



Grease Interceptor Design Guidelines

Utilities Development Engineering Division

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Water Reclamation Division Environmental Compliance Section

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Division of Building Safety Plumbing Inspection

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For sites that discharge to the Orange County wastewater system, grease interceptor design and sizing is regulated by both the Florida Plumbing Code (Chapter 10, Section 1003) and the Orange County Code (Chapter 37, Article XX, Division 3, Section 37-754). The three Orange County Divisions listed in the header above participate in grease interceptor design decisions. The Division that takes the lead in a given activity coordinates with the other Divisions. Roles are as follows: The Orange County Division of Building Safety Plumbing Inspection reviews and issues plumbing permits and inspects grease interceptors during construction. The Utilities Development Engineering Division reviews grease interceptor sizing as part of the permitting process for site work and vertical construction. After the interceptor is operational, the Water Reclamation Division's Environmental Compliance Section monitors oil and grease pollutants discharged to the Orange County wastewater system by restaurants and food processing facilities.

Interceptors must be sized in accordance with the County Code sizing criteria, as described in the Orange County Utilities Standards and Construction Specifications Manual, Section 2310, Part 7. An interceptor Standard Detail is presented in the Manual as Figure A307-1. Minimum and maximum interceptor sizes are 750 gallons and 1,250 gallons, respectively. Variances to the minimum size requirement may be requested for establishments generating limited quantities of oil and grease (no grilling, frying, or cooking). Establishments that qualify for a variance may install an appropriately sized under-the-counter grease trap, with County approval. All variance requests are processed by the Water Reclamation Division Environmental Compliance Section. To request a variance, contact the Water Reclamation Division using the contact information shown in the header above.

Use the links below to access the Orange County Code and the Utilities Standards and Construction Manual:

[Orange County Utilities Standards and Construction Specifications Manual](#)

Orange County Code: <http://www.municode.com/Resources/gateway.asp?pid=10182&sid=9>

APPENDIX A

STANDARD DRAWINGS

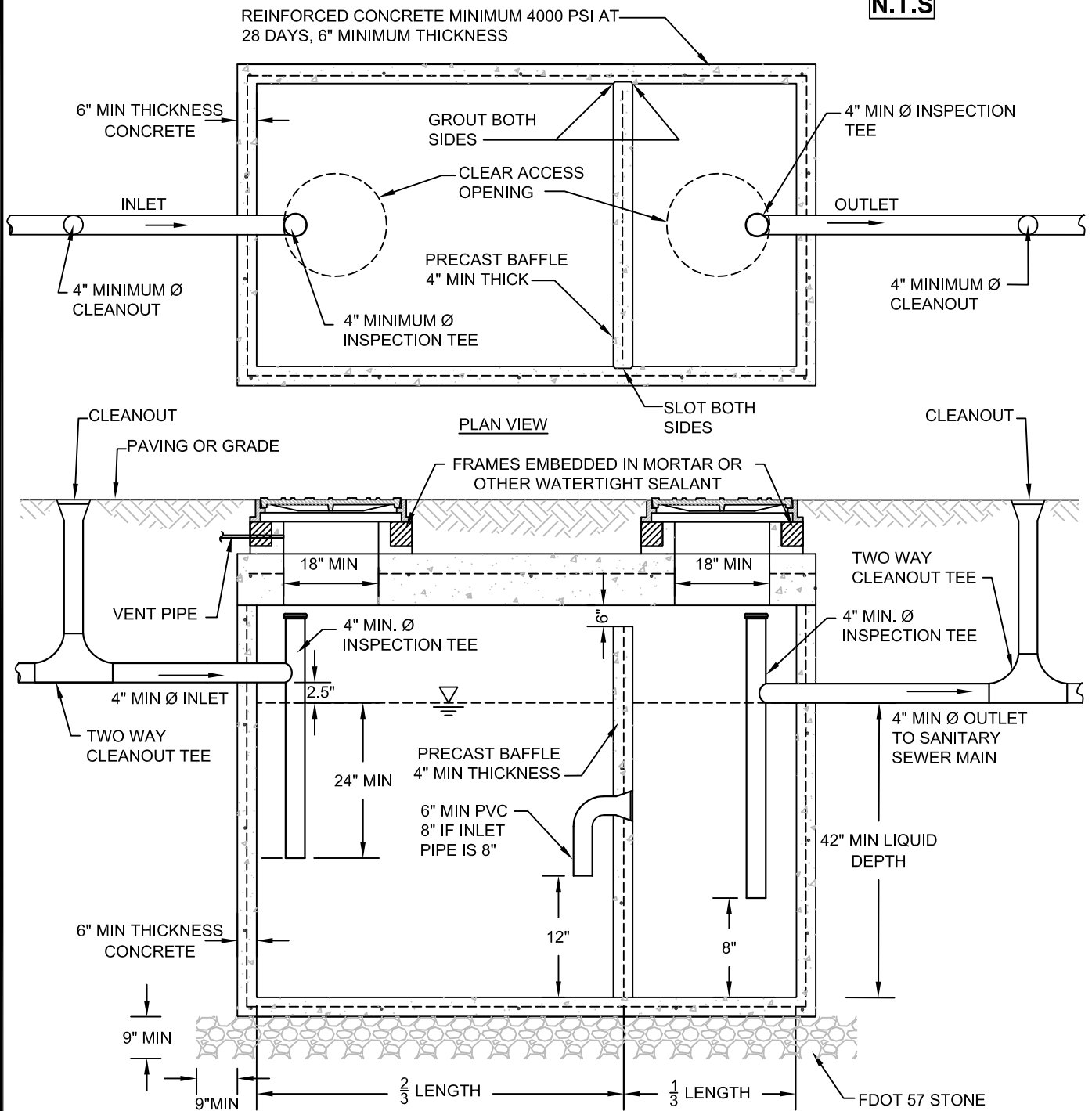
GENERAL

DATE: February 11, 2011

GREASE INTERCEPTOR

FIGURE A307-1

N.T.S



NOTES:

1. SPECIFIC DESIGN DETAILS MUST IN ALL ASPECTS MEET APPLICABLE FLORIDA PLUMBING AND ADMINISTRATIVE CODE.
2. SIZE GREASE INTERCEPTOR PER OCU MANUAL, SECTION 2310. MINIMUM SIZE 750 GAL; MAXIMUM SIZE 1250 GAL.
3. INTERCEPTORS SHALL BE WATER AND GAS TIGHT.
4. ALL FIXTURES LOCATED IN FOOD AND BEVERAGE PREPARATION AREAS SHALL BE ROUTED THOUGH GREASE INTERCEPTOR. RESTROOM WASTE SHALL NOT BE ROUTED THROUGH INTERCEPTOR.
5. BAFFLE REQUIRED; ALTERNATIVE DESIGNS ARE ACCEPTABLE. DESIGN MUST MEET FLORIDA PLUMBING AND ADMINISTRATIVE CODE.
6. LOADS: H-20 TRUCK WHEELS WITH 30% IMPACT PER AASHTO. TRAFFIC BEARING FRAME AND COVER TO MEET FDOT STANDARDS IF APPLICABLE.