



Requirements for New & Remodeled Food Service Establishments

Introduction

Fats, oils and grease (FOG) cause serious problems in the sanitary sewer system. FOG sticks to the walls of the pipes when poured down the drain and overtime, restricts the flow until a sewer clog or overflow occurs. These clogs and overflows can create smelly, dirty messes, possibly damaging your business, property, profits and the environment.

Requirements

When construction a new facility that serves food, also known as a food service establishment (FSE), or remodeling an existing FSE, you may be required to put in an appropriately sized grease control device per the Uniform Plumbing Code. Before you start a project we recommend you contact the City of Folsom's Building Department for grease interceptor construction requirements. For more information on grease control devices see the Grease Removal Devices information sheet and the Grease Removal Device Manufacturer's list.

Inspections, Fines, Penalties

Your facility may be inspected at any time by the City of Folsom to ensure proper maintenance of the grease removal equipment and proper disposal of grease waste. If a sanitary sewer overflow occurs, your facility could be held responsible for cleanup costs and potentially be assessed fines and penalties.