

Grease Control Devices

Effective 11/15/2023

Revised

The document establishes clarification on wastewater and/or waste discharges containing Fats Oils and Grease (FOG) for the City of Louisville (City). FOG is a known cause or contribute to the blockages of sewer lines, occurrence of sanitary sewer overflows (SSOs), affect treatment plant operations, and increase publicly owned treatment works costs. The reduction of FOG in the City collection system can be improved by the use of Best Management Practices (BMPs) in commercial kitchens and by the use of grease control devices (GCDs) in Food Service Establishments (FSEs). GCDs have been required in FSEs by plumbing codes since the 1940s, however, there has been many advances in technology and plumbing code throughout the years. Given the advancements of GCDs and changes in plumbing, the purpose of this document is to establish a methodology that when used produces a reasonably-sized device, consistent with other methods, and one that can produce duplicable results throughout the City.

The City Code requires all food preparation establishments to have a grease interceptor. As an alternative, in-line grease traps are allowed by the City Manager/designee if an interceptor is deemed impractical by City Manager/designee. It is the responsibility of the FSE to decide what size and type of GCD to install to ensure compliance with the City's Code.

Grease Interceptor

The City defines a grease interceptor as an external concrete gravity-style grease interceptor. However, GCDs that can be installed outside with fittings designed for grease retention or tee type design (ex. certain hydromechanical grease interceptors [HGIs]) can be included as long as it is sized appropriately as well as performance tested and rated by an acceptable professional association (ex. IAPMO, UPC, etc.). Interceptors that can be installed indoors may be allowed if there are site-specific physical circumstances or conditions and requires approval through the Grease Interceptor Alternative Request Process. If an indoor installation is allowed, an external pump out port may be required.

Grease Trap

The City defines a Grease Trap as an in-line GCD meant for indoor use only. Trap sizing shall not be less than 50 gpm flow or 100 pounds grease capacity. Dishwashers and garbage disposals are prohibited for a trap and may determine whether a trap is appropriate. Traps are allowed when there are site-specific physical circumstances or conditions and requires approval through the Grease Interceptor Alternative Request Process.

Fixture Requirements

All fixtures, equipment, and drain lines located in the food preparation, alcohol service, clean-up and food service areas of an FSE/property shall be connected to a GCD. Fixtures required to connect to a GCD shall include but are not limited to pot sinks, pre-rinse sinks, hand sinks, prep sinks, dishwashers, soup kettles, braising pans, wok ranges, mop sinks, floor sinks, floor drains, and wastewater generated from exhaust fan hood cleaning operations. Food waste disposers/garbage grinders (FWD) are prohibited unless otherwise approved. When approved, FWDs shall be routed to a solids interceptor prior to discharging through a GCD.

December 13, 2023

Grease Interceptor Alternative Request Process:

Alternative to the grease interceptor requirement in the City of Louisville Code for food preparation establishments shall be requested in writing to Environmental Compliance Services prior to approval and construction. Requests shall be sent to:

City of Louisville
Environmental Compliance Services
749 Main St.
Louisville, CO 80027
ECS@louisvilleco.gov

The applicant shall submit a Grease Interceptor Alternative Request when proposing an alternative to City Code. The City will consider approval of an alternative following a documented finding that:

(i) The alternative is likely to be equally protective to the environment, and both the public and private infrastructure as the requirement from which an alternative is sought.

AND

(ii) There are site-specific physical circumstances or conditions that provide a substantial reason to approve the alternative request. An example would be where the requirement is not technically feasible or impractical to implement.

The decision to approve an alternative is at the sole discretion of the City. The City shall only approve an alternative to the extent it is necessary.

GREASE INTERCEPTOR ALTERNATIVE REQUEST FORM

Please complete this form in its entirety. If a section does not apply to your request, please write “NA.”
Incomplete forms will delay the review process.

Date: _____

Facility Information:

Business Name: _____

Owners Name: _____

Business Address (City, State, Zip): _____

Business Phone Number: _____

Mailing Address (City, State, Zip): _____

Email Address: _____

Contact person(s) authorized to represent this business or property with City of Louisville (City) representatives.

1. Name/Title: _____

Phone/Email: _____

2. Name/Title: _____

Phone/Email: _____

I understand the request provides specific alternatives to the City of Louisville Code grease interceptor requirements. The Grease Interceptor Alternative Request Form gives food preparation establishments an avenue to adequately and sufficiently provide evidences to demonstrate protection of the City's wastewater system through the appropriate Fats Oils and Grease (FOG) control. I further understand that if the practices of the business change, the business fails to comply with all conditions of approval, and/or FOG is observed or experienced in the sewer system, the applicant will be required to complete addition FOG control measures; including, but not limited to, the installation of a standard external concrete gravity-style grease interceptor, or equivalent, at the business or owner's expense. I further understand that if/when changes occur from what is described in the request, that I am responsible for modifying the necessary grease control facilities to accommodate the sought changes. All grease control facilities are subject to City approval.

In completing this request, I certify under penalty of law that this document and all attachments were prepared under my direction or my supervision of qualified personnel. To the best of my knowledge, the information submitted herein is true, accurate, and complete. I am aware that there are significant penalties for submitting false information for knowing violations.

Signature of Authorized Representative

Date

Property Owner Signature

Date

Business / Applicant Signature

Date

Check all the boxes below that applies to the business.

Installation Restrictions. A grease trap may be utilized instead of a grease interceptor or grease interceptor may be installed indoors if it is demonstrated to satisfaction of the reviewer that the installation of a grease interceptor is impractical. For purposes of this determination, impractical shall include physical circumstances or conditions, such as, but not necessarily limited to the following conditions:

- 1) Lack of space available on the property, or
- 2) Topographical conditions such as adequate slope for gravity flow.

Low or No Grease Generating Capabilities.

Option 1: A grease trap, rather than a grease interceptor may be adequate if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease in a quantity sufficient to require a grease interceptor due to menu, seating capacity, and number of meals served.

Option 2: A grease trap or grease interceptor may not be required if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease. For example, businesses with no food prep other than food warming, businesses serving beverages and ready to eat packaged, or unpackaged items.

Alternative Pretreatment Technology. The food service establishment may justify that the alternative pretreatment technology is equivalent or better than a grease interceptor in controlling fats, oil, and grease discharge. Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate, and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system.

Question	Yes	No	Comments
Dishwasher present?			Type:
Garbage disposal present?			

Please submit the following information/documentation required to complete the grease interceptor alternative request review:

- 1a. Plumbing diagram, plans, schedules include all floor drains and sinks
- 1b. Kitchen diagram, facility floor plans, equipment layouts including all appliances and fixture locations
- 1c. Site Plan – including indoor and outdoor wastewater service line location(s)
3. Grease control device sizing form or equivalent calculation form
4. Proposed alternative to be used (type and size)
5. Wastewater Survey Form
6. Signed Request Form



City of
Louisville

COLORADO • SINCE 1878

| Industrial Pretreatment Program

For Office Use Only

Record #: _____

Date Received/Staff Initials: _____

☐ **Approved**

Approved Conditions: _____

☐ **Denied**

Reasons for Denial: _____

Requires more information: _____

Recommended By: _____

Environmental Compliance Manager/City Manager Designee