

# ***COMMERCIAL WASTE WATER DISCHARGE PROGRAM (CWDP)***



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## INTRODUCTION

The Commercial Wastewater Discharge Program (CWDP) was created to standardize and enforce commercial wastewater requirements. This program was established for the purpose of maintaining the Valley Center Municipal Water District Wastewater Collection and Treatment Systems to the highest standard.

This manual will provide the basic criteria for the installation of Fats, Oils and Grease (FOG) removal equipment at both new and existing establishments as well as inspection processes for receiving acceptance for use from the Valley Center Municipal Water District. In general, the program provides for the following requirements:

- Owners of facilities engaged in preparing food for the consumption by the public must obtain an application and approval by the District for the installation and use of a grease removal system.
- Approved applicants are required to install an approved grease removal system in the wastewater line leading from the food preparation area, or from sinks, drains, appliances and other fixtures or equipment used in food preparation or cleanup where fats, oils or grease are introduced into the wastewater collection system.
- Grease removal equipment shall be maintained in efficient operating condition by periodic removal of the accumulated grease. Collected grease shall be disposed of properly and not be reintroduced into the wastewater collection system.
- Owners keep records of grease removal equipment cleaning and a maintenance log on site at all times.
- Owners allow inspectors ready access at all reasonable times to all parts of the premises for the purpose of inspections and sampling.

The Valley Center Municipal Water District may impose penalties in accordance with the District's Administrative Code Article 170 and ultimately terminate the wastewater connection to any premise if a violation of these policies is found to exist and not corrected by the owner in a reasonable period of time.

## **SECTION 1: THE FOOD ESTABLISHMENT WASTEWATER ORDINANCE**

The requirements set forth are described within the Valley Center Municipal Water District Administrative Code Article 170.8(e) (Use of the Public Wastewater Systems).

### **PLAN CHECKS**

The Valley Center Municipal Water District requires that all new and existing food service establishments, receiving wastewater service from the District, be equipped with grease removal equipment. The Commercial Wastewater Discharge Program (CWDP) must be involved in the plan check submittal and review process for approval.

### **GARBAGE DISPOSALS**

The CWDP requires the installation of grease removal equipment on any fixture where grease may be introduced into the wastewater collection system. A dishwasher or pot sink pre-rinse station where dishes, pots and pans are pre-rinsed prior to washing is where most grease is introduced into the wastewater collection system. Many of these fixtures also may have garbage disposals installed.

Garbage disposals may be connected to grease removal equipment, but only if the grease removal equipment is an interceptor large enough for the extra solids that a garbage disposal discharges.

Garbage disposals cannot be allowed to discharge to a grease trap as this would result in plugging the trap.

## **SECTION 2: CWDP APPLICATION PROCESS**

All food establishments within the Valley Center Municipal Water District Wastewater Service areas are required to have wastewater discharge approval. This approval is issued at the start of operations of any food establishment.

Food establishments are defined as establishments where food is prepared or served for consumption by the public. This includes commercial as well as non-commercial (non-profit, governmental) establishments. Bars (that serve no food) and markets that sell exclusively pre-packaged food and unprocessed fruits and vegetables are excluded.

All potential applicants shall complete the CWDP application and submit plans, specifications or other information needed to support the application process (see attachment 1).

Approval of the application is issued to the owner for a specifically named establishment, at a particular location, and is non-transferable. As a condition of their approval, all owners are required to notify the Valley Center Municipal Water District upon ownership transfer. They are also required to notify the Valley Center Municipal Water District of any change in name, location, or new operations or equipment.

After completion of the application and submitted plans, the establishment file is reviewed for completeness and the District Engineer, or appointed authority, will sign and issue an approval of application and plans ready for construction. After construction is completed, the CWDP inspection is done for final Wastewater Discharge approval.

### **SECTION 3: CWDP INSPECTION PROCESS**

Once the application and plans have been approved, the construction has been completed and the establishment is ready for Wastewater Discharge approval, a final inspection of facilities must be completed using the approved site inspection checklist (see attachment 2). This inspection is to verify the completed installation of the approved FOG prevention equipment. The VCMWD inspector will be verifying the following:

- Establishment name and address
- Facility ownership
- Mailing information
- Telephone numbers
- Name(s) of responsible contact(s)

The inspection is also used to verify information regarding the establishment's operations and procedures:

- Grease disposal procedures
- Grease removal equipment maintenance procedure
- Examination of grease removal equipment maintenance records
- Hoods, floor and mats cleaning procedures

### **Evaluation of Establishment**

#### **Establishments without Grease Removal Equipment**

This stage of inspection is used to determine whether or not grease removal equipment may in fact be required. The factors taken into consideration are:

- Whether or not any cooking (particularly meat or chicken) takes place in the establishment,
- The presence of a deep fryer,
- Whether or not the establishment is 100% single service,
- Whether or not the establishment operations conform to plan check comments, or
- Whether or not grease removal equipment was required during plan check.

If it is determined that no grease removal equipment is required, it will typically be based on the condition that those limited number of greasy/oily items that need cleaning, be thoroughly wiped prior to washing. Determination of "no grease removal equipment required" will be changed if the establishment changes its operations, undergoes extensive remodeling or discharges to a sewer main that experiences sewer spills.

If the inspector determines that grease removal equipment is required, the on-site owner or owners will be notified and have 180 days from the time of inspection to install the appropriate grease removal equipment.

The inspection is concluded by making an inventory of all plumbing fixtures and all cooking and warming equipment used during food preparation and/or clean up procedures.

### **Establishments with Grease Removal Equipment**

This inspection is to insure that all required plumbing fixtures are connected to grease removal equipment. To this end the inspector makes an inventory of all plumbing fixtures and inquires as to the specific use of each.

The installation of grease removal equipment on a particular fixture may be waived if it is only infrequently or secondarily used in a way that produces grease/oil in its wastewater and if the establishment commits to stop using the fixture for such a use. An example would be a vegetable prep sink, occasionally used to handle the overflow from the pot sink. This commitment will be reflected in the form of a specific condition on the establishment's application.

The next step is to determine whether or not the fixtures identified above are actually connected to grease removal equipment. This can be done by visually inspecting the piping, examining "as Built" drawings or performing flow/dye tests.

If an establishment is found to not be in compliance with the Valley Center Municipal Water District standards, the inspection will be terminated and the approved application associated with that establishment may be revoked.

### **Storm Drain Protection**

While storm drain protection is not a direct part of the CWDP's mission, every food establishment inspection is used as an opportunity to remind management of their obligations and responsibilities with respect to storm water pollution.

### **Grease Disposal**

Every establishment is required to state how they dispose of waste grease. CWDP requires that any establishment that uses frying oil have a practicable method of disposing of such oil (typically a grease recycling barrel) to ensure that this oil is not disposed of in the sewer or storm drain. If necessary the Valley Center Municipal Water District will require the installation of a grease recycling barrel.

Every establishment that has a deep fryer is required to subscribe to an approved cleaning method in the event of a grease/oil spill. Typical spill containment procedures have been outlined in a bilingual (English-Spanish) poster that is distributed free to food establishments for posting and use in their employee training program.

## **Grease Removal Equipment Inspection**

All grease removal devices are opened at inspection time to evaluate their functional integrity and the adequacy of the maintenance methods and frequency using the approved interceptor/trap inspection report (see attachment 3).

### **Integrity**

Factors taken into consideration are:

#### **i. Interceptors**

- Integrity of Tee's, crossover pipes and standpipes
- Proper venting
- Integrity of the concrete structure
- No modification of the unit has been made without approval
- Integrity of lids and seals

#### **ii. Grease Traps**

- Proper installation of a vented flow control device
- Presence and proper installation of internal baffle(s)
- Internal vents are free of grease and debris
- Integrity of lids and seals

Any deficiency in the integrity of a interceptor or trap (unless fixed during the inspection) is made the object of a written requirement with a due date.

### **Adequacy of Maintenance**

#### **i. Maintenance Log (See attachment 4)**

- Owners shall keep up to date maintenance records with all disposal information

#### **ii. Interceptors**

The approximate depth of the grease/oil layer in each of the interceptor's chambers is measured and, if one has been provided, the sample box is visually inspected. All internal pipes are inspected for grease build up and the baffle(s) are examined for signs of past overflows. In the typical 2-chamber interceptor the maximum allowable grease build up in the last chamber is one foot. If it appears that this level will be reached prior to the next scheduled cleaning, a higher cleaning frequency is recommended or mandated. Other evidence of improper maintenance, such as grease build up at the outlet tee is also grounds for requiring more frequent pumping.

Even though it is discouraged, the Valley Center Municipal Water District allows garbage disposals to discharge to grease interceptors. Where garbage disposals are present, more frequent interceptor cleaning is required due to:

- Reduced effectiveness because of solids accumulation
- Greater concentrations of hydrogen sulphide caused by decaying organic matter

### **iii. Grease Traps**

The approximate depth of the grease/oil build up at the top of the trap is measured. Given the data of the last cleaning and the cleaning frequency provided by the maintenance records, it is possible to determine whether or not the grease retention capacity of the unit will be reached prior to the next scheduled cleaning. Where the cleaning frequency is found to be inadequate, a better frequency is recommended (and in some circumstances mandated) by the Inspector. If a grease trap is found to have already exceeded its stated grease retention capacity, immediate cleaning is required.

### **Violations and Penalties**

Owners of Commercial establishments found in violation of any provision of this program shall be subject to penalties in accordance with the District's Administrative Code Article 170 – Wastewater Service Rules and Regulations.

### **Reasons for Inspection**

Any establishment may be subjected to an inspection if:

- It is the subject of a complaint to the Valley Center Municipal Water District,
- It discharges to a wastewater main that has experienced a spill or blockage caused by grease, or
- The system is in working order and there have been no complaints or blockages, a minimum of one periodic annual inspection at the discretion of the operations supervisor.

The purpose of these inspections are:

- To investigate and resolve the complaint (if applicable),
- To attempt to determine the cause(s) of the spill or blockage,
- To ensure that all establishments on an affected main remain in full compliance with the Valley Center Municipal Water District requirements,
- To notify business operators of the fact that their establishment discharges to a problem main, or
- To determine what remedial action(s) might be taken to prevent a recurrence of the problem. It is to be noted that establishments that

discharge to a “problem” main will be subjected to more stringent retrofit standards than others.

### **Re-Inspection**

Food establishments are subject to a re-inspection under the following conditions:

- The establishment was found not to be in compliance with CWDP standards (most typically because of poor grease removal equipment maintenance)
- Special procedures or limitations were imposed during a previous inspection
- Requirements were issued
- Grease interceptor/trap could not be opened
- Maintenance could not be usefully evaluated because the units were not functioning properly or were almost completely filled with grease
- A flow/dye test could not be performed because of the grease removal unit’s condition

Apart from confirming basic administrative information, re-inspections are usually limited to confirming that deficiencies have been corrected or that required procedures are in place.

### **Inspection Reports**

Every inspection results in a written report/checklist. If applicable, this inspection report will contain an explanation of actions taken and requirements issued. If a re-inspection is required, a due date will be assigned.

## **SECTION 4: PRINCIPLES, MAINTENANCE AND SIZING**

### **PRINCIPLES OF FATS, OILS, AND GREASE (FOG) SEPARATION PROCESS**

#### **Gravity Separation Principles**

- Particles that are lighter than water (fats, oils and grease (FOG) will rise to the surface – Lower Specific Gravity (<1.0)
- Particles that are heavier than water (solids) will settle to the bottom – Higher Specific Gravity (>1.0)
- The velocity (or speed) that the particle rises will determine how fast the mixture will separate
- Steady state velocity is attained when the “frictional resistance” is equal to the “buoyant (gravitational) forces
- Particle Size
- The smaller the particle size, the slower the velocity (diameter squared, non-linear relationship)
- Specific Gravity of Particle
- The greater the differences in specific gravity (or densities), the greater the velocity (1:1 or linear relationship)

**Note:** For general examples see attachment 5 – Interceptor/Trap Diagrams (Typical)

#### **Viscosity**

- The greater the temperature the less the viscosity and, thus, the greater the velocity (inverse relationship)

#### **Grease Interceptor Maintenance Requirement Options:**

- Pumped regularly to ensure proper operation (as necessary),
- “25% Rule” or similar accumulation standard
  - a) The “25% Rule” = When the combined thickness of the floating FOG and settleable solids layers exceed 25% of the total liquid depth of the interceptor,
- Oil and grease limit,
- Minimum mandatory pumping frequency (e.g., quarterly),
- Located under the counter of in a vault in the kitchen or outside
- Features:
  - a) Small Capacity
  - b) Short Retention Time (0.5 – 3 minutes)

NOTE: Flow Control Fitting required prior to Grease Trap to ensure proper operation, and
- Cleaned regularly to ensure proper operation (as necessary).

### **Grease Removal Device (Automatic Grease Trap)**

- Located Under the Counter or in a Vault in the Kitchen or Outside (see attachment 5)
  - a) Features:
    - Small Capacity
    - Short Retention Time (.05 – 3 minutes)
    - Automatic Skimming or Pumping of Floating FOG
    - Manual Solids Basket Removal
    - Heating Elements
    - PDI Certified (Except for the Largest Units)

### **Grease Interceptor and Trap Sizing and Issues (UPC)**

- Drainage Fixture Units (DFUs) – Number and size of fixture traps in the kitchen (UPC Chapter 7)
- DFUs determine interceptor inlet pipe size and slope
- Converted into gallons per minute (gpm)
- Minimum 30-minute retention time

New Proposed Gravity Grease Interceptor Sizing Table:

<b>DFUs</b>	<b>GGI Volume (Gallons)</b>
8	500
21	750
35	1,000
90	1,250
172	1,500
216	2,000
307	2,500
342	3,000
428	4,000

Example #1: Typical fast food kitchen = 17 DFUs 750 gallons  
Example #2 Typical larger FSE kitchen = 45 DFUs 1,250 gallons

## Drains Connected to the Interceptor

Kitchen Drains	Connect to Interceptor
Pot Sink	Yes
Pre-rinse sink	Yes
Kitchen Floor Drains*	Yes
Kitchen Floor Sinks*	Yes
Mop Sink	Yes
Prep Sink **	It depends**
Hand Sink**	It depends**
Dishwasher***	It depends***

\* Inside the kitchen or dishwashing area.

\*\*This may be a case-by-case decision based upon the location and use.

\*\*\*This may be a case-by-case decision because many dishwashers are merely sanitizers that discharge very little grease and discharge high temperature water that may emulsify the grease in the interceptor.

## GREASE TRAP SIZING

Total Number of Fixtures Connected	Required Rate of Flow per Minute Gallons	Grease Retention Capacity Pounds
1	20	40
2	25	50
3	35	70
4	50	100

**CWDP Application**

**Valley Center Municipal Water  
District Commercial Wastewater  
Discharge Program**



Application shall be supplemented by any plans, specifications or other information considered pertinent in the judgment of the District

**CWDP APPLICATION**

Commercial Wastewater Discharge Program (CWDP)

Phone: (760) 749-1600 / Fax: (760) 749-4098

Facility Name: \_\_\_\_\_  
 Facility Address: \_\_\_\_\_  
 \_\_\_\_\_  
 Facility Phone #: \_\_\_\_\_  
 Alternate Phone #: \_\_\_\_\_  
 Property Assessor  
 Parcel Number: \_\_\_\_\_

Property Owner Name: \_\_\_\_\_  
 Property Owner Address: \_\_\_\_\_  
 \_\_\_\_\_  
 Owner's Phone Number: \_\_\_\_\_  
 Owner's E-mail: \_\_\_\_\_

Please fill in all information in order to have your application processed. Once the information on this application is processed, a minimum sizing for your interceptor tank and a signed copy of your application will be sent to you. After the sizing and application process is completed, a VCMWD representative will inspect the installation and test the interceptor for verification of completeness.

FIXTURE(S)	DESCRIPTION / USE	FIXTURE(S)	DESCRIPTION / USE
1. ___ Compartment Sink	_____	10. Chicken Rotisserie	_____
2. ___ Compartment Sink	_____	11. Mop Sink/Can Wash	_____
3. ___ Compartment Sink	_____	12. Floor Sink(s) Floor Drain(s)	_____
4. Pre-Rinse Station/Scraper	_____	13. Deep Fryers	_____
5. Pre-Rinse Quick Drain	_____	14. Charbroiler/Broiler	_____
6. Commercial Dishwasher	_____	15. Grill/Griddle	_____
7. Mist/Water Wash Hood	_____	16. Oven	_____
8. ___ Burner Wok Range	_____	17. _____	_____
9. Soup/Steam Kettle/Tilt Skillet	_____	18. _____	_____

<b>VCMWD Approval:</b> _____ District Engineer	Date	<b>Required Interceptor Size:</b> _____
		Additional Requirements: _____ _____

**Site Inspection Checklist**

# SITE INSPECTION CHECKLIST

Date: \_\_\_\_\_ Inspection Type: \_\_\_\_\_ SS? Y N Zip: \_\_\_\_\_ Fac #: \_\_\_\_\_ Owner # \_\_\_\_\_  
Facility Name: \_\_\_\_\_  New  
Facility Address: \_\_\_\_\_ E-Mail: \_\_\_\_\_  
Company/ Owner: \_\_\_\_\_  New  
Company/ Owner Address: \_\_\_\_\_ E-Mail: \_\_\_\_\_  
Mail Contact: \_\_\_\_\_ Title: \_\_\_\_\_ Phone: \_\_\_\_\_  
Site Contact: \_\_\_\_\_ Title: \_\_\_\_\_ Phone: \_\_\_\_\_  
Inspection Contact: \_\_\_\_\_ Title: \_\_\_\_\_ Phone: \_\_\_\_\_

Kitchen \_\_\_\_\_ of \_\_\_\_\_ Kitchen Name: \_\_\_\_\_

**I. Plumbed Fixtures (Including Plumbed Cooking Equipment)**

- |  |                                       |
|--|---------------------------------------|
| 1. _____ Compartment Sink _____ DI                         | 11. Mop Sink (Floor/Wall) _____ DI    |
| 2. _____ Compartment Sink _____ DI                         | 12. Can Wash _____ DI                 |
| 3. _____ Compartment Sink _____ DI                         | 13. _____ Burner Wok Range _____ DI   |
| 4. _____ Compartment Sink _____ DI                         | 14. Soup Kettle/Tilt Skillet _____ DI |
| 5. _____ Compartment Sink _____ DI                         | 15. _____ _____ DI                    |
| 6. _____ Compartment Sink _____ DI                         | 16. _____ _____ DI                    |
| 7. _____ Compartment Sink _____ DI                         | 17. _____ _____ DI                    |
| 8. Pre-Rinse _____ Disposal (Dishwasher/Pot Sink) _____ DI | 18. _____ _____ DI                    |
| 9. Commercial Dishwasher _____ DI                          | 19. _____ _____ DI                    |
| 10. Quick Drain (Dishwasher/Pre-Rinse/Pot Sink) _____ DI   | 20. _____ _____ DI                    |

Deep Fryers? Y N (If Yes, Need Spill Plan) Chicken Rotisserie? Y N (If Yes, How Do they Clean Drip Pans?)

**II. Kitchen Cooking Equipment ('N' Facilities Only)**

- |                                |          |              |
|--------------------------------|----------|--------------|
| 1. Microwave _____             | 5. _____ | Notes: _____ |
| 2. Toaster/Toaster Oven _____  | 6. _____ | _____        |
| 3. Crock Pot/Soup Warmer _____ | 7. _____ | _____        |
| 4. Meat Slicer/Saw _____       | 8. _____ | _____        |

**III. Used Grease/Oil Segregation**

1. Recycle Bin/Barrel \_\_\_\_\_
2. Trash \_\_\_\_\_
3. No Used Grease/Oil \_\_\_\_\_
4. Other \_\_\_\_\_

**VII. Specific Permit Conditions**

1. Install \_\_\_\_\_ GRE On \_\_\_\_\_ By \_\_\_\_\_
2. Repair/Replace \_\_\_\_\_ By \_\_\_\_\_
3. Mandated GRE Cleaning Frequency \_\_\_\_\_
4. Steam Kettle/Tilt Skillet Cleaning to Sewer/GRE \_\_\_\_\_
5. Ensure Wash Down/Mat Washing to Sewer/GRE \_\_\_\_\_
6. Confine Use of \_\_\_\_\_ To \_\_\_\_\_
7. Confine Dishwashing to Sinks Connected to GRE \_\_\_\_\_
8. Keep GRE Maintenance Records on Site \_\_\_\_\_
9. Meat/Poultry Prep/Defrosting to GRE \_\_\_\_\_
10. Wipe \_\_\_\_\_
11. \_\_\_\_\_

**IV. Washdown**

1. Floors: \_\_\_\_\_ Storm Drain Y N
2. Mats \_\_\_\_\_ Storm Drain Y N
3. Sidewalks/Patio \_\_\_\_\_ Storm Drain Y N

**V. Area Conditions: Photos: Y N**

1. Trash Area Clean Y N
  2. Grease Recycle Barrel Area Clean Y N
- No on Either of the Above Explain: \_\_\_\_\_

**VI. Storm Drains: Photos: Y N**

1. Storm Drain access Near Establishment Y N
2. If Yes, Condition \_\_\_\_\_

Inspector's Initials: \_\_\_\_\_

VII. New/Additional GRE Required On: \_\_\_\_\_

Reason: \_\_\_\_\_

IX. GRE Not Required Because Food Prep is Limited To: \_\_\_\_\_

X. Remarks: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

XI. Grease Removal Equipment:

GRE INSPECTION:

Log/Receipts Available: Y N (Left Log \_\_\_ )

GRE #: \_\_\_\_\_

Size: \_\_\_\_\_ FF/Grade/Semi/Vault

Location: \_\_\_\_\_

Fixtures Connected: \_\_\_\_\_

\_\_\_\_\_

Condition: \_\_\_\_\_

\_\_\_\_\_

Cleaning Frequency: \_\_\_\_\_

Last Cleaned: \_\_\_\_\_

Method: \_\_\_\_\_ Pumper Name: \_\_\_\_\_

Enzyme/Bacteria: \_\_\_\_\_

Recommendation/Mandate: \_\_\_\_\_

Problems Found: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Interceptor/Trap Inspection Report**

**VCMWD  
INTERCEPTOR/TRAP INSPECTION REPORT**

Permit No: \_\_\_\_\_ Inspection Date: \_\_\_\_\_  
Name of Facility: \_\_\_\_\_ Inspection Type: \_\_\_\_\_  
Address: \_\_\_\_\_ Inspector: \_\_\_\_\_

Name and Title of Facility Contact: \_\_\_\_\_  
Interceptor Location: \_\_\_\_\_  
Interceptor/Trap Size: \_\_\_\_\_ gallons      Interceptor Liquid Depth: \_\_\_\_\_ inches  
Current Pumping Frequency: \_\_\_\_\_

**GREASE REMOVAL EQUIPMENT (GRE)/ FACILITY INSPECTION**

Floating Fats, Oils, and Grease (FOG) Layer – (FF) Thickness: \_\_\_\_\_ inches  
Settable Solids (SS) Thickness: \_\_\_\_\_ inches  
Total FF and SS Thickness: \_\_\_\_\_ inches      % Accumulated FOG and SS: \_\_\_\_\_ %  
Last cleaning/pump-out date: \_\_\_\_\_  
Mechanical Condition: See Results for Deficiencies  
GRE Pumping Record Keeping: See Results for Deficiencies

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**INSPECTION RESULTS**

- Facility is in COMPLIANCE. No corrective action is required at this time
- NOTICE OF NONCOMPLIANCE       1<sup>st</sup>     2<sup>nd</sup>     3<sup>rd</sup>  
Facility is in noncompliance of the items checked below. Corrective action is required immediately.
- Interceptor is inaccessible for inspection
  - Interceptor floating FOG and settable solids capacity exceeded (greater than 25%)
  - Excessive FOG in the sample box
  - Discharge (Effluent Line) restricted
  - Baffle tubes plugged, submerged, damaged or missing
  - Insufficient GRE record keeping (log and/or hauling/pumping records)
  - Pumping Frequency not within required interval
  - Other \_\_\_\_\_

Required corrective action includes any or all of the following:

- Promptly remove any obstructions that does not allow safe and easy access to the interceptor
- Pump out interceptor completely
- Repair or replace baffles
- Maintain GRE records (log and copies of hauling/pumping records)
- Pump interceptor within required frequency interval
- Other \_\_\_\_\_

The above checked item(s) must be corrected within \_\_\_\_\_ of receipt of this Notice of Noncompliance.

**AKNOWLEDGEMENT OF RECIEPT OF INTERCEPTOR INSPECTION REPORT**

\_\_\_\_\_  
Signature of Facility Contact

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Inspector

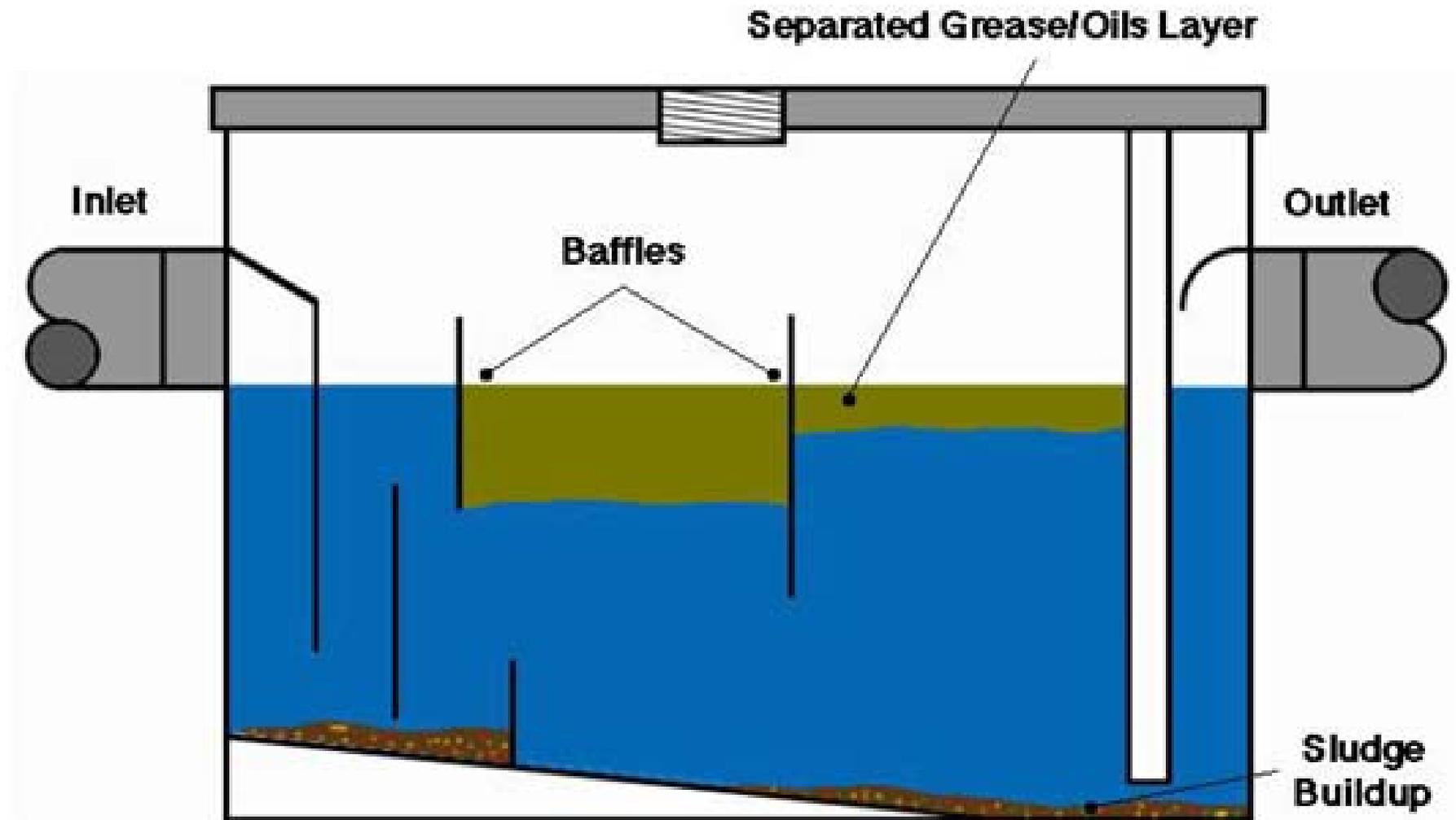
\_\_\_\_\_  
Date

**Grease Trap/Interceptor Maintenance Log**



**Interceptor/Trap Diagrams (Typical)**

# Typical Passive Grease Trap



**Interceptor/Trap Diagrams (Automatic)**

