



Requirements of Food Service Establishments (FSE) for New Construction or Remodeling Requirements to Include a Grease Removal Device:

Grease Interceptor Sizing Criteria and Construction Requirements

All grease interceptors shall be constructed in accordance with Chapter 4-02, Plumbing Code. There should be a minimum of one (1) manhole per ten (10) feet of interceptor length to provide access for cleaning. Manhole covers shall be gastight in construction and have a minimum opening dimension of twenty-four (24) inches. Concrete covers are not acceptable. In areas where traffic may exist, the interceptor shall be designed for the appropriate traffic load. The access manholes shall extend at least to finished grade and be designed for the appropriate traffic load. The access manholes shall extend at least to finished grade and be designed and maintained to prevent surface and ground water from entering the grease interceptor.

The size, type, and location of each grease interceptor shall be approved by the Environmental Specialist (ED Haskell – phone: 701-738-8785) or authorized representative before installation although interceptors are usually located outside the facility. The City is authorized to make determinations of grease interceptor adequacy and need, based upon review of relevant information regarding grease interceptor performance, maintenance, and facility site and building plan review and to require repairs to and modification or replacement of such interceptors. The minimum approved grease interceptor size is 750 gallons and the maximum approved size is 2,000 gallons, working capacity.

Grease Trap Sizing Criteria and Construction Requirements

Grease traps shall be sized according to fixture volume to allow for proper FOG removal. In the event that an outside grease interceptor is not practicable in new construction, a grease trap(s) shall be required on waste lines leading from kitchen floor drains, mop sinks, food preparation and washing sinks, and other fixtures or equipment where grease may be introduced into the sewer system. FSEs that have grease traps or that are required to install them, are subject to the requirements below:

The grease trap may be set on the floor or partially or fully recessed in the floor to suite piping and structural conditions. Baffle systems and all other internal pieces shall be removable to facilitate cleaning and replacement, but must be in place at all other times.

All grease traps, flow control, air intake and interceptor shall be installed to manufacture's specifications and shall be provided with proper venting. In addition, the grease traps shall be installed with sufficient clearance for the removal of trap cover for cleaning.

Additional information can be found in the [Grand Forks City Code 15-0810](#).

If you have any questions about this information, please call before performing the work. Contacts are: Bill Sukalski, Industrial Pretreatment Specialist, 701-738-8789, or Melanie Parvey, Water Works Division Director, 701-738-8781 or 701-330-0427.