

## BUILDING DIVISION - POLICIES AND PROCEDURES

---

9/29/2022

### GREASE INTERCEPTORS AND TRAPS

SCOTT GREER, CBO

CHIEF BUILDING OFFICIAL

---

**ISSUE:** When are grease interceptors and grease traps required to provide pre-treatment of waste discharged from fixtures and appliances capable of discharging grease in commercial food service or processing establishments?

**ANALYSIS:** Section 1003.1 of the 2021 International Plumbing Code (IPC) specifically prohibits the introduction of grease or any other substance, whatsoever, which would, or could cause damage to the drainage system or public sewer.

Section 1003.3 of the (IPC), as amended by the City of Golden, provides a specific means for protecting the sewer system from grease and states:

“A grease interceptor automatic grease removal device shall be required to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias and clubs. Fixtures and equipment shall include pot sinks, prerinse sinks; soup kettles or similar devices; wok stations; floor drains or sinks into which kettles are drained; automatic hood wash units and dishwashers without prerinse sinks. Grease interceptors and automatic grease removal devices shall receive waste only from fixtures and equipment that allow fat, oils or grease to be discharged. A grease trap is not required for individual dwelling units or for any private living quarters.”

It is evident from this section that grease interceptors are required in virtually all commercial food service or processing establishments. They are required to serve all plumbing fixtures that will potentially discharge grease. However, sections 1003.3.2 of the IPC deals with food waste disposal units from being connected to grease traps without special solid interceptor devices. These limitations require that the waste from these fixtures or appliances be pretreated by other means.

When properly sized grease interceptors may be used to pre-treat waste from fixtures and appliances not permitted to discharge into grease traps.

The Administrative Authority has the power to require effluent sampling boxes on grease interceptors.

---

- **POLICY:** This policy is established to clarify when grease traps are permitted and when grease interceptors are required so as to properly protect the public sewer system from the deleterious effects of grease.

All commercial food service or processing establishments which utilize food waste disposal units, dishwashers, or fixtures or appliances that discharge waste in excess of 140 °F, shall have these and all other appliances or fixtures which may discharge grease connected to a properly installed and approved grease interceptors. These grease interceptors shall be installed and sized as required by Section 1003.3.5.1 of the International Plumbing Code. An effluent sampling box shall be provided on the discharge side of all grease interceptors (an accessible sampling cleanout installed on the discharge fitting and extending to within 12 inches of the bottom of the manhole access cover shall be excepted as an equivalent to a sampling box).

Installations of grease traps and grease interceptors shall be in full compliance with all codes and ordinances of the City of Golden and their manufacturer's installation instructions. The manufacturer's installation and maintenance instruction shall be provided to the City of Golden for approval.

It is the responsibility of the owner or operator of the commercial food service or processing establishment to maintain the grease traps and grease interceptors in a sanitary, safe, and efficient operating condition. It is their responsibility for the periodic inspection and removal of the accumulated grease and other waste contained in the trap or interceptor.

---

Last Revised: 4/23/2010

CC: Policy and Procedures File  
[pubworks\depts\bldginsp\](#) **grease traps and grease interceptors**