

## ***2012 International Plumbing Code Grease Interceptor Amendment:***

***Section 1003.1; added to read as follows: Minimum construction standards for food service establishments are required when:***

1. A new building with a food service establishment is constructed and occupied;
2. Prior to the issuance of a certificate of occupancy for a new food service establishment in an existing structure which has not been previously used as a food service establishment within the last six (6) months, or has been used as a food service establishment without an adequately sized grease interceptor; or,
3. When a change to a more restrictive class of food service establishment occurs.

***Heavy Food Preparation:*** shall mean any area in which foods are prepared utilizing a grill, griddle, deep-fat fryer, commercial type ovens, and/or any similar food preparation equipment; or any area subject to flooding type of wet cleaning procedures due to the cutting or processing of meat, poultry, fish or pork. Heavy food preparation includes but is not limited to: cafeterias, fast food restaurant, full service restaurants, pizza preparation, donut preparation, and meat and fish markets, etc. either a minimum 750-gallon grease interceptor is required for heavy food preparation establishments with \*seating capacity for 50 or more; or a minimum 250-gallon grease interceptor is required for heavy food preparation establishments with a \*seating capacity for less than 50 or take-out food service establishments; or the minimum size shall be established by the currently adopted International Plumbing Code; whichever is more stringent.

***Light Food Preparation:*** shall mean any area in which foods are prepared exclusive of the use of fryers, grills or similar equipment. Light food preparation is usually limited to the preparation of hot dogs, sandwiches, salads or other similar foods and fountain-type cold drinks. Light food preparation includes, but is not limited to, sandwich shops, limited menu concession stands, etc. Either a minimum 250-gallon grease interceptor is required for light food preparation establishments with \*seating capacity for 50 or more; or a minimum 20 gpm flow-through rating or 40-pound retention capacity grease trap is required for light food preparation establishments with a \*seating capacity for less than 50 or take-out food service establishments; or the minimum size shall be established by the currently adopted International Plumbing Code; whichever is more stringent.

***No Food Preparation:*** shall mean any area in which foods are provided pre-wrapped, from an approved source, with microwave oven type heating being the maximum handling involved. No food preparation is limited to pre-packaged sandwiches or similar foods, candies and containerized beverages. A grease interceptor is not required for “no food preparation” establishments.

Food service establishments shall not share grease interceptors unless specifically authorized by the Building Official.

\*Seating Capacity is measured using Section 1004.7 Fixed Seating and Table 1004.1.1 Maximum Floor Area Allowances per Occupant found in the currently adopted version of the International Building Code.