



CITY OF PUYALLUP

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The following is an excerpt from the City of Puyallup Municipal Code (PMC). It is presented for informational purposes only. The full Municipal Code can be found at:

<http://www.codepublishing.com/WA/puyallup/>

Chapter 14.06 SEWER USE ORDINANCE **Article III. Pretreatment of Wastewater**

3) Pretreatment Facilities for FOG. The administrator shall approve installation of grease removal and treatment systems. Users who operate restaurants, cafes, lunch counters, cafeterias, bars or clubs, hotels, hospitals, retirement homes, assisted living centers, grocery stores, factories, school kitchens, butcher shops, or other **establishments where food (polar) grease may be introduced to the sewer system must install, operate, and maintain an approved grease interceptor (GI) to prevent the discharge of fat waste, oil, and grease.**

(a) GI Design Criteria.

(b) GI Installation.

(c) Fats, Oils, and Grease Sources. All fixtures, equipment, and drain lines located in a facility's food preparation and cleanup areas, which are sources of FOG, shall be connected to a GI. Dishwashers or other fixtures discharging emulsifying agents, such as detergents, should be located such that their potential to adversely impact the GI operation is minimized. The following types of equipment or fixtures have been identified as potential sources of FOG and shall be connected to a GI: pre-rinse and/or pre-wash sinks or sinks in dishwashing areas; two- or three-compartment sinks; wok stoves; self-cleaning stove ventilation/exhaust hood; kitchen floor drains; floor drains; floor sinks; mop sinks; food prep sinks; and hand sinks. **The city requires that all drain lines have permanently fixed screens with maximum one-fourth-inch openings to prevent the pass through of larger solids into the GI and/or wastewater collection system. Commercial food service discharges are prohibited from the use of food grinders or garbage disposals.**

(d) Record-Keeping.

(i) **All GI maintenance and compliance records and correspondence must be retained on site by the permitted facility for a minimum of three years.** A separate maintenance log shall be maintained for each GI and posted in the immediate vicinity of each device. GI maintenance logs shall include the following information: GI location and volume; maintenance dates; volume removed in gallons; name of company and person(s) performing maintenance; and disposal methods (i.e., the name of the state-permitted facility where the wastewater was discharged if transported off of the property).

(ii) Records associated with waste cooking oil collection and disposal shall also be retained on site by the permitted facility for a minimum of three years. Cooking oil collection logs shall include the following information: collection date; volume collected in gallons; name of company and person(s) performing collection; and disposal methods.

(e) Facility Assessment. The owner or facility representative shall, upon request by the administrator's authorized representative, open the GI(s) for the purpose of confirming that the maintenance frequency is appropriate, all necessary parts of the installation are in place, including, but not limited to, baffles and influent and effluent tees, and that the device(s) is being maintained in efficient operating condition.

(f) GI Maintenance Frequency. Unless otherwise approved by the administrator, **GIs must be pumped-in-full every three months,** or sooner if the total accumulation of surface FOG (including floating solids) and settled solids reaches 25 percent of the GI's overall liquid depth. A facility can petition the administrator to modify the cleaning frequency by demonstrating that the GI's solids and grease layer never exceeded 25 percent of the interceptor's capacity in a 12-month period. The administrator reserves the right at any time to increase the cleaning frequency requirement to monthly if the GI's solids and grease layer exceeds 25 percent of its capacity.

The introduction of emulsifying agents such as chemicals, solvents or enzymes either directly or indirectly into the GI, other than what is considered typical business operational practices, such as dishwashing or sanitation, **is strictly prohibited.**

If failure to maintain a settling tank, grit trap, GI, or oil/water separator results in partial or complete blockage of the building sewer, private sewer system discharging to the POTW, or other parts of the city POTW, or adversely affects the treatment or transmission capabilities of the POTW, or requires excessive maintenance by the city, or poses a possible health hazard, the discharger responsible for the facilities shall be subject to the remedies herein, including cost recovery, enforcement and penalties.

(Ord. 2881 § 1, 2007).