



## Sample Scenarios

Does my business need a grease interceptor?  
What size grease interceptor will I be required to install?

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in the Water Industry"*

### **Scenario 1 – Cake Decorating Supply Store**

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**From:** \*\*\*\*\*@\*\*\*.com  
**Sent:** Tuesday, August 2006  
**To:** Tim Oberg  
**Subject:** GREASE TRAP REQUIREMENTS???

Good Morning Tim. Attached is my equipment list. Please review and notify me via e-mail of the size of grease trap I will be required to have. The 2 floor drains have 3" pipe; 3-compartment sink has 2" pipe; 2 hand sinks have 1 1/2" pipe; and dishwasher has 1 1/2" pipe. Should you have any questions, please feel free to call me @ 817-000-0000.

To refresh your memory, I am opening a cake decorating **supply store**, offering **cake decorating classes**. All dishes from classes will be taken to classmates' homes to wash. NO frosting will be disposed of in hand sinks and they WILL NOT be allowed to enter our kitchen area. They will also be required to bring wet towels to wash their hands, before using soap and water at the hand sinks. We will also have a **bakery/kitchen for special order cakes, cookies and candies, as well as catering events**. We DO NOT and WILL NOT have a fryer, as our business will not require it. Catered foods will be served cold, baked or sautéed. Fried foods do not travel well, as it compromises the integrity of our menu items.

Do you suppose I could get an answer today? Please...please...please??? Thanks a mil!

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**From:** Tim Oberg  
**Sent:** Tuesday, August 2006  
**To:** \*\*\*\*\*@\*\*\*.com  
**Subject:** RE: GREASE TRAP REQUIREMENTS???

Hi Michelle,

Just to give you a little background info, a grease interceptor does not just mean that a business has fried foods. Grease interceptors are designed to remove solids as well as any residual fats, oils, and greases from the waste stream. Grease interceptors are required at all businesses that do any type of food prep and /or clean up from food prep or service. The interceptor size is based on the potential flow from the drains of the fixtures required to pass through the grease interceptor. Basically, all drains in a food prep or clean up area are required to pass through the grease interceptor. Only drains that receive clear condensate and the domestic lines from the restrooms are the only drains not required to pass through

the grease interceptor. Our sizing formula is as follows: total gallons/minute of potential flow x 12 minutes (retention time of the interceptor) x 40% (variance for drains not flowing all at the same time). Based on that formula, you need to have a grease interceptor with a minimum capacity of 540 gallons. You will also be required to have a monitoring well and securing device installed on the sanitary sewer line leaving the building somewhere between where the grease interceptor line and the domestic line tie together and the tap on the City main sewer line. A double check valve back flow prevention device on the incoming water line prior to all other connections. Your three compartment sink will be required to have an indirect discharge (air gap) into a floor sink. If the dishwasher is a heat disinfectant type dishwasher, it needs to be at least 100 feet from the grease interceptor. I know this is a lot of info and I have details on all of the info noted above. Please call me with any questions. My number is (817) 459-5902. Hope all this info is helpful.

Tim Oberg, Water Resource Technician

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## Scenario 2– Health Drinks

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**From:** \*\*\*\*\*@\*\*\*.com  
**Sent:** Monday, August 2006  
**To:** Tim Oberg  
**Subject:** Permit #2006

Tim,

I have received your comments regarding the above project. Is there any possibility of waiving the grease trap? The ingredients of the Health drinks are fruits, ice and filtered water. Some drinks do have yogurt products also. I can provide you with a menu and the formulas for making the drinks. If this is not possible would you accept a grease trap under the three compartment sink? Item 10 on your review is not applicable; no carbonated beverage machines are in the establishment. Item #11. Can I send you an email or fax addressing that this issue will be complied with? Your cooperation regarding these issues is appreciated.

**From:** Tim Oberg  
**Sent:** Monday, August 2006  
**To:** \*\*\*\*\*@\*\*\*.com  
**Subject:** RE: Permit #2006

Dan,

Unfortunately, the requirement for the grease interceptor cannot be waived. All of the other businesses with similar products in Arlington have all been required to have grease interceptors. The interceptor will catch the solids as much as any fats, oils, and greases. In this case, it is obviously more for the solids. The City of Arlington does not allow under the sink interceptors because they do not meet our minimum size requirement, do not catch all the drains required to go through the grease interceptor, and are considered a health hazard by the Health Department. Yes, you can send an email or fax to address compliance issues for this project. Please call or e-mail me if you have any other questions or concerns. My phone number is (817) 459-5902.

Thanks,  
Tim Oberg, Water Resource Technician

### Scenario 3 – Proper Sizing of Interceptor

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**From:** John  
**Sent:** Thursday, June 2006  
**To:** Tim  
**Subject:** FW: \*\*\*\*\*

Tim, educate me if you will. If a 1500 gallon system is serviced on a more frequent basis than a 2000 gallon system, are the end results not the same?

Our design architect made an 'oops' by designing a 1500 gallon system which is \*\*\*\*\*'s typical system nationwide. We did not flag the comments from the city, even though they had same in hand well before we installed the existing system.

Your guidance and assistance in this matter will be sincerely appreciated.

TR

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**From:** Tim Oberg  
**Sent:** Thursday, June 2006  
**To:** \*\*\*\*\*  
**Subject:** RE: \*\*\*\*\*

Since the sizing is based on potential flow to the grease interceptor, a 1,500 gallon interceptor in a situation that calls for a 2,000 gallon interceptor will not function properly for a couple of reasons. The main reason being is the flow would be pushed through the interceptor faster and cut down the retention time that is critical for the oil and grease and solids to separate out of the waste stream. It could also potentially cause a back up in the drain lines in the facility because you would be trying to put too much flow through the system (interceptor). Shoving too much flow through the interceptor could cause bypass that would result in sampling failures on the allowable discharge limits. Hope this helps.

Tim