

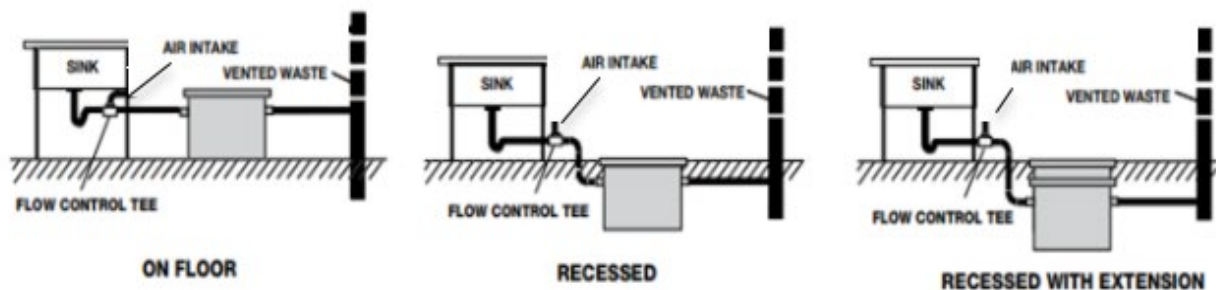
GREASE TRAP

INSTALLATION AND MAINTENANCE REQUIREMENTS

I. INSTALLATION REQUIREMENTS

- A. The grease trap must be installed after all grease laden plumbing fixtures but prior to all black water sewer lines as they are prohibited from entering grease trap.
- B. Grease traps can be installed in different configurations as illustrated in figure 1. If the grease trap is installed below ground, the top must be flush with the floor so that it can be maintained and inspected without having to access a crawlspace or basement ladder.
- C. If grease trap is installed outside above ground, it must be enclosed, have a heat source, and light per the City of Knoxville.
- D. The grease trap must be free from obstruction above it a minimum of 30" to provide safe and easy access for maintenance and inspections.
- E. Grease traps shall only have one inlet and one outlet and the pipe carrying wastewater out of the grease trap may not be reduced in size without consulting local plumbing codes.
- F. Any type of dish or glass washing machine or garbage grinder is prohibited from discharging into a grease trap.
- G. Grease traps are prohibited from being installed in a series configuration.
- H. Only floor drains which discharge or have the potential to discharge grease shall be connected to the grease trap.

Figure 1: Common installation configurations for a standard grease trap.



II. FLOW RESTRICTORS

- A. All grease traps must have a vented flow restrictor with the PDI gallons-per-minute rating as specified by KUB which is installed after all (or each) plumbing fixtures discharging into the grease trap. Refer to figure 1.
- B. The flow restrictor must be visible and rated for the proper flow. It must reduce the flow entering the grease trap to at least one half of the grease trap's minimum grease capacity, measured in pounds.

- C. Regardless of the installation configuration, the flow restrictor vent pipe must be lower than the bottom of sink as illustrated in figure 1.

III. INSTALLATION INSPECTION

- A. All grease traps will be sized accordingly by KUB.
- B. User to contact KUB at (865) 594-8337 at least two (2) business days in advance to schedule final inspection once the installation of the grease trap is complete. KUB final inspection should be performed prior to backfilling around the grease trap if installed below grade.
- C. Food service facilities must pass separate inspections from KUB, the City of Knoxville Plumbing Inspector's Office, and County Codes Administration, as applicable.

IV. PREVENTATIVE MAINTENANCE

- A. The user at the user's expense shall maintain the grease trap.
- B. Inspection of solids within the grease trap should be performed weekly by FSF personnel.
- C. Grease traps must be cleaned at a minimum of once per month unless approved by KUB in writing and are not allowed to use automated self-cleaning equipment or mechanisms.
- D. Failure of commercial facilities to maintain grease traps internally may result in the user contacting a waste hauler to perform maintenance on required cleaning frequencies and/or replacing the grease trap with larger grease control equipment.
- E. Cumulative measurement of fats, oils, and grease (FOG) and food solids accumulation layers greater than or equal to 25% of the grease trap capacity is a violation.
- F. It shall be a violation to discharge any of the removed grease trap's contents directly into the sanitary sewer collection system.
- G. Any additive placed into the grease interceptor or building discharge line system on a constant, regular, or scheduled basis is prohibited.

V. MAINTENANCE INSPECTIONS

- A. Safe and easy access to the grease trap must always be provided.
- B. Maintenance logs and manifests for the previous 12 months should be kept onsite.
- C. Commercial facilities that fail an inspection will be required to take corrective action to comply with requirements of the grease control program.
- D. Continued noncompliance will result in re-inspection fees and additional enforcement actions taken by KUB.