



**Plumbing Control Section**  
315-435-6614, fax 315-435-5425  
7120 Henry Clay Blvd.  
Liverpool, NY 13088-5344  
[www.ongov.net/WEP](http://www.ongov.net/WEP)

Joanne M. Mahoney, County Executive  
Tom Rhoads, P.E., Commissioner  
Nicholas Capozza, Sewer Maintenance Engineer

## **Grease Interceptors: Fact Sheet**

*Why are grease interceptors required at foodservice establishments?*

Both the Onondaga County Plumbing Code and the New York State Building Code require installation of a device (or devices) to contain grease at all foodservice establishments. Grease must be properly contained to prevent blockage of piping in the building's plumbing system and in the public sewer system. Such blockages cause sewage to backup and can result in unsanitary conditions; moreover, such blockages present costly and unnecessary maintenance problems.

*What types of plumbing fixtures are subject to the requirements for grease containment?*

The Onondaga County Plumbing Code and the New York State Building Code require that any plumbing fixture that may discharge grease to the plumbing system must have provisions in place to contain the grease. Included in such fixtures are pot sinks, hand sinks, mop sinks, food preparation sinks, floor drains, floor sinks, dishwashers, premise sinks, WOK stove drains, steam tables, and hood drains.

*What are grease-intercepting manholes?*

Grease-intercepting manholes are concrete structures, located outside the building, to which all kitchen plumbing is connected. Many municipalities, including Onondaga County, require that grease-intercepting structures be installed for all foodservice establishments.

*Why are grease-intercepting manholes required, and what are the advantages of having one installed?*

Grease-intercepting manholes are required because they remove grease in the most sanitary, efficient, and economical manner. Located outside the building and the kitchen, they can be readily cleaned at any time by a truck equipped with a vacuum hose. Since they have a larger size, they can be cleaned less frequently and more economically than small interior interceptors. An added advantage is that more kitchen fixtures can be added at any time without the need to modify the system for grease containment.

*What about interior grease interceptors? When are they allowed, and what are their limitations?*

Interior grease interceptors are only allowed when the installation of an exterior grease manhole is determined to be infeasible. Interior grease interceptors are generally used to serve a single or limited number of fixtures. The size of the interceptor is determined based

on the size and type of fixture discharging to the interceptor. If the fixture is replaced with a larger one or if additional plumbing is added to the kitchen, the interceptor must be replaced with one or more interceptors of proper size. Moreover, garbage disposal units are not allowed on interior grease interceptors.

*How are interior grease interceptors cleaned?*

Interior grease interceptors are cleaned either manually or with a vacuum hose. When opened for cleaning, the interceptor typically emits a foul odor. Because of the unsanitary nature of the cleaning operation, it can only be performed when the food preparation area is not in use. These interior interceptors may require cleaning as frequently as weekly.

*What other factors need to be considered when planning for installing an interior grease interceptor?*

Installation of an interior grease interceptor requires careful consideration of several factors. For large units, it may be necessary to recess the interceptor in the floor to provide proper drainage from the sinks. The unit also may need to be recessed in the floor to serve floor drains and floor sinks. Other factors that must be considered are location and access for cleaning, proper venting of the plumbing system, and provision of flow control where required.

*When do the current requirements for grease interceptors apply to existing foodservice establishments?*

All foodservice establishments that are remodeled, change plumbing equipment, or change ownership are required to meet updated code requirements including current requirements for proper grease containment. In addition, when the operations of an existing establishment result in a grease problem, that establishment may be required to meet current standards.



**For questions about foodservice operations and equipment and facility layout, call Onondaga County Food Protection Section  
435-6607**

**For questions regarding grease interceptors and plumbing installations, call Onondaga County Plumbing Control Section  
435-6614**

**The following pages contain the forms that must be used to request permission to install an *interior* grease interceptor. The application is a two-step process:**

- The property owner must complete Step 1: justify the need for an *interior* grease interceptor, and show why an exterior grease interceptor cannot be built.
- The individual who will operate the foodservice establishment must complete Step 2 and provide the details of how the grease interceptor would be installed.

## ***Step 1: Application for Interior Grease Interceptor***

*Step 1 must be completed by the property owner.*

Name of facility:

**Notice to applicant:** The Onondaga County Plumbing Code requires that an exterior grease-intercepting manhole be installed for all foodservice establishments. Exceptions to this requirement allow installation of a properly sized interior grease interceptor and are subject to the applicant's demonstrating that installation of the exterior grease manhole is infeasible.

The applicant must specify why the grease-intercepting manhole is infeasible. The reasons must be supported by a property survey or other specific information documenting the circumstances. (See Step 2 for this purpose.) If the applicant is not the owner of the property, this information must be submitted by or cosigned by the property owner.

*Why a grease-intercepting manhole is infeasible:*

Name of property owner:

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

## Step 2: Application for Interior Grease Interceptor

*Step 2 must be completed by the operator of the foodservice establishment.*

Name of facility:

Address:

Check one:  New establishment  Change of ownership  Same-owner remodel

If installation of an exterior grease manhole is determined to be infeasible, approval of plans to install an interior grease interceptor will be considered and will be based on information submitted by the applicant. The applicant must submit the following items in proper form:

- Floor plan of kitchen area showing all fixtures, floor drain, and direct and indirect wastes
- Plumbing layout prepared by licensed plumbing contractor or plumbing designer
- Specifications—sized on all fixtures and equipment from which grease may be introduced to the plumbing system
- Sizing procedure and cut sheet showing manufacturer's recommendations for proper installation of the interior grease interceptor.

By signing below, the applicant indicates that he/she understands the following:

- The requirement for entering into a contract with a registered waste hauler for periodic cleaning of the interceptor (for example, weekly, monthly, or quarterly) as needed to prevent grease from entering the sewer system
- Any future change to the proposed equipment may require a change in the size of the grease interceptor.

Application submitted by: \_\_\_\_\_ Phone: \_\_\_\_\_

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

*If the applicant is **not** the owner of the property, the property-owner must fill out the items below:*

Property owner: \_\_\_\_\_ Phone: \_\_\_\_\_

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

Rev. 1/22/2010