

Grease Traps and/or Interceptors Regulations

- **See the Resolution No. 07-11-96-01 on the Resolution Page.**

Grease Traps and/or Interceptors are installed to limit the amount of grease discharged into the public sewer system to levels not exceeding those permitted by ALCOSAN. Grease traps and/or Interceptors are required for all businesses where food is prepared, cooked, sold, served or given with or without charge to customers or guests for their consumption

Grease Trap – is an interceptor located inside the building and intercepts flows from three compartment sinks only.

Grease Interceptor - is located outside the building and generally intercepts all flows from the kitchen and food processing areas.

The Grease Trap Request Letter is mailed annually by certified mail to all businesses that have a grease trap installed. The letter requests the name of the company who empties and disposes of the grease, and on the letterhead of the disposal company a report containing the amount of grease removed and the frequency and dates of the cleaning schedule.