

CCWS

ENGINEERING

Information for Restaurants And Other Food Preparation/Processing Establishments

On

Grease Recovery Requirements

- New and changed operations must have belowground exterior grease traps, unless:
 1. It would conflict with existing utilities or unmovable obstructions
 2. Operation is above first floor level
 3. Operation plumbing cannot be isolated from other businesses
- If an operation cannot install an exterior trap for one of the above reasons, it is eligible for the only other device allowed by Cobb Code – an Active Interior Recovery Device (AIRD). Passive devices are not allowed.
- Sizing:
 1. Exterior – based on the number of seats and/or takeout meals per day. An equation is contained in the Cobb Code
 2. Interior (AIRD) – based on the number, type and arrangement of kitchen plumbing fixtures
- Cost for minimum size:
 1. Exterior – the smallest size of ready-built grease trap is 1000 gal. This “tank” costs about \$700, but the excavation of the hole can start at several thousand dollars. A paved surface, utilities, and close-by buildings increase the cost. A 1000 gal tank could serve up to 50 seats, up to 12 hours/day in a shopping center.
 2. Interior – The smallest size approvable is 20 gpm. These units cost about \$4000 including installation. Big Dipper IS & AST Series and Lowe Engineering Model AGI are the only two currently approved units. (Technical plans & specs must be submitted for the other brands for CCWS approval). A 20 gpm unit could serve a small place up to about 25 seats with a 3-compartment sink with a 2-inch drain.