

## Construction Industry Communication #01

**From:** Amit Ghosh, Chief Building Official  
**Re:** Grease Interceptors and Required Direct & Indirect Connections to the Sanitary Building Drainage System

**Requirements:** Section 1003.3.1 of the Ohio Plumbing Code (OPC) **Grease interceptors and automatic grease removal devices required.** A grease interceptor or automatic grease removal device shall be required to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias and clubs. Fixtures and equipment shall include pot sinks, pre-rinse sinks; soup kettles or similar devices; work stations; floor drains or sinks into which kettles are drained; automatic hood wash units and dishwashers without pre-rinse sinks. Grease interceptors and automatic grease removal devices shall receive waste only from fixtures and equipment that allow fats, oils or grease to be discharged.

The City of Columbus Department of Building & Zoning Services (BZS) determines if grease separation is required at a facility for the Department of Sewers and Drains (DOSD). A grease determination form must be completed for any of the following reasons and sent to [greaseinterceptor@columbus.gov](mailto:greaseinterceptor@columbus.gov):

1. New food service facility
2. Menu Changes at existing food service facilities
3. Alteration, Addition or Renovation at food service facility

Email [greaseinterceptor@columbus.gov](mailto:greaseinterceptor@columbus.gov) for any additional questions concerning grease separation or grease interceptor installation requirements.

When an interceptor is required, sizing shall be in accordance with [Columbus City Code 1145.04](#).

If you are seeking a variance for a remote pump-out port, complete the variance request below.

Clicking the "SUBMIT" button below will attach the completed form to an email that you will need to send.

*Memorandum: DOSD will consider variances from the HYDROMECHANICAL GREASE INTERCEPTOR EXTERIOR SERVICE PORT REQUIREMENT (CCC 1145.04 (B)(1)) based on information provided, using the Variance Request Form below. The Industrial Wastewater Pretreatment Group (IWPG) processes all Service Port Location Variance Requests.*

*Service Port Location Variance Approvals may be granted based on the existence of one or more of the following criteria:*

- *Hydromechanical Grease Interceptor located in basement.*
- *Inadequate access for installation of an outside service port.*
- *The facility is located in an interior tenant space within a mall, or is located on a floor other than 1st floor of building.*

*While the IW PG will consider Variance Requests for other reasons, hardship requests based on the cost of installation will not be considered for Variance Approval.*

*Ohio Administrative Code (OAC) 3745-42-02, (B), (3) applies to the installation of outside interceptors unless a Permit to install is obtained from the Ohio EPA.*

*Note: it is acceptable to install inside grease removal devices in addition to a required outside grease interceptor.*

The following instructions provide guidance when submitting a Variance Request. Please read all of the instructions - an incomplete submittal will delay review and may result in an unnecessary denial of the request. The Parcel Identification Number should be included in the Variance Request. For a variance to be approved, the reason(s) must be clearly documented. A drawing or sketch with dimensions and elevations of everything to be considered is usually necessary. Pictures may be useful.

Applicants may submit their variance request by fax to (614) 645-0227, by email to FOG@Columbus.gov or delivery to the address listed below. Applicants are encouraged to contact the IW PG at (614) 645-5876 for review of their project.

City of Columbus  
Industrial Wastewater Pretreatment Group  
1250 Fairwood Avenue, Room 186  
Columbus, Ohio 43206  
Attn: Interceptor Variance Requests  
City of Columbus Industrial Wastewater Pretreatment Group: (614) 645-5876

It is highly recommended that application and the approval for the variance be obtained prior to submitting for plan review and approval as this request may place the approval 'on-hold'. Should the approval for a variance be obtained after plan approval, the owner must again submit revised drawings for review and approval. A revision fee will be assessed per the fee schedule.

**City of Columbus, Division of Sewerage and Drainage 1145.04 (B)(1)**  
**Service Port Variance Request Form**

(If handwritten, must be printed in ink and legible)

Property Owner Name: \_\_\_\_\_

Food Service Name: \_\_\_\_\_

Business Address: \_\_\_\_\_

City, State, Zip Code: \_\_\_\_\_

Parcel Identification Number (PID): \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone Numbers: \_\_\_\_\_

Email: \_\_\_\_\_

Agency Issuing Plumbing Permit: \_\_\_\_\_

Check all that apply:

- New Construction
- Existing Property
- There are documented physical limitations with the property or structure that preclude installation of an outside service port

List any attachments:

You must explain why installation of an outside cleaning port is impractical in order for the variance request to be considered. (You may use additional pages or the back of this form if you require additional space):

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

## GREASE INTERCEPTOR DETERMINATION FORM

Project Address: \_\_\_\_\_

Tenant/Owner: \_\_\_\_\_

Contact Number: \_\_\_\_\_ E-mail Address: \_\_\_\_\_

Owner (if different than tenant): \_\_\_\_\_

Owner's Address: \_\_\_\_\_

Owner's Number: \_\_\_\_\_ E-mail Address: \_\_\_\_\_

Is the facility required to have a Food Service License or a Retail Food Establishment License?

Yes  No

Is a three compartment sink required by the Health Department?

Yes  No If yes, what is the fixture used for? \_\_\_\_\_

Does the facility have a Type I exhaust hood for grease removal?

Yes  No

Indicate which plumbing fixtures receiving grease laden waste will be at the facility:

- Pot Sink (Three Compartment Sink)
- Soup Kettle
- Wok Station
- Commercial Dishwasher
- Automatic hood wash unit (Type I hood)
- Floor drain or floor sink used to dump kettles / grease
- Other \_\_\_\_\_

Identify if any of the following will be used

- Dairy products served: \_\_\_\_\_
- Meat cutting including cutting deli meats

Description of operation (attach copy of menu):  
\_\_\_\_\_  
\_\_\_\_\_

**OFFICE USE ONLY:** Based on the information provided above, the following determination is:

- Grease separation is **required**. For additional information concerning the management of grease, fats and oils see: <http://utilities.columbus.gov/DOSD/FatsOilsGrease.htm>
- A grease interceptor is **not** required

Date: \_\_\_\_\_

Amit Ghosh, Chief Building Official:  
By Plumbing Inspection Supervisor City of Columbus  
[greaseinterceptor@columbus.gov](mailto:greaseinterceptor@columbus.gov)

### **Required Direct and Indirect Connections to the Building Drainage System**

**Requirements:** Section 802.1.1 of the OPC requires equipment and fixtures utilized for the storage, preparation and handling of food to be discharged through an indirect waste pipe by means of an air gap. Section 1003.3.1 of the OPC requires a grease interceptor or automatic grease removal device receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas.

**Memorandum:** In order to eliminate confusion as to which fixtures require direct or indirect connection to a building drainage system as well as which fixtures the City of Columbus permits and or requires to be connected to a grease interceptor, the following shall clarify these issues:

Only plumbing fixtures, which discharge fats, oils or grease-laden waste located in food preparation areas shall be connected to the grease interceptor per Section 1003.3.1 of the OPC.

The following plumbing fixtures shall be connected to a grease interceptor or a grease waste line:

- Food utensils, dishes, pots and pan sinks
- Prerinse sinks
- Soup kettles and adjacent floor drain or floor sink
- Wok stations
- Dump Sinks
- Automatic hood wash units and dishwashers with or without prerinse sinks
- Floor drains associated with fryers, griddles or meat processing

The following plumbing fixtures shall be indirectly connected to the sanitary drainage system:

- Sinks used for food preparation
- Refrigerated cases and cabinets
- Ice boxes and ice making machines
- Steam kettles and steam tables
- Potato peelers and egg boilers
- Coffee urns and brewers
- Drink dispensers and similar equipment
- Floor drains located in food storage areas or freezers shall comply with OPC 802.1.2
- 3 compartment sinks used in bar areas exclusively for washing, rinsing and sanitizing beverage glasses

All businesses licensed for food service shall have a food service plan review performed and approved by Columbus Public Health prior to plan submittal to Building and Zoning Services, for more information please contact:

Columbus Public Health: (614) 645-6191, [EHplanreview@columbus.gov](mailto:EHplanreview@columbus.gov)  
Building and Zoning Services Plan Review – (614) 645-7562