed in conformance with the current Minnesota State Plumbing Code and the applicable City of Wayzata standards. The required interceptor shall be sized according to the sum of the surge flow rates from all fixtures connected to the interceptor. The interceptor shall be located so as to be readily and easily accessible for cleaning and inspection.
- d) Exterior grease interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperatures. They shall be of substantial construction, watertight

and equipped with easily removable covers which, when bolted in place shall be gastight and watertight. The interceptor must allow a detention time of at least 30 minutes and must be protected from freezing. Vents shall be provided within the building within ten feet of the interceptor and labeled as the exterior interceptor vent. Minimum size of an exterior grease interceptor is 1000 gallons; the maximum size is 2000 gallons. If a larger capacity is needed, grease interceptors shall be connected in series.

- e) Exterior grease interceptors shall be inspected and cleaned on a regular basis which will ensure proper and efficient operation but not less than one time within a three month period. Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludge, and solids. Separation, decanting or back flushing of the grease interceptor or its wastes is prohibited.
- f) Approved internal or under-counter interceptors shall be cleaned at least once per week. Cleaning shall consist of removal of the entire contents of the device, including grease cap and sludge pocket, and inspection of the empty device for defects and/or obstructions which would prevent proper function.

SERVICE RECORDS:

Written records shall be maintained by the user indicating maintenance and cleaning of the grease interceptor. The records shall be retained for a period of three years and shall be available at the facility for inspection by City Public Works personnel and the City Health Inspector.

- a) **Internal or point-of-use interceptors.** The record shall indicate: facility name and address; proposed schedule of maintenance; volume of grease interceptor; dates of maintenance; person performing maintenance; estimated volume of grease removed; facility manager's verification.
- b) **Exterior grease interceptors.** In addition the information required for internal interceptors the record shall indicate: waste hauler information including company name; address; license plate number; drivers name; MCES permit number of liquid waste hauler; receipts or manifest from haulers and signature verifying information.

A copy of the service record must be provided with the application for renewal of the food establishment license.

