



**CITY OF TUKWILA
Public Works Department
206-433-0179**

DEVELOPMENT BULLETIN C7

GREASE INTERCEPTOR

The City requires grease interceptors on all buildings where food preparation occurs and at locations determined by the Director as necessary for the proper handling of liquid wastes. If the business can show it produces less than 50 ppm of fats, oils, and greases, the Public Works Director may waive this requirement.

A professional engineer, registered in Washington State, shall design the interceptor, and shall stamp, date, and sign the design sheet.

Design and Construction

Grease interceptors shall comply with Appendix H of the Uniform Plumbing Code, the City's *Infrastructure Design and Construction Manual*, and the following:

- a) For sizing, consider the meals per hour as equal to the restaurant's seating capacity.
- b) Locate the vault outside the building, between 5 feet and 25 feet from the building foundation.
- c) Install the interceptor so that gray water from sinks, floor drains, drains under garbage compactors, is routed through the interceptor. DO NOT route dishwasher waste lines through the grease interceptor. NOTE: Route ONLY gray water through the interceptor.
- d) Connect the grease interceptor to the sanitary side sewer.

Maintenance

At a minimum, the Owner shall completely pump out the interceptor every three months. Businesses that generate small amounts of grease may, with the Director's approval, pump the interceptor on a 6-month schedule. At any time, the City may inspect the interceptor and the maintenance records, and may require more frequent service.

References:

Infrastructure Design and Construction Manual, City of Tukwila
Uniform Fire Code
AWWA C502-54
NFPA #24

This Bulletin should not be used as a substitute for codes and regulations. Your project will be reviewed for specific compliance to codes and regulations.