Grease, Oil and Sand Interceptors may be required to be installed for your new business or may even be required to be upgraded on an existing building when a new tenant or use is taking possession, depending on the nature of your business.

By Ordinance, interceptors are required to prevent the excessive introduction of grease, oil and sand into the sewer system and wastewater treatment plant of the city.

Pursuant to City Ordinance 13.20.070.G.- “Grease, Oil and Sand Interceptors: Grease, oil and sand interceptors shall be provided by the owner when it is the opinion of the city that they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil or sand. All interception units shall be of a type and capacity approved by the city and shall be so located as to be easily accessible for cleaning and inspection. Such interceptors shall be inspected, cleaned and repaired regularly, as needed, by the user at the user’s expense. This requirement shall not be applicable to residential users.”

Who may need a pretreatment system:

Applicants applying for a business license or a tenant improvement permit. The existing building may not have a pretreatment system or the current system may need to be upgraded depending on the use of the building. If you are concerned as to whether the building or unit you will be occupying will need a system you are encouraged to talk with the Pretreatment Coordinator.

All new commercial projects where an interceptor is required must show the type and location on their construction drawings. The applicant must submit for the City’s review and approval the manufacturer’s literature and installation plans showing the capacity and location of the interceptor. If a non-typical interceptor is proposed, the applicant must include reasonable justification for the City to review.

Some of the types of facilities that may need an interceptor system:

Any facility that is generating cooking oil or grease, discharging kitchen or food preparation wastewater including, but not limited to the following: restaurants, motel, hotels, cafeterias, hospitals, deli’s, bakeries, grocery stores, gas stations or other facilities as determined by the Pretreatment Coordinator to need a grease interceptor.

Any facility where automobiles, trucks or equipment are serviced or maintained, including but not limited to: car washes, service centers, repair shops, detailing centers, garages and any other facility that the Pretreatment Coordinator determines to need a sand/oil interceptor.

For both existing and new projects you may contact Mark Barkley, Pretreatment Coordinator, at 457-3381 or 777-9857 for further information.