

City of Grand Rapids Industrial Pretreatment Program

GREASE INTERCEPTOR REQUIREMENTS

Per City Code, Title II, Chapter 27

Sec. 2.66. - General Discharge Conditions and Prohibitions.

(1) All premises connected to the POTW shall meet the following requirements:

(b) A grease interceptor, with a maintenance cleaning schedule appropriate for its intended use, shall be required to receive the drainage from fixtures and equipment having grease-laden waste, located in food preparation areas such as in restaurants, commercial kitchens, bars, clubs or similar facilities. The grease interceptor shall not be less than a three (3) compartment, one thousand (1,000) gallon system, or equivalent, unless the City Manager approves an alternative system. Food waste grinders shall not discharge to the building drainage system through the grease interceptor, unless the interceptor is appropriately sized to handle the solids loading and approved per the Plumbing Code. Grease interceptors shall be cleaned and maintained in accordance with BMP. At no time shall the level of grease and sludge in any compartment of the trap be greater than twenty-five (25) percent of the tank liquid level. Proof of maintenance and cleaning shall be available for review upon request.

2) No discharger shall introduce into the POTW any pollutant(s) which cause pass through or interference. The following general and specific prohibitions of this Section apply to each discharger introducing pollutants into the POTW whether or not the discharger is subject to any National, State or local pretreatment standards or requirements.

Pollutants, substances, or wastewater prohibited by this Section shall not be processed or stored in such a manner that they could be discharged to the POTW.

(b) Solid or viscous pollutants in amounts that will cause obstruction to the flow in the POTW or results in interference.

If you have questions regarding these requirements, please contact the industrial pretreatment program at 456-3633.