

Grease Control Device Building Review Guidelines (CD-B401)

NOTE: Building review is in accordance with California Plumbing Code and California Building Code as adopted by Folsom Municipal Code. Additional information is available online from the Folsom Municipal Code and the Folsom Building Division at the City website.

A new commercial building permit, commercial alteration tenant improvement permit, or commercial alteration plumbing permit in facilities used to prepare food may include requirements for Grease Control Devices. Permit applications and plan check fees are collected via eTRAKIT. Plans may be uploaded using ProjectDox, depending on the type of permit. Please refer to [Plan Review](#) resources available through building services online (<https://www.folsom.ca.us/government/community-development/building-services/plan-check>).

This handout is intended for general information and is not considered to be all-inclusive.

Waste Piping:

- No rain, surface, or subsurface water shall be connected to or discharge into building sewer piping. CPC 714.2
- No cesspool, septic tank, seepage pit, or drain field shall be connected to public sewer. CPC 714.3
- Discharge of water that does not meet the water quality standards of acceptability for discharge into the storm drain, such as stormwater, surface water, pool water, groundwater, roof runoff, or subsurface drainage is prohibited. FMC 13.08.120
- Horizontal distances of building sewer from buildings, structures, property lines, wells, streams, domestic water service and public water mains shall be located in accordance with CPC 721.2.

Fixtures and Appliances:

A grease interceptor is required to be sized in accordance with CPC 1014.2.1 or 1014.3.6 to receive drainage from fixture or equipment that produce grease-laden waste. These include but are not limited to:

- Floor Drains
- Floor Sinks, hub drains, or open receptacles
- 3 compartment sinks
- Mop Sinks
- Walk-in coolers installed in accordance with CPC 801.3 where potential for FOG is present.
- Food-handling fixtures installed in accordance with CPC 801.3 where potential for FOG is present.
- Bar and fountain sink traps installed in accordance with CPC 801.4 where potential for FOG is present.

The following shall not drain through a grease interceptor unless specifically designed for it in accordance with CPC 1014.1.3:

- Garbage disposal
- Dishwasher

Plumbing fixtures conveying human waste shall not drain through a grease interceptor per CPC 1014.1

Gravity Grease Interceptors:

Fixtures and equipment which contain grease, including but not limited to, scullery sinks, pot and pan sinks, dishwashers, soup kettles, and floor drains located in areas where grease-containing materials exist, shall discharge to a grease interceptor sized between 500 gal and 15,000 gal per CPC 1014.3.6. Grease interceptors shall be located as close as practical to the fixtures they serve and so that they are accessible for inspection and cleaning. A clean out must be present on the effluent (downstream) side of the grease trap.

Hydro Mechanical Grease Interceptors (HGI):

Hydro mechanical grease interceptors may be installed where flow control devices are visible and accessible and where flow does not exceed the rating of the grease interceptor. Hydro mechanical grease interceptors waste piping shall be sized for maximum pipe flow up to 375 CFM in accordance with CPC 1014.2. HGI located inside a building require an auxiliary door for servicing and should not require cleaning equipment to pass through an eating area for servicing access in accordance with EWR requirements.

Point of Use Grease Interceptors:

A Point of Use grease interceptor may be approved as an alternative to an HGI in Limited Food Service Establishments (LFSE). A LFSE is a FSE that is engaged only in reheating, hot holding, or assembly of ready to eat food products and, as a result there is minimal amounts of wastewater discharge containing a significant amount of FOG. A LFSE does not contain any fryers, grilles, cooktops, or similar appliances or fixtures.

Point of Use grease interceptors must be installed under all sinks within the food prep area. If space is limited, all sinks may be plumbed to a common above ground grease trap. Point of use grease interceptors shall be sized in accordance with CPC Table 1014.2.1 or per the manufacturer's specifications. A clean out must be present on the effluent (downstream) side of the grease trap.