

EXISTING GREASE TRAP REQUIREMENTS:

- New Menu
- Most recent pump manifest
- Owner name and physical address for letter
- Name and physical address of establishment
- Minimum 1,000-gallon outdoor grease trap
- Sizing calculation letter from an approved Professional Engineer
- WSA Inspection

CHANGE OF OWNERSHIP (ONLY)

- Most recent pump manifest
- Owner name and physical address for letter
- Name and physical address of establishment
- Minimum 1,000-gallon outdoor grease trap

standards. The contractor shall plan excavation work to prevent erosion and the washing of soil into adjacent streams. The contractor shall limit the amount of open excavation at any one time. Spoil shall be placed in the proper place and all natural water routes shall be kept open. Contractors must fully comply with erosion and sedimentation control act, and the National Pollutant Discharge Elimination System general permit where applicable.

17.7 Rubbish Disposal

The contractor shall dispose of all materials cleaned and grubbed during the construction of the project in accordance with the applicable codes and rules of the appropriate regulatory agencies, County, State and Federal.

17.8 Pollution Prevention

Contractors must prevent discharges of pollutants onto soils and into surface water where applicable. Contractors shall comply with Federal Petroleum Spill Prevention rules set forth in 40 CFR 112.

18.0 GREASE TRAPS

18.1 Design Criteria

The following are the requirements for the Douglasville-Douglas County Water and Sewer Authority relating to grease traps:

Minimum grease trap size is 1000 gallons.

Multiple grease traps shall be plumbed in parallel with equal amounts of wastewater going to each grease trap.

18.1.1 Automotive Facilities

All garages, car washes, and auto repair facilities shall install a grease trap or oil separator. A Professional Engineer licensed in the State of Georgia must design traps and design calculations must be submitted to the Authority for review.

18.1.2 Food Preparation Establishments

1. Grease traps are to be located outside of the building. For food preparation establishments located where there is insufficient space between the right-of-way and the building, a variance to use an indoor grease trap may be granted on a case-by-case basis at the sole discretion of the Authority.

2. Grease traps are to process kitchen type waste only. Drains from all grease generating areas shall drain to the grease trap. Sanitary sewage shall not enter the grease trap. A plumbing drawing may be required for review at the Authority's discretion.
3. Grease trap volume shall be designed to ensure compliance with pretreatment standards as specified in the Authority's Rules and Regulations, latest edition. The minimum grease trap volume is 1,000 gallons, provided all pretreatment standards are met. The developer shall submit all necessary calculations to justify the proposed grease trap volume. All calculations shall be certified by a Professional Engineer registered in the State of Georgia.
4. All outdoor grease traps shall fall to a dedicated manhole that will be used for testing purposes (a.k.a. a test manhole). The test manhole shall have a single invert in from the grease trap and a single invert out to the sanitary sewer lateral. Sanitary sewage shall not be plumbed through the test manhole.

18.1.3 Food Preparation Establishments with no Inside Cooking

1. The Authority, in its sole discretion, may consider approving smaller indoor grease traps provided the restaurant has no indoor cooking facilities and the indoor grease trap is at least a 40-pound unit with a test port and is located away from the sink.
2. The developer shall submit all necessary calculations to justify the proposed grease trap volume. All calculations shall be certified by a Professional Engineer registered in the State of Georgia.

18.1.4 Miscellaneous Oil and Grease Generators

The Authority, in its sole discretion, may require the installation of a grease trap if the development has the potential to discharge oil or grease to the wastewater collection (e.g., industrial facilities, food distribution centers, etc.).

18.1.5 Provisions for Larger Grease Traps

In case of certain fast food restaurants, or establishments that are operating 24-hours or with the potential to discharge large quantities of oils, grease, solids or wastewaters, larger grease trap capacities may be required. The Douglasville-Douglas County Water and Sewer Authority may approve pre-packaged or manufactured grease traps with proper engineering and application review.