



P.C. # ____
date ____

Long Beach Water

Exceptional Water • Exceptional Service

Grease Interceptor Plan Check Information Form

Name of Business: _____

Service Address: _____

Contact Person: _____
(Architect / Contractor / Owner)

Contact Phone Number: _____

Grease Interceptor: _____

Existing New

Menu items: _____

Fixtures: _____

Size, Manufacturer, Model _____

No Exception Taken

Not Applicable

Plan Check

- Based on the menu items and/or fixtures listed, no "sewer protection" is required at this time. Please note that per Chapter 8.46 of the Long Beach Municipal Code (LBMC) the owner of the food facility is required to contact the Water Department if there is a change in operation.
- Grease device information including the manufacturer name, make, model number, size, and flow capacity must be listed on plan.
- Grease device specifications must be printed on the plan.
- Kitchen equipment, fixtures, piping, and the proposed grease device must be shown and labeled.
- Dishwasher pre-rinse must drain to the interceptor.
- Grease waste lines must be marked "GW" and sewer lines marked as "W" or "S".
- Garbage disposals and/or dishwashers shall not discharge or connect to the grease device.
- Show all kitchen equipment and fixture schedule specifying which fixtures will drain to the grease device.
- Show installation of flow control device and connection of vent to roof per manufacturer's installation instructions.
- The sizing calculation for the grease device shall be included on the plan and shall comply with the California Plumbing Code (latest edition adopted by the City). The minimum size for smaller under-the-sink grease traps shall be 20 gpm. Grease traps must be listed by the International Associate of Plumbing and Mechanical Officials (IAPMO). Sizing for multiple fixtures: After determining the flow rate of each fixture connected to the unit, add 100% of the largest flow rate, 50% of the second largest, and 25% of all others. (Hydromechanical grease interceptors and grease recovery devices only.)
- _____

Database entry complete

Plan scanned & saved

Form scanned & saved



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Inspection

- Existing G.I. requires inspection. The G.I. must be empty and clean when the inspector arrives. Contact LBWD inspection at 562-570-2322 to schedule.
- No defects identified for Existing G.I. during inspection. Inspector: _____
(Attach inspection form).
- _____

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- No exceptions Taken. Correct as noted, resubmittal not required.
 - Correct and Resubmit Rejected – See Remarks.

Reviewed By: _____
(Name / Date)

Phone: 562-570-_____ email: _____@lbwater.org

Or contact LBWD Engineering at 562-570-2419.

- \$80 fee paid. Receipt No. WA- _____
(Checks should be made payable to Long Beach Water Department. Sorry no credit/debit transactions.)
-

Maximum DFU's for Gravity Interceptor: _____
(Refer to Table 1014.3.6 of the California Plumbing Code, latest ed. Accepted by City)

Fixtures Connected to Gravity Interceptor:(Refer to Table 702.1 of the California Plumbing Code, latest ed. Accepted by City)

| Item No. | Type of Fixture | Number (each) | Drainage Fixture Units (DFU's) per each | Factor | Total DFU's |
|----------|-----------------|---------------|---|--------|-------------|
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| Total | | | | | |

Note: This form and these guidelines are subject to change without notice. Please contact LBWD at 562-570-2419 to confirm current plan check guidelines.



Long Beach Water

Will LBWD require this business to install a sewer protection device?

Food establishments where no cooking takes place are normally not required to install a grease control device:

- Sandwich shops Microwave-only heating Coffee shops
 Ice Cream shops Cheese shops

...

You are required to install a grease control device because a CCTV investigation has revealed heavy grease in your sewer lateral or in the sewer main adjacent to your business. Additional details are as follows:
