

## Environmental Compliance Unit Requirements

Food Service Facility Operations /Commercial kitchens:

- All food service operations in the County of Santa Cruz are required to have a grease interceptor or trap to remove fats, oils, and grease from wastewater emanating from the kitchen prior to discharge.
- All sinks including mop sinks, floor sinks and floor drains must be routed through a grease interceptor/trap.
- Floor drains must be installed with screens that prevent solids from blocking the facility's pipes and from entering the sanitary sewer.
- A dishwasher is not permitted unless a minimum exterior 350-gallon grease interceptor is installed. *Approved* sanitizers must be plumbed directly into the sanitary sewer and are not permitted to be plumbed into small, interior grease traps.
- All grease interceptors/traps must meet the Santa Cruz County Design Criteria. Sizing specifications are detailed in the design criteria. See the design criteria at <https://www.dpw.co.santa-cruz.ca.us/Portals/19/pdfs/Design%20Crit/DESIGNCRITERIA.pdf>
- Grease additives or enzyme use in grease traps or lines, are not permitted unless approved by the District.
- Garbage disposals are not allowed in commercial buildings.
- All lids to grease interceptor compartments and samples boxes must be kept clear and accessible at all times. Landscaping is not permitted directly over grease interceptor lids or sample boxes; however, the surrounding area may be landscaped. If the proposed grease interceptor is set in landscaped areas, the lids must be set in concrete and raised above the ground surface to prevent sinking and to prevent the lids from becoming covered with any eroded soil.
- All trash enclosures are required to have overhead coverage. Storm drains are NOT permitted in trash bin enclosures. If the trash enclosure has a drain it must be connected to the sanitary sewer and must be properly enclosed and covered to prevent storm water from entering the sanitary sewer system. If an exterior grease interceptor is required, the drain must be routed through the grease interceptor.

**The District must be allowed to review plans for the grease interceptor/trap(s) prior to issuance of a permit and to inspect the installation.**

Please see the following additional requirements per the California Health and Safety Code 114201. For questions regarding these requirements please contact County Environmental Health Department at (831)454-2022

### **Section 114201.**

- (a) If provided, a grease trap or grease interceptor shall not be located in a food or utensil handling area unless specifically approved by the enforcement agency.
- (b) Grease traps and grease interceptors shall be easily accessible for servicing.
- (c) Notwithstanding subdivision (a), those food facilities approved with a grease trap or grease interceptor that are in operation before the effective date of this part are not required to comply with this section.