



CITY OF ATLANTIC BEACH
800 SEMINOLE ROAD
ATLANTIC BEACH, FL 32233
(904) 247-5800

GREASE TRAPS BULLETIN

All Food Service Establishments, as defined in F.S. 500.03(p), must have a properly sized and operational grease interceptor or grease trap.

The minimum size grease trap (grease interceptors and automatic grease removal devices).

FBC-P Section 1003.3.1, Grease interceptors and automatic grease removal devices required.

A grease interceptor or automatic grease removal device shall be required to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias and clubs. Fixtures and equipment shall include pot sinks, pre-rinse sinks; soup kettles or similar devices; wok stations; floor drains or sinks into which kettles are drained; automatic hood wash units and dishwashers without pre-rinse sinks. Grease interceptors and automatic grease removal devices shall receive waste only from fixtures and equipment that allow fats, oils or grease to be discharged. Where lack of space or other constraints prevent the installation or replacement of a grease interceptor, one or more grease interceptors shall be permitted to be installed on or above the floor and upstream of an existing grease interceptor.

There are two types of grease interceptors.

For the **Gravity Type Grease Interceptor** (outside of building): Minimum size capacity is 500 Gallons.

For the **Hydro mechanical Type Grease Interceptor** (can be inside or outside of building): The minimum *Flow-Through Rating* is 50 gpm and the minimum *Grease-Retention Capacity* is 100 pounds.

Larger sizes will be required, where needed, including occupant loads greater than 25, based on engineering calculations, per FBC-P Section 1003.

Manufacturer's instructions must be provided and followed with the installation of any new unit.

Rate of Flow Controls, solids interceptors, and venting must be installed where required by the FBC-P or the manufacturer's installation instructions.