



City of Houston
Building Inspection
CODE WORD 2006

INTERPRETATIONS AND APPLICATIONS OF
THE HOUSTON ADOPTED CODES
2006 IBC, 2006 IRC, 2011 NEC, 2006 UMC, 2006 UPC,
2006 IECC, 2009 IECC and ASHRAE 90.1-2007

CW No:	2006-55	Page:	1	of	2
PUBLICATION:	September 20, 2012				
SUBJECT:	Community Grease Interceptor Requirements				
CODE(S):	Plumbing				
SECTION(S)	1014.3.4.3				

This interpretation applies to grease interceptors with multiple waste-streams in multi-tenant buildings such as food courts in malls, commercial strip developments, or mid- and high-rise buildings with food service tenants that have space limitations that prevent locating the grease interceptors at each business. Community grease interceptor systems are unique in that maintenance engineers are employed onsite, or available on call 24 hours a day, 7 days a week. In addition, the Community Grease Interceptor system must comply with all portions of Houston Amended UPC (2006). These installations feature compact designs with onsite building management and maintenance capabilities that can specifically address interceptor related issues.

While a separate grease interceptor is required for each individual fat, oil or grease (FOG) producing business, specified facilities providing documentation from the building owner or building management, may utilize a community grease interceptor system for multiple tenant connections, subject to the following conditions.

Community Grease Interceptor Requirements:

- a) The building owner provides a letter on company letterhead accepting responsibility for obtaining the City of Houston's Department of Health and Human Services (HDHHS) Class A, B or C, generator operating permits for the proposed community grease interceptor. *Ref. Class definitions in: City of Houston Code of Ordinances, Ch. 47. Water & Sewers, Art. XI. Transportation and Treatment of Certain Wastes, Section 47-417.*
- b) The owner accepts responsibility for all interceptor maintenance and cleaning of all common grease interceptor systems regardless of lease agreements with tenants.
- c) Interceptors are sized appropriately per code with engineering calculations for the total load of all food service tenants connected to the individual interceptor. Each individual food service tenant shall submit these calculations when the food service tenant construction documents are submitted to the City for plan review and approval.
- d) The owner provides trained maintenance personnel 24 hours a day, 7 days a week, and
- e) The owner agrees to make available to all food service tenants a current copy of the engineering calculations accurately describing all connected loads.



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In this Section, the term "business establishment" refers to the specific business that produces effluent that contain FOG's. These are generally food service establishments but may include qualified facilities or building owners complying with this interpretation.

These items must be provided for all projects affecting connected tenants as well as any proposed new connections. Projects with occupant load increases and lease expansions of existing connected tenants will require that the *Community Grease Interceptor* documentation also be attached to the construction documents when submitting to the City for plan review and permit approval.

**CITY OF HOUSTON CODE OF ORDINANCES, CH. 47. WATER & SEWERS, ART. XI.
Transportation and Treatment of Certain Wastes, Section 47-417.**

Responsibilities of Agents and Employees.

The responsibilities created under Chapter 47 Article XI, for Class A site operators, biological pretreatment service providers, disposers, generators and transporters shall extend to the owners and other persons having possession and control of the site, facilities or equipment as well as to their officers, agents and employees having responsibilities for their operations.

(Ord. No. 97-196, § 4, 2-19-97; Ord. No. 07-544, § 6, 5-9-07)

Class - A Site Operator, means a person having ownership or control of a site where Class A waste is generated

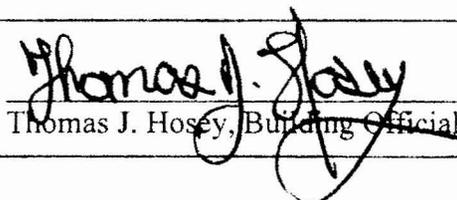
Class - A Waste, means wastes and wastewater removed from domestic septic tanks used by single or multiple residential units, schools, hotels/motels, restaurants, and similar establishments that primarily generate waste of a type associated with domestic/residential uses. Class A waste does not include waste removed from a septic tank that receives non-domestic types of commercial wastewater or receives industrial wastewater, nor does the term include grease removed from a grease trap or grit trap/lint trap waste.

Class - B Waste, means oily water, FOG, grease trap waste, sewage sludge, and portable toilet waste.

Class - C Waste, means any materials collected in a septic tank, grit trap, lint trap, retention pond, utility service vault or any similar device, which materials result from or are incidental to any process of industrial, manufacturing, institutional or commercial operations including, but not limited to, mobile or stationary car or truck washing, pavement washing, environmental testing facilities and commercial laundries or Laundromats. However, this term shall not include domestic septic tank waste.

NOTE: Each generator permit or registration certificate shall be conspicuously posted at the site for which it is issued. Upon request the permit or registration certificate shall be available for inspection. Sec. 47-427. Additional agents and employees responsibilities are identified in Chapter 47 of the City Code of Ordinances Article XI.

Approved:


Thomas J. Hosey, Building Official