



- 3.03 All grease bearing waste streams should be routed through an appropriate grease trap/interceptor, including: three-compartment sinks, pot/pan sinks, soup kettles, hand-washing sinks, automatic dishwashers, mop sinks and floor drains. All drains that receive “clear waste” only, such as from ice machines, condensate from coils and drink stations, located in food preparation areas must be plumbed to the oil & grease interceptor. Any exceptions for by-pass must be submitted in writing to the UES – Tech Services Division.
- 3.04 Kitchens that utilize Garbage Disposals shall be required to use an interceptor twice the calculated base size.
- 3.05 All exterior or recessed Grease Traps and Interceptors are to be installed with an Effluent Sampling Well, equivalent to: a. Parks Equipment Services *Sample Well SWB-1*; or b. PW Eagle *Sample Well*. Sample wells will have a minimum 12” diameter access cover.

PART 4 MAINTENANCE

- 4.01 The grease traps must be serviced (pumped, cleaned, and inspected) by a permitted waste hauler, at a minimum frequency of every 90 days or more often as necessary, to ensure proper function. Records of maintenance are required and are to be maintained on site for five (5) years. (90 day maintenance frequency assumes proper sizing and installation).
- 4.02 Enzymes, solvents, and emulsifiers are not permitted. Biological treatment systems must be designed and sealed by a Registered Professional Engineer licensed in the State of Texas and be pre-approved by the University. These systems will not alleviate the necessity for inspection and proper maintenance.

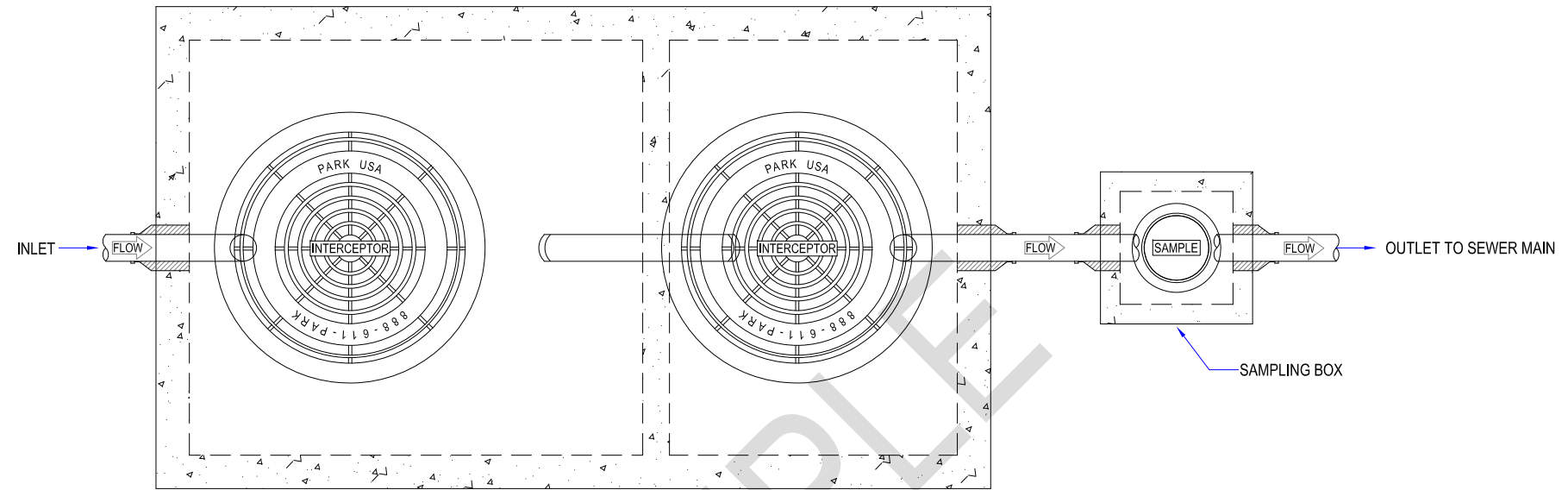
PART 5 OTHER TYPES OF INTERCEPTORS AND SIZING REQUIREMENTS

- 5.01 Interceptors are required for oil, grease, sand and other substances harmful or hazardous to the building drainage system, the public sewer or sewage treatment plant. Design, size, and location of pretreatment devices must be sealed and submitted by a Registered Professional Engineer licensed in the State of Texas for review and approval.

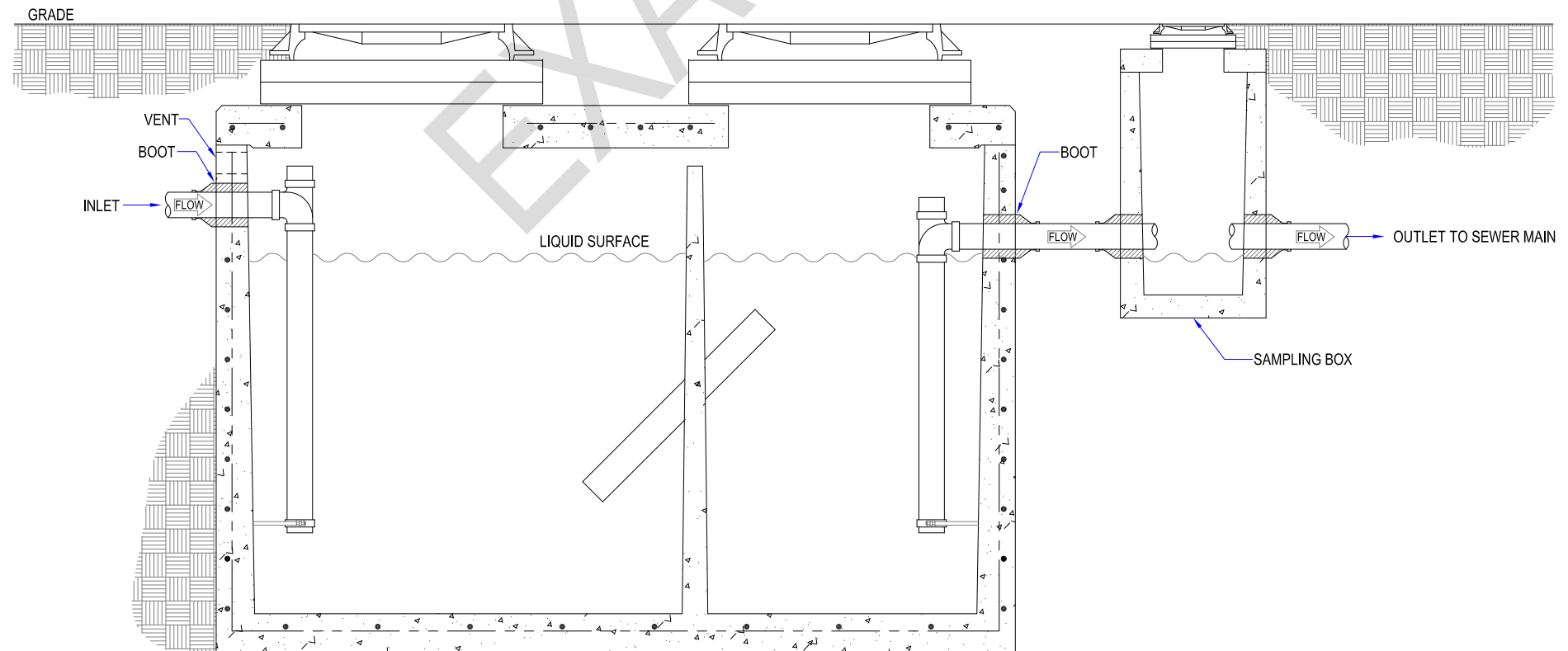


APPENDIX A GREASE TRAP EXAMPLE

PLAN VIEW



ELEVATION



REVISIONS:

REV. NO.	DESCRIPTION:	DATE:	DRAWN BY:	REVIEWED BY:	APPROVED BY:

GREASE INTERCEPTOR

DATE: 07/15/2020
 LOCATION: TAMU
 DRAWN BY: J.SUMMERS
 REVIEWED BY: J.SUMMERS
 APPROVED BY: J.PHILLIPS
 REF#:



DRAWING NUMBER:
 XXXX-XXXX-X-XXXX