
Kitchen Grease Trap/Interceptor Information

Restaurants and food service establishments generate cooking fats, oils, and grease (known as FOG) that can create clogs or blockages in sewer pipes and lead to damaged pipes, sewer overflows, and sewer backups.

When local plumbing code requires food service operations to install a grease control device (grease trap or interceptor), the Metropolitan Sewer District of Greater Cincinnati (MSD) must perform a Grease Trap Review.

Grease Trap Review

MSD will evaluate the grease control device against the conditions in the public sewer main and verify that the unit is sufficient to protect the sewer and other users from FOG blockages.

If a unit is being installed to serve a shell building and future tenants are unknown, it will be up to the building owner to decide what size unit to install and submit it for review. Subsequent tenants will be required to file the same paperwork to ensure that the landlord-provided unit will support the proposed flows. In a shell building scenario, it is to the advantage of the owner to install a large enough unit to cover full occupancy by significant FOG generators.

As part of the Grease Trap Review, the following documents must be submitted to MSD's Development Services section:

- Sewer Use Customer Application and Food Service Operation Form. *See Grease Trap vs. Grease Interceptor below.*
- Kitchen plumbing plan and isometric showing fixtures draining to the grease trap.
- Typical menu.

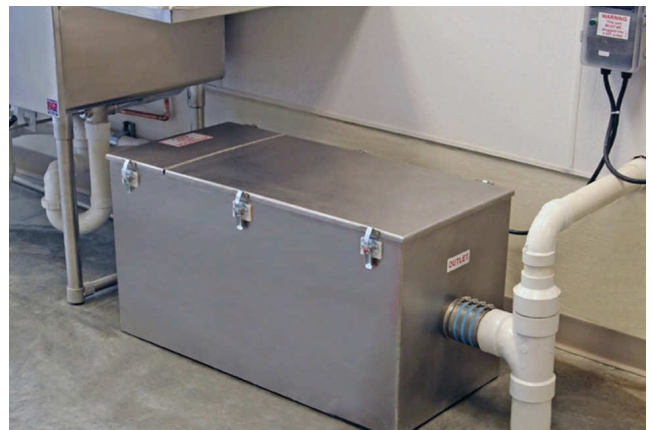
The documents can be submitted electronically or as a hard copy. Incomplete applications will be rejected.

Grease Trap vs. Gravity Grease Interceptor

The Food Service Operation Form, which is required as part of the Grease Trap Review, requires specific information about the grease trap or interceptor, including its size (capacity as measured in pounds of grease).

Use the chart on the back as a starting point to determine whether your food service operation needs a grease trap or gravity grease interceptor and the appropriate sizing.

Grease Trap: Food service operations that generate small amounts of FOG are considered non-significant generators and generally need a grease trap. A grease trap is a small, stand-alone device typically installed beneath or next to a kitchen sink. Non-significant generators are usually referred to the local plumbing department for grease trap sizing.



Example of a grease trap

Gravity Grease Interceptor: Food service operations that generate large amounts of FOG are considered significant generators and generally need a gravity grease interceptor, with some exceptions. A gravity grease interceptor is typically a large tank installed underground outside the building.



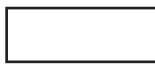
Example of a gravity grease interceptor

If a gravity grease interceptor is required, the following kitchen fixtures must drain to the grease interceptor:

- Three compartment sink
- Mop sink
- Dishwasher
- Floor drains
- Kettle drains
- Prep sink
- Pre-rinse scrap sink

Any proposed fixture that is not on the list will be considered on a case-by-case basis.

MSD Grease Trap/Interceptor Sizing Chart



Grease Trap



Gravity Grease Interceptor

Meals Per Day Minimum 5x Number of Seats	Non-Significant FOG Generator ¹		Significant FOG Generator ²			
	Examples include day care facilities, carry-out pizza, coffee shops, convenience stores		Examples include fast food restaurants, cafeterias, buffet restaurants, full-service restaurants, stores preparing cooked meals (e.g., grocery stores, warehouse stores)			
	No Flatware 0.005 lbs/meal		No Flatware 0.035 lbs/meal		With Flatware 0.0455 lbs/meal	
	Lbs/Qtr.	Grease Capacity Req. (lbs)	Lbs/Qtr.	Grease Capacity Req. (lbs)	Lbs/Qtr.	Grease Capacity Req. (lbs.)
100	45	50	315	350	409.5	450
200	90	100	630	650	819	850
300	135	150	945	950	1228.5	1250
400	180	200	1260	1300	1638	1700
500	225	250	1575	1600	2047.5	2100
750	337.5	350	2362.5	2400	3071.25	3100
1000	450	450	3150	3200	4095	4100
1250	652.5	600	3937.5	4000	5118.75	5200
1500	675	700	4725	4800	6142.5	6200

¹Non-Significant FOG Generators are usually referred to the local plumbing department for grease trap sizing.

²Minimum 1,000-gallon gravity grease interceptor for each 950 lbs of grease capacity required.

If you have questions about MSD's Grease Trap Review, please contact MSD's Development Services section at (513) 244-1330 or SewerUseApplications@cincinnati-oh.gov.