

APPENDIX A

GUIDELINES FOR PLOT/PLUMBING PLAN DRAWINGS AND INSTALLATION REQUIREMENTS FOR A GREASE REMOVAL DEVICE

All drawings shall clearly convey all the information required and shall have good contrast, clear background, and legible labeling. Drawings shall have a minimum dimension of 11" x 17" and shall not exceed a maximum dimension of 30" x 42". Only one set of the following are required:

- I. Plot/Plumbing Plan
- II. Grease Removal Device Installation Requirements

I. PLOT/PLUMBING PLAN

The **plot/plumbing plan** shall provide information identifying the location of the Food Service Establishment (FSE) relative to the streets and surrounding area, show general dining and kitchen areas, and provide information on the **general** piping connections for incoming water and wastewater discharged to the sewer. At a **minimum**, the drawing shall be drawn to scale and shall clearly identify each of the following:

- a. Map orientation or North arrow.
- b. Name of FSE, address, drawing name and number, scale size, date drawn/revised, name of person approving the drawings, and approval signatures.
- c. Legend for symbols used.
- d. The property lines, building outline and location with respect to streets. Identify relative location of suite for multi-tenant buildings.
- e. All general work areas including the dining and kitchen areas.
- f. The overall building dimensions and work area dimensions.
- g. All floor drains and sewer connections.
- h. Above-ground and below-ground waste/water piping and sewer connection to the District's main sewer line. In some cases, this may entail illustrating your facility's access to the District sewer via common private sewer line(s).
- i. All water meter locations.
- j. Location of Grease Removal Device(s).
- k. Indicate fixtures that are connected to Grease Removal Device(s).

II. GREASE REMOVAL DEVICE (GRD) INSTALLATION REQUIREMENTS

All potential grease generating drainage fixtures shall connect to a GRD. All fixtures connected to a GRD shall be indicated on the above mentioned plot/plumbing plan to achieve project approval. Each GRD shall be sized and installed per the Uniform Plumbing Code (UPC) and EID's Design and Construction Standards (if applicable) and readily accessible for inspection, cleaning and removal of all contents. The sizing calculations used to determine the minimum size of the GRD to be installed shall be included on the plot/plumbing plan. The size of all GRDs installed shall be equal to or larger than specified on plans or attachments. The following types of GRDs are approved for installation: small grease traps generally smaller than 100 gallons, mechanical grease traps (required to be plugged into a power outlet and maintained by permittee), and in-ground grease interceptors (minimum size 1000 gallons).

The following minimum requirements shall apply to all GRDs approved for installation:

- a. GRD sizing calculations are correct using UPC and EID's Design and Construction Standards (if applicable) and noted on the plans.
- b. A list of all drainage fixtures connecting to the GRD(s) is noted on the plans.
- c. All pre-rinse (scullery) sinks shall connect to a GRD.
- d. All three compartment sinks (pot sinks) shall connect to a GRD.
- e. Screens are installed on each sink and floor drains.
- f. All drainage fixtures in dishwashing room shall connect to a GRD. Some examples: small drains prior to entering a dishwasher, small drains on busing counters adjacent to pre-rinse sinks or silverware soaking sinks.
- g. No dishwasher shall connect to a grease trap. When a grease interceptor is to be used, the dishwasher shall be connected to the grease interceptor.
- h. All floor drains in dishwashing area and kitchen are not required to be connected to a grease trap but shall be connected to a grease interceptor if device is installed.
- i. All prep sinks shall connect to a GRD.
- j. All mop (janitor) sinks are not required to be connected to a grease trap but shall be connected to a grease interceptor if device is installed.
- k. All outside areas designated for equipment washing shall be covered and be constructed to prevent rain infiltration. All drains shall connect to a grease interceptor.
- l. All wok stoves, rotisseries, ovens/broilers or other fats, oils, or grease generating cooking equipment with drip wastewater lines shall be connected to a GRD.
- m. All kettles and tilt/braising pans and associated floor drains/sink are required to be connected to a GRD
- n. No pasta cookers (boiler) drip lines shall be connected to a grease trap. These fixtures shall be connected to a grease interceptor if device is installed.
- o. No hand sinks, ice machine drip lines, hot lines from buffet counters and kitchens, soda machine drip lines or any drainage lines in bar areas shall be connected to a grease trap. These fixtures shall be connected to a grease interceptor if device is installed.
- p. The inlet pipe to the grease trap shall be equipped with a flow control fitting. The flow control fitting shall be designed so that the flow through the fitting does not exceed the designed input rate of the grease trap. A flow control fitting that has adjustable or removable parts is prohibited.
- q. Grease traps designed for the use of enzymes and/or microbes are prohibited.
- r. An in-ground interceptor shall have a minimum of three manholes to allow visibility of each inlet piping, baffle (divider) piping and outlet piping to ensure accessibility for inspection, cleaning, and removal of all contents. The number of manholes shall be indicated on plans. Two manholes may be allowed under certain conditions and only as authorized in writing by the Environmental Division of EID.

Upon installation of the GRD please call the **Environmental Division at 530-295-6867** for inspection and/or dye testing.

Failure to clearly show/demonstrate compliance with the above minimum requirements may result in your application being returned for correction of deficiencies, which may delay permit issuance.