

1009.6 Maintenance of Interceptors. Interceptors shall be maintained in efficient operating condition by the periodic removal of accumulated grease, scum, oil, or other floating substances and solids deposited in the interceptor.

1009.7 Discharge. The waste pipe from oil and sand interceptors shall discharge as approved by the Authority Having Jurisdiction.

1010.0 Slaughterhouses, Packing Establishments, etc.

Every fish, fowl, and animal slaughterhouse or establishment; every fish, fowl, and meat packing or curing establishment; every soap factory, tallow-rendering, fat-rendering, and hide-curing establishment shall be connected to and shall drain or discharge into an approved grease interceptor (clarifier) of an approved design for this use.

1011.0 Minimum Requirements for Auto Wash Racks.

Every private or public wash rack and floor or slab used for cleaning machinery or machine parts shall be adequately protected against storm or surface water and shall drain or discharge into an approved interceptor (clarifier) of an approved design for this use.

On-site wash water recycling system shall be installed in accordance with Sections 1620.0 through 1626.0.

1012.0 Commercial and Industrial Laundries.

Laundry equipment in commercial and industrial buildings that do not have integral strainers shall discharge into an interceptor having a wire basket or similar device that is removable for cleaning and that will prevent passage into the drainage system of solids 15mm (1/2 in.) or larger in maximum dimension, such as string, rags, buttons, or other solid materials detrimental to the public sewerage system. Laundry waste water pre-treatment shall be required to neutralize detergents before discharging into the drainage system.

On-site laundry water recycling system shall be permitted and recommended for water reuse in accordance with Sections 1620.0 through 1626.0.

1013.0 Bottling Establishments.

Bottling plants shall discharge their process wastes into an interceptor that will provide for the separation of broken glass or other solids, before discharging liquid wastes into the drainage system.

1014.0 Grease Interceptors.

1014.1 Where it is determined by the Authority Having Jurisdiction that waste pretreatment is required, an approved type of grease interceptor(s) complying with the provisions of this section shall be correctly sized and properly installed in grease waste line(s) leading from sinks and drains, such as floor drains and floor sinks and other fixtures or equipment in serving establishments such as restaurants, cafes, lunch counters, cafeterias, clubs, hotels, hospitals, sanitariums, factory or school kitchens, or other establishments where grease is introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal. A combination of interior (hydromechanical) and exterior (gravity) grease interceptors shall be permitted in order to meet grease separation needs of the Authority Having Jurisdiction where space or existing physical constraints of existing buildings necessitate such installations. A grease interceptor shall not be required for individual dwelling units or for any private living quarters. Water closets, urinals, and other plumbing fixtures conveying human waste shall not drain into or through the grease interceptor.

1014.1.1 Each fixture discharging into a grease interceptor shall be individually trapped and vented in an approved manner.

1014.1.2 Grease interceptors shall be maintained in efficient operating condition by the periodic removal of accumulated grease and latent material. No such collected grease shall be introduced into any drainage piping or public or private sewer. If the Authority Having Jurisdiction determines that a grease interceptor is not being properly cleaned or maintained, the Authority Having Jurisdiction shall have the authority to mandate the installation of additional equipment or devices and to mandate a maintenance program.

1014.1.3 Food Waste Disposal Units and Dishwashers. Unless specifically required or permitted by the Authority Having Jurisdiction, no food waste disposal unit or dishwasher shall be connected to or discharge into any grease interceptor. Commercial food waste disposers shall be permitted to discharge directly into the building's drainage system.

1014.2 Hydromechanical Grease Interceptors.

1014.2.1 Plumbing fixtures or equipment connected to a hydromechanical grease interceptor shall discharge through an approved type of vented flow control installed in a readily accessible and visible location. Flow control devices shall be designed and installed so that the total