

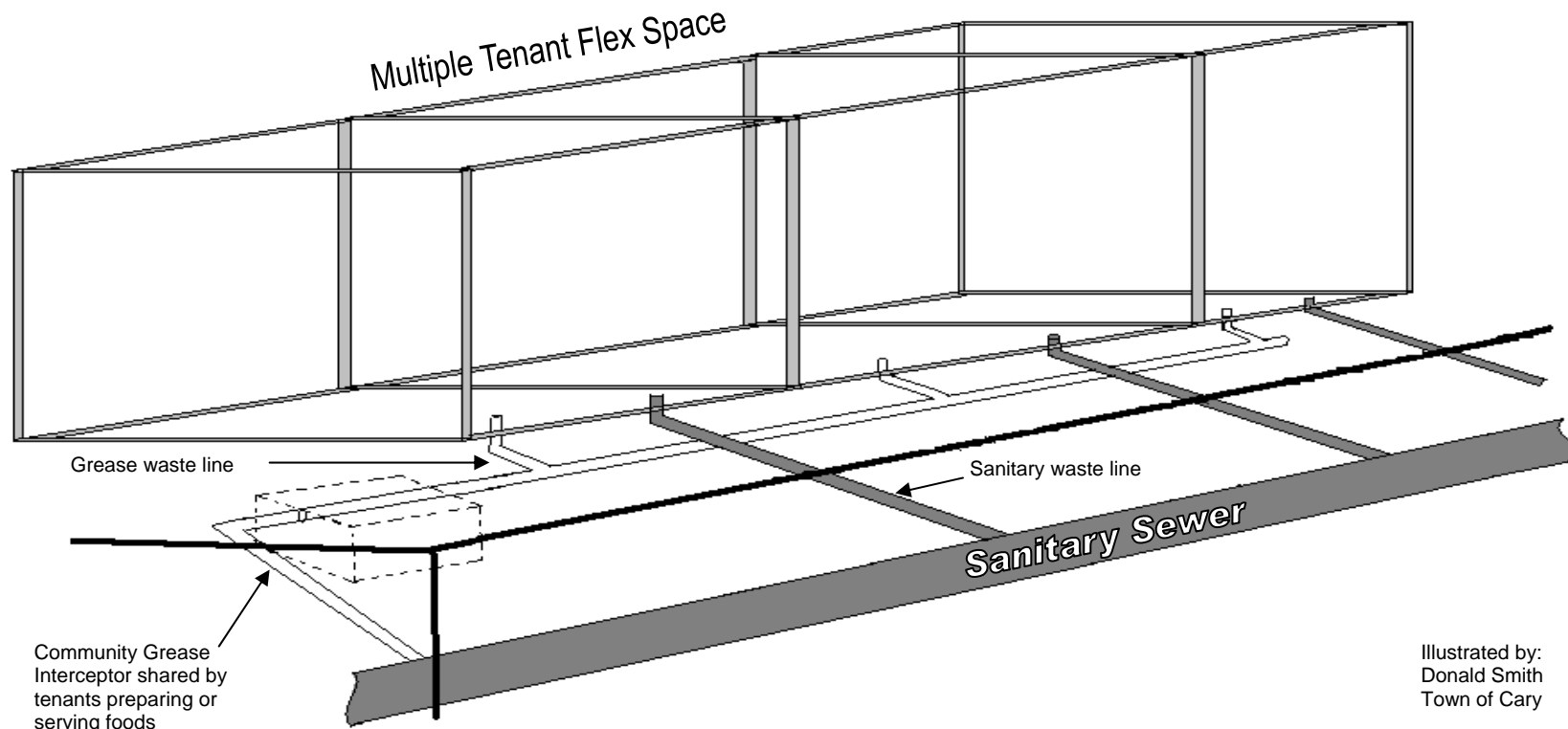
Community Grease Interceptor Concept Stubbed-out Flex Space for Interior and Exterior Grease Interception

Design considerations for the construction of multiple tenant flex spaces that may include food service

In the construction of multiple tenant flex spaces the following design considerations may be taken into account. Shopping center flex spaces can lead to future grease interceptor installation problems when food preparation or serving facilities lease a flex space that was not designed for a food service establishment. The installation of a dedicated kitchen waste line during the facilities construction may avert potentially high costs for grease interceptor installations in the future when food service establishments occupy a flex space.

Community grease interceptors are owned, operated, and managed by the property owner for their food service establishment tenants. Use and operation of the interceptor is typically conducted through a lease/tenant agreement between the owner and their tenant. Sizing of a community grease interceptor is strictly conducted by the property owner or their representative based on their anticipated use of building flex space and grease interceptor hydraulic capacity needs.

The Town sizes and approves grease interceptor hydraulic capacity additions during construction plan review using the Town's Grease Interceptor Sizing Spreadsheet (for each flex space tenant fit up) in order to determine if hydraulic capacity exists within a community grease interceptor. The Town does not permit combined hydraulic loads in excess of the Fats, Oils, and Grease Control Ordinance requirements. The Town addresses operation and compliance with the Fats, Oils, and Grease Control Ordinance with the owner of the community grease interceptor.



Illustrated by:
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Note: Not to Scale
Depiction only, plumbing configurations may vary.