

GREASE AND SOLIDS SEPARATORS/TRAPS INFORMATION

Dear Sir or Madam,

Please be advised, that the above referenced project will be required to comply with Exhibit B of the Fox River Water Reclamation District Ordinance No. 896 regarding solids separators/grease traps.

In general the District requires outside, 1,000 gallon minimum volume, traps for all food service establishments and restaurants. The lines serving the trap and the other building wastes are mixed in an inspection manhole downstream of the trap. This is the standard which is expected of all such businesses within the District.

Some existing, unchanged businesses have been granted special exceptions based upon meeting all discharge requirements and operate without causing or contributing to back-ups or clogs in the sewers. The District cannot guarantee an exemption; this arraignment requires a written agreement with the food service establishment and the District Board of Trustees.

Existing businesses undergoing a change in ownership, renovation or expansion are required to have the 1,000 gallon outside standard trap.

New construction should expect to install an outside 1,000 gallon trap in most circumstances. Strip commercial buildings can install inside traps with a single 1,000 gallon outside trap, as opposed to multiple 1,000 gallons traps. This arraignment requires a legal agreement obliging current and future property owners to take responsibility for grease, and solids issues.

MINIMUM REQUIREMENTS

1. Complete the Food Service Establishment Permit Application, and return to FRWRD.
2. A detailed drawing is required for review and approval by FRWRD prior to commencement of the installation of the grease separator.
 - Indicate the location of the proposed plumbing fixtures.
 - Indicate the routing of the plumbing lines to the new grease separator.
 - Indicate the location of the new grease separator and inspection/sampling manhole.
 - Indicate the proposed connection to the existing sanitary sewer service.
 - FRWRD details of the precast concrete grease separator and inspection/sampling manholes and the installation notes must also be submitted as part of the detailed drawing.
 - FRWRD must be notified at least 48 hours in advance of commencement of any work. FRWRD must inspect all interior and exterior piping prior to

backfilling. Failure to notify FRWRD prior to backfilling will result in the piping in question having to be re-exposed at the owner's expense so FRWRD may verify the waste piping connections.

5. After plans are approved, install an outside grease separator with a minimum liquid holding capacity of 1,000 gallons.
6. Installation of a four foot diameter inspection/sampling manhole downstream of the grease separator.
7. All miscellaneous sinks, janitor sinks, floor drains, and etc. located in the kitchen area shall be plumbed to connect into the new grease separator.
8. Prohibited discharge to the new grease separator:
 - All washroom facilities
 - Food waste grinders
 - Commercial dish washing machines (subject to review of equipment)

SMALLER TRAPS AND OTHER EXCEPTIONS

In exceptional cases, a smaller volume, usually 400 gallons minimum outside trap, or an inside trap may be approved. These alternatives may only be installed when the District's Board of Trustees or Staff approves the variance from the standard.

Business owners should be aware that smaller traps cost more to maintain because they have to be cleaned more frequently. In addition, they are more prone to failure. This means that grease or solids are more likely to flush out of them, causing a blockage downstream. The businesses which cause or contribute to backups may be held liable for the emergency cleanup costs. In addition, after a blockage, the District is likely to require that the business come up to the 1,000 gallon standard as soon as possible.

We've found that many business owners initially believe that inside traps are far cheaper than a single, large outside trap. However, when the inside traps are sized properly (usually equal in volume to all of the connected sinks), their purchase costs rise sharply. In addition, recessing traps in the floor makes their installation more expensive. These inside traps must be cleaned much more frequently, usually weekly or even daily versus every four weeks for most outside traps. Smaller traps should not be viewed as an easy way out.

Businesses seeking an exception must make the request in writing. The request must include:

1. Reasons why the standard trap is either not possible to install, or why the volume of the trap should be less than 1,000 gallon.
2. A proposed alternative trap(s) size.
3. Data sheet and plumbing layout.
4. A completed Food Service Permit Application Form.
5. A list of all sink sizes and locations within the building.

Please, find enclosed copies of:

1. Exhibit B of Fox River Water Reclamation District's Ordinance No. 896.
2. Food Service Establishment Permit Application.
3. Details and installation notes of the precast concrete grease separator and inspection/sampling manhole.

If you should have any questions please call this office between the hours of 8:30 AM and 3:30PM Monday through Friday. Please contact Beth Vogt, Doug Sohn, or Michael Dacka.

Sincerely,
Fox River Water Reclamation District
Technical Services Department