

Food Establishments with On-Site Cooking

Bulletin B11

This bulletin is designed to assist you in submitting the required documentation for a complete application.

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

This document is only a guide and is not a replacement or revision of the Pierce County Code and associated sewer design and construction standards.

How do I find and submit the forms I need?

Download standard plans and forms at PierceCountyWa.gov/SewerFormsAndPlans.

Submit PDF copies of the plans, engineering reports, and specifications with this application at PierceCountyWa.gov/Permit. If you have questions, please contact us at (253) 798-7202.

What types of food establishments with on-site cooking 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 following 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, utensils, flatware, etc.

Will other types of food establishments with on-site cooking 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 [Bulletin B13](#) Kitchen and Cooking Practices are provided.

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

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 use cleaning practices that prevent fats, oils and greases from being discharged to the sanitary sewer.
- Bakeries for bread only.
- Pizza shops that
 - are takeout only, and
 - only serve pizza, and
 - use 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 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 sewer system.

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 cannot install or use garbage grinders/disposals. Please confirm in writing that garbage grinders/disposals will not be installed or utilized.
- Waste food, including coffee grounds, must not be put into the sanitary sewer system.
- A food establishment that has occupied a site without a grease interceptor must submit a new Minor Industrial User Pretreatment Review Application for review and approval prior to making a change in menu or kitchen and cooking practices.
- If a food establishment occupying a site without a grease interceptor has a sewer discharge exceeding the fats, oils, and grease (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 will be required.
- Wash water and chemicals used to clean a ceiling, ceiling vent, and/or hoods must not be discharged to the sanitary sewer.