



1.1 INTERCEPTOR INSTALLATION CRITERIA

Grease trap interceptors are required for all facilities used and operated regularly for the sale of prepared food, including but not limited to restaurants, cafes, fast food outlets, pizza outlets, delicatessens, sandwich shops, and any and all other kinds and types of food vending establishments in which any food preparation (including heating or defrosting in or by means of any kind of oven or heating device) takes place on the premises, whether or not such facilities are located in a separate building or structure or occupy space in a building or structure that is occupied by other businesses, as well as schools, churches, boarding houses with communal kitchen facilities, nursing homes, and day care centers which have kitchens and engage in the preparation of food. In addition, meat-cutting facilities and others capable of discharging significant amounts of grease into the District sanitary sewer collection system shall be required to install grease interceptors. The exception shall be those facilities granted a variance by the District. Grease interceptor shall not be required for private residences or dwelling.

1.2 INTERCEPTOR SIZING CRITERIA

All property owners discharging to the District wastewater treatment plant shall comply with the District procedure for interceptor sizing criteria (See Article 9C of the Rules and Regulations).

1.3 INSPECTION OF INTERCEPTORS

Property owners within the District shall establish an inspection program for the interceptor. The District will develop a mechanism to inventory all interceptors in its service area and document the inspections and maintenance of these interceptors. Once the interceptors in the service area are identified, the interceptor will be classified into two (2) categories:

1. Problem or Significant Interceptors

The facilities connected to these interceptors contribute significant amount of animal/vegetable oil, grease and/or sand to the sewer system. These interceptors will need to be inspected at a frequency of every three (3) to six (6) months.

2. Non-significant Interceptors

The facilities connected to these interceptors do not contribute significant amount of animal/vegetable oil, grease and/or sand to the sewer system. These interceptors will be inspected at a frequency of every six (6) to twelve (12) months.

1.4 INTERCEPTORS PUMPING SCHEDULES

Initially, all Users connected to interceptors will be required to pump out their interceptors quarterly or every three (3) months. Inspection of the interceptors by the District and/or review of “Certificates of Maintenance” received by the District will determine if this frequency needs to be increased to control the amounts of oil, grease and/or sand entering the sewer system or if the pumping frequency can be decreased.

1.5 BIOLOGICAL TREATMENT

Biological treatment shall not be a substitute for the pumping of grease type interceptors at the frequency determined by the District.



1.6 EXISTING SOURCES NOT CONNECTED TO INTERCEPTORS

Existing sources not connected to interceptors and which contribute significant amounts will be identified through inspection of the collection systems by the District. Once these sources are identified, they will be required to implement Best Management Practices (BMPs) to keep oil, grease and/or sand out of the sanitary collection system. Examples of BMPs include:

1. Scrape food from plates into a garbage can
2. Pre-wash plates by spraying them off with cold water over a small mesh catch basin positioned over a drain. This catch basin should be cleaned into a garbage can as needed
3. Pour all liquid oil and grease from pots and pans into a waste grease bucket stored at the pot-washing sink. Heavy solid buildup of oil and grease on pots and pans should be scraped off into a waste grease bucket
4. Other kitchen practices identified by the District and/or facility, which will decrease the point source discharging of oil and grease.

If the BMPs are not successful at the facility and the facility continues to contribute significant amounts of oil, grease and/or sand to the sewer, as documented by field inspections, then the facility will be required to install an adequately sized interceptor.



APPENDIX E2 – Interceptor Line Evaluation Form

Copper Mountain Consolidated Metropolitan District

Water and Sanitation Department – Rules and Regulations – Appendix E

Interceptor Line Evaluation

Business: _____

Address: _____

Status: Good Fair Poor Critical

Manhole # _____ to Manhole # _____ Footage _____

Pipe Type _____ Number of Interceptors on Collection Line _____

Date "Rootcut" _____

Date TV'd _____

Roots at _____

Backups _____

Other _____

Comments _____

Status: Good Fair Poor Critical

Manhole # _____ to Manhole # _____ Footage _____

Pipe Type _____ Number of Interceptors on Collection Line _____

Date "Rootcut" _____

Date TV'd _____

Roots at _____

Backups _____

Other _____

Comments _____



APPENDIX E3 – Interceptor Correction Notice Form

Copper Mountain Consolidated Metropolitan District

Water and Sanitation Department – Rules and Regulations – Appendix E

Interceptor Correction Notice

Business _____ Date _____

Address _____

Dear Business Owner,

The District works hard to maintain the collection system and keep the sewers clean and free of oil, grease and sand obstructions. Obstructions in the sewer can be a nuisance to your daily operations because of foul odors and backed up drains at your facility. The obstruction can also be hazardous to the collection system workers. You can assist the District in achieving the goal of no stoppages in the collection system caused by oil, grease and sand. An overflowing, non-maintained or defective interceptor is a health hazard and can cause significant damage to the collection system. **Interceptor maintenance is the business owner responsibility.**

A recent inspection of the _____ interceptor servicing your business documented one or more of the following deficiencies:

Pump out interceptor

Repair broken pipes: _____

Missing cleanout cover needs replacement

Other: _____

We appreciate your prompt attention to this matter.

If we can be of further assistance, please call _____ at _____.

District Representative's Signature

District Representative's Name and Title