

***Food/Beverage Production,
Processing, and/or Packaging
with No Cooking On-site***



Existing and proposed **commercial food establishments with no cooking on-site** (e.g., **coffee shop/bar, day care, deli, meat shop, mini-mart with hot food counter, motels, nutrition Bar, sandwich shop, school, social hall kitchen, recreation facility kitchen, warming kitchen**, etc.) that are/will be Pierce County Sewer Utility customers are required to provide Supplemental Information along with the Minor Industrial User Pretreatment Review application.

The bulletin is intended to assist the applicant in preparing the necessary documents to be provided with a complete Pretreatment Review Application. This document is a guide only and should not be misconstrued as a replacement or revision of the Pierce County Code and associated Sewer Utility design and construction standards.

What types of food establishments without cooking on-site are still required to install a Grease Interceptor?

Users that are cleaning surfaces, pots, pans, utensils, dishes, silverware, etc. that contain fats, oils, or greases will still be required to install a grease interceptor.

Food Establishments with no cooking on site need to provide detailed kitchen and cooking practices that address any on-site heating and cleaning of surfaces, serving/warming pots, pans, utensils, dishes, silverware, etc.

What types of food establishments with no cooking on-site are not required to install a Grease Interceptor?

Food Establishments with no cooking or food preparation on site (food may be warmed only) and very limited cleaning may not be required to install a grease interceptor. These sites use disposable dishes, silverware, etc. for serving the food, or the food is delivered to the site and sold/heated/consumed in disposable single-service containers. Any pots, pans, and utensils are either cleaned at another site, or are disposed of to solid waste without any cleaning/discharge to the sanitary sewer.

Standard cleanup practices shall include wiping down of all surfaces that have been in contact with fats, oils or greases (food preparation surface, serving trays, and serving utensils) with paper towels, then the paper towels are disposed of to a solid waste receptacle without any cleaning/discharge to the sanitary sewer. We will review the detailed menu and kitchen and cooking practices to verify that the potential for discharging fats, oils, and greases are minimal.

Should we install a Grease Trap (relatively small box normally installed inside the building) for a Food Establishment?

Owners may install internal Grease Traps as a measure to reduce the amount of maintenance that is required for their external Grease Interceptor, but they are not accepted in lieu of a standard external Grease Interceptor. If we determine that a Grease Interceptor is required for the food establishment, a Grease Trap will not be accepted as the only device for removal of grease.

We are occupying a space that has been a restaurant, but it does not have a grease interceptor. Will I be required to install a grease interceptor?

As a new tenant, your proposed menu, kitchen and cooking practices will be reviewed to determine the potential for fats, oils, and greases being discharged to the sanitary sewer system. A grease interceptor may be required for your specific proposal.

The previous food establishment may have had a menu or kitchen and cooking practices with little or no discharge of fats, oils, and greases to the sanitary sewer or may have been in existence prior to the implementation of Pierce County's Pretreatment Program. A small change in a menu, kitchen or cooking practices can make a significant change in the potential for excessive fats, oils, and greases being discharged to the sanitary sewer.

Are there other requirements that food establishments must be aware of when the site is served by Pierce County Sanitary Sewers?

Yes, the following items must also be complied with:

- Food establishments must not install or utilize garbage grinders/disposals. Please confirm in writing that garbage grinders/disposals will not be installed or utilized.
- Waste food, including coffee grounds, must be disposed to solid waste; not into the sanitary sewer.
- Prior to a food establishment that has occupied a site without a grease interceptor making a change in menu or kitchen and cooking practices, the user must submit a new Minor Industrial User Pretreatment Review Application for review and approval.
- Please note that if after a food establishment has occupied a site without a grease interceptor and the facility's sewer discharge exceeds the County fats, oils, and greases (FOG) limit of 100 mg/l, or if a sewer line blockage occurs as a result of excess grease in the facility's discharge, then the installation of an engineered grease interceptor shall be required.
- Wash water/chemicals used to clean a ceiling, ceiling vent, and/or hoods shall not be discharged to the sanitary sewer.

Where can I get the forms that I need?

Sewer Utility Division Standard Plans and Forms can be downloaded in PDF format from the following webpage: www.piercecountywa.org/sewer

Completed applications and fees (make checks out to Pierce County) must be delivered in person to:

Pierce County Sewer Utility – Permits
2401 South 35th Street, Room 150
Tacoma, WA 98409-7494

Or mailed to:

Pierce County Sewer Utility – Engineering
9850 - 64th Street West
University Place, WA 98467-1078

If you have any questions, please contact either:

A Sewer Utility Permit Technician at (253) 798-2737, or
A Sewer Utility Engineer at (253) 798-4050