

# **FATS, OILS AND GREASE MANAGEMENT PROGRAM**

DeKalb County Code was amended to enact the Fats, Oils and Grease regulations in 2007. The main objectives of these regulations are to minimize the amount of FOG entering the sewer system and to reduce the sanitary sewer overflows. (Chapter 25, Section 265 for FATS, Oils and Grease)

All food service establishments, (FSEs) where food or beverages are prepared and/or packaged for consumption, on or off site are required to install, operate and maintain a grease interceptor properly sized by a FOG Evaluation. FSEs include, but are not limited to: **restaurants, carry out, catering businesses, cafeteria, bakery, ice cream/ smoothies establishments, liquor establishments, schools, night clubs and bars, hospitals, clubs/ organizations, churches, hotels, nursing home/assisted living, daycares, and grocery stores.**

## **FOG Evaluation Plan Review Requirements for New Constructions and Remodeling:**

- 1- Large scale utility, floor, mechanicals and plumbing plans with a clear separation between the sanitary sewer line and the grease line. All the fresh air fixtures from the food preparation area **must** be directed to the grease line. All the restroom plumbing must be directed to the sanitary sewer line. Exterior interceptors must be connected to the FSE's lateral sewer line.
- 2 – Seating capacity / Serving capacity noted on plans.
- 3 - Hours of operation per day noted on plans.
- 4 – Attach Grease trap sizing calculations to your plans. See sizing form A and sizing form B
- 5 – Show grease trap details on your plans.

## **Change of ownership, Change of name and grease trap replacement require a FOG evaluation on site.**

### DeKalb County FOG Fees:

- \$125 for FOG evaluation
- \$250 for Interior grease traps, FOG Permit or
- \$325 for Exterior grease interceptors, FOG Permit

**The FOG permit must be renewed once a year. For more information call FOG Main Line (404)687-7150**

### **Interior Grease Traps requirements:**

- Be properly sized by a FOG Plan review or FOG evaluation on site.
- 100 lb. – 300 lb. (50GPM -150GPM)
- Be made of corrosion resistant coated metal.
- Have at least one baffle wall.
- Have all fresh air fixtures tied to it.
- Have at least 15 ft. distance between last fixture and interceptor.
- Call FOG Main line for pre and post installation inspection before installing the grease trap. Plumbing permit is required.

### **Exterior Grease Interceptors**

#### **Requirements:**

- Be properly sized by a FOG Plan review or FOG evaluation on site.
- 1000 gal. – 3000 gal.
- Be made of precast concrete.
- Have one or two baffle walls and two or three manholes depending on size.
- Have all fresh air fixtures tied to it.
- Be connected to the lateral sewer line.
  - Call FOG Main line for pre and post installation inspection before installing the grease trap. Plumbing permit is required.

## FOG EVALUATION PLAN REVIEW CHECK LIST

For the following Customers:

- 1- Restaurants, schools, night clubs and bars, hospitals, late night establishments: the FOG Evaluation is mandatory.  
*(It will be automatically included on Hansen).*
- 2- Churches, hotels, or mixed cases: if any one of the following conditions apply the FOG evaluation is mandatory:  
*(the FOG Supervisor will introduce the evaluation and associated fees on Hansen)*
  - Food or drinks will be prepared on the establishment including coffee, even if it will be only occasionally.
  - Plates, silverware, cups, pots or pans will be washed or rinsed on the establishment, with or without dishwasher, even if it will be only occasionally.
  - Kitchen waste plumbing will be updated for existing Food Service Establishment (FSE).
  - Kitchen will be expanded or renovated for existing Food Service Establishment (FSE).
  - Change of ownership or expansion.
  - Change of Business name.

FOG Evaluation Plan Review Requirements:

- 1- Floor Plans, Utility Plans.
- 2- Mechanicals and plumbing plans with a clear separation between the sewer line and the grease line. All the restroom plumbing must be directed to the sewer line. All the fresh air fixtures from the kitchen must be directed to the grease line
- 3- Seating /Serving capacity printed on plans.
- 4- Hours of operation per day printed on plans.
- 5- \$125.00 Evaluation Fee. Paid when plans are submitted.
- 6- \$250.00 Annual FOG Permit Fee. Paid when plans are submitted. The FOG permit will be provided after passing the pre-installation and post-installation inspections. For Exterior Interceptor an additional \$75FOG Permit Fee will be added after plan review. Please call the FOG main line (404) 687-7150 for scheduling the inspections.

## **INTERIOR INTERCEPTORS**

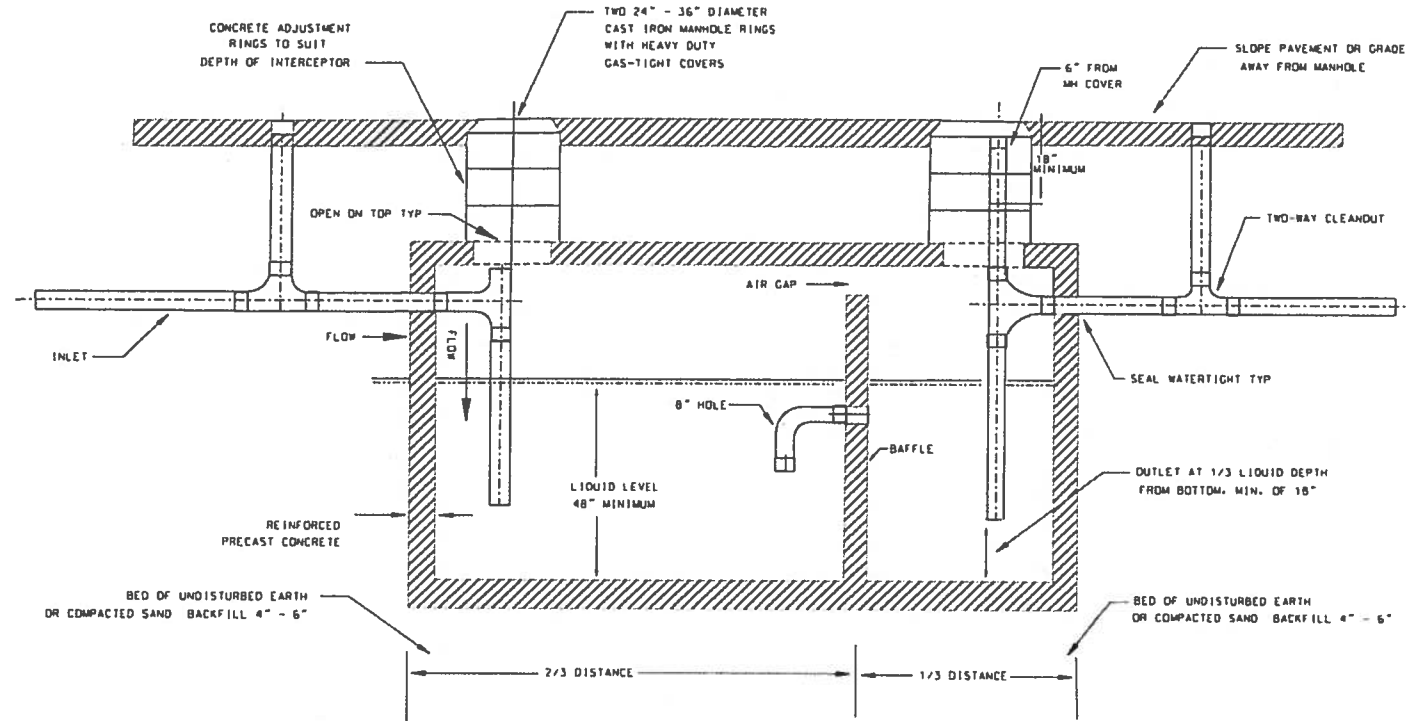
- **Interceptor Specifications and Plumbing Requirements:**
- 100 pounds to 300 pounds
- Be made of corrosion-resistant coated metal
- Be properly sized based on the results of an inspection and FOG evaluation
- Contain properly installed and functioning baffle walls and other flow control devices necessary to achieve the appropriate retention time
- Have at least a thirty-minute interior retention time before gray water is discharged into the sewer system
- Tie all of the fresh air fixtures to the FOG interceptor
- Have fifteen-foot distance between the FOG interceptor and the last fresh air fixture and have a proper flow control device
- Be Plumbing Drainage Institute rated
- Be accessible for inspection
- Be installed in accordance with the manufacturer's specifications by a licensed plumber and not a representative and/or an apprentice of the licensed plumber
- Mechanical FOG interceptors are prohibited.

## **EXTERIOR INTERCEPTORS**

### **Interceptor Specifications and Plumbing Requirements:**

- Be one thousand (1,000) gallons to 3000 gallons in capacity;
- Be properly sized based on the results of a FOG evaluation;
- Be constructed of re-enforced materials suitable for load bearing and water tight to prevent inflow and infiltration;
- Be precast with a minimum of three thousand (3,000) psi concrete per applicable American Society for Testing and Materials standards with four (4) to seven (7) percent air entrapment;
- Have an invert elevation of the inlet between three (3) inches to six (6) inches above the invert elevation of the outlet;
- Contain a properly installed and functioning baffle wall and other flow control devices necessary to achieve an adequate time for FOG to properly separate but not to exceed twenty-four (24) hours;
- Contain inlet and outlet T's made of schedule 40 PVC piping and at a ninety-degree angle with a minimum diameter of the inlet and outlet piping to be six (6) inches;
- Include the outlet T six (6) inches from the manhole cover;
- Include T piping of the inlet and outlet that is within eighteen (18) inches of the bottom and at least five (5) inches above the static liquid level of the tank;
- Have the FOG interceptor set level on a consolidated, stable base so that no settling or tipping of the FOG interceptor can occur;
- Connect all of the fresh-air fixtures to the FOG interceptor;
- Have the outlet discharge line from the FOG interceptor directly connected to a sewer line tapped into the collection main;
- Have solid manhole covers to prevent inflow and infiltration;
- Have two (2) or more manholes for entry to each chamber of hydraulic liquid mass;
- Be accessible for inspections and have no permanent or temporary structure or container placed directly over the FOG interceptor or installed in areas subject to traffic;
- Be installed by a licensed plumber;
- The contents of any fryer-oil containers shall not be mixed with any other FOG interceptor waste or any other no-toxic or toxic substances;
- Mechanical FOG interceptors are prohibited.

DEKALB COUNTY'S INTERCEPTOR  
 CUT SHEET FOR  
 1000, 1500, & 2000 GALLON CAPACITY

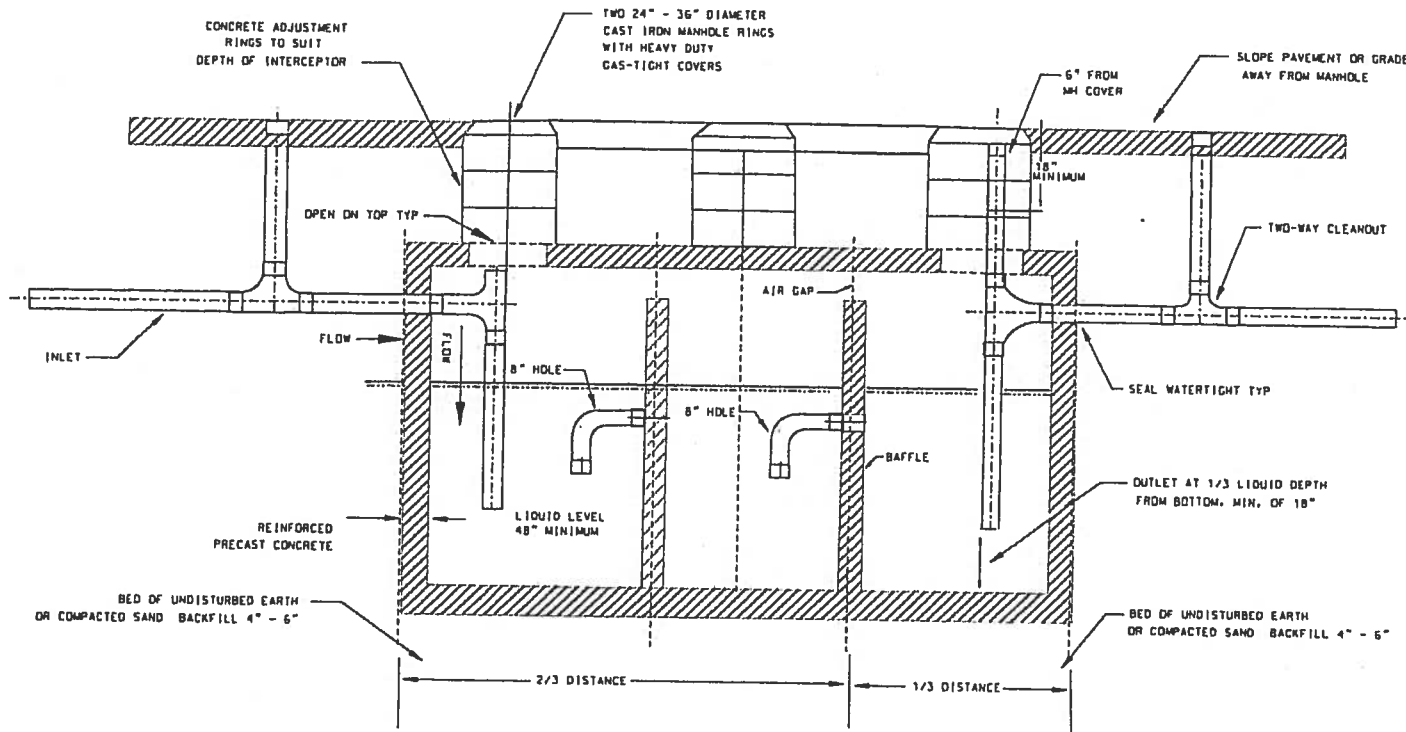


DETAIL SHOWS GENERAL SCHEMATIC REQUIREMENTS.  
 CONTRACTOR SHALL SUBMIT PROPOSED INTERCEPTOR INSTALLATION PLANS AND SPECIFICATIONS TO AUTHORITIES  
 GOVERNING JURISDICTION FOR APPROVAL BEFORE ACQUISITION OF INTERCEPTOR.  
 PROVIDE INTERCEPTOR WITH ADEQUATE STRUCTURAL STRENGTH TO ACCOMMODATE VEHICULAR TRAFFIC AT INSTALLATION LOCATION.

|   |  |
|---|--|
| JOB TITLE   |  |
| PRECAST CONCRETE FAT,<br>OIL & GREASE INTERCEPTOR |  |
| SHEET TITLE                                       |  |

|   |      |       |                |                     |       |      |             |               |          |
|---|------|-------|----------------|---------------------|-------|------|-------------|---------------|----------|
| DEKALB COUNTY - PUBLIC WORKS DEPARTMENT - 1580 ROADHAVEN DRIVE - STN MTN - GA - 30087 |      |       |                |                     |       |      |             |               |          |
| WATER AND SEWER   | L.L. | DIST. | ACCOUNT NUMBER | BOND/PROJECT NUMBER | SCALE | DATE | DRAWN<br>DE | CHECKED<br>TP | APPROVED |

DEKALB COUNTY'S INTERCEPTOR  
 CUT SHEET FOR  
 2500 & 3000 GALLON CAPACITY



DETAIL SHOWS GENERAL SCHEMATIC REQUIREMENTS.  
 CONTRACTOR SHALL SUBMIT PROPOSED INTERCEPTOR INSTALLATION PLANS AND SPECIFICATIONS TO AUTHORITIES  
 GOVERNING JURISDICTION FOR APPROVAL BEFORE ACQUISITION OF INTERCEPTOR.  
 PROVIDE INTERCEPTOR WITH ADEQUATE STRUCTURAL STRENGTH TO ACCOMMODATE VEHICULAR TRAFFIC AT INSTALLATION LOCATION.

|   |  |
|---|--|
| JOB TITLE   |  |
| PRECAST CONCRETE FAT,<br>OIL & GREASE INTERCEPTOR |  |
| SHEET TITLE                                       |  |
|   |  |

|   |      |       |                |                     |       |      |       |         |          |
|---|------|-------|----------------|---------------------|-------|------|-------|---------|----------|
| DEKALB COUNTY - PUBLIC WORKS DEPARTMENT - 1580 ROADHAVEN DRIVE - 5TH MTN - GA - 30087 |      |       |                |                     |       |      |       |         |          |
| WATER AND SEWER   | L.L. | DIST. | ACCOUNT NUMBER | BOND/PROJECT NUMBER | SCALE | DATE | DRAWN | CHECKED | APPROVED |
|   |      |       |                |                     |       |      | DE    | TP      |          |

# DeKalb County



**DEPARTMENT OF WATERSHED MANAGEMENT**  
**Watershed Protection and Compliance Division**  
 330 W. Ponce de Leon Avenue, 3<sup>RD</sup> Floor, Decatur, GA 30030  
 (404) 687-7150 • Fax (404) 687-7167  
 F.O.G. Management Program



## INTERCEPTOR SIZING FORM A

FSE Name: \_\_\_\_\_ Owner Name: \_\_\_\_\_  
 Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Inspector: \_\_\_\_\_ Date: \_\_\_\_\_

Fee: \$125.00

| DeKalb County uses The Uniform Plumbing Code method for sizing exterior FOG Interceptors (Appendix H). |   |              |                   |                   |                                       |                                |
|--|---|--------------|-------------------|-------------------|---------------------------------------|--------------------------------|
|  | Meals<br>During Peak<br>Hours   | Flow<br>Rate | Retention<br>Time | Storage<br>Factor | Calculated<br>Interceptor<br>Capacity | FOG<br>Interceptor<br>Required |
| Calculations >   | [ ]   | X            | [ ]               | X                 | [ ]                                   | [ ]                            |
|  | Step 1  |              | Step 2            |                   | Step 3                                | Step 4                         |
|  |   | X            |                   | X                 | =                                     | →                              |
|  |   |              |                   |                   | =                                     | →                              |
|  |   |              |                   |                   | =                                     | →                              |
|  |   |              |                   |                   | =                                     | →                              |
|  |   |              |                   |                   | =                                     | →                              |
|  |   |              |                   |                   | =                                     | →                              |
| <b>1</b>   | <p><b>Number of Meals Per Peak Hour:</b><br/>                     Seating/Serving Capacity [ ] X Meal Factor [ ] = Meals During Peak Hour [ ]</p> <p><b>Establishment Type:</b><br/>                     Fast Food (45 min) 1.33<br/>                     Restaurant (60 min) 1.00<br/>                     Leisure Dining (90 min) 0.67<br/>                     Dining Club (120) 0.50</p> <p style="text-align: right;"><b>Meal Factor:<br/>UPC Standard</b></p> |              |                   |                   |                                       | Notes:                         |
| <b>2</b>   | <p><b>Flow Rate:</b><br/>                     Condition<br/>                     With a Dishwasher 6 Gallons<br/>                     Without a Dishwasher 5 Gallons<br/>                     Single Service Kitchen 2 Gallons<br/>                     Food Waste Disposer (add to flow rate) 1 Gallons</p> <p style="text-align: right;"><b>Flow Rate: (Gallons)<br/>UPC Standard</b></p>   |              |                   |                   |                                       | Notes:                         |
| <b>3</b>   | <p><b>Retention Time:</b><br/>                     Commercial Kitchen Waste 2.5 Hours<br/>                     Single Service Kitchen 1.5 Hours</p> <p style="text-align: right;"><b>UPC Standard</b></p>   |              |                   |                   |                                       | Notes:                         |
| <b>4</b>   | <p><b>Storage Factor:</b><br/>                     Kitchen Type<br/>                     Fully Equipped Commercial<br/>                     Hours of Operation<br/>                     8 Hours 1.00<br/>                     12 Hours 1.50<br/>                     16 Hours 2.00<br/>                     24 Hours 3.00<br/>                     Single Service Kitchen 1.50</p> <p style="text-align: right;"><b>UPC Standard<br/>Storage<br/>Factor:</b></p>    |              |                   |                   |                                       | Notes:                         |
| <b>5</b>   | <p><b>Calculate FOG Interceptor Capacity:</b><br/>                     Multiply the values obtained from step 1,2,3, and 4. The result is the approximate FOG interceptor size for this application.</p>  |              |                   |                   |                                       | Notes:                         |
| <b>6</b>   | <p><b>Select FOG Interceptor</b><br/>                     Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.</p>  |              |                   |                   |                                       | Notes:                         |

\*Single service kitchens heat and serve only, and only utilize disposable plates and utensils.



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**F.O.G. Management Program**  
 330 W. Ponce de Leon Avenue 3<sup>rd</sup> Floor, Decatur, GA 30030  
 (404) 687-7150 • FAX (404) 687-7167



### INTERCEPTOR SIZING FORM B

Outside FOG interceptors are required, but there may be circumstances where it is not possible to install them. The FSE must provide a report from a licensed plumber explaining why an exterior interceptor installation is not possible. The FOG Control Program Manager will investigate the situation to decide if the installation constraints are valid. In cases where there is a valid reason why an exterior interceptor can't be installed, the Compliance Inspector will size the facility for interior FOG interceptor(s).

|  |   |
|--|---|
| <p>_____ Number of seats in establishment<br/>         _____ Days of business<br/>         _____ Hours of operation</p> <p><u>Fresh Air Fixture (Plumbing)</u><br/>         _____ Dishwasher<br/>         _____ 1,2,3,4 Sinks<br/>         _____ Vegetable Sink<br/>         _____ Meat Sink<br/>         _____ Mop Sink<br/>         _____ Floor Drains<br/>         _____ Wok<br/>         _____ Outside Drains<br/>         _____ Garbage Disposal<br/>         _____ Hand Sink</p> | <p>***All fixtures must drain into interceptor and be located a minimum of 15 feet from interceptor.</p> <p>***Outside drains under garbage compactors and dumpsters must be connected to a separate 1000 gal. FOG interceptor.</p> |
|--|---|

DeKalb County uses the International Plumbing Code method for sizing interior FOG interceptors.  
 (Table 1003.3.4.1)

| TOTAL FLOW THROUGH RATING<br>(gpm) | GREASE RETENTION CAPACITY<br>(pounds) | FIXTURE UNIT                | PEAK FLOW RATE<br>(GPM) |
|------------------------------------|---------------------------------------|-----------------------------|-------------------------|
| 4                                  | 8                                     | Single compartment sink     | 20 X _____ =            |
| 6                                  | 12                                    | Double compartment sink     | 25 X _____ =            |
| 7                                  | 14                                    | Triple compartment sink     | 30 X _____ =            |
| 9                                  | 18                                    | Quadruple compartment sink  | 35 X _____ =            |
| 10                                 | 20                                    | Floor drain                 | 5 X _____ =             |
| 12                                 | 24                                    | Under-counter dishwasher    | 15 X _____ =            |
| 14                                 | 28                                    | Industrial dishwasher       | 25 X _____ =            |
| 15                                 | 30                                    | Utility (mop) sink          | 20 X _____ =            |
| 18                                 | 36                                    | Wok Station (two burner)    | 6 X _____ =             |
| 20                                 | 40                                    | Hand sink                   | 5 X _____ =             |
| 25                                 | 50                                    | <b>Total Peak Flow Rate</b> | = _____ GPM             |
| 35                                 | 70                                    |                             |                         |
| 50                                 | 100                                   |                             |                         |
| 75                                 | 150                                   |                             |                         |
| 100                                | 200                                   |                             |                         |





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### INTERCEPTOR SIZING SIGNATURE FORM

Food Service Establishment Name \_\_\_\_\_

Establishment Address \_\_\_\_\_  
(City) (State) (Zip)

Compliance Inspector/Manager: \_\_\_\_\_

Zone \_\_\_\_\_ AP/Permit No. \_\_\_\_\_ Date \_\_\_\_\_  
(if applicable)

The size of the Fats, Oils, and Greases Interceptor (Grease Trap) shall be:

\_\_\_\_\_ GPM or \_\_\_\_\_ Pounds inside installation only, location cannot be less than 15 feet from the last fixture tied on to the safe waste system (and / or fresh air system). **The grease trap must be made of corrosion resistant coated metal. Polymer (plastic) grease traps are not allowed.**

\_\_\_\_\_ Gallons Interceptor outside installation only, to have a baffle (scheduled 40) and P.V.C T's installed, outlet T stub to 4" from manhole cover and 90° elbow P.V.C pipe in baffle. **The interceptor must be made of precast concrete with one or more baffle walls depending on the size.**

Waiver Granted  Yes  No Comments \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_



I fully understand the compliance guidelines on construction, sizing, and location of my FOG interceptor.

I fully understand that a licensed plumber must obtain a plumbing permit to install the interior grease trap or exterior interceptor.

I fully understand that prior to installation, I must contact the FOG Management Program at (404) 687-7150 to schedule a pre/post installation inspection with the assigned Inspector.

Name \_\_\_\_\_ Date \_\_\_\_\_