95-74(14) Oil And Grease Interceptor Installation:

- a. Grease Interceptor Installation Criteria: Grease trap interceptors are required for all facilities used and operated regularly for the sale of prepared food, including but not limited to restaurants, cafes, fast food outlets, pizza outlets, delicatessens, sandwich shops and any and all other kinds and types of food vending establishments in which any food preparation (including heating or defrosting in or by means of any kind of oven or heating device) takes place on the premises, whether or not such facilities are located in a separate building or structure or occupy space in a building or structure that is occupied by other businesses, as well as schools, churches, boardinghouses with communal kitchen facilities, nursing homes, and day care centers which have kitchens and engage in the preparation of food. In addition, meat cutting facilities and others capable of discharging significant amounts of grease into the POTW shall be required to install grease interceptors. The exception shall be those facilities granted a variance by the City. Grease interceptors shall not be required for private residences or dwellings unless there are commercial uses within the dwellings that generate amounts of grease beyond that generated by a residential dwelling.
- b. Grease Interceptor Sizing Criteria: The City shall promulgate rules, regulations and criteria for grease interceptor sizing.
- c. Inspection of Grease Interceptors: The City shall establish an inspection program for grease interceptors. The City shall develop rules and regulations to inventory all grease interceptors and document the inspections of these interceptors.
- d. Grease Interceptor Pumping Schedules: All users connected to grease interceptors will be required to pump out their interceptors at intervals determined in rules, regulations and criteria promulgated by the City.
- e. Biological Treatment: Biological treatment shall not be a substitute for the pumping of the grease interceptor. Biological treatment may be permitted in cases in which the superintendent has specifically approved such treatment.
- f. Existing Sources Not Connected to Grease Interceptors: Existing sources not connected to grease interceptors and which contribute significant amounts shall be identified through such means as site inspections, discharge sampling, and inspection of the collection system. Once these sources are identified, they will be required to implement best management practices (BMP's) to keep oil and grease out of the wastewater collection system. The City shall promulgate rules, regulations and criteria for BMP's.
- g. If the BMP's are not successful at the facility and the facility continues to

- contribute significant amounts of oil and grease to the sanitary sewer, as documented by field inspections, then the facility will be required to install an adequately sized grease collection device.
- h. *Right of Entry:* Whenever it is necessary to make an inspection to enforce any provisions of this Section 95-74, or whenever the City believes that th ere exists in any premises subject to this Section any condition or violation with regard to the use and maintenance of oil and grease interceptors, the City personnel may enter such premises to inspect the same provided that proper credentials be presented and request and be granted entry, or otherwise have grounds for a search warrant exception as may be authorized by law. If requested entry be refused, [the] City shall have recourse to every remedy provided by law to secure entry, including an issuance of an administrative warrant from the Municipal Court or from the District Court of the State of Colorado having jurisdiction.