Pretreatment Notes

1. A “Food Service Establishment” is defined as any building, vehicle, place, or structure, or any room or division in a building, vehicle, place, or structure, where: (A) food is prepared, served, or sold for immediate consumption on or in the vicinity of the premises; (B) called for or taken out by customers; or (C) prepared prior to being delivered to another location for consumption. (Ord. 8-4-14-2)

2. All newly constructed commercial structures, strip malls, multi-tenant planned occupied buildings, or planned unoccupied buildings, shall install independent wastewater discharge lines stubbed out within each designated future food establishment unit. If a new source commercial structure, strip mall, or multi-tenant building has planned occupancy by one or more businesses that do not generate FOG, and therefore do not need a grease interceptor, and the owner of the structure does not facilitate the installation of independent wastewater discharge lines and install a common interceptor, then no future food establishment shall be permitted, unless the facilities are retrofitted for independent lines. (Ord. 8-4-14-3)

3. All plans proposing to install an interceptor must include the City of St. George standard detail. (Ord. 8-4-14-3)

4. The discharge of wastewater with temperatures in excess of one hundred forty degrees Fahrenheit (140°F) to any FOGS control device, including interceptors and traps, is prohibited. (Ord. 8-4-14-4)

5. Installation and use of food grinders in new and/or remodeled FSE’s are not recommended. (Ord. 8-4-14-4)

6. Flow calculations to determine the proper grease interceptor sizing are required for all food service establishments and shall be included in the plans.

7. All drains near chemical storage shall be plugged and/or chemicals shall have secondary containment to prevent discharge into the sanitary sewer.