

# City of McAllen

## Grease Trap Requirements and Installation Guidelines

**Note:**

**This guideline was created as a quick reference and assistance to customers, contractors and plumbers but does not constitute all City's regulations, it is the responsibility of all applicants to comply with all City's requirements.**

1. Plans for new Pretreatment Facility/Grease Trap or modifications to existing shall be submitted to the pretreatment program supervisor and City Of McAllen, prior to the purchase and installation of such devices.
2. Pretreatment Facility/Grease Trap shall be installed by a licensed plumber. Completed grease Pretreatment Facility/Grease Trap shall be subject to inspection by The Pretreatment Program Supervisor and City of McAllen Building Inspection Department prior to connecting to the sanitary sewer. PRETREATMENT FACILITY/GREASE TRAP OR ANY PLUMBING SHOULD NOT BE COVERED PRIOR TO INSPECTION AND APPROVAL FROM BOTH DEPARTMENTS
3. In approving a customer's plumbing or grease trap design, the city does not accept liability for the failure of a system to adequately treat wastewater to achieve effluent quality requirements specified under the sewer use ordinance.
4. Construction/Installation of grease trap must meet the following installation conditions:
  - A.) The primary chamber shall contain three-fourths (3/4) / 75% of the total liquid capacity of the trap.
  - B.) The dividing wall between each chamber shall completely divide the chamber (shall extend top to bottom)
  - C.) The effluent leaving the grease trap shall not have total oil and grease concentration, as determined by proper laboratory analytical methods, in excess of the discharge limit specified in the city's local limits for industrial/commercial waste discharges.
  - D.) Any new or existing line being uncover should be compacted before covering preventing for line to loose slope.
  - E.) The grease trap shall be equipped with cleanouts on the outside of the trap in both the influent (prior to the trap) and effluent (after the trap) pipes and cleanout on service line at the property line. Proper slope to each clean out must be achieved, to prevent for standing water.

- F.)** The influent shall enter each chamber below the static water level in accordance with the specifications outlined in this paragraph. The effluent shall discharge from below the static water level of the chamber in accordance with the specifications outlined in this paragraph.
- 1.** The influent line into all chambers shall terminate no greater than twenty-four (24) inches from the bottom of the chamber.
  - 2.** The effluent from all chambers shall discharge from the lower eighteen (18) inches of the chamber.
  - 3.** The influent and effluent inter plumbing shall consist of a “T” Inter connection between primary and secondary tanks and additional tanks will consist of a PVC in a 45 degree angle.
  - 4.** Grease trap vents must be connected to inlet line of grease trap with a “Y” connection. “Y” must be in an 80 to 90 degree angle.
- 5.** The grease trap shall be a minimum of 750 gallons with the 75% capacity in the first compartment and the remaining 25% capacity in the second compartment. Unless grease trap design criteria qualifies/ calculates for the need of an alternative size.
- A.** Pretreatment Facilities/Grease Trap shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature and capable of handling the traffic load where installed.
- 6.** Grease trap shall be installed outside the building wherever possible. If not possible the trap shall be located in a mechanical room or other separate area where no food is stored or processed.
  - 7.** Pretreatment Facilities/grease trap shall be located so as to be readily and easily accessible for cleaning and inspection of the pretreatment device and shall be equipped with easily removable covers.
  - 8.** Metal manhole lids must be installed at floor level or above floor level and measure no less than twenty-four (24”) in diameter and be installed for each compartment with riser rings if needed. The rings must be installed in the following manner: Apply layer of concrete on tank’s roof, place riser in top of concrete, keep repeating the concrete layer until placing the last riser, cover with concrete the entire riser’s sides (inside and outside) with concrete and apply concrete on/in top of last riser place manhole rim preventing any infiltration.
  - 9.** All liquid waste lines in food preparation areas such as dishwashers, garbage disposals and soft drink dispenser drain lines shall discharge through the grease trap, except lines from restroom facilities, cooling unit condensate, and ice maker.

- A. When several tanks are to be required/authorized by Pretreatment Department Supervisor to be installed tanks must be connected in a series by placing the tanks immediately adjacent in sequence.
10. The static water level shall be maintained throughout the entire trap.
- A. All permitting, construction, and inspection activities must be completed in accordance with City Of McAllen code of ordinances. Additionally, the following specifications must be incorporated into grease trap design.
  - B. The grease trap shall be constructed with a minimum of one baffle.
  - C. Grease traps are to be installed at a minimum distance of 10ft. from sinks and dishwashers to allow for adequate cooling of the wastewater. Water temperatures must be less than 120 degrees prior to entering grease trap.
  - D. All grease bearing waste streams must be routed through an appropriate grease trap, including: three-compartment sinks, pot/pan sinks, soup kettles, hand-washing sinks, dishwashers, mop sinks and floor drains. **Notable Exceptions:** Drains that receive “clear waste” only, such as from ice machines, condensate from coils, may be plumbed to the sanitary system without passing through the grease trap with the condition that the receiving drain is a “hub” type that is a minimum of two inches above the finished floor.