

ReWa Grease Control Device Requirements

All Grease Control Devices must be pre-approved by ReWa before installation.

Grease Trap Requirements:

- All grease traps must be of non-metallic, non-corrosive materials.
- Grease trap units must be externally smooth-sided (without grooves, fins or ridges on the box).
- All grease traps must be mounted on the floor – no below grade installation allowed.
- All Food Service Establishments must maintain a written log of all scheduled clean outs and/or pump outs of grease traps.

Grease Interceptor Requirements:

- All grease interceptors are sized based on 20 gallon per seat / per bed.
- Grease interceptor sizing- Minimum: 1500 gallons, Maximum: 2000 gallons. Note: If more tanks are required, then two or more tanks must be installed in series.
- All grease interceptors must be installed with locking metal rings and covers.
- Grease interceptors should be installed in a non-traffic area, but if they are not, traffic rated tops will be required.
- Do not install grease interceptors near garbage containment areas.
- An available hose bib must be installed for clean out purposes by a hauler.
- Food grinders must not be connected to grease interceptors- all kitchen waste and food debris should be disposed of in a garbage container.
- Mop sinks, floor drains, 3-comp sinks, and pre-rinse basin only from dishwasher must be connected to the grease interceptor.
- Ice machines, hand sinks, tea/soda stations, prep sinks, and the output of the dishwasher must go to the sanitary sewer lines.

NOTE: All grease traps and grease interceptors are sized on a case-by-case basis, factoring the type of FSE, seating capacity, and potential FOG generator to the sanitary system and potential impact to POTWs.

Questions or concerns should be directed to Kim McDonald 864-419-7251 or Keith Moore 864-419-7051