

	West Virginia Department of Health and Human Resources				
	MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES				
Section	Waste Water	Date	May 17, 1988	Procedure #	WW-13
Subject	Grease Traps			Page	1 of 1

Grease traps shall not receive discharges from a garbage grinder or produce preparation sink. Mechanical dishwasher discharges into grease traps are not recommended although the preflush/prescraping sinks which serve mechanical dishwashing machines must be connected to the grease trap provided no garbage grinder is used at these sinks.

If the grease trap is too large to allow a one piece, easily removable lid, the trap shall have two 20" by 20" or larger removable covers, one over the influent structure and one over the effluent structure, to allow grease management, servicing, and cleaning.

Modified septic tanks may be used for larger grease traps; however, the grease trap tank influent structure must be at least four feet from the effluent structure and the tank must have at least 2 feet of liquid depth. The effluent baffle or tee must be submerged by at least 75 percent but no more than 85 percent of the liquid depth. Metal septic tanks are not recommended for use as grease traps.

The size of a grease trap will be determined by the greatest number of meals served at one mealtime, using the mealtime serving the greatest number of patrons. That number of meals times 2.5 gallons shall equal the minimum size grease trap. No tank shall have a liquid volume of less than 150 gallons.

Requests for approval will be reviewed on an individual basis by the local or State health department when physical limitations disallow a grease trap installation within 30 feet of the fixture(s) served.

References

History

Attachments