Interior Grease Interceptor and Associated Plumbing
Required Elements

Pre-rinse sink with food waste grinder

Flow Control Fitting
(must be properly sized and vented)

Grease Interceptor
(properly sized)

Solids Interceptor

Cleanout

Manufactured or Fabricated Sampling Port

Piping from remaining non FOG-related fixtures

Notes:

Hydromechanical grease interceptors must be properly sized by qualified personnel.

MAWC must review and approve any hydromechanical grease interceptor design and installation plans.

Fabricated sampling ports must be a minimum of 4 inches in diameter and 6 inches in depth below the inlet/outlet piping.

No water above 140°F shall be discharged to a hydromechanical grease interceptor.

The use of chemical treatment for cleaning or increasing time between cleaning is prohibited.

Biological treatment shall not be a substitute for the servicing of FOG control devices. Biological treatments may only be utilized in hydromechanical interceptors that are designed for that purpose.

All interior grease interceptors must be cleaned at least once per 15 day period.