

Fats, Oils, and Grease (FOG) Facilities

All existing, newly constructed or remodeled establishments which serve or prepare food where grease may be discharged to the Alderwood Water & Wastewater District (AWWD) collection system shall install a District approved pretreatment device to prevent the discharge of fat waste, oil, or grease (FOG) into the wastewater collection system.

- 1) The following types of facilities **must** install pretreatment devices in accordance with AWWD Code 6.10:
 - a. Restaurants
 - b. Meat cutting facilities
 - c. Cafes & coffee stands
 - d. Lunch counters
 - e. Bakeries
 - f. Cafeterias
 - g. Bars & clubs
 - h. Hotels
 - i. Hospital, factory, and school kitchens
 - j. Other establishments which serve or prepare food where grease may be introduced to the wastewater collection system

- 2) In the establishments described above, the following fixtures and equipment may be drained to the wastewater collection system only if the flow is discharged through a District approved grease retention device (GRD):
 - a. Scullery sinks
 - b. Pot and pan sinks
 - c. Vent hood drains
 - d. Soup Kettles
 - e. Floor drains and floor sinks located in areas containing grease
 - f. Any other fixture determined by The District to have the **potential** to discharge fat, oil, or grease.

- 3) The following fixtures and equipment may require additional pretreatment in order to discharge through a District approved grease retention device, and to drain to the wastewater collection system:
 - a. Food shredding or grinder devices may be required to discharge through a solids collection device prior to the grease interceptor.
 - b. Dishwashers, warming trays, steamers, etc., may require cold-water tempering devices
 - c. Any other fixture determined by The District to have the potential to interfere with the operation of the wastewater collection system

- 4) The following discharges are not permitted to flow through **any** grease retention device:
 - a. Sanitary waste from toilets, urinals, or other similar fixtures.

Interceptor Design

The District shall approve the pretreatment device(s) designed for the prevention of discharge of fat, oil, and grease **PRIOR TO INSTALLATION**.

- 1) The systems shall meet the following criteria:
 - a. Interceptor vaults **must** be sized in accordance with the sizing criteria in AWWD Code 6.10.130.
 - b. The system **must** be a multiple compartment interceptor vault installed outside the building, unless a variance is granted.
 - c. The system **shall** have effluent sampling capabilities approved by District staff. This may be accomplished through the discharge tee in the device.
 - d. Interceptor vaults **must** meet the design requirements of The District's standards and specifications as well as the Uniform Plumbing Code. See current Standard Specification Drawing SS-4 and other associated drawings on the website
 - www.awwd.com/customers/standards-specs/
 - e. Interceptor vaults **must** be installed in accordance with District wastewater installation standards and specifications, Uniform Plumbing Code requirements, and the requirements of any additional permitting agency.

- 2) In specific situations, where it is not feasible to install the required interceptor vault, The District's Maintenance and Operations Director, or designee, may allow a Variance. This Variance may include:
 - a. Installation of a smaller interceptor vault or multiple devices
 - These devices may require more frequent pumping and maintenance than the appropriately sized pretreatment device.
 - b. The installation of one or more appropriately sized hydro-mechanical grease interceptor (HGI).
 - c. The application for a variance has a **non-refundable** fee of \$456.00 for the year 2026 and does not guarantee that the variance will be granted.
 - For current rates please visit www.awwd.com/developers-contractors/fees/
 - Document title : Developer Extension and Miscellaneous Fee Schedule
 - d. Grease interceptors must be installed in accordance with District wastewater installation standards and specifications, Uniform Plumbing Code requirements, and the requirements of any additional permitting agency.

 - e. If a facility has been granted a Variance, and its connection discharge continuously exceeds District Code 6.10.090 - Local Limitation on Wastewater Strength, or if the District's wastewater collection system is adversely affected by the discharge, then the facility may be required to install a pretreatment device that complies with AWWD Code 6.10.130.

Application Date : _____ Business License Number (UBI) : _____

| Location Information | |
|---|---|
| Business Name: | |
| Tax Parcel Number : | |
| Site Address: | Mailing Address: |
| Contact Information: | |
| Business Owner: | |
| Phone: | Mailing Address: |
| Email: | |
| Applicant's Information: | |
| Applicant's Name: | |
| Phone: | Company: |
| Email: | Position: |
| Property Owner/Representative: | |
| Property Owner/Representative: | |
| Phone: | Mailing Address: |
| Email: | |
| Facility Operations: | |
| Detail facility prep, cooking, and cleaning operations (add pages if necessary) | |
| Specific Facility Information: | |
| Hours of Operation: | Seating Capacity: |
| Washing Operations & Fixtures <i>(check all that apply & add unlisted fixtures discharging to drains)</i> | |
| <input type="checkbox"/> 3-Compartment Sink <input type="checkbox"/> Prep Sink(s) : Quantity _____ <input type="checkbox"/> Dump Sink(s) : Quantity _____ <input type="checkbox"/> Mop Sink <input type="checkbox"/> Undercounter/Household Dishwasher <input type="checkbox"/> Commercial Dishwasher <input type="checkbox"/> No Dishwasher (hand wash pots, pans, etc.) <input type="checkbox"/> Food Disposal/Grinder <input type="checkbox"/> Hand Sink(s) : Quantity _____ | <input type="checkbox"/> Wok Range <input type="checkbox"/> Soup Kettle/Pot <input type="checkbox"/> Braziers/Tilt Skillet <input type="checkbox"/> Steam Table <input type="checkbox"/> Deep Fat Fryer <input type="checkbox"/> Vent Hood Drain Connected to Plumbing System <input type="checkbox"/> Trench Drain(s) : Footage _____ <input type="checkbox"/> Floor Sink(s) : Quantity _____ <input type="checkbox"/> Other : _____ |

Agreement (initial)

When submitting an application, the property owner (and customer/occupant if different from property owner) must agree to the following criteria:

- 1) _____ Customer shall prepare and submit to The District for its approval, and there after complying with, an interceptor maintenance plan. The plan shall include provisions for regular inspection, best management practices, grease removal, and reporting to The District on a schedule and in a format approved by The District.
- 2) _____ Customer shall allow District personnel access to the interceptor during regular business hours, without prior notice, for the purpose of inspection and sampling.
- 3) _____ When required by The District, customer shall take samples for analysis of fat, oil, and grease and provide results to The District.
- 4) _____ Customer shall not allow use of any sinks other than those connected to the interceptor for rinsing or washing of any cooking utensils, dishes, pots or pans, or any meat products.
- 5) _____ If customer fails to comply with these terms or the submitted interceptor maintenance plan, or if The District FOG discharge limits are continuously (defined as three consecutive testing periods) exceeded, or if The District's wastewater collection system is adversely affected by discharges from the facility, then The District may require installation of an interceptor vault designed according to AWWD Code 6.10.130 (3)(C) at the owner's expense.
- 6) _____ If the customer fails to comply, then, in addition to any other remedy available to The District, The District may disconnect the facility from The District's wastewater collections system. The Owner and Occupant agrees to indemnify and hold The District harmless from any claim, judgment, or damages of any kind arising from or related to disconnection of the facility from The District's system.

Pretreatment Compliance Agreement (initial & sign)

In accordance with AWWD Code 6.10.130 : www.codepublishing.com/WA/AlderwoodWWD

_____ (6)(B) Grease Removal and Pumping Frequency. All grease interceptors and oil/water separators must be pumped out completely once every three months, or more frequently if deemed necessary by The District. Exception to this minimum frequency of pumping may be made with special written approval from The District for generators of small quantities of grease wastes.

_____ (6)(F) Maintenance Reporting. The information required in the maintenance log shall be submitted to The District annually. The reporting period shall be from January 1st through December 31st of each year. The report shall be submitted within 30 days after the end of the reporting period.

- Customers may request that their contracted maintenance service provider forward pump reports at the time of service to the AWWD Pretreatment Department email. We **DO NOT** want invoices. Please submit the detailed cleaning reports, also called service summaries or manifests, to all-pretreatment@awwd.com .

Required Attachments

The submitted application shall include the following :

Please contact all-pretreatment@awwd.com for assistance with the application and submittal.

- A completed application and signed agreement.
- Site plan showing building, sewer main, and side sewer.
- Plumbing & mechanical drawing showing all fixture connections and discharges, including pretreatment device(s) and bathrooms.
- List of scheduled plumbing equipment.
- Menu (or proposed menu).
- Specification sheet of the proposed grease pretreatment equipment to be installed.

If requesting a variance, please include the following :

- A detailed description of the circumstances warranting a variance to install a smaller grease interceptor vault.
- A **non-refundable** variance fee payable at The Districts Administration Office
 - 3626 156th Street SW, Lynnwood, WA 98087 during normal business hours
 - \$456.00 for the year 2026
 - For current rates please visit <https://awwd.com/developers-contractors/fees/>
 - Document title : Developer Extension and Miscellaneous Fee Schedule

Property Owner Signature

Customer Signature
(If customer is different than property owner)

| DISTRICT USE ONLY | | | |
|-----------------------|------------------------------|-----------------------------------|--|
| Application For | <input type="checkbox"/> GGI | <input type="checkbox"/> Variance | <input type="checkbox"/> Paid Variance |
| Device Requirements | Note : | | |
| Approved Device | Note : | | |
| Under Slab Inspection | Note : | | |
| Final Inspection | Note : | | |
| Notes : | | | |
| | | | |