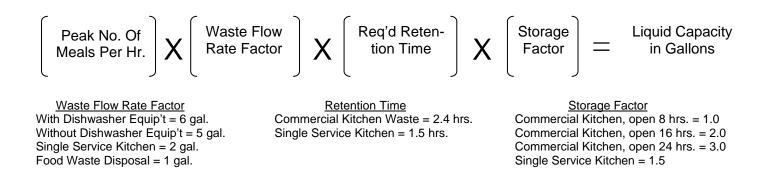


FOG Interceptor General Design

FOG Interceptor Requirements

FOG Interceptor sizing shall comply with Indiana State Board of Health Bulletin S.E. 13 1988, Section 501 as follows:



FOG interceptors must be installed on a separate building sewer line servicing kitchen flows and shall be connected only to those fixtures or drains which would allow fats, oils, and grease (FOG) to be discharged. This includes:

- Pot sinks;
- Pre-rinse sinks;
- Any sink into which fats, oils and grease are likely to be introduced;
- Soup kettles or similar devices;
- Wok stations;
- Floor drains or sinks into which kettles may be drained;
- Automatic hood wash units;
- Dishwashers without pre-rinse sinks; and
- Any other fixtures or drains likely to allow fats, oils and grease to be discharged.

All food grinders or food garbage disposals must discharge to the FOG interceptor, unless specifically stated otherwise in the users permit.

No fixture or drain other than those listed above shall be directly connected to the FOG interceptor unless approved by the Director. The following shall not be discharged into FOG interceptor:

- Waste that does not contain FOG and that otherwise does not require treatment;
- Wastewater from dish washing machines or wastewater with a temperature exceeding 140°F;
- Sanitary waste;
- Any substance that may cause excessive foaming in the MWPCF;
- Emulsifiers, chemicals, and enzymes.

The outlet discharge line from the FOG interceptor shall be directly connected to the municipal sanitary sewer.

Separate cleanout covers shall be provided over the inlet and outlet of the FOG interceptor to provide easy access for inspection and cleaning.

For more information, please contact the Bureau or visit <u>www.munciesanitary.org/bwg</u>.