



City of Arlington Grease Interceptor, Sample Well, And Securing Device Design Specifications. Revised July 2015

What is a grease interceptor?

A grease interceptor is a wastewater pretreatment device that holds or traps the grease, food solids, and oils discharged from a food service establishment prior to entering the sanitary sewer.

Who must have a grease interceptor?

All establishments preparing, handling, serving, or cleaning up food must have a grease interceptor that meets City of Arlington's design and sizing specifications. For example, all restaurants, coffee shops, ice cream/snow cone shops, and child care facilities in Arlington must have a properly sized and designed grease interceptor.

Why are grease interceptors required?

Fats, oils, and grease (FOG) are present in almost all foods that we eat. In the same way that fat will clog your arteries, FOG in the sewer lines will clog sewer lines. When this happens, the sewer will overflow, creating a danger to public health and the environment, and causing City of Arlington to pay thousands of dollars in fines to regulatory authorities and even more thousands of dollars for cleanup. The primary purpose of requiring wastewater pretreatment measures like grease interceptors is to prevent sanitary sewer overflows.

The City of Arlington also spends millions of dollars every year to maintain our wastewater collection system; requiring properly sized and designed grease interceptors for all food establishments is an important preventative measure that will also protect the City's wastewater collection system, reducing repair, maintenance, and replacement costs.

Additionally, the City of Arlington is required to meet wastewater discharge standards by the Trinity River Authority (TRA), which treats our wastewater at the TRA Central Wastewater Treatment Plant. Requiring properly sized and designed grease interceptors is an attempt to meet the wastewater discharge standards for FOG (200 mg/L).

Can I use the existing grease interceptor on site?

If you are opening a food service establishment in an existing building, you may already have a grease interceptor that has been installed. Grease interceptors are just like any piece of equipment; over time, they begin to age and have issues. If the existing grease interceptor is not in good working condition, is grossly undersized by current standards, or plumbing fixtures are being added that would require a grease interceptor with a larger capacity to be installed, you may need to replace the existing grease interceptor.

Contact Water Resource Services at 817-459-5902 to determine if you will be able to use the existing grease interceptor.

What is a sample well and securing device?

Food service establishments must install a sample well and securing device in addition to the grease interceptor.

The City of Arlington monitors wastewater samples from all food establishments, car washes, and certain permitted industrial users to make sure that the facility is not discharging abnormal wastewater that is harmful to the wastewater collection system or the wastewater treatment plant.

The sample well is a type of manhole which City of Arlington will use to collect wastewater samples from the facility. The securing device is an eyebolt set in concrete inside of a valve box top cover; City or Arlington employees will clip their sampling equipment to this securing device while taking a wastewater sample.

In most cases, the sample well will be plumbed to capture all wastewater discharges from the facility, including both grease and condensate waste.

What is the minimum size required for grease interceptors in Arlington?

In Arlington, grease interceptors are sized and designed in accordance with City of Arlington Ordinance #09-057 Industrial Waste and Water Pollution Control. They are sized based on total potential flow from all plumbing fixtures and drains located in any food preparation, handling, serving, or clean up area. To summarize, the grease interceptor size is determined by the number and pipe size from these plumbing fixtures and drains; the minimum size is determined based on these numbers.

Visit <http://www.arlington-tx.gov/water/water-resources/#GIGT> to find City of Arlington's Interceptor Sizing Spreadsheet or contact Water Resource Services at 817-459-5902 and ask to get in touch with the Analyst who does plan reviews.

What if I want to use a type of grease interceptor that is different from the design specifications of the City of Arlington?

Contact Water Resource Services at 817-459-5902 and ask to get in touch with the Analyst who does plan reviews. Variations from the design specifications are evaluated on a case-by-case basis per City of Arlington ordinance.

What if I have more questions?

Contact Water Resource Services at 817-459-5902 and ask to get in touch with the Analyst who does plan reviews. Variations from the design specifications are evaluated on a case-by-case basis per City of Arlington ordinance.