

Application and Procedures for Grease Pretreatment Equipment Installation

All existing, newly constructed or remodeled establishments that serve or prepare food where grease may be introduced to the wastewater collection system shall have District approved pretreatment facilities to prevent the discharge of fat waste, oil, or grease into the wastewater collection system.

- 1) The following types of facilities must install grease retention devices in accordance with District Resolution AWWDC 6.10:
 - a) Restaurants
 - b) Meat Cutting Facilities
 - c) Cafes
 - d) Lunch counters
 - e) Bakeries
 - f) Cafeterias
 - g) Bars & clubs
 - h) Hotels
 - i) Hospitals, factory, and school kitchens
 - j) Other establishments that serve or prepare food where grease may be introduced to the wastewater collection system

- 2) In 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:
 - a) Scullery sinks
 - b) Pot and pan sinks
 - c) Vent hood drains
 - d) Soup Kettles
 - e) Mop sinks
 - f) Floor drains located in areas where grease containing materials may exist
 - g) Any other fixture determined by the District to have the potential to discharge fat, oil, or grease.

- 3) The following discharges are not permitted to flow through any grease retention device:
 - a) Sanitary wastes from toilets, urinals, or other similar fixtures.
 - b) Food waste from a food shredding device unless food waste discharges through a solids collection device prior to the gravity grease interceptor.

- 4) Dishwasher discharge is not permitted to flow through an internal interceptor. This flow must discharge to an outside grease interceptor vault that is designed and sized appropriately

Design

The District shall approve pretreatment devices designed for the prevention of discharge of fat, oil, and grease PRIOR TO INSTALLATION.

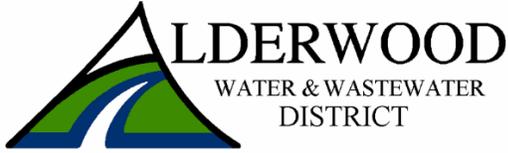
- 1) The systems shall meet the following criteria:
 - a) The system must be a multiple compartment interceptor vault installed outside the building, unless a variance is granted.
 - b) Interceptor vaults must meet the design requirements of the District's standard specification and the Uniform Plumbing Code. See Current Standard Specification Drawing SS-4 and other associated drawings.
 - c) Interceptor vaults must be sized in accordance with the sizing criteria in AWWDC 6.10.130.
 - d) The system shall have effluent sampling capabilities approved by District staff. This may be accomplished through the discharge baffle tee.
 - 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 interceptor vault required, the District's Maintenance and Operations Director, or designee, may allow a Variance. This Variance may include:
 - a) Installation of a smaller interceptor vault that requires more frequent pumping/maintenance of the interceptor required in lieu of the installation of a larger interceptor, or
 - b) The installation of one or more appropriately sized hydro-mechanical grease interceptor (HGI).

NOTE: APPLICATION FOR A VARIANCE HAS A NON-REFUNDABLE FEE OF \$261.00 AND DOES NOT GUARANTEE THAT A VARIANCE WILL BE GRANTED.

- c) **THE FOLLOWING CIRCUMSTANCES WILL NOT BE GRANTED A VARIANCE**
 - i. When a commercial dishwasher is or will be on site.
 - ii. Seating capacity of 30 or more for full-service restaurant.
 - iii. Seating capacity of 40 or more for 24-hour fast food.

IN THE EVENT THAT THE DISCHARGED EFFLUENT FROM A FACILITY THAT HAS BEEN GRANTED A VARIANCE CONTINUOUSLY EXCEEDS THE DISTRICT'S FAT, OIL, AND GREASE DISCHARGE LIMIT OF 100 mg/L, OR IF THE DISTRICT'S WASTEWATER COLLECTION SYSTEM IS ADVERSELY AFFECTED BY THE DISCHARGES, THEN THE DISTRICT MAY REQUIRE INSTALLATION OF A VAULT THAT COMPLIES WITH THE CRITERIA IN SECTION AWWDC 6.10.130



Application for Grease Pretreatment Equipment Installation

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

GENERAL INFORMATION

Business Name:	Customer Name:
Site Location:	Business Mailing Address:
Street Address:	Street Address:
Business Contact Person:	Title:
Mailing Address:	
Phone Number:	Fax Number:
Email Address:	
Property Owner:	Title:
Mailing Address:	
Phone Number:	Fax Number:
Email Address:	

Pretreatment Equipment Proposed for:

Gravity Grease Interceptor

Variance for Hydro-Mechanical Grease Interceptor (Grease Trap)

DESCRIBE FACILITY OPERATIONS

Use additional pages if necessary

SPECIFIC FACILITY INFORMATION

Hours of Operation (Select from List)	Seating Capacity (Select from List)
<i>Washing Operations & Fixtures (Check all that apply)</i>	
<input type="checkbox"/> Burners / Skillets <input type="checkbox"/> Commercial Dishwasher (Full-Service Kitchen) <input type="checkbox"/> Conventional Oven <input type="checkbox"/> Disposable Dishes <input type="checkbox"/> Deep Fat Fryer(s) <input type="checkbox"/> Household Dishwasher <input type="checkbox"/> Food Disposal	<input type="checkbox"/> Mop Sink <input type="checkbox"/> No Dishwasher (Hand wash pots, pans, etc.) <input type="checkbox"/> Prep Sink(s) Quantity: _____ <input type="checkbox"/> Soup Pot(s) Quantity: _____ <input type="checkbox"/> Vent Hood Drain Connected to Collection System <input type="checkbox"/> Wok <input type="checkbox"/> Other _____

DISTRICT USE ONLY	
Approved: <input type="checkbox"/> Yes <input type="checkbox"/> No	Comments: _____

Agreement

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 thereafter comply 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. When required by the District, customer shall take samples for analysis of fat, oil, and grease and provide monthly results to the District.
3. Customer shall allow District personnel access to the interceptor during regular business hours, without prior notice, for the purpose of inspection and sampling.
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 Section 6.10.103(C) of the District Code, or its successor to be installed at the owner's expense. 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.

Property Owner Signature

Customer Signature
(If customer different than property owner)

Required Attachments

The submitted application packet shall include the following:

- A signed application and agreement.
- Specification and drawing of the proposed grease pretreatment equipment to be installed.
- Site plan showing building, sewer main, and side sewer.
- Plumbing & mechanical drawing showing all fixtures including grease pretreatment device.
- Menu (or proposed menu).
- If a variance is requested; DETAILED description of the circumstances warranting a variance.
- If a variance is requested; Non-refundable variance fee of \$261.00

Please contact all-pretreatment@AWWD.com if you have questions.