



Grease Interceptors

12. **145.14 - 5/10/07**

May a Master Plumber - Restricted Service install exterior grease interceptors? May they submit the plans for those projects? Yes, a MPRS may install an exterior grease interceptor and they may also sign the plans for projects where they will be the responsible master.

28. **SPS 382.20(1) - 6/13/2011**

Replacement grease interceptor plan review? Except for direct replacement, all grease interceptor installations require plan review.

29. **SPS 382.20(1) - 5/10/07**

May a POWTS designer sign plans for an exterior grease interceptor? No, the state Department of Safety and Professional Services only permits a POWTS designer to design septic tanks for private sewage disposal systems, drain fields designed to serve such septic tanks, sewer service from the septic tank, or sewer extensions from the mains to immediate inside (or proposed inside) of the foundation wall of the building.

76. **SPS 382.34(5) - 7/28/03**

Are there circumstances where grease interceptors do not need to be installed? Under conditions where grease will not be significantly generated, the department may allow a designer to install fixtures without a grease interceptor. See the [attached](#) letter for an example.

77. **SPS 382.34(5) - 4/4/01**

What are plumbing requirements for bed and breakfast kitchen wastewater? Less than nine rooms are considered to produce insignificant grease and are not be required to discharge kitchen wastes through a grease interceptor. A kitchen in a B&B with more than nine rooms will need installation of a grease interceptor.

78. **SPS 382.34(5) - 6/29/01**

Is a grease interceptor required for an "auto fry"? An "auto fry" is defined as an enclosed, ventless, self-contained individual-serving deep fryer. A grease interceptor is not required where only one auto fry is installed.

79. **SPS 382.34(5) – 05/09/18**

Where is a grease interceptor required? SPS 382.35(a) states, "All plumbing installations for occupancies, other than dwelling units, where grease, fats, oils or similar waste products of cooking or food are introduced into the drain system shall be provided with grease and oil treatment in accordance with this subsection."

If the installation is located or proposed in a facility other than a dwelling unit AND grease will be discharged into the drain system, an interceptor is required. Below is a list of situations where grease would be expected to be generated. **This list is neither mandatory nor all-inclusive and is meant for reference only.**

- Day Care, licensed for more than nine children.
- Restaurants, only exception is when food is served on paper plates and spatula is only utensil for frying food.
- Elderly housing, main kitchen. Community room, if more than one-compartment sink is installed.
- Church, two scullery sink compartments or more.
- Fire Station, nine or more on-site station employees.
- Break room, when more than 2-compartment sink is installed and more than a stove and dishwasher.
- Camp, two scullery sink compartments or more.
- CBRF, 9 or more residents.
- Town Hall, two scullery sink compartments or more.
- Fast food: Pizza machine = No, hot dog machine = No, Meat slicer = Yes, Pre-sliced meats = No, Meatball, chicken bar-b-que, soups = Yes.
- Grocery store meat department.
- Bakery.
- School: Home Economics/Culinary Arts room = No. Main kitchen = Yes.
- Prison, main kitchen.
- Custard or ice cream stand only, no.

Example #1, a day care center may be licensed to accommodate greater than nine children but is not generating any grease that will be introduced into the sanitary drain system. In this example, a grease interceptor WOULD NOT be required.

Example #2, a day care center is licensed to accommodate fewer than nine children but is generating grease that will be introduced into the sanitary drain system. In this example, a grease interceptor WOULD be required.

Simply presented, if grease, fats, oils or similar waste products are being introduced into the sanitary drain system, under any circumstance other than in a dwelling unit, that waste is required to be discharged through an interceptor.

Reference: SPS 381.01(83) "Dwelling" means a structure, or that part of a structure, which is used or intended to be used as a home, residence or sleeping place by one person or by two (2) or more persons maintaining a common household, to the exclusion of all others.

80. SPS 382.34(5)(a) – 8-10-2011

Is a grease interceptor required to be installed for a warming kitchen? In an effort to provide a less institutional atmosphere, many facilities licensed as nursing homes or community based residential facilities (CBRF) are providing common kitchen facilities for resident/patient use. The warming kitchen is typically equipped with a residential style kitchen sink (with or without a garbage grinder) and dishwasher, stove, and refrigerator. The intended usage is for the residents to have access to personal kitchen use between or after meals served by the main kitchen facility. No, "warming kitchen" plumbing fixtures are not required to discharge to a grease interceptor as long as all food preparation, cooking, and clean up for the meals provided by the nursing home or CBRF are performed at the main kitchen facility.

