

		West Virginia Department of Health and Human Resources			
		MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES			
Section	Waste Water	Date	March 24, 2014	Procedure #	WW-13
Subject	Grease Traps/Interceptors			Page	1 of 2

Grease traps/ interceptors shall be required to receive the drainage from fixtures and equipment from grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias, clubs, and other institutions. Grease traps/interceptors shall receive waste only from fixtures that allow fats, oils, or grease to be discharged. Fixtures and equipment shall include, but are not limited to: pot sinks, pre-rinse sinks, soup kettles or similar devices, wok stations, floor drains or sinks in which kettles are drained, automatic hood wash units, and dishwashers without pre-rinse sinks. Dishwashers shall only be included when necessary in order to capture grease that cannot be otherwise contained.

The location of the grease trap shall be within 30 feet of the fixtures served. When physical limitations disallow a grease trap/interceptor installation within 30 feet, requests for approval will be reviewed on an individual basis.

Where food waste grinders connect to a grease trap/ interceptor, a solids interceptor shall separate the solids from the discharge before connecting to the grease trap /interceptor. The solids interceptor shall be sized and rated for the discharge of the food waste grinder. Emulsifiers, chemicals, enzymes, and bacteria shall not discharge into the food waste grinder.

The external grease trap/interceptor shall be a minimum of one hundred fifty (150) gallons capacity; however, the minimum recommended size is one thousand (1000) gallons. Larger grease traps/interceptors may be a requirement depending upon the loading. The size of the external grease trap/interceptor shall be determined by using the sizing formula found in the attachment below.

In the event an internal grease trap/interceptor is approved for use, the largest capacity grease trap/interceptor which can be properly installed to allow for maintenance and cleaning shall be used. Internal grease traps/interceptors **shall not** be approved for new construction.

Modified septic tanks are commonly used for external grease traps/interceptors; however, the influent structure (inlet baffle) must be at least four feet from the effluent structure, and the tank must have at least 30" of liquid depth. The effluent baffle or tee must be submerged by at least 75 percent but no more than 85 percent of the liquid depth. Metal septic tanks are not allowed for use as a grease trap/interceptor.

Access covers must be provided over both the influent structure and the effluent structure. Access covers shall be at least 18" in diameter. If inlet and outlet access openings are less than 18", a larger center access opening must be available, and accessible at the

surface, to allow for grease management, servicing, and cleaning. Sealed risers with tamper-resistant lids must be provided to the surface over all required access points.

Whenever there is a conflict between WW-13 and requirements set forth by the receiving entity, the requirements of the receiving entity take precedence provided the requirements of the receiving entity meet or exceed the requirements set forth in this policy.

The requirements in this policy do not apply to those facilities currently utilizing a grease interceptor or a new or extensively remodeled facility whose plans and specifications have received prior written approval by the Commissioner or his/her designee prior to the effective date of this policy.

References 2009 International Plumbing Code; 2012 Uniform Plumbing Code

History Replaces WW-13 dated May 17, 1988

Attachments [OEHS Sizing Formula](#)