

**Chapter 9.40**  
**GREASE, OIL AND SAND INTERCEPTOR PROGRAM**

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**9.40.010 Interceptors required.**

All nondomestic users shall be required to install and maintain a grease, oil and sand interceptor or trap as directed by the district when the district manager finds that it is necessary for the proper handling of (A) liquid waste containing grease, (B) flammable wastes, (C) sand, or (D) other harmful constituents which may be properly eliminated from district facilities by use of an interceptor or trap. An interceptor or trap is not required for a building used solely for residential purposes as long as there exists no common food preparation facility in such building. An interceptor or trap shall be installed when the wastewater flow from the building is anticipated to contain grease, flammable substances, sand or other harmful ingredients in amounts or concentrations which in the discretion of the district present the possibility of causing or contributing to the fouling of, the blockage of, or other damage to district facilities. [Ord. 7-17-07 § 1; Ord. 11-7-00 § 8.1]

**9.40.020 Food service facilities.**

All food service establishments (FSEs) shall properly install, operate, repair and maintain grease interceptors. All FSEs connected to district facilities that use grease traps prior to the effective date of the ordinance codified in this section shall upgrade to grease interceptors if after two inspections the district manager determines that the FSE is not complying with the district's operation, repair and maintenance requirements or if the district manager determines, in the district manager's discretion, that a grease trap alone is or is likely to be ineffective at preventing the discharge of fats, oil, grease, flammable waste, sand or other harmful constituents into district facilities. [Ord. 7-17-07 § 1]

**9.40.030 Administration of interceptor program.**

The district will administer an interceptor program which is intended to use interceptors or traps to prevent grease, sand, flammable liquids, and other substances which are likely to block or create a hazard to district facilities from entering district facilities. The district may require any nondomestic user to install an interceptor or trap according to applicable provisions of the district's code prior to connection to the district or at any time after connection to the district if the district discovers or determines subsequent to the connection that the building, facility, or operation of that user produces a waste with characteristics that would warrant or require installation of an interceptor or trap pursuant to this chapter. The installation of a proper interceptor or trap shall be the responsibility of the parcel owner and the entity which applies for, makes or uses the connection to district facilities or for an industrial user permit, and the owner/proprietor of the business or entity whose operations cause or contribute to the necessity for an interceptor or trap. The district will determine, in its discretion, whether a grease trap, grease interceptor or other interceptor is required on a case-by-case basis based on an evaluation of objective criteria including but not limited to factors such as those listed hereunder:

A. The type of facility (a restaurant, bakery, cheese factory, yogurt shop, gas station, lube facility, etc.).

- B. The volume of the user's business or operation (such as number of meals served, number of seats, hours of operation).
- C. Size and nature of facilities (including kitchen facilities) based on size, type, number of fixtures, and type of processing or cooking equipment used.
- D. The type of service provided or operation undertaken (such as dine-in meal service versus carry-out meal service).
- E. The type of foods or other materials used in the cooking, processing or manufacturing operations carried on within the user's facility.
- F. The overall potential for grease-laden, flammable or sand-laden discharges.
- G. The existence of devices, procedures or processes which are designed to minimize the amount of grease, sand, oil or other flammable liquids from entering the sewer system.

The design, size, location and procedures for operation of an interceptor or trap shall be approved by the district and conform to the requirements set forth in the Uniform Plumbing Code and this chapter. Such approval shall be obtained prior to the user's connection of the facility to the district facilities in the event of new construction or remodeling. The size of the interceptor or trap shall be established by the district. The minimum interceptor size shall be 750 gallons and shall have a retention time of not less than 15 minutes. Interceptors or traps must be located to be easily accessible for cleaning and inspection. If a user has already connected to district facilities and the district determines that an interceptor or trap must be installed, the user shall cause an interceptor or trap to be installed within the time established by the district which in any case shall not exceed 100 days after the user has been notified that an interceptor or trap must be installed. [Ord. 7-17-07 § 1; Ord. 11-7-00 § 8.2. Formerly 9.40.020.]

#### **9.40.040 Interceptor maintenance procedures and program.**

- A. Not less frequently than once every two calendar years, the WCWD will inspect FSEs for compliance with this chapter and all other applicable laws, rules, regulations and ordinances that regulate installation and maintenance of grease interceptors or traps. See WCWDC [9.40.020](#). Any FSE found to be in violation of this chapter or any other applicable laws, rules, regulations and ordinances that regulate installation and maintenance of interceptors and traps and all FSEs in an area experiencing SSOs (sanitary sewer overflows) caused by FOG (fats, oil and/or grease) shall be inspected not less frequently than once each calendar year.
- B. Any user of an interceptor or trap connected to district facilities shall operate, maintain, repair and/or replace the interceptor or trap and keep it in proper working order at all times. Interceptors and traps shall be cleaned by a licensed and permitted waste hauler on a periodic basis to assure that the interceptor or trap will operate as designed at all times. Generally, the minimum cleaning frequency of any outdoor grease interceptor shall be once every six months, or as otherwise directed by the district, or whenever the combined layer of settled solids and the layer of floating solids in the interceptor reaches 25 percent of the depth of the interceptor, whichever occurs earlier. Grease traps may require more frequent maintenance to stay below the 25 percent limit.
- C. Cleaning of an interceptor or trap shall be such that contents are totally removed and the interceptor or trap is clean and dry. The only acceptable means of cleaning an interceptor shall be to pump out all of the contents for disposal by a licensed contractor. Traps may be cleaned by the FSE operator. The use of chemicals, enzymes, grease solvents or emulsifiers to temporarily dissolve fats, oils and grease in lieu of physical

cleaning is not acceptable interceptor or trap maintenance and is prohibited.

D. Maintenance records shall be kept by the user for no less than three years. Such records must document each maintenance, repair, cleaning or replacement of all or any part of an interceptor or trap. Such documentation shall include, but not be limited to, receipts for jobs performed, signed by the contractor, date of service, name of firm performing the service, disposal method and destination of material removed.

E. Any user who is required to install or have in operation an interceptor or trap pursuant to this chapter or otherwise shall have a plan of operation or program for their facility which is intended to ensure that the interceptor or trap operates as designed to prevent grease, oil, sand or other harmful constituents from entering district facilities. Such plans of operation may include adoption of kitchen practices to minimize the grease-laden garbage which ultimately enters the facility's drains and floor traps and/or other such procedures as may be required for the proper operation of the interceptors.

F. No wastewater other than those from kitchen fixtures or food processing equipment shall be discharged into interceptors or traps. [Ord. 7-17-07 § 1; Ord. 11-7-00 § 8.3. Formerly 9.40.030.]

#### **9.40.050 Enforcement.**

A. Authorized district personnel shall be permitted to enter upon all properties, without prior notification, for the purpose of inspection, observation, measurements, sampling, testing or record review in accordance with this chapter and the district's code.

B. Failure of any user who is required to maintain an interceptor or trap pursuant to this chapter and/or pursuant to lawful district direction shall be subject to each of the enforcement provisions set forth in Chapter 9.25 WCWDC in addition to the enforcement mechanisms in this section. The enforcement provisions of this chapter and code shall also apply to the failure to instruct personnel, maintain, pump and/or institute a proper FOG (fats, oil and/or grease) grease or flammable substance reduction program.

C. Any user who fails to comply with requirements of this chapter shall be issued a notice of violation. Follow-up inspection/sampling will be conducted until compliance is met. The FSE may be charged \$200.00 for each follow-up inspection or sampling. Continued noncompliance may be cause for further enforcement action pursuant to this code. [Ord. 7-17-07 § 1; Ord. 11-7-00 § 8.4. Formerly 9.40.040.]