



Grease Interceptors

12. **145.14 - 5/10/07**

May a Master Plumber - Restricted Service install exterior grease interceptors? May they submit the plans for those projects? Yes, a MPRS may install an exterior grease interceptor and they may also sign the plans for projects where they will be the responsible master.

28. **SPS 382.20(1) - 6/13/2011**

Replacement grease interceptor plan review? Except for direct replacement, all grease interceptor installations require plan review.

29. **SPS 382.20(1) - 5/10/07**

May a POWTS designer sign plans for an exterior grease interceptor? No, the state Department of Safety and Professional Services only permits a POWTS designer to design septic tanks for private sewage disposal systems, drain fields designed to serve such septic tanks, sewer service from the septic tank, or sewer extensions from the mains to immediate inside (or proposed inside) of the foundation wall of the building.

76. **SPS 382.34(5) - 7/28/03**

Are there circumstances where grease interceptors do not need to be installed? Under conditions where grease will not be significantly generated, the department may allow a designer to install fixtures without a grease interceptor. See the [attached](#) letter for an example.

77. **SPS 382.34(5) - 4/4/01**

What are plumbing requirements for bed and breakfast kitchen wastewater? Less than nine rooms are considered to produce insignificant grease and are not be required to discharge kitchen wastes through a grease interceptor. A kitchen in a B&B with more than nine rooms will need installation of a grease interceptor.

78. **SPS 382.34(5) - 6/29/01**

Is a grease interceptor required for an "auto fry"? An "auto fry" is defined as an enclosed, ventless, self-contained individual-serving deep fryer. A grease interceptor is not required where only one auto fry is installed.

79. **SPS 382.34(5) - 7/30/01**

Where are grease interceptors required?

Day Care: Licensed for more than nine children.

Restaurants: Only exception is when food is served on paper plates and spatula is only utensil for frying food.

Elderly housing: Main kitchen. Community room if more than one-compartment sink is installed.

Church: Two compartment sink or larger.

Fire Stations: Nine or more station employees requires grease interceptor.

Break rooms: When more than 2 compartment sink is installed and more than a stove and dishwasher.

Camp: Same as church. More than two compartment requires interceptor.

CBRF: 9 or more residents requires interceptor.

Town Hall: Two or more compartments requires grease interceptor.

Fast food: Pizza machine = No, hot dog machine = No, Meat slicer = Yes, Presliced meats = No, Meatball, chicken bar-b-que, soups = Yes.

Grocery store meat department: Requires interceptor.

Bakery: requires grease interceptor.

Schools: Home Economics room=No. Main kitchen = Yes.

Prison: Same as school.

Custard, ice cream stand: No grease interceptor required for only ice cream or custard.

80. SPS 382.34(5)(a) – 8-10-2011

Is a grease interceptor required to be installed for a warming kitchen? In an effort to provide a less institutional atmosphere, many facilities licensed as nursing homes or community based residential facilities (CBRF) are providing common kitchen facilities for resident/patient use. The warming kitchen is typically equipped with a residential style kitchen sink (with or without a garbage grinder) and dishwasher, stove, and refrigerator. The intended usage is for the residents to have access to personal kitchen use between or after meals served by the main kitchen facility. No, “warming kitchen” plumbing fixtures are not required to discharge to a grease interceptor as long as all food preparation, cooking, and clean up for the meals provided by the nursing home or CBRF are performed at the main kitchen facility.