



Building Inspections

Grease Interceptors

The City of Nanaimo experiences sewer line blockages caused by the accumulation of grease on the interior surfaces of sewer pipes.

Application:

Grease interceptors are required to be installed in a public kitchen, restaurant, or an institution where a fixture discharges sewage that includes fats, oils, or grease. This includes any operation that uses a deep fryer or grill that cooks meats or uses a grease-extracting hood.

Refer to *BC Building Code 2012*, Sec. 2.4.4.3.(1).

The following food service occupancies are exempt:

- Juice bars
- Muffin, bagel, and pretzel shops
- Fruit and vegetable markets

Determining the required capacity of interceptor:

Grease interceptors shall be sized according to the sum of the surge flow rates from all fixtures connected to the interceptor.

Fixtures that must be connected include all sinks (except hand basins), wash-down hoods, floor drains under garbage compactors for food waste, and any other fixture that discharges wastewater containing grease.

Dishwashers and garbage grinders shall not be connected to the interceptor.

TABLE A

Fixture	Litres/minute	US gallons/minute	Imp. Gallons/minute
Single compartment pot sink	76	20	16.7
Double pot sink	95	25	20.9
Triple pot sink	114	30	25.1
Two-single pot sinks	95	25	20.9
Two-double pot sinks	114	30	25.1
Floor drain	19	5	4.2

- Calculate the sum of surge flow rates from all fixtures connected to the interceptor, and then select a premanufactured interceptor rated to handle the total surge flow.
- More than one grease interceptor may be used to accommodate flows.

- Grease interceptors shall be permanently labelled to indicate their flow rate in gallons or litres per minute.
- Where interceptors cannot be sized by using Table A, Table B may be utilized for all other fixtures.

Surge flow rates for all other fixtures shall be calculated according to the outlet or trap size.

TABLE B

Outlet or trap size (Inches)	Outlet or trap size (Millimetres)	Flow rate (Litres/minute)	Flow rate (US gallon/minute)	Flow rate (Imp. gallon/minute)
1.25	32	28	7.5	6.2
1.5	38	57	15	12.5
2.0	51	83	22	18.3
2.5	64	114	30	25.1
3.0	76	142	37.5	31.2
4.0	102	170	45	37.4

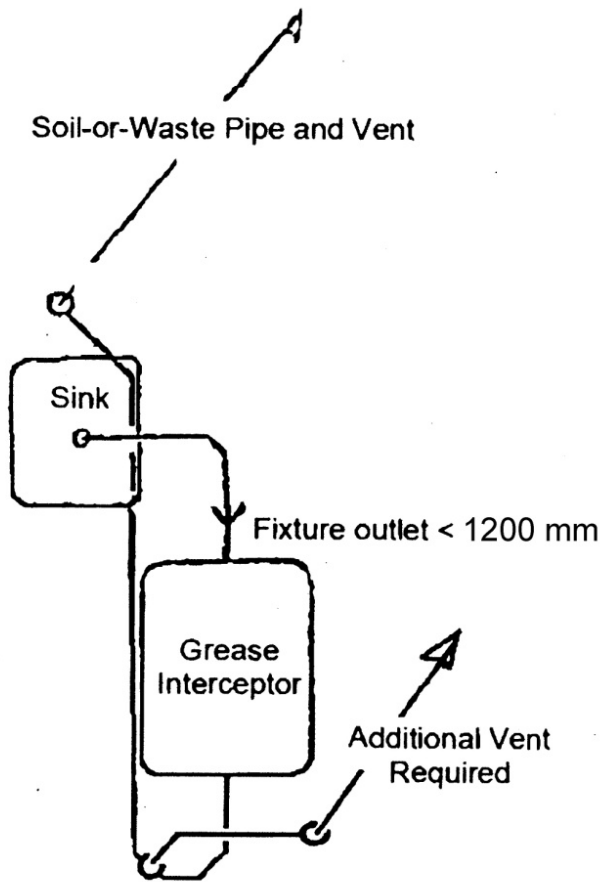
Servicing:

Servicing is essential for efficient operation of grease traps. Frequency of servicing is dependent on the amount of oil and grease generated by your operation and the size of the interceptor. Interceptors should be inspected weekly and cleaned at least every three months. Installation of a larger interceptor than required will decrease frequency of servicing; the cost-saving on servicing may pay for the larger interceptor over the long term.

This guide and other documents and forms can be found on the City of Nanaimo web site www.nanaimo.ca under Building Inspections, Publications and Forms, or at our office at 411 Dunsmuir Street.

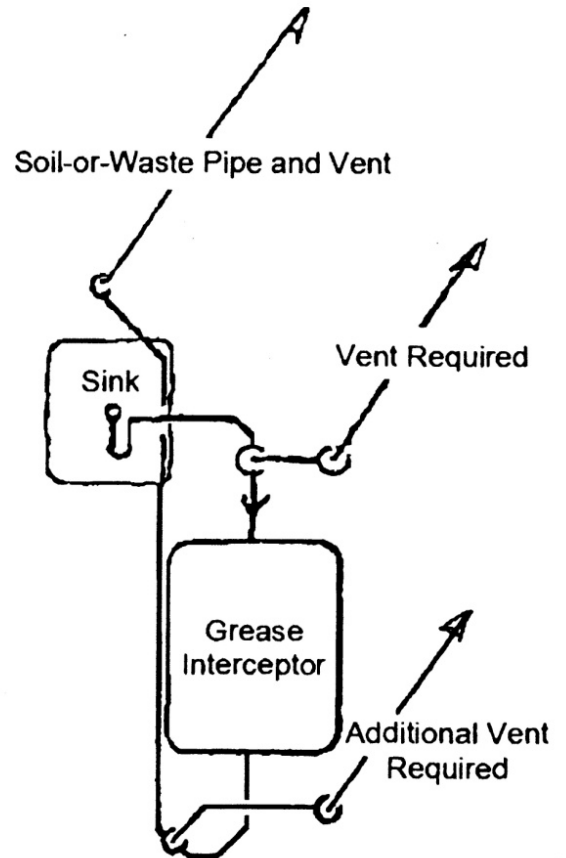
If you have any questions or require clarification, please contact a plans reviewer at our office at 250-755-4429. This guideline should not be used as a substitute for existing building codes and other regulations. The building owner is responsible for compliance with all codes, bylaws, and other regulations whether or not described in this guideline.

Typical Installation



Drawing #1

Permitted only with additional vent installed downstream of interceptor (as shown) to limit change in direction to a maximum 135 degrees.



Drawing #2

Sink trap provided as distance to Interceptor exceeds 1200 mm [see 2.4.8.2.(1)]
 Permitted with vent installed downstream of interceptor (as shown) and in accordance with Clauses 2.5.6.3.(1)(a), (b) & (c).