

COUNTY OF SUFFOLK



STEVE LEVY
SUFFOLK COUNTY EXECUTIVE

DEPARTMENT OF HEALTH SERVICES

DAVID G. GRAHAM, M.D., M.P.H.
ACTING COMMISSIONER

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**SUFFOLK COUNTY DEPARTMENT OF HEALTH SERVICES
GENERAL GUIDANCE MEMORANDUM #15
REQUIREMENTS FOR GREASE TRAPS**

AUTHORITY

The Suffolk County Sanitary Code sets forth requirements for approval of water supply and sewage disposal systems. The statutory authority for these guidelines can be found in Article 5, Section 760-502, Article 6 Section 760-602, 603, and Article 7 Section 760-705A. Detailed specifications can be found in Standards for Approval of Plans and Construction - Sewage Disposal Systems for Other Than Single Family Residences.

PURPOSE

The Suffolk County Sanitary Code, Articles 5, 6, and 7 give the Department of Health Services jurisdiction over construction of private water supplies and sewage disposal systems. The Department maintains programs to review all new sewage disposal systems. For other than single family residences, the Department reviews all new, expanded, or failed existing sewage disposal systems.

The standards promulgated pursuant to the sanitary code require permits for all new construction, for additions or changes in use to existing buildings, and for renovations which may affect sanitary waste flows. The department's criteria for requiring a Grease Trap may differ from that used by various local jurisdictions in their review. This memorandum will clarify the department's position as to when a Grease Trap is required.

GREASE TRAP REQUIREMENTS

A Grease Trap installed outside a building is required for subsurface sewage disposal systems whenever any type of food is prepared for commercial purposes or where cooking implements and/or dishes are cleaned or sanitized. A Grease Trap installed inside the building is not permissible in lieu of this requirement. The requirement for a grease trap on systems served by community sewers will be determined by the appropriate sewer authority.

GREASE TRAP REQUIRED

The following are considered food preparation and require a grease trap:

1. Any food operation that is other than providing prepackaged single-service prepared food items.
2. Assembly of uncooked or cooked items such as sandwich making.
3. Cooking or grilling of items such as hot dogs/sausages whether being boiled, grilled on a rolling grill or any other type of cooking device.

GREASE TRAP NOT REQUIRED

A manned vending establishment that provides only prepackaged, single service items, coffee and tea, and uses a microwave oven to heat the prepackaged items.

EFFECTIVE

This document is for guidance purposes only and becomes effective for all applications received after the date of this memorandum. This document should apply in most cases, but it is not a standard and is not meant to substitute for the discretion and common sense of the reviewing engineer.

Issued by: Walter J. Hilbert, P.E., Chief
Office of Wastewater Management

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