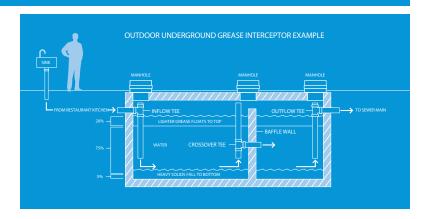
## REQUIREMENTS FOR NEW AND REMODLED FOOD SERVICE ESTABLISHMENTS

## **INTRODUCTION**

Fats, oils and grease (FOG) cause serious problems in the sanitary sewer system. FOG sticks to the walls of the pipes when poured down the drain and, over time, restricts the flow until a sewer clog or overflow occurs. These clogs and overflows can create smelly, dirty messes, possibly damaging your business, property, profits and the environment.



When constructing a new facility that serves food, also known as a food service establishment (FSE), or remodeling an existing FSE, you may be required to put in an appropriately sized outdoor underground grease interceptor per the Uniform Plumbing Code. Before you start a project we recommend you contact the City of Roseville's Environmental Utilities Department and the Building Department for grease interceptor construction requirements. For more information on grease interceptors see the Grease Removal Devices information sheet and the Grease Removal Device Manufacturers list.

## OTHER GREASE REMOVAL DEVICES

When FSEs cannot install an outdoor underground grease interceptor due to space limitations, utility line disruption or an inadequate slope of wastewater drainage, the FSE can request a variance from the City of

Roseville. The City of Roseville will decide if factors exist that do not allow installation of a grease interceptor and may allow installation of another type of grease removal device, such as a grease trap.

## **INSPECTIONS, FINES, PENALTIES**

Your facility may be inspected at any time by the City of Roseville to ensure proper maintenance of the grease removal equipment and proper disposal of grease waste. If a sanitary sewer overflow occurs, your facility could be

held responsible for clean up costs and potentially be assessed fines and penalties.

