

***Food/Beverage Production,
Processing, and/or Packaging
with Cooking On-site***



Existing and proposed **commercial food establishments with cooking on-site** (e.g., **restaurants, bakeries, cafeterias, cafes, catering, church kitchen, coffee shop/bar, donut shops, hospitals, hotels, meal preparation kitchen, pizza shop, resorts, school,** etc.) that are/will be Pierce County Sewer Utility customers are required to provide Supplemental Information along with the Minor Industrial User Pretreatment Review application.

The bulletin is intended to assist the applicant in preparing the necessary documents to be provided with a complete Pretreatment Review Application. This document is a guide only and should not be misconstrued as a replacement or revision of the Pierce County Code and associated Sewer Utility design and construction standards.

What types of food establishments with cooking on-site are required to install a Grease Interceptor?

Our staff routinely visits and tests the discharge from food establishments within our sewer service area. Based on these visits the following types of establishments generate fats, oils and greases higher than our discharge limits and are required to install a grease interceptor to treat the wastewater prior to discharging it to our sanitary sewer system. The followings types of food establishments that cook on site are required to install a grease interceptor:

- Fast Food establishments that fry food (Burger King, Dairy Queen, KFC, McDonalds, Taco Bell, etc.)
- Full service food cooking establishments that stir fry, fry meat, bake/broil meat, and/or boil meat (Full Service Restaurants, Cafeterias, Resorts, Kitchens that cook for schools, hospitals, hotels, motels, etc.)
- Bakeries with the followings items cooked or prepared on site (pastries, frosted cakes or cookies, cheesecakes, pies, etc.)
- Pizza shops with food served on-site using reusable dishes, silverware, etc.

Will other types of food establishments with cooking on-site be required to install a Grease Interceptor?

We will review the menu, kitchen and cooking practices of other types of food establishments to determine if fats, oils, or greases in excess of our discharge limits will potentially be discharged to the sanitary sewers. It is very important that the items noted in our Bulletin #B13 *Kitchen and Cooking Practices* are provided.

What types of food establishments with cooking on-site are not required to install a Grease Interceptor?

Based on our experience, the following types of establishments do not typically generate fats, oils and greases in excess of our discharge limits. Therefore, we do not require a grease interceptor to be installed.

- Fast Food establishments that:
 - do not cook meat on site, and
 - only warm the food before it is served, and
 - use disposable plates and utensils, and
 - have cleaning practices that prevent fats, oils and greases from being discharged to the sanitary sewer.
 - For example: Subway, Taco Del Mar, or Quiznos

- Bakeries for bread only.

- Pizza shops that
 - are take out only, and
 - only serve pizza, and
 - have cleaning practices that prevent fats, oils and greases from being discharged to the sanitary sewer.

Can a Grease Trap be installed in lieu of a Grease Interceptor?

Under-the-counter mechanical plumbing fixtures that are designed to remove fats, oils, and greases (FOG) and are generally known as grease traps are not acceptable in lieu of the standard external Grease Interceptor.

If the Sewer Utility determines that a Grease Interceptor is required for the food establishment, a grease trap will not be accepted as the only device for removal of FOG prior to discharge to the sanitary sewers.

We are occupying a space that has been a restaurant but it does not have a grease interceptor. Will I be required to install a grease interceptor?

The previous food establishment may have had a menu or kitchen and cooking practices with little or no discharge of fats, oils, and greases to the sanitary sewer or may have been in existence prior to the implementation of Pierce County's Pretreatment Program. A small change in a menu, kitchen or cooking practices can make a significant change in the potential for excessive fats, oils, and greases being discharged to the sanitary sewer. As a new tenant, your proposed menu, kitchen and cooking practices will be reviewed to determine the potential for fats, oils, and greases being discharged to the sanitary sewer system. A grease interceptor may be required for your specific proposal.

Are there other requirements that food establishments must be aware of when the site is served by Pierce County Sanitary Sewers?

Yes, the following items must also be complied with:

- Food establishments must not install or utilize garbage grinders/disposals. Please confirm in writing that garbage grinders/disposals will not be installed or utilized.
- Waste food, including coffee grounds, must be disposed to solid waste; not into the sanitary sewer.
- Prior to a food establishment that has occupied a site without a grease interceptor making a change in menu or kitchen and cooking practices, the user must submit a new Minor Industrial User Pretreatment Review Application for review and approval.
- Please note that if after a food establishment has occupied a site without a grease interceptor and the facility's sewer discharge exceeds the County fats, oils, and greases (FOG) limit of 100 mg/l, or if a sewer line blockage occurs as a result of excess grease in the facility's discharge, then the installation of an engineered grease interceptor shall be required.
- Wash water/chemicals used to clean a ceiling, ceiling vent, and/or hoods shall not be discharged to the sanitary sewer.

Where can I get the forms that I need?

Sewer Utility Division Standard Plans and Forms can be downloaded in PDF format from the following webpage: www.piercecountywa.org/sewer

Completed applications and fees (make checks out to Pierce County) must be delivered in person to:

Pierce County Sewer Utility – Permits
2401 South 35th Street, Room 150
Tacoma, WA 98409-7494

Or mailed to:

Pierce County Sewer Utility – Engineering
9850 - 64th Street West
University Place, WA 98467-1078

If you have any questions, please contact either:

A Sewer Utility Permit Technician at (253) 798-2737, or
A Sewer Utility Engineer at (253) 798-4050