

**Proper sizing and installation of the traps/interceptors is the responsibility of the business owner, including all costs associated therewith.** Approval of the sizing and complete installation is required by the Town Building Inspector prior to placing the unit in operation. The business owner shall schedule an onsite inspection with the Building Inspector at least seven days prior to commencing operating of the trap/interceptor. The business owner shall present all calculations utilized for facility sizing. Inspections revealing incomplete or substandard installations shall be cause for rejection and for new businesses, possible delay of the service date.

## II. Sand and Sediment Interceptors

The minimum size of interceptor shall provide for 54 cubic feet of sediment capacity below the invert of the outlet per car wash bay. All sheet flow from the bay shall enter the interceptor. Business owners are cautioned that larger capacity units will require cleaning less often.

**Proper sizing and installation of the interceptors is the responsibility of the business owner, including all costs associated therewith.** Approval of the sizing and complete installation is required by the Town Building Inspector prior to placing the unit in operation. The business owner shall schedule an onsite inspection with the Building Inspector at least seven days prior to commencing operating of the interceptor. The business owner shall present all calculations utilized for facility sizing. Inspections revealing incomplete or substandard installations shall be cause for rejection and for new businesses, possible delay of the service date.

## 4. Maintenance

### I. Grease Traps/Interceptors.

The cleaning frequency of grease traps and interceptors shall be as indicated below. However, some facilities will require increased frequency of cleaning to keep the unit functioning properly and to prevent the accumulation of grease in the service lines, or sewer mains. Cleaning may be performed by kitchen staff or may be contracted to a company experienced in grease trap maintenance.

**Cleaning, including the associated costs, is the sole responsibility of the business owner.**

Grease Traps (in kitchen)	Minimum Frequency	<u>Weekly</u> (every 7 days unless less frequent cleaning can be shown to be sufficient)
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Grease Interceptors (exterior) Minimum Frequency Quarterly  
(every 3 months)

A Grease Trap/Interceptor Cleaning Record Verification log is required for all commercial kitchens. (See sample copy attached hereto). These forms are available at the Town of Alpine office (307-654-7754). An entry must be made each time the unit(s) is/are cleaned stating who cleaned it and when. If a contract septic pumper performs the cleaning, please file the receipts with the maintenance log. Macy's Service in Jackson and Cache Valley By Products in Logan, Utah are equipped to dispose of grease residue, including dewatering. The Lincoln County Landfill in Thayne will also accept the grease if it passes a paint filter test, meaning that it is dewatered.

Town personnel will carry out periodic grease trap/interceptor inspections of food service facilities connected to the Town's Wastewater Treatment Plant to insure that adequate maintenance is performed. Penalty provisions within the Sewer Ordinance will be applied if illegal discharges to the sewer system are present.

## II. Sand and Sediment Interceptors

It is not possible to predict a cleaning frequency for Sand and Sediment Interceptors due to variations in size and configuration of the units and quantity of delivered contaminants. The units will not be effective, however, if not cleaned when the sediment or oil level reaches a point where pollutants are simply passed through the unit. **Cleaning and disposal, including the associated costs, is the sole responsibility of the business owner.**

Town personnel will carry out periodic Sand and Sediment Interceptor inspections of car wash facilities connected to the Town's Wastewater Treatment Plant to insure that adequate maintenance is performed. Penalty provisions within the Sewer Ordinance will be applied if illegal discharges to the sewer system are present.

## 5. New Business/Existing Business - Compliance

Existing food service businesses and car wash facilities must comply with this policy within ninety (90) days after the effective date of this policy as it may be amended from time to time. This period may be extended up to sixty (60) additional days, if in the opinion of the Town Council, it can be demonstrated that unique hardship conditions exist in implementing the program.

New food service businesses and car wash facilities shall complete installation of a satisfactory system prior to issuance of an occupancy permit or new business license.

## 6. Associated Fees

A one-time fee of \$250.00 will be charged to each food service facility or car wash business owner to offset the cost of review of the sizing calculations. Payment shall be made to the Town of Alpine prior to any service rendered and will be utilized to offset the cost of the Building Inspector's time in review of the facility.

An annual fee of \$300.00 will be charged to each food service facility or car wash business owner to offset the cost of periodic monitoring of the system by the Town Building Inspector. Payment to the Town will be made as an addition to the annual business license renewal process.

A Compliance Checklist of items to be investigated during periodic inspection of the food service facility grease trap/interceptor is included within this policy as Exhibit "1".

Adopted this \_\_\_\_\_ day of \_\_\_\_\_, 2008.

**Exhibit 1  
COMPLIANCE CHECKLIST-FOOD SERVICE FACILITIES**

**Facility Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
\_\_\_\_\_

**Service Company Used:** \_\_\_\_\_

Number	Item Description	Compliance Status
1.	The establishment "dry wipes" pots, pans, and dishware prior to rinsing and washing.	
2.	"No Grease" signs are posted in appropriate locations.	
3.	The establishment recycles waste cooking oil and can provide records.	
4.	Water temperature at all sinks, especially the pre-rinse sink before the mechanical dishwasher or the sinks in the three-sink system are less than 140° F. Measure and record temperature.	
5.	Cross contamination concerns?	
	Trap/interceptor properly installed?	
	Flow restrictor at point of discharge?	
	Sizing correct?	
	Trap/interceptor vented at flow restrictor?	
	Solids interceptor upstream of trap/interceptor?	
	Baffles broken, leaking, etc.?	

6.	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease trap or interceptor.	
7.	Grease trap/interceptors cleaning frequency is documented on maintenance log.	
8.	The total depth of floating grease layer does not exceed 33% of the total liquid depth of the interceptor.	
9.	The total depth of sediment accumulation at the bottom of the trap/interceptor does not exceed 25% of the liquid depth.	
10.	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.	

Interceptor/Trap \_\_\_\_\_  
Signature: \_\_\_\_\_

Establishment: \_\_\_\_\_  
Address: \_\_\_\_\_

Date: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Time Inspection Started: \_\_\_\_\_

Phone: \_\_\_\_\_

Time Inspection Completed: \_\_\_\_\_