



Utilities Department  
201 North Broadway  
Escondido, CA 92025

## Pretreatment Policy

In accordance with Escondido Municipal Code Sec. 22-38, the Utilities Director has the authority to establish requirements to regulate Fats, Oil, and Grease (F.O.G.) removal equipment.

Interceptors, grease traps, clarifiers and sand oil separators shall be provided in all cases required by published building codes, unless in the sole and absolute opinion of the director or a designee in writing that they are not necessary for the proper handling of liquid wastes containing grease or other potential hazardous wastes in excessive amounts, or any flammable wastes, sand and other harmful ingredients. Living quarters or dwelling unit(s) with a commercial kitchen must have Fats, Oil, and Grease removal equipment.

Where installed, all interceptors, grease traps, clarifiers and sand oil separators shall be of a type and capacity approved by the director or designee, and shall be located as to be readily and easily accessible for cleaning and inspection. Locations of grease interceptors and grease traps also must be approved by San Diego County Health Department.

Interceptors, grease traps, clarifiers and sand oil separators shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. All grease traps, clarifiers and sand oil separators shall be of substantial construction, watertight and equipped with easily removable covers. All covers must be load rated to withstand vehicle traffic. All grade rings/risers must have a water tight seal and have a concrete collar or like material.

All baffle walls must be easily visible for inspection purposes. All inlet tees, outlet tees and baffle wall tees must be in place at all times. When needed for maintenance, the owner must install clean outs for maintenance and inspection purposes at his or her cost. Each separate chamber of the grease interceptor must have a manhole lid to access, inspect and maintain all of the internal plumbing.

All interceptors, sand oil separators, and clarifiers must have an approved sample box installed on the effluent discharge line. All grease traps must have an approved accessible sample tee installed on the effluent discharge line. The sample tee or box shall be installed on any equipment that does not currently have an approved sample point, at the discretion of the director or designee to ensure compliance with local discharge limits set forth by this chapter. The sample point shall be installed at the business owner's expense, and be approved by the Environmental Programs Division and building department prior to installation.

All new grease traps must have lids that are raised to grade. Minimal grease trap specifications are 50 gallons per minute / 100 lbs. capacity. Only 5 grease waste connections are allowed to be connected to a grease trap (for example, 3 compartment sinks require 3 grease waste connections). Where more than 5 grease waste connections are needed, a grease interceptor will be required. Sizing the grease interceptor is based on Drainage Fixture Unit sizing chart in the most recently adopted version of the Uniform Plumbing Code by the Building Standards Commission, as well as any other requirement or mandate by the Environmental Programs Division.

Approved: Christopher W. McKinney

Date 07.25.2018

Christopher W. McKinney, Director of Utilities