

# ANSWERS TO THE MOST OFTEN ASKED QUESTIONS

1. The County Department of Environmental Health (DEH) will determine which food establishment plumbing fixtures must drain by indirect means. All other plumbing fixtures must be directly connected to the sanitary system.
2. Plumbing fixtures draining indirectly must be installed so as to maintain a legal air gap (at least 1") above the floor sink or other approved receptor.
3. The Metropolitan Wastewater Department Food Establishment Wastewater Discharge (FEWD) Permit Program, will determine which plumbing fixtures must drain through grease traps or interceptors. FEWD will also determine the sizing of the grease removal equipment (GRE). This information (FEWD Plan Check or Fixture List) shall be presented when applying for a plumbing permit and to the Mechanical Inspector on site at inspection time.
4. DEH requires pot, prep and utensil sinks to drain indirectly. When FEWD requires the waste from these fixtures to go through GRE, a floor sink is the required receptor. Please submit the DEH requirements to the Mechanical Inspector. Also, please remember that a floor sink should be installed in the floor.
5. The highest inlet of the grease trap shall be used.
6. The grease trap shall be installed as close as possible to the plumbing fixture.
7. The grease trap shall not be drained indirectly.
8. The vent on the outlet side of the grease trap shall be vertical, to a minimum of six inches above the flood level rim of the plumbing fixture(s) it serves before going horizontal.
9. Each fixture discharging into a grease trap shall be individually trapped and vented in an approved manner.
10. The grease trap may be used as a fixture trap for a single fixture when the horizontal distance between the fixture outlet and the grease trap does not exceed four feet and the vertical tailpipe or drain does not exceed two and one half feet. For example: DEH requires pot sinks to drain indirectly into a floor sink, and FEWD requires that pot sinks drain through a grease trap the grease trap could serve as the trap for the floor sink, if the floor sink is within the permitted limits. If the floor sink requires its own trap, a properly installed vent will also be required.
11. All fixtures shall drain through a properly installed vented flow control fitting. Although the Uniform Plumbing Code requires the flow control fitting be readily accessible, this requirement is not possible when a floor mounted fixture (mop sink) is required to drain through a grease trap. The only option would be to provide access at finished floor to the flow control fitting without violating a health code. The flow control fitting shall be installed in a manner so as to ensure that sewer gases will not enter the building.
12. Plans or drawings which have been approved by either the DEH or FEWD will not be accepted by the Mechanical Field Inspectors. Mechanical Inspectors may be contacted in regard to the 1998 State of California Plumbing Code (SCPC) requirements.  
NOTE: Replaced grease traps must comply with the 1998 SCPC even though existing ones do not.
13. All new construction, stand alone, food establishments are required to install a grease interceptor to serve all kitchen waste lines, excluding only sanitary waste.
14. All interceptor installations shall include a sample box and manhole access to all standpipes; i.e., minimum two manholes, three if the cross-over and outlet standpipes are not accessible from the same manhole.
15. All interceptors to be installed with shell construction, shall have prior approval from FEWD.
16. No common use grease interceptors allowed. Each interceptor shall serve only one food establishment.
17. When FEWD requires grease traps, rather than an interceptor and DEH changes any of your fixtures, especially sink compartment size or number, a second FEWD plan check shall be required.
18. When a grease trap installation requires a ladder for inspection access, FEWD may issue requirements for the relocation of the trap to an easily accessible location.
19. All FEWD plan checks require at minimum: Kitchen equipment plan, kitchen equipment schedule and kitchen plumbing plan, including grease waste line to the interceptor, when applicable.
20. All FEWD plan checks are by appointment only. MOC Complex (858) 654-4188.