

## APPENDIX C: VARIANCE REQUEST FOR GREASE INTERCEPTOR

Company		Prepared by		Date	
Project		Location		Permit Number	

Description of the business, type of food products to be prepared in the facility, and expected sales amounts.

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Will this facility have a dishwashing machine? \_\_\_\_\_

Will this facility have a garbage disposal unit? \_\_\_\_\_

Number of fixtures that will be connected to the grease interceptor. \_\_\_\_\_  
 (Please refer to the plumbing code for a comprehensive list of fixtures that must be connected to the grease interceptor.)

**Reason for the request.** At a minimum, provide the rational and calculations for the proposed size. You may attach additional supporting documents.

Reduce the gravity grease interceptor from the size calculated using worksheet.

Proposed size	Rational for proposed size. Provide calculation.

Install a hydromechanical grease interceptor in lieu of a gravity grease interceptor. \*NOTE\* Hydromechanical grease interceptors must be inspected by personnel at the end of each day of operation and, on average, must be maintained on a once to twice a month schedule, if not more frequent, to meet the discharge limits.

Proposed size	Rational for proposed size. Provide calculation.

"I certify that the above information is accurate at the time of this variance request. I understand that the interceptor is designed to remove fats, oils and grease from the wastewater stream in order to prevent discharges that exceed the local limits set by City Code. I understand that the Public Works Department may impose stricter requirements if this facility exceeds local limits, including revoking the issuance of this variance.

\_\_\_\_\_  
 Name Signature Date

Variance Size Approved: \_\_\_\_\_ Disapproved: \_\_\_\_\_

Notes regarding decision: \_\_\_\_\_

\_\_\_\_\_

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