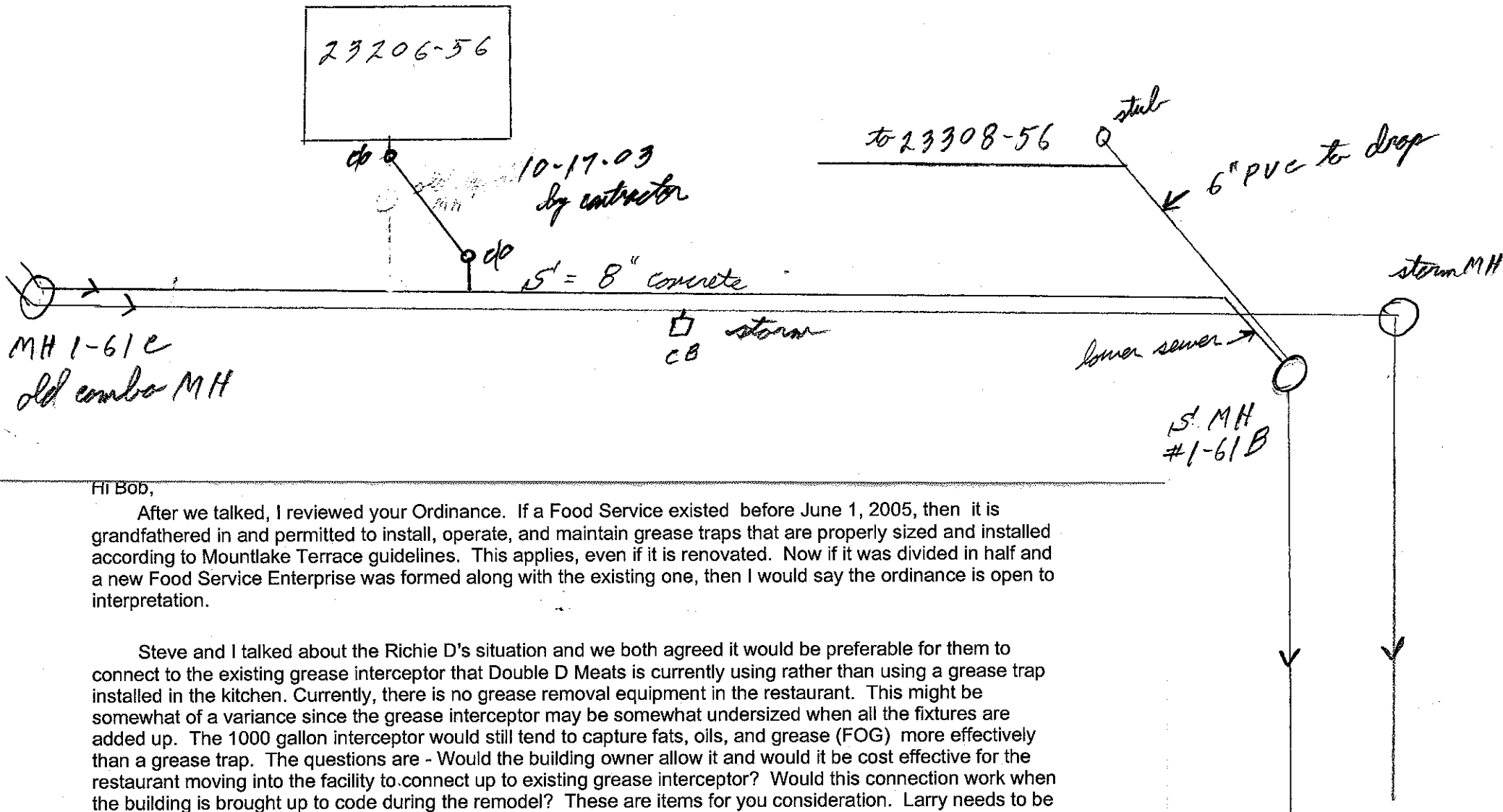
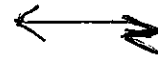


23206-56

Repair Sta.



Hi Bob,

After we talked, I reviewed your Ordinance. If a Food Service existed before June 1, 2005, then it is grandfathered in and permitted to install, operate, and maintain grease traps that are properly sized and installed according to Mountlake Terrace guidelines. This applies, even if it is renovated. Now if it was divided in half and a new Food Service Enterprise was formed along with the existing one, then I would say the ordinance is open to interpretation.

Steve and I talked about the Richie D's situation and we both agreed it would be preferable for them to connect to the existing grease interceptor that Double D Meats is currently using rather than using a grease trap installed in the kitchen. Currently, there is no grease removal equipment in the restaurant. This might be somewhat of a variance since the grease interceptor may be somewhat undersized when all the fixtures are added up. The 1000 gallon interceptor would still tend to capture fats, oils, and grease (FOG) more effectively than a grease trap. The questions are - Would the building owner allow it and would it be cost effective for the restaurant moving into the facility to connect up to existing grease interceptor? Would this connection work when the building is brought up to code during the remodel? These are items for your consideration. Larry needs to be involved in the grease removal equipment decision since he is the director of the Ordinance and he would need to approve any variance.