



PUBLIC WORKS DEPARTMENT
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Grease Pretreatment Standards

August 16, 2007

Salem Revised Code (74.050 and 74.120) and the City's NPDES permit from EPA requires the control of grease discharges to the sanitary sewer system. Salem Revised Code (73.160) prohibits discharge of any grease or food waste to the Storm Sewer System. The plumbing codes require grease generating fixtures to discharge through a grease pretreatment system (interceptor or trap).

Salem actively requires an approved grease pretreatment system on all fixtures within a facility which has the possibility of discharging grease. Pretreatment systems are required at new or remodeled facilities, or at existing facilities identified as being a grease waste discharger. The majority of grease in a fast food restaurant is from the ware washing sink or three compartment sink. In a full service restaurant, grease mainly comes from returning customer plates, followed by the pot sink.

Grease Pretreatment is required for:

Restaurants - includes schools, churches, cafes, delicatessens, coffee shops, fast foods stands, mobile food carts, cafeterias, commercial kitchens, food services and businesses, catering, care or nursing facilities, retirement centers, bakeries, meat processing or cutting departments, or any food serving facility with a capacity greater than single family residential food preparation.

- Dishwashers - grease varies based on kitchen practices, including pre-rinsing and scraping
- Pre-rinse sink
- 3-Compartment sink
- Prep-Vegetable sink - a source when used for meat and poultry cleaning
- Kettle Cookers
- Food Steamers
- Mop sink - a source from cleaning the cook-line floor
- Floor drains - a source from power washing the cook-line hood
- Exhaust Hoods - automatic Cleaning systems
- Food warming
- Water bath serving tables
- Wok cookers
- Espresso and specialty drink stations - heavy creams and milk fats, syrups
- Outside Trash area
- Outside Grease storage area
- Mat and Can Washing Area

Other Specialized Facilities

- Industrial cooking and bulk foods - pre-package meals, packaged foods, institutions.
- Central Kitchen Facilities - Central School District Kitchen, Meals-on-Wheels, shelters.
- Food Carts - Mobile food wagon, food cart, push vendors.
- Manufacturing Facilities - using food based oils including: margarine, salad dressings, butter, mayonnaise, bio-diesel.
- Catering or Public Kitchens - Bakeries, cooking schools, reception/event halls.