

FOOD SERVICES: FATS, OILS, & GREASE CONTROL REQUIREMENTS

All food services are required to have some type of grease removal system that meets the requirements of City of Everett Grease Control Ordinance #3071-08.

Contact an Industrial Pretreatment inspector at (425) 257-8240 with questions or concerns related to these requirements, and for assistance with meeting maintenance and record keeping requirements.

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.

Industrial Pretreatment and Engineering and Public Services inspectors must approve installation of all kitchen grease removal systems (GRS). Systems must meet the following basic criteria:

- ✓ Comply with the current City of Everett grease control ordinance and Uniform Plumbing Code.
- ✓ In-ground interceptor required if installing a dishwasher (new construction).
- ✓ Dishwashers must not be connected to trap style interceptors (tenant improvements).
- ✓ If using a food waste grinder/disposal, a solids interceptor and larger (minimum 1500 gal) in-ground grease interceptor are required.

APPLICABLE CODES AND REFERENCES

- City of Everett Grease Control Ordinance #3071-08
- 2015 Uniform Plumbing Code, Standards and amendments - WAC 51-56