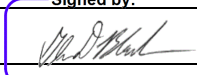




<b>RIGHT-OF-WAY SERVICES POLICY</b>		
<b>Subject:</b> Requirements for Grease Interceptors		
<small>Signed by:</small>		
<b>Approved by:</b> Glen Blackburn, P.E.		<b>Title:</b> Director of ROWS
<b>Number:</b> 14.0	<b>Effective Date:</b> January 5, 2026	<b>Page:</b> 1 of 5
<b>Authority:</b> DRMC Sections 56-102 and 56-104		

## POLICY OWNER

This policy document was developed in collaboration with Wastewater Management Division (WMD) and supersedes and replaces WMD’s Procedure P-4400-501. This policy is owned by the Director of Right-of-Way Services (ROWS) Division of Department of Transportation and Infrastructure (DOTI).

## AUTHORITY

Denver's City Ordinances and WMD Rules and Regulations Governing Sewerage Charges and Fees and Management of Wastewater make it illegal to discharge fats, oils, grease (FOG), or other viscous substances into the city sanitary sewerage system. Unless specifically permitted, no wastes other than kitchen or food processing related wastes are allowed to discharge into any grease interceptor (i.e., toilets and urinals are not allowed to discharge to the grease interceptor).

## POLICY

1. **REQUIREMENTS:** Grease interceptors are required on all premises, other than single-family or duplex residential buildings, where food is prepared, processed, or when an industrial process involves organic waste. Grease interceptor designs must be included in the restaurant’s building permit application documents for review of the grease interceptor’s compliance with City and County of Denver criteria. Owners or operators of food processing or food preparation industries, or businesses, should be aware of the following requirements for grease interceptors:
  - a. Permits are required for a new, modified, abandoned, reused, or reconstructed grease interceptor. Menu or process changes may require changes to a previously permitted grease interceptor. Plumbing plans must include a riser diagram showing all waste lines and waste trap sizes being routed through the grease interceptor. A site plan is also required to show the location of the grease interceptor if it is being installed outside the building.
  - b. Community Planning and Development and the Department of Public Health & Environment may also have requirements pertaining to grease interceptors that must be reflected on the building plans.
  - c. Approval of the installation of pretreatment devices, control manholes/sampling points and connection shall be by the Department of Transportation & Infrastructure’s Plumbing Inspectors prior to the water test of the plumbing system.

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- d. Grease interceptors shall ideally be located outside the building on private property. If the Department of Transportation & Infrastructure determines that circumstances prevent the outside installation of grease interceptors, a grease interceptor may not be installed in any part of a building where food is handled per Environmental Health rules and regulations governing food establishments.
- e. All drains, waste lines from the kitchen, food preparation, food processing and dishwashing areas (including the garbage disposals) shall be connected to the grease interceptor.
- f. Garbage grinders/disposals located in all kitchen areas, dishwashing areas, food processing, or food preparation areas must be routed to the grease interceptor. Manufacturer's recommendations regarding the use of a specific grease interceptor with a grinder/disposal shall be followed. The manufacturer may require the removal of the grinder/disposal, prohibit a specific grease interceptor, or may require additional solids removal upstream of the grease interceptor. Garbage grinders/disposals that are not used for food processing or food preparation that are located outside of food processing or preparation areas shall not be connected to a grease interceptor, shall not be used for disposal of grease, and shall connect directly to the sanitary sewer.
- g. Generally, a single stand-alone grease interceptor shall be specified. In constrained situations where a single grease interceptor is not feasible and more than one grease interceptor is proposed, each grease interceptor shall be installed in parallel with the other grease interceptor(s) and all grease interceptors shall be designed and sized appropriately for the usage, area, and piping they serve.
- h. The responsibility of pumping, cleaning, and maintaining the grease interceptor in an efficient operating condition shall be the owner and or lessee's responsibility. Signed documents, by all persons responsible for the maintenance and cleaning of the grease interceptor, must be submitted upon request. The pumping schedule for grease interceptors will vary depending on the size of the interceptor, the amount of FOG and solids produced by the business, and the owner or lessee's risk tolerance. As a general guideline, grease interceptors shall be pumped and cleaned as follows:
  - i. Gravity grease interceptors should be pumped and cleaned before the FOG and solids level reach 25% of the total liquid capacity of the interceptor.
  - ii. Hydromechanical grease interceptors should be pumped and cleaned per the manufacturer's direction or before the FOG volume reaches 80% of the interceptor's grease storage capacity or before the volume of solids reaches 80% of the interceptor's solids storage capacity.
- i. The grease interceptor shall be accessible and may be inspected on a periodic basis by WMD. The use of ladders, or the removal of bulky equipment in order to service grease interceptors, shall constitute a violation of accessibility.

2. **TYPE OF GREASE INTERCEPTOR:** Where a grease interceptor is required, either a gravity grease interceptor or a hydromechanical grease interceptor shall be used<sup>1</sup>. The grease interceptor shall be sized, designed, and constructed following the manufacturer's direction and per the Denver Plumbing Code, the requirements of the Department of Transportation & Infrastructure, and the requirements of the Department of Public Health & Environment.

### 3. **GREASE INTERCEPTOR SIZING**

- a. **HYDROMECHANICAL GREASE INTERCEPTORS:** The designer shall set the minimum size of a hydromechanical grease interceptor so that the interceptor can effectively operate and store the expected FOG and solids from the proposed use based on the planned pumping cadence. The typical pumping cadence used for design is between one and three months.
- b. **GRAVITY GREASE INTERCEPTORS:** The minimum size of the liquid capacity of a gravity grease interceptor is determined by any of the following methods:
  - i. Per the Denver Plumbing Code;
  - ii. Per Appendix H, from the 2006 Uniform Plumbing Code (UPC); or
  - iii. Per the Wastewater Management formula (see below) using the following factors: turn-over rate (TO) (2.0), categorical use factor (CUF), 2.5 gallons of water per place setting, and peak hour meals served. The categorical use factor is based upon fixtures in a single service facility.

**MINIMUM GRAVITY GREASE INTERCEPTOR SIZE:** For all gravity grease interceptor sizing methods, a 750-gallon two compartment gravity grease interceptor is the accepted minimum liquid capacity allowed to be installed.

#### **WASTEWATER MANAGEMENT FORMULA FOR GRAVITY GREASE INTERCEPTOR SIZING:**

The following categories contain formulas to calculate the size of gravity grease interceptors:

**CATEGORY A-1:** Restaurants/cafeterias that are defined as full or limited-service establishments with capacity to serve or prepare less than 100 meals per day.

Plumbing fixtures include: one pot sink, one 2- or 3-compartment sink, one hand sink, one mop sink, one floor sink, and one garbage disposal. All waste lines in the kitchen, dishwashing or food prep areas, including the garbage disposal, are to be routed to the grease interceptor.

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<sup>1</sup> When required, flow control to be installed per manufacturer requirements and adopted testing standards.

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Kitchen equipment includes: one grille (or griddle, wok-stove, or stovetop), one two-basket deep fryer, and one oven.

Formula to calculate the grease interceptor capacity in gallons is:  
 $2.0 \text{ (TO)} \times 1.25 \text{ (CUF)} \times 2.5 \text{ (gal.)} \times \text{Peak hour meals served} = \text{Grease Interceptor Capacity}$

**CATEGORY A-2:** Restaurants/cafeterias are defined the same as Category A-1. The following adjustments are to be made to the A-1 formula.

The CUF is increased by 0.25 for each additional garbage disposal or dish washer included in the kitchen and food prep areas.

The CUF is increased by 0.50 for each additional grill, griddle, wok-stove, and/or two-basket deep fryer added to the kitchen and food prep areas.

The CUF will be increased by 1.5 for restaurants defined as "Take Out" and/or as "Carry Out" restaurants.

The CUF is not increased for additional plumbing fixtures or kitchen equipment other than garbage disposals, dish washers, grill, griddle, wok-stove, or two-basket deep fryer as noted above.

For food courts with shared seating areas, the grease interceptor capacity shall be sized for each restaurant independently with the peak hour meals served distributed evenly between the restaurants utilizing the shared seating area.

**CATEGORY B:** Individual formulas have been assigned to hospitals, schools, institutions, care facilities, and other uses.

Formula for sizing hospital/schools in gallons is:  
 $2.0 \times 0.75 \times 2.5 \times \text{bed usage/ peak hour meals served} = \text{Interceptor Capacity}$

Formula for sizing Institutions/Care Facilities in gallons is:  
 $2.0 \times 0.75 \times 2.5 \times \text{bed usage/ peak hour meals served} = \text{Interceptor Capacity}$

Formula for sizing butcher shops/meat cutting facilities, retail or wholesale bakeries, commercial kitchens or caterers in gallons is:

Hours of operation x 4.0 CUF x 10 gallons of water = Interceptor Capacity

A factor of 4.50 CUF shall be used for the cooking of meats.

A factor of 5.5 CUF shall be used for wholesale and industrial bakeries.

**CATEGORY C** The formula for sizing food court, common trap, and strip mall interceptors will be based upon peak hour meals served and usage. Each restaurant shall be sized individually. The individual capacities will be combined to determine the interceptor's total capacity in gallons.

**CATEGORY D.** All food manufacturing facilities shall be included in Category D. Each case will be evaluated separately. A control manhole or a sampling point may be required in addition to the installation of a grease interceptor. WMD's Quality Control

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(QC) Lab will make the determination if a control manhole or a sampling point will be required, but in most cases, a control manhole is required.

**REFERENCES**

Denver Plumbing Code

Department of Public Health & Environment's rules and regulations governing food establishments

UPC 2004 Appendix H

**ATTACHMENTS**

None

**FOLLOW-UP/REVIEW DATES**

Not Applicable

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END OF DOCUMENT