

# INTERCEPTOR CODE

**Industrial Pretreatment**



# Summary of changes

- 7-02-001-0014: Interceptors
  - Adopt a FOG manual by resolution
  - Update lint interceptor requirements to match IPC 2018
  - Clean up language



# FOG manual



# What is FOG?

Fats,  
Oils,  
And Grease

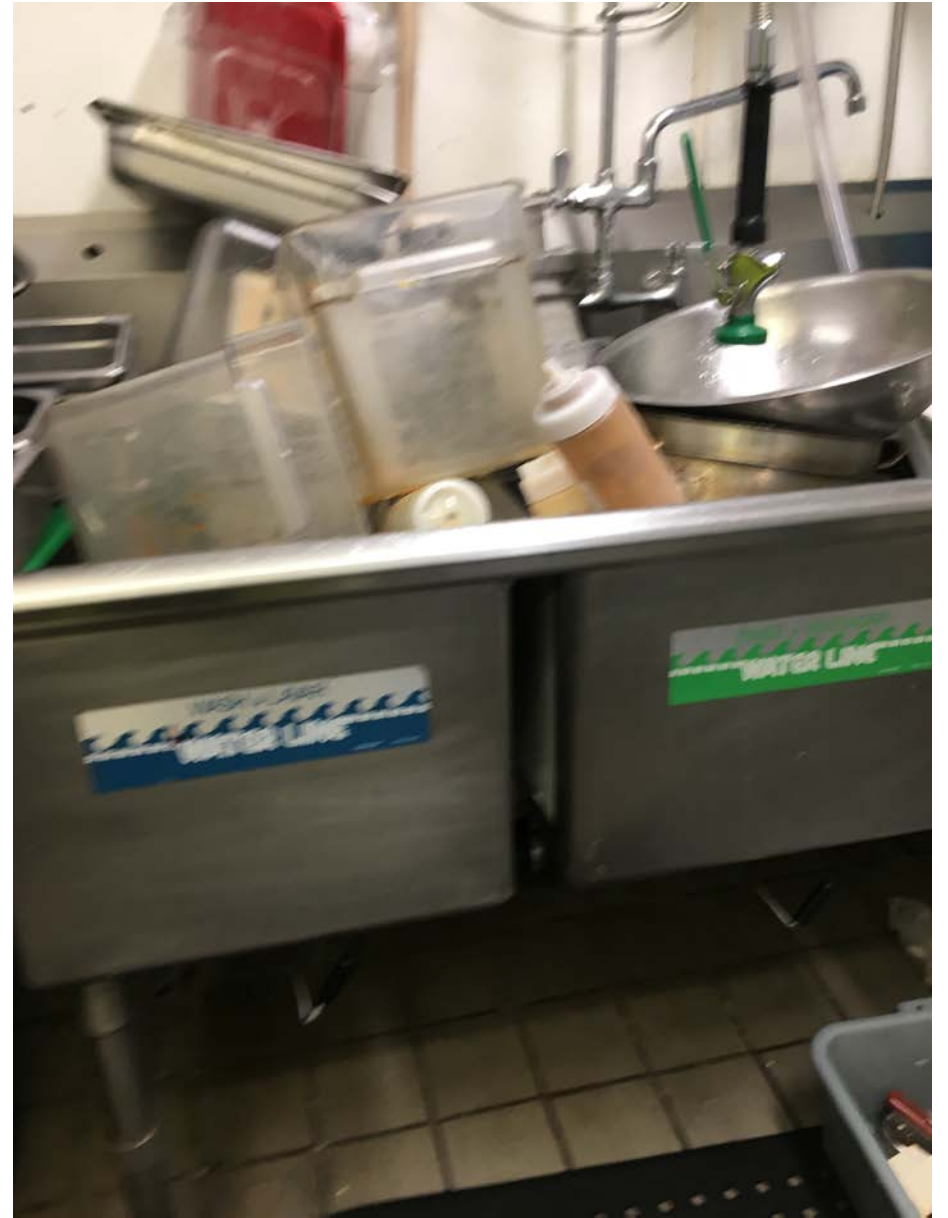




# Fats, oils, and grease code

## Where does it come from?

- Food service establishments:
  - Butters/margarine
  - Dairy products
  - Meat fats
  - Dressings
  - Batters/Icing
  - Cooking/fry oils
  - Food scraps
  - Sauces





# Fats, oils, and grease code

## Current code regarding interceptors:

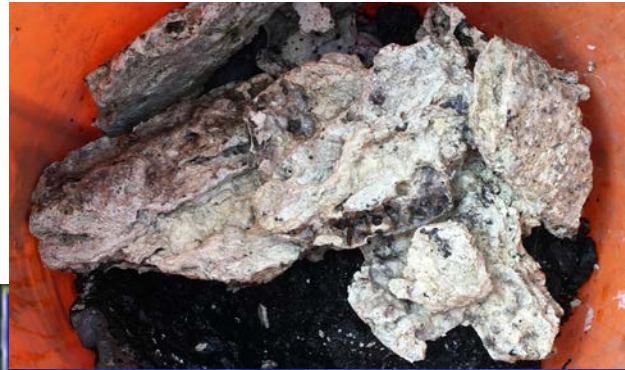
- Outdated sizing information in City code
- Vague requirement for maintaining interceptors: “kept in efficient operation”
- Subjective sizing enforcement: “any interceptor that is determined by the City to be inadequate in size or design”





# Fats, oils, and grease code

## How Current Code affects the City.





# Fats, oils, and grease code

## Prevent Sanitary Sewer Overflows (SSO)



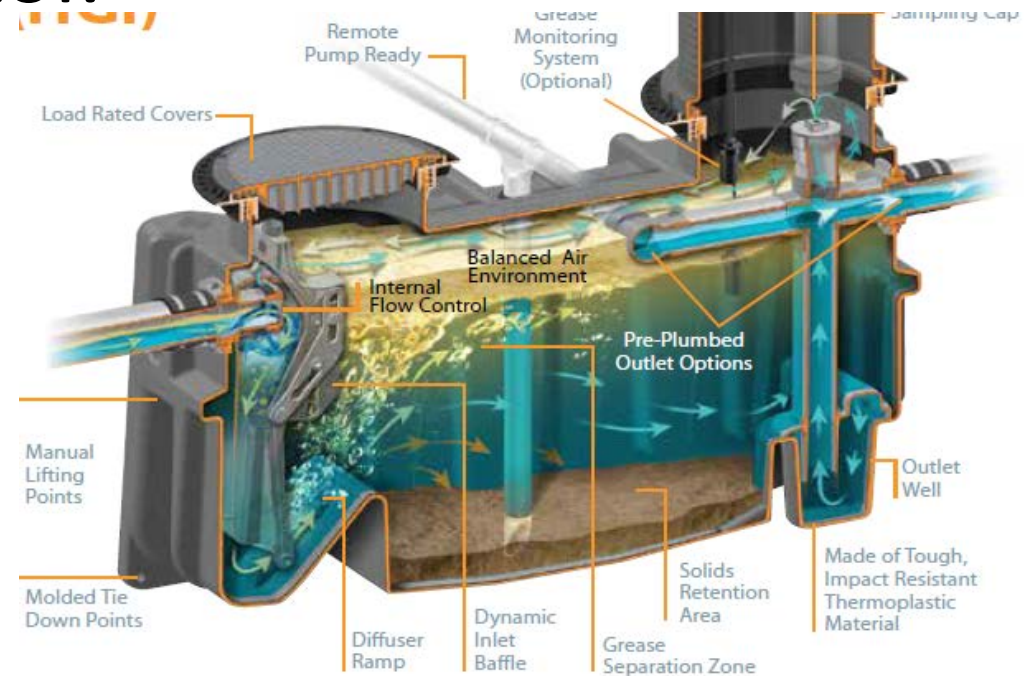
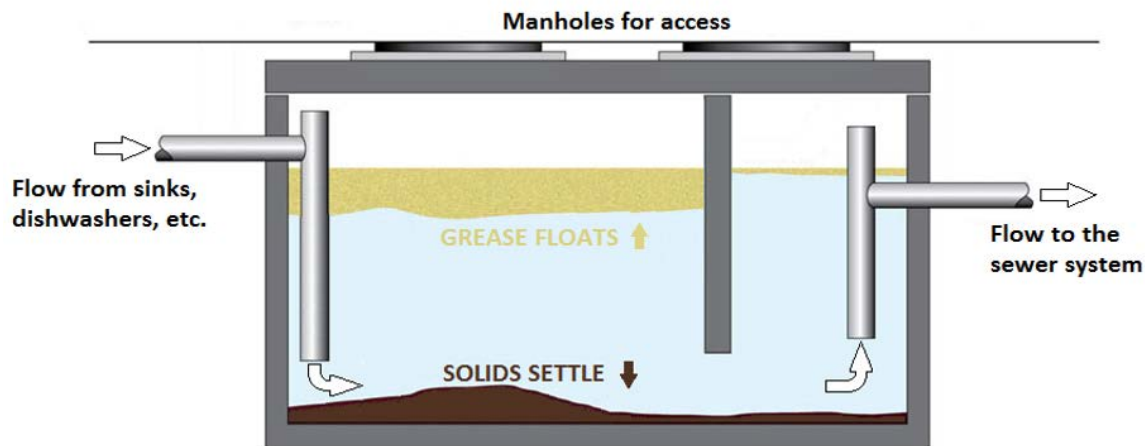
# How will the FOG Manual help?



# Fats, oils, and grease code

## FOG manual sizing requirements

- Sets clear expectations for engineers and architects doing building plans.
- Gives clients the ability to decide pumping schedule when deciding on the size of the interceptor.





# Fats, oils, and grease code



## Sizing worksheet:

### Grease Interceptor Sizing and Selection Worksheet, Page 2

- Interior Installation       Exterior Installation
- Are there indirectly connected fixtures routed to the HGI?       Yes    No
- Will the HGI be installed within 20 feet of the fixtures?       Yes    No

Note: for interior installations, if the answer to either question 2 or 3 is YES, use a one-minute drainage period, otherwise use a two-minute drainage period. For exterior installations use a two-minute drainage period.

#### Step 1: Calculate Flow Rate

- Total Fixture Volume (Table 4): \_\_\_\_\_ Flow Rate GPM (one or two-minute): \_\_\_\_\_
- OR, Pipe Diameter (Table 1): \_\_\_\_\_ Flow Rate GPM (one or two-minute): \_\_\_\_\_

#### Step 2: Calculate Grease Capacity

- Grease Factor (Table 2): \_\_\_\_\_
- Average meals per day = \_\_\_\_\_

Type	Menu	Grease Factor ->	without Fryer	without fryer	with fryer	with fryer
			without flatware	with flatware	without flatware	with flatware
			A	B	C	D
1	Bakery		0.025	0.0325	0.035	0.0455
2	Bar and Grille		0.005	0.0065	0.025	0.0325
3	Barbeque		0.025	0.0325	0.035	0.0455
4	Breakfast Bar - Hotel		0.005	0.0065	0.025	0.0325
5	Buffet		0.035	0.0455	0.058	0.075
6	Burger and fries, fast food		0.025	0.0325	0.035	0.0455

Grease Storage Capacity Calculation	Daily*	90 days
Grease Produced (lbs)		

Qty	Fixture Type	Actual			Fixture <sup>3</sup> Capacity (gallons)	Flow <sup>4</sup> Rate GPM	Total <sup>5</sup> GPM
		L	W	H			
	Multi-Compartment Four Bowls						
	Multi-Compartment Three Bowls						
	Multi-Compartment Two Bowls						
	Prep Sink Two Bowls						
	Prep Sink One Bowl						
	Pre-Rinse Sink One Bowl						

\*multiply average meals per day times the number of days open per period times the grease factor for grease produced per period



# Fats, oils, and grease code

## Pumping scheduling tool (Swift Comply):

- Monitoring of pumping schedule for establishment compliance
- Keep track of open/closed establishments and contacts
- Future use – inspection logs and enforcement tracking

From  To

258

FOG PUMP OUTS

175,232

GALLONS FOG

2,204

POUNDS FOG



# Fats, oils, and grease code

## 90-day Public outreach plan:

- Internal stakeholder meeting
- Water commission meeting – Sept. 17th
- Virtual public meeting – Nov. 5th
- FSE specific letter/emails
- Notice in AZ Daily Sun
- Information on Water Services website



# Proposed outcomes of 7-02-002-0014 changes

- FOG manual adoption by resolution by City council.
- Set standards for sizing, pumping, and maintaining interceptors
- Clarify and strengthen code
- Set expectations for City Staff and public/regulated businesses



The goal is to keep this from happening.

# Questions?

