Do I need a grease trap or interceptor?

Everett’s Grease Control Ordinance (No. 3071-08) requires that all food services must have some type of grease removal system.

Please contact Industrial Pre-treatment inspectors for requirements and approval of your grease removal system.

(425) 257-8240

1) Submit kitchen plans showing all of the fixtures and the grease waste piping with pipe sizes and grease trap or interceptor sizing.

Fixtures required to drain through a grease removal system are: dishwashing pre-rinse, three compartment sinks (wash/rinse compartments), meat prep sinks, wok ranges, and mop sinks. Fixtures not required to drain through a trap or interceptor are: hand wash sinks, sanitizing sink compartments, vegetable only prep sinks, raised floor drains and inaccessible (existing in-floor) mop sinks.

2) Once the grease trap/interceptor is approved, IPT will notify the permit office for issuance of your plumbing permit.

Grease Removal Systems must meet the following basic criteria:

- Comply with the above ordinance and the Uniform Plumbing Code currently adopted by City of Everett Engineering and Public Services.
- In-ground interceptor required if installing a dishwasher (new construction).
- Dishwashers must not be connected to grease traps (tenant improvements).
- If using a food waste grinder/disposal, a solids interceptor and larger (minimum 1500 gal) in-ground grease interceptor are required.

Fats Oils and Grease (FOG) lead to clogged drains and side sewers, and impact the costs of maintaining City sewer systems. They can also create public and environmental health issues that may result in fines and penalties for the utility. When traced to a user’s sewer connection, business owners may be held responsible for the costs of sewer maintenance, repairs, or compliance actions.

APPLICABLE CODES AND REFERENCES

- City of Everett Grease Control Ordinance #3071-08
- Uniform Plumbing Code (UPC), 2015 Edition, §10; WAC 51-56