

Guidance for Food Service Facilities in the MWWSSB Service Area

The Montgomery Water Works and Sanitary Sewer Board (MWWSSB) requires all food service facilities (FSFs) to prevent the entry of fats, oils, and grease (FOG) into the sanitary sewer system. An outdoor gravity grease interceptor with a separate sampling well is required for all facilities serving food, including restaurants, service stations, grocery stores, ice cream parlors, bakeries, delis, coffee shops, sandwich shops, cafeterias, daycares, catering businesses, churches, institutions, or any other facility that prepares food. All such FSFs are required to enter into the Board's Pretreatment Program and are subject to inspection.

The FSF is responsible for ensuring compliance with the Board's Pretreatment Policy, as well as all applicable plumbing codes and county and state health department requirements. All kitchen fixtures associated with food preparation should be connected to the grease interceptor. This includes kitchen sinks, mop sinks and kitchen floor drains. Bathrooms and other domestic sanitary waste lines should not be connected to the grease interceptor. Please refer to the Board's Rules and Regulations and Engineering Design Manual for further information on Grease Interceptor requirements. Both of these documents can be found at the Board's website.

Pretreatment information, including Rules and Regulations:

<https://www.mwwssb.com/en/Business/Pretreatment>

Engineering Design Manual:

<https://www.mwwssb.com/en/Services/DesignManual>

Submittal

The Board will review and approve information on the grease interceptor being installed. The submittal should come from either an engineer or plumber licensed in the State of Alabama. At a minimum the following information must be included:

- Detail or Cut Sheet of the Grease Interceptor being proposed.
 - o In most cases this will be detail 370 or 372 (Enclosed)
 - o Sampling well detail should also be included, see detail 371 (Enclosed)
- Calculations on how the device was sized (Grease Interceptor Sizing Worksheet or Board approved alternative sizing calculations) (Enclosed)
- Sketch of kitchen showing drains and location of the grease interceptor and sampling well
- Pretreatment Questionnaire Form (Enclosed)

For existing grease interceptor devices or Notice of Violation responses, return Submittal Package to the Board's Environmental Services Department via email pretreatment@mwwssb.com or fax to (334) 206-1726. For new construction projects or Development Plans submitted through the City of Montgomery, return Submittal Package to the Board's Engineering Department via email at adawson@mwwssb.com or fax to (334)261-3448. Initial review may take up to two weeks.

Variance

In existing buildings, space restrictions may prohibit the installation of an outdoor gravity grease interceptor. In this case, the owner may apply for a variance by submitting a proposed active grease removal device. The variance application must include all the information described above and a detailed description of why a Gravity Grease Interceptor cannot be installed at the existing building. Additionally, the method to size the alternative grease removal device must be explained and the sizing calculation must be shown. Grease drums or hydro-mechanical grease traps will not be accepted. The alternative grease removal device must be reviewed and approved by the Board's Engineer.

Mobile Food Units

Mobile Food Units are required to discharge waste tanks through a grease interceptor located at a commissary. Commissaries must have an outdoor gravity grease interceptor that meets all MWWSSB requirements. If the commissary is an existing FSF, then the grease interceptor must be sized with enough capacity to accommodate both the FSF and the food truck. If the commissary does not currently have an adequate grease interceptor, then a new outdoor grease interceptor must be installed. Discharge of food truck waste tanks must be done through a drain connected to the interceptor, preferably the drain closest to the interceptor.

A full submittal, as previously listed, will be required for the commissary. Additionally, a sketch of the food truck including all sinks and drains will also be required.

Contacts

Please contact the Board's Environmental Services Department at (334) 206-1726 with questions about the Pretreatment Program or to inquire about **existing** grease interceptors.

For further questions about **new** grease interceptor installations please call the Board's Engineering Department at (334) 206-1627.



WATER WORKS & SANITARY SEWER BOARD OF THE CITY OF MONTGOMERY, ALABAMA

New Grease Interceptor Contact Information

Business Contact Information

Business Name:	
Business Address:	
Business City, State, Zip:	
Owner Name:	
Owner Mailing Address:	
Owner City, State, Zip:	
Owner Phone Number:	
Owner Fax Number:	
Owner Email Address:	

Engineer/Plumber Information

Engineer/Plumber Name:	
Engineering/Plumbing Business Name:	
Professional Engineer/Plumber License Number:	
Engineer/Plumber Contact Phone Number:	
Engineer/Plumber Email Address:	

*All new grease interceptor submittals must come from either an engineer or plumber licensed in the State of Alabama.

Grease Interceptor Sizing Worksheet Guidance

The Grease Interceptor Sizing Worksheet should be used to size outdoor gravity grease interceptors as shown in drawings numbers 370 and 372. Fill out the information at the top of the form including the name and address of the facility. Include the name of the person filling out the form on the line shown as "Calculated By". The calculation should be done by either an engineer or plumber licensed in the State of Alabama.

Block A – Number of Meals per Peak Hour – For facilities with a dining area, use the calculation shown in order to determine the number of peak meals per hour. If the facility does not have a dining area, then estimate the peak number of meals served in the busiest hour. Use the chart to determine Meal Factor based on length of average meals.

Block B – Waste Flow Rate Condition – Use the table to determine Waste Flow Rate Condition.

Block C – Retention Time – Use the table to determine Retention Time based on the type of kitchen. Unless the facility does not cook food, use "Commercial Kitchen", 2.5 hours.

Block D – Storage Factor – Use the table to determine Storage Factor based on hours of operation. These hours should include any kitchen prep time prior to opening or closing.

Block E – Interceptor Size – Transfer the entries from Blocks A, B, C, & D to the corresponding blocks at the bottom of the page. Multiply all these numbers together to get the Calculated Size. In the last box round up to the nearest 500 gallon increment to determine Interceptor Size.

Example: A restaurant is operating from 10:00 AM to 10:00 PM with a maximum seating capacity of 60.

Block A – Seating Capacity is 60 and because it is a sit-down restaurant, Meal Factor is 1. Multiply 60 times 1 to get a "Meals per Peak Hour" of 60.

Block B – The restaurant has a dishwasher, therefore "Waste Flow Rate" is 6.

Block C – The restaurant is a full Commercial Kitchen, therefore the "Retention Time" is 2.5.

Block D – The restaurant begins prep work at 10 AM and clean-up is done by 10 PM, for a total operation time of 12 hours. According to the table, the "Storage Factor" for this operation time is 1.5.

Block E – According to the Calculation, a 1,500 gallon Gravity Grease Interceptor is required.

<table><tr><td>Meals per Peak Hour</td></tr><tr><td>60</td></tr></table>	Meals per Peak Hour	60	X	<table><tr><td>Waste Flow Rate</td></tr><tr><td>6</td></tr></table>	Waste Flow Rate	6	X	<table><tr><td>Retention Time</td></tr><tr><td>2.5</td></tr></table>	Retention Time	2.5	X	<table><tr><td>Storage Factor</td></tr><tr><td>1.5</td></tr></table>	Storage Factor	1.5	=	<table><tr><td>Calculated Size</td></tr><tr><td>1350</td></tr></table>	Calculated Size	1350	→	<table><tr><td>Interceptor size (Rounded to Nearest 500)</td></tr><tr><td>1500</td></tr></table>	Interceptor size (Rounded to Nearest 500)	1500
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Calculated Size																						
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Interceptor size (Rounded to Nearest 500)																						
1500																						
A		B		C		D																

GREASE INTERCEPTOR SIZING WORKSHEET



Business Name: _____

Date: _____

Address: _____

Phone: _____

City, State, Zip: _____

Calculated By: _____

* The Grease Interceptor Sizing Formula adopted by the MWWSSB is as defined by the Uniform Plumbing Code (UPC) - Appendix H (2006)

A	<p style="text-align: center;">Number of Meals Per Peak Hour</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; padding: 5px; text-align: center;">Seating Capacity</div> <div style="font-size: 2em;">x</div> <div style="border: 1px solid black; padding: 5px; text-align: center;">Meal Factor</div> <div style="font-size: 2em;">=</div> <div style="border: 1px solid black; padding: 5px; text-align: center; width: 150px;"> Meals per Peak Hour <div style="border: 1px solid black; height: 40px; width: 100%;"></div> </div> </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Establishment Type</th><th style="text-align: left;">Meal Factor:</th></tr> </thead> <tbody> <tr> <td>Fast Food (45 max.)</td><td>1.33</td></tr> <tr> <td>Sit-Down Restaurant (60 min.)</td><td>1.00</td></tr> <tr> <td>Leisure Dining (90 min.)</td><td>0.67</td></tr> <tr> <td>Dinner Club (120 min.)</td><td>0.50</td></tr> </tbody> </table> <p><small>**If Food Service Establishment does not have seating estimate peak number of meals served in busiest hour.</small></p>	Establishment Type	Meal Factor:	Fast Food (45 max.)	1.33	Sit-Down Restaurant (60 min.)	1.00	Leisure Dining (90 min.)	0.67	Dinner Club (120 min.)	0.50	<p>NOTES:</p>		
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ACCOUNT NUMBER (IF KNOWN): _____



WATER WORKS and SANITARY SEWER BOARD
Of the City of Montgomery
Environmental Services
2000 Interstate Park Drive
Montgomery, AL 36109

PRETREATMENT QUESTIONNAIRE

FORM COMPLETED BY: _____ **DATE:** _____

1. COMPANY NAME:

2. MAILING ADDRESS/LOCATION OF BUSINESS IN MONTGOMERY, AL:

3. BILLING ADDRESS:

4. OFFICIAL CONTACT:

Name: _____

Phone: _____

5. DESCRIPTION OF BUSINESS ACTIVITIES:

ACCOUNT NUMBER (IF KNOWN): _____

6. DESCRIBE IN AS MUCH DETAIL AS POSSIBLE WHAT IS TO BE DISCHARGED TO THE SANITARY SEWER (EXCLUDE NORMAL SANITARY WASTEWATER):

7. ESTIMATE THE QUANTITY IN GALLONS PER DAY OF WASTEWATER TO BE DISCHARGED (EXCLUDING NORMAL SANITARY WASTEWATER):

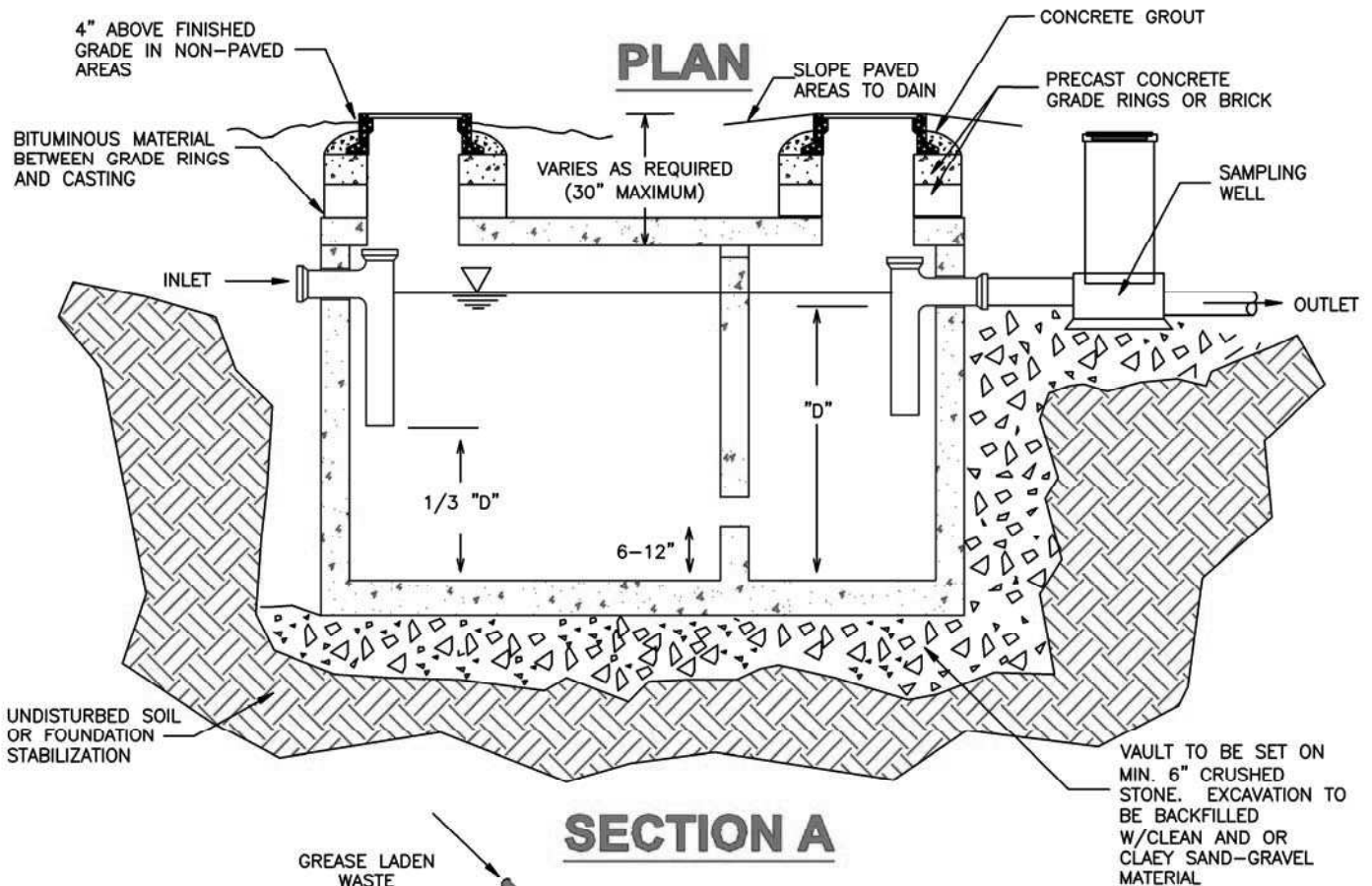
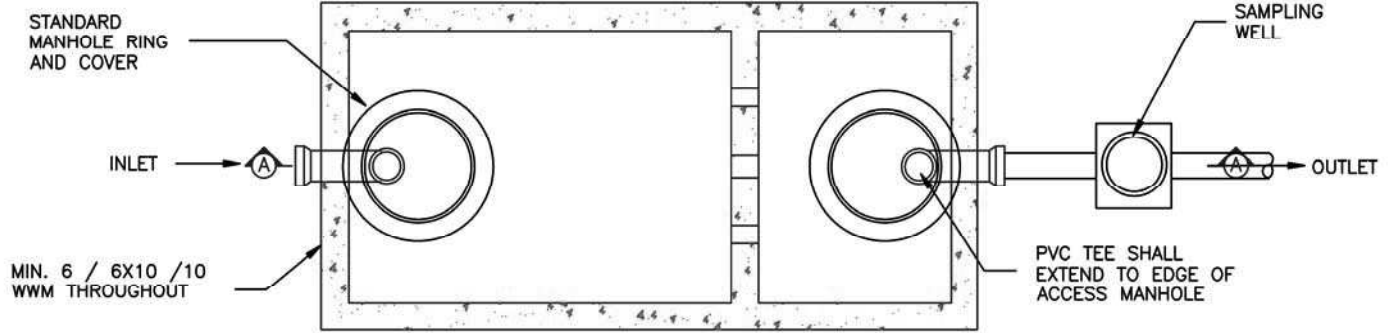
8. LIST ANY PRETREATMENT FACILITIES TO BE USED AT THIS LOCATION:

EMBALMING SINK	YES or NO
GARBAGE DISPOSAL	YES or NO IF YES NUMBER OF HOUSING UNITS: _____
GREASE DRUM	YES or NO
GREASE INTERCEPTOR	YES or NO IF YES SIZE OF DEVICE: _____
GREASE TRAP	YES or NO IF YES GPM OF DEVICE: _____
HOLDING TANK(S)	YES or NO
OIL/WATER SEPARATOR	YES or NO
SAND TRAP	YES or NO
SILVER RECOVERY UNIT	YES or NO

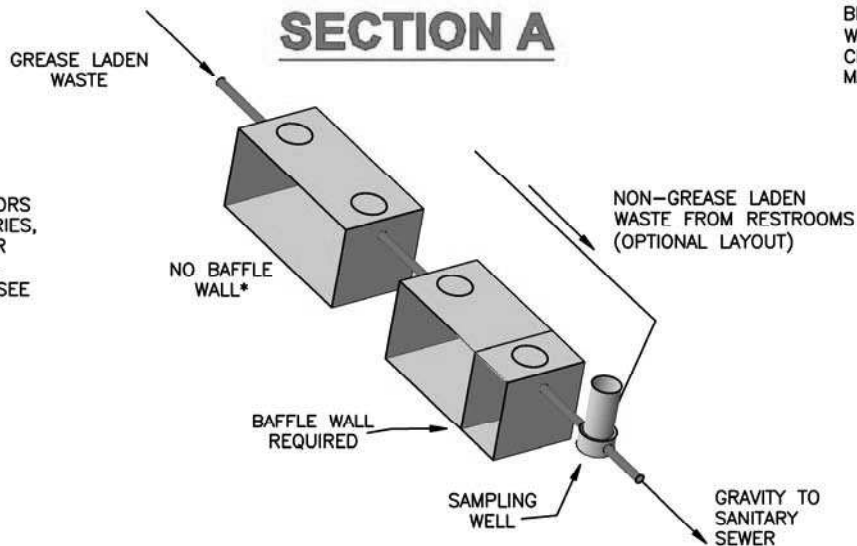
9. CHECK ALL KITCHEN EQUIPMENT PRESENT AT THIS FACILITY:

THREE COMPARTMENT SINK	<input type="checkbox"/>
FRYER	<input type="checkbox"/>
COMMERCIAL STOVE	<input type="checkbox"/>
OTHER:	_____

10. LIST ANY TOXICANTS KNOWN OR ANTICIPATED TO BE PRESENT IN THE DISCHARGE. IT IS A GOOD IDEA TO CONSULT SAFETY DATA SHEETS (SDS) FOR THIS INFORMATION. THE WATER WORKS BOARD OPERATES A BIOSOLIDS PROGRAM AND ASKS THAT METALS BE PARTICULARLY LOOKED AT FOR THIS QUESTIONNAIRE. _____



* IF TWO GREASE INTERCEPTORS ARE REQUIRED TO BE IN SERIES, THEN THE FIRST INTERCEPTOR OUT OF THE BUILDING SHALL NOT HAVE BAFFLE SYSTEM. (SEE SCHEMATIC)



SCHEMATIC



WATER
WORKS & SANITARY SEWER BOARD
Montgomery Alabama

SANITARY SEWER DETAILS

TITLE:

PRECAST CONCRETE
GREASE INTERCEPTOR

DRAWING NO.:

370

DESIGNED:

CAB

DATE:

01/06

SCALE:

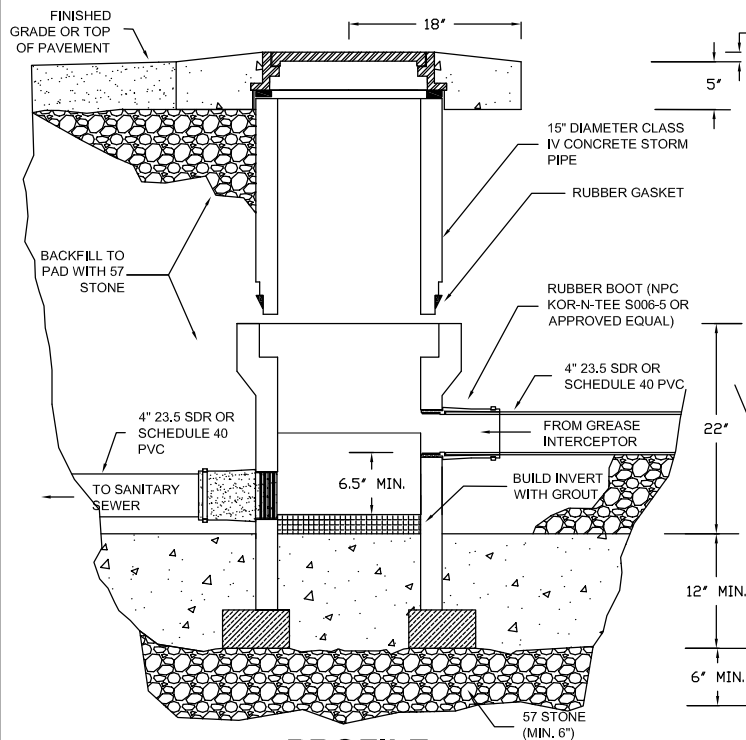
NOT TO SCALE

CHECKED:

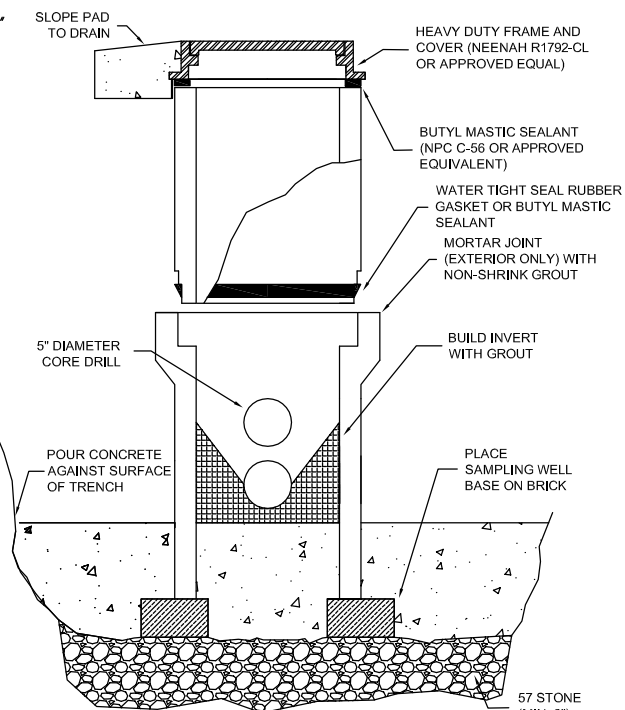
TL

REVISED:

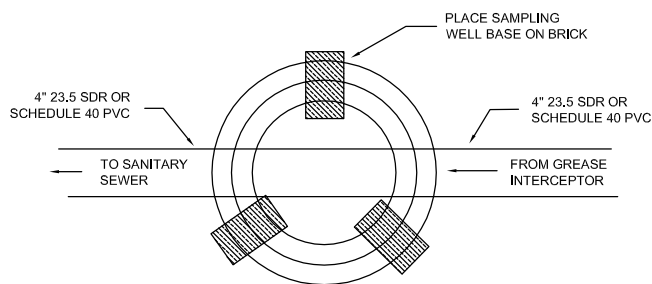
08/09



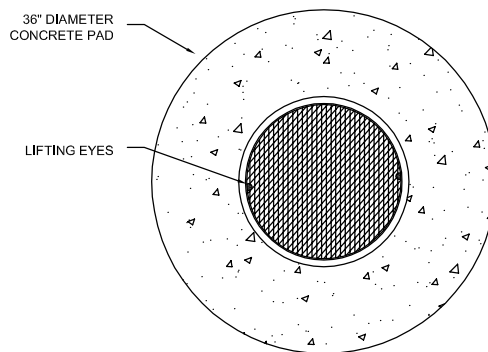
PROFILE



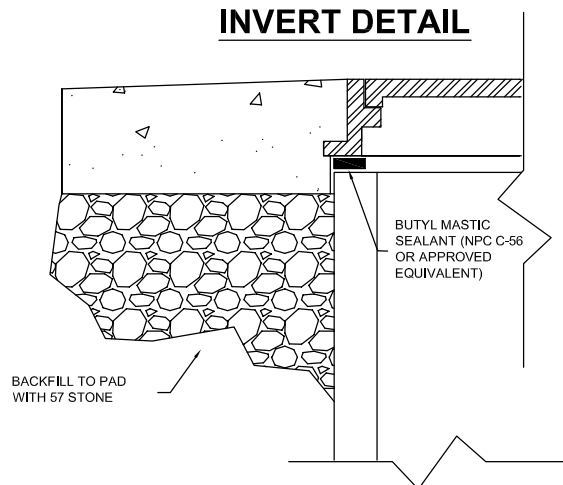
PROFILE



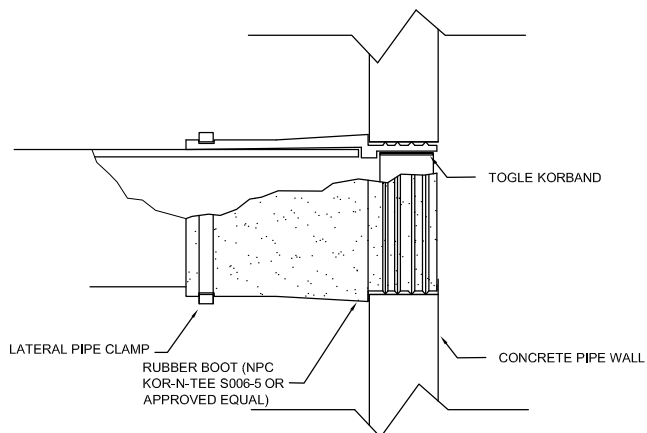
INVERT DETAIL



FRAME AND COVER DETAIL



PAD SECTION



KOR-N-TEE SECTION

NOTE:
PARK ENVIRONMENTAL EQUIPMENT SAMPLE WELL (BASIN MODEL SWB15) OR FULL SIZE MANHOLE CAN BE SUBSTITUTED FOR THE ABOVE DESIGN. FULL SIZE MANHOLES WILL REQUIRE VACUUM TESTING PRIOR TO SERVICE.



WATER
WORKS & SANITARY SEWER BOARD
Montgomery Alabama

MISCELLANEOUS DETAILS

TITLE: **GREASE INTERCEPTOR
SAMPLING WELL ALTERNATIVE**

DRAWING NO.:

371

DESIGNED:
CHECKED:

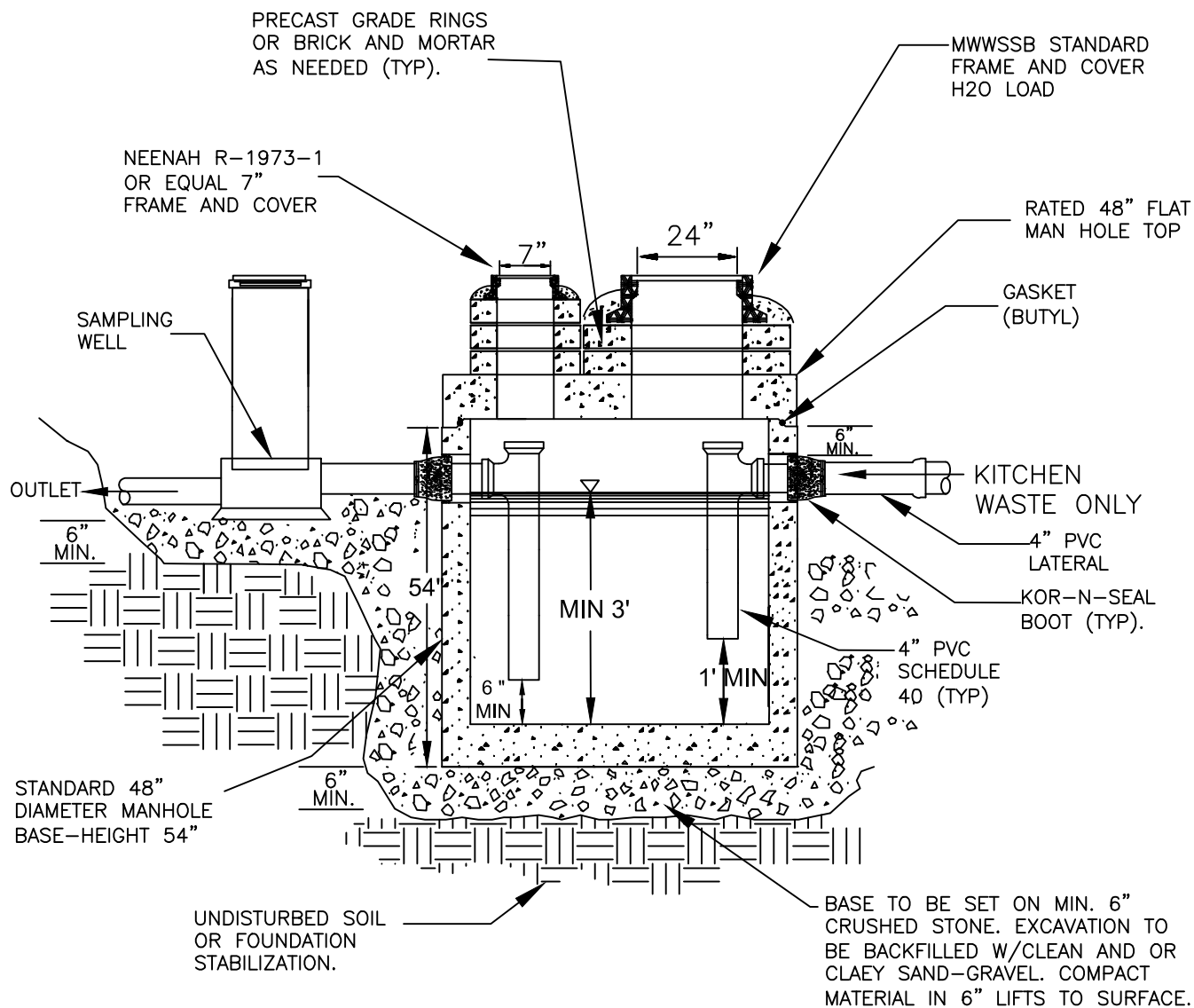
TL
XX

DATE:
REVISED:

09/06

SCALE:

NOT TO SCALE



NOTES:

THE INTERCEPTOR IS SIZED SUFFICIENTLY TO SERVE A FACILITY REQUIRING UP TO A 300 GALLON DEVICE AS CALCULATED BY THE MWWSSB SIZING FORM (WITH OR WITHOUT DISHWASHER PRESENT). IF NO DISHWASHER IS PRESENT, THE BOARD'S ENGINEER MAY ALLOW THE DEVICE TO SERVE IN PLACE OF A 500 GALLON DEVICE AS CALCULATED BY THE MWWSSB SIZING FORM PROVIDED THERE IS NO DISHWASHER PRESENT.

WITH THE WRITTEN AUTHORIZATION FROM THE BOARD'S ENGINEER, TWO SMALL CONCRETE GREASE INTERCEPTORS MAY BE USED IN SERIES TO OBTAIN DESIRED VOLUME OF STORAGE (AS REQUIRED BY SIZING FORM).



WATER
WORKS & SANITARY SEWER BOARD
Montgomery Alabama

SANITARY SEWER DETAILS

TITLE: **SMALL PRECAST CONCRETE INTERCEPTOR**

DRAWING NO.:

372

DESIGNED:
CHECKED:

TL
HR

DATE: 11/13
REVISED:

SCALE:
NOT TO SCALE