

Chapter 13. Utilities

ARTICLE 13.07. INDUSTRIAL WASTE DISPOSAL REGULATIONS

Division 2. Grease Traps

§ 13.07.032. Grease traps.

- (a) All food establishments must be equipped with a grease trap. A plumbing permit must be obtained by a licensed plumber from the building inspector prior to installation of the grease trap.
- (b) Grease traps shall be installed and sized in accordance with the currently adopted Uniform Plumbing Code formula as follows:

Step 1		Step 2		Step 3		Step 4		Step 5	Step 6
No. of Meals Per Peak Hours	X	Waste Flow Rate	X	Retention Time	X	Storage Factor	=	Calculated Interceptor Size	Grease Intercepto r
Step 1	Number of Meal per Peak Hours								
Seating capacity X Meal factor = Meals per peak hour									
Establishment Type:						Meal Factor:			
Fast food (45 min)						1.33			
Restaurant (60 min)						1.00			
Leisure dining (90 min)						0.67			
Dinner club (120 min)						0.50			
Step 2	Waste Flow Rate:								
Condition:						Flow Rate:			
With a dishwashing machine						6 gallons			
Without a dishwashing machine						5 gallons			

Step 3	Single service kitchen	2 gallons
	Food waste disposer only	1 gallon
	Retention Time:	
Step 4	Commercial kitchen waste	
	Dishwasher	2.5 hours
	Single service kitchen	
	Single serving	1.5 hours
	Storage Factor:	
	Kitchen Type	Storage Factor
	Fully equipped commercial:	
	Hours of operation:	
	8 hours	1.00
	12 hours	1.50
	16 hours	2.00
	24 hours	3.0
	Single service kitchen:	1.5
Step 5	Calculate Liquid Capacity:	
	Multiply the values obtained from Step 1, 2, 3 & 4. The result is the approximate grease interceptor size for this application.	
Step 6	Select Grease Interceptor:	
	Using the approximate required liquid capacity from Step 5, select an appropriate size as recommended by the manufacturer.	

Notwithstanding the calculation of grease trap size calculated above, the minimum grease trap size shall be 100gpm/200 lbs.

- (c) Grease traps installed in food establishments shall be located outside the establishment unless approved in writing by the building official and director of public works, or their designee. A grease trap may not be installed in any part of the building where food is handled. Grease traps shall be located to be easily accessible for cleaning.
- (d) All grease trap waste shall be pumped and removed, and the tanks thoroughly cleaned at least once every three months (90 days). Any deviation from this schedule must be approved in writing by the director of public works. The director of public works may require additional pumping, increase the frequency of cleanings, or require immediate pumping of a grease trap if it is deemed necessary in order to prevent grease from entering the sanitary sewer system. Any establishment utilizing microorganisms in any grease trap within the city will still be required to comply with the aforementioned pumping schedule.

- (e) All grease waste must be transported by a grease waste hauler licensed by TCEQ. The grease hauler is responsible for proper disposal of grease waste in an approved permitted site. It is the responsibility of the grease hauler to forward a copy of each waste trip ticket to the director of public works.
- (f) Mobile food vendors, roadside vendors, temporary food establishments, and mobile concession stands are exempt from the requirement of grease traps. The city may grant other exceptions on a case-by-case basis.

(Ordinance 2023-1167 adopted 6/5/2023)