



Food Service Establishments within the City of Jackson shall conduct their operations in such a manner that grease is captured on the facility premises and then properly disposed of. All Food Service Establishments are required to have an approved and adequately sized, properly installed, and properly maintained grease control device.

The following must be provided with the building permit application:

1. FOG Control Plan.
2. Site plan showing kitchen layout, drain lines, and grease control device location.
3. Grease control device sizing calculations.
4. Manufacturer's drawing, specifications, and performance information on grease control device.

At least one of the following grease control devices must be installed as approved by City:

1. **Exterior Grease Interceptor Tank** – Available in various capacities from 750 to 3000 gal. If more than 3000 gal capacity is required, multiple units shall be installed. The unit shall be the following, or City approved equal:
 - Schier Products Big Foot polyethylene grease interceptor.
 - Zurn Industries Proceptor Greenturtle fiberglass grease interceptor.
 - ASTM C1613 compliant precast concrete grease interceptor.
2. **Automated Interior Grease Trap** – If space is not available for an exterior grease interceptor tank, an automated interior hydromechanical grease trap shall be used. The unit shall be properly sized according to the manufacturer's recommendations. The unit shall be the following, or City approved equal:
 - Grease Guardian X Series by Frontline Engineering.
3. **Manual Interior Grease Trap** – Where no frying is being performed, a manually cleaned grease trap may be used. The unit shall be properly sized according to the manufacturer's recommendations. The unit shall be the following, or City approved equal:
 - Schier Products Great Basin polyethylene interior grease trap.
 - Zurn Industries Model Z1170 fiberglass interior grease trap.
 - Wade Model 5100 steel interior grease trap.

If no calculations are furnished justifying the proposed grease control device size and approved by City, the unit must be sized according to the following criteria:

1. Exterior Grease Interceptor Tank

The total wet volume shall be not less than 750 gallons and provide no less than thirty minutes retention time based on peak flow, where peak flow is the greater of the flow rate based on fixture units or the following flow rates:

Nominal Drain Pipe Size, in.	Maximum Flow Rate, gpm	Minimum Wet Volume, gal
1-1/2	7.5	750
2	20	750
3	60	1,800
4	125	3,750
5	229	6,870
6	375	11,250

If more than 3000 gal capacity is required, multiple units shall be installed.

2. Automated or Manual Interior Grease Trap

Sinks and Floor Drains

Calculations	Units	Quantity	Remarks
Total Sink Volume	gal		Measure LxWxH of each sink. Total the cu. in. and divide by 231
Typical liquid volume, 75%	gal		Multiply total volume in gal x 0.75 since sinks are typically only filled to 75% capacity
Total sink drain rate	gpm		Based on 1 min to completely drain; use number above
Floor drains	gpm		No. of floor drains x 0.75
Required grease trap capacity	gpm		Sink drain rate + floor drains
Required grease trap capacity	lbs		Grease retention capacity = number above

Flow control device required on grease trap to limit max flow to its rated capacity

Dishwashers

Provide a grease trap rated at not less than the dishwasher manufacturer's rated discharge or drain rate from the unit. If the dishwasher drain rate is not known the following table may be used:

Dishwasher Tank Capacity, gal	10-20	20-30	30-50	50-70	70-100
Grease Trap Capacity, gpm	7.5	10	12.5	17.5	50
Grease Trap Capacity, lbs	15	20	25	35	100

Flow control device required to limit max flow to rated grease trap capacity. Connection of a high temperature (more than 140°F)/high flow dishwasher to a grease trap or grease interceptor is prohibited. An automated hydromechanical grease trap cannot be used on a dishwasher.

Wok Range

Required grease trap capacity: **12 gpm / 25 lbs**

Multiple grease traps may be required depending on total capacity needed and facility layout. For all interior grease traps, a flow control device is required to limit the maximum flow to the maximum rated capacity of the unit used (typically 50 gpm).

Alternate GCD Sizing Procedure

If the establishment desires to use an alternate procedure to size the grease control device, it shall be sized according the following criteria.

- (1) Third party (e.g., PDI/ASME) certified device sized based on the projected flow rate, FOG and solids loading rate, proposed frequency of FOG and solids removal, maximum certified FOG containment capacity, and certification testing effluent concentration for FOG equal to or less than the oil and grease concentration in Jackson Code of Ordinances Section 122-173 (maximum 100 mg/L).
- (2) Calculations prepared by a Mississippi Professional Engineer demonstrating that the FOG effluent concentration is equal to or less than the oil and grease concentration in Jackson Code of Ordinances Section 122-173. Calculations shall include flow rate, rise and settling velocities, short-circuiting, inlet, baffle and outlet effects on velocity distribution, FOG and solids loading rate, and frequency of FOG and solids removal.

Prohibited Discharges and/or Restricted Equipment

- (1) The installation and use of garbage grinders (disposals) in commercial-food establishments is prohibited. Special permission for a garbage grinder may be granted by the City with justification, but only if a 1,000 gallon or larger exterior interceptor is in use.
- (2) The connection of high-temperature (more than 140°F)/high-flow dishwashers to a grease trap or grease interceptor is prohibited.
- (3) Prohibited discharges to grease control devices: sewage; yellow grease (spent oil from deep frying); additives or chemicals designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and grease. The use of enzymes or bacterial cultures designed to disperse grease is prohibited unless specifically approved in writing by the Mississippi Department of Health and the City of Jackson.