



Grease Interceptor Installation Variance Request

I am requesting approval for our business to operate without a grease interceptor.

Business Name _____

Business Address _____

Owner/Operator _____

Grease interceptors are required for all food preparation businesses. Chapter 15-10-52 of the COA code (wastewater regulations) requires that a person discharging wastewater containing prohibited waste to the Publicly Owned Treatment Works (POTW) “shall install, operate, and maintain wastewater pretreatment facilities approved by the director.” In order to determine if you will need a grease interceptor, here is a list of operations your business will perform (check all that apply):

Examples of food preparation operations that DO require a grease interceptor:

Cooking, Baking, Making soup, Assembling food items, Heating (as in hot dogs or similar heating devices), Frying, Indoor grilling, Mixing (as in batters or sauces), Boiling, Steaming, or Cleaning food-bearing plates, pans, and serving dishes. Preparing foods that contain or are made with fats, oils, and/or greases requires a grease interceptor.

Food Preparation operations that do not require a grease interceptor, with Industrial Waste approval:

- | | |
|---|---|
| <input type="checkbox"/> Drinks only | <input type="checkbox"/> Fermenting |
| <input type="checkbox"/> Frozen Yogurt/Ice Cream only | <input type="checkbox"/> Pre-packaged foods served in the original unopened container |
| <input type="checkbox"/> Cutting fruit | |

Anything not on either list above is assumed to require a grease interceptor until determined otherwise.

Food will be prepared and provided only by an off-site caterer

This does not require an interceptor at this facility, but must meet the following requirements:

- All dishes and utensils used by customers must be the disposable variety.
- All food trays, food service equipment, pots, pans, serving utensils (with the exception of the random serving spoon that falls on the floor and needs to be cleaned), etc. brought in by the caterer shall not be washed on the premises. They must be removed for cleaning at the caterer’s commissary kitchen.
- Hand sinks are not prep sinks or dump sinks. They are for hand washing only.
- There shall be no food preparation conducted in the proposed sink either by a caterer or any mobile food vendor allowed to be on the premises. This shall be communicated to these individuals.
- These requirements shall be prominently posted in the caterer staging area.

I understand that before changing operations to include food preparation, I must resubmit plans for approval by Industrial Waste, install proper treatment, and obtain an Industrial Waste Permit. Failure to provide required pretreatment is a Class C misdemeanor and is subject to a penalty of up to \$2,000 per day. I certify that the above is an accurate and comprehensive description of our operations.

Signed (Owner),

_____, Date _____

_____, Owner of _____

Printed

Business Name