

## Food Establishments with No On-Site Cooking

### Bulletin B12

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

Existing and proposed commercial food establishments with **no on-site cooking** (e.g., coffee shop, day care, deli, meat shop, mini mart with hot food counter, motels, nutrition bar, sandwich shop, school, social hall kitchen, recreation facility kitchen, warming kitchen, 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](https://PierceCountyWa.gov/SewerFormsAndPlans).

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

### What types of food establishments without on-site cooking are still required to install a grease interceptor?

Users that are cleaning surfaces, pots, pans, utensils, dishes, silverware, etc. that contain fats, oils, or greases will still be required to install a grease interceptor.

Food establishments with no on-site cooking need to provide detailed kitchen and cooking practices that address any on-site heating and cleaning of surfaces, serving/warming pots, pans, utensils, dishes, silverware, etc.

### What types of food establishments without on-site cooking are NOT required to install a grease interceptor?

Food establishments with no on-site cooking or food preparation (food may be warmed only) and very limited cleaning may not be required to install a grease interceptor. These sites use disposable dishes, silverware, etc. for serving the food, or the food is delivered to the site and sold/heated/consumed in disposable single-service containers. Any pots, pans, and utensils are either cleaned at another site, or are disposed as solid waste without any cleaning/discharge to the sanitary sewer.

Standard cleanup practices shall include wiping down of all surfaces that have been in contact with fats, oils or greases (food preparation surface, serving trays, and serving utensils) with paper towels, then the paper towels are placed in a solid waste receptacle without any cleaning/discharge to the sanitary sewer. We will review the detailed menu and kitchen and cooking practices to verify that the potential for discharging fats, oils, and greases are minimal.

## **Should we install a grease trap for a food establishment?**

A grease trap is a small box installed inside the building. Owners may install internal grease traps as a measure to reduce the amount of maintenance that is required for their external grease interceptor, but they are not accepted in lieu of a standard external grease interceptor. If we determine that a grease interceptor is required for the food establishment, a grease trap will not be accepted as the only device for removal of grease.

## **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.