

**MERIDIAN TOWNSHIP**  
**POLICY**  
**GREASE INTERCEPTORS**

Township Code of Ordinances, Section 78-214(3) prohibits the discharge of fat, oil, or grease into the Township sewage system. This policy provides guidance for complying with this requirement.

FIXTURES TO BE CONNECTED

DISHWASHERS

3 COMPARTMENT SINKS

KITCHEN FLOOR DRAINS

SLOP SINKS

PREPARATION AREAS AS NEEDED

OTHER FIXTURES AS REQUIRED BY ENGINEERING DIVISION

FIXTURES TO NOT BE CONNECTED

Food grinders

Domestic sewage

DESIGN REQUIREMENTS

The primary obstacle to proper grease removal is low or no maintenance of the interceptor. This is usually due to improper employee training and/or management. Smell is another hindrance. Design shall consider these obstacles.

In general an outdoor interceptor is required. The unit shall be sized to allow sufficient cooling time for satisfactory separation. Flow shall be controlled for proper cooling.

For existing buildings where an outdoor interceptor would not be feasible, indoor large capacity interceptors, typically with a minimum capacity of 100 gallons, may be allowed.

REQUIREMENTS

Engineering Division shall review and inspect the interceptor and all associated piping.

Before occupancy is allowed, the owner shall submit a copy of the contract for cleaning services, or if done by employees, a letter to the Township stating that the interceptor will be cleaned on a routine basis. The time frequency for the particular facility shall be included.

Inside interceptors shall have instructions and schedule posted near the device, for the use of restaurant management.

Certificates of maintenance shall be kept on the premises and be available for review by municipal personnel.

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