



## Clark County Building Department

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<b>Division:</b>	Building Division	<b>Cooperative Agreement</b>	BD-CA-003
<b>Subject:</b>	CLARK COUNTY SANITATION DISTRICT CRITERIA	<b>Effective Date:</b>	01/08/2001
<b>Code:</b>	N/A	<b>Revised Date:</b>	

### Clark County Sanitation District Criteria

#### Interceptor Requirements

1/8/01

#### Sand/Oil Interceptors (only applies to discharge in a public sewer)

Sand/Oil Interceptors will continue to be required by the Sanitation District at all future facilities which may introduce sand and/or oil into the sewer collection system via floor drains in the process area(s).

#### Condition:

- a) If the business has a change of ownership but no change in business practice, no change will be required for sand/oil interceptors in process or size.
- b) If the business has a change of ownership and there is intended to be an increase in the business or change in operational procedures<sup>1</sup>, floor drains/interceptors will be required, if applicable.
- c) Any change involving new methods of operation or change in process, whereby floor drains/interceptors and/or wash down areas are not needed, will be reviewed on a case-by-case basis. The Sanitation District will approve or recommend action to be taken to meet all District pretreatment conditions.
- d) When approval by the Sanitation District is required, a "no objection" stamp shall be required on two sets of original plans. Such plans shall be of a nature which indicates the location of proposed interceptor(s).

#### Grease Interceptors

Grease interceptors associated with floor drains and/or floor sinks are required in all food operations that generate grease. Exceptions to this are included under Alternate Methods.

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The Sanitation District will require grease interceptors for restaurants and any other grease producing food establishments.

Condition:

- a) If a food establishment has a change of ownership and there is intended to be an increase in business or change in operational procedures, floor drains/interceptors will be required for the grease interceptor in process or size.
- b) If the food establishment has a change of ownership and there is intended to be an increase in business or change in operational procedures, floor drains/interceptors will be required to conform with the increase in business.
- c) If the food establishment has no change of ownership but has an increase in business operations due to remodelling, floor drains/grease interceptors will be required to conform with the increase in business.
- d) Alternative methods for grease removal such as mechanical separators are reviewed and approved by the Sanitation District on a case-by-case basis in accordance with applicable District pretreatment standards.
- e) When approval by the Sanitation District is required, a “no objection” stamp shall be required on two sets of original plans. Such plans shall be of a nature which indicates the location of proposed interceptor(s).

Alternative Methods:

Alternative methods of replacing the need for sand/oil grease interceptors must be approved by the appropriate public agency. The Sanitation District will also require that the alternative method be recorded on the property as a deed restriction. The deed restriction will include the alternative method approved by the Sanitation District and regular maintenance schedule to ensure that the alternative method meets all Sanitation District pretreatment conditions.

<sup>1</sup>*Definition – Change in Business Practice – a change in operational procedures or remodelling that increase the flow of wastewater into the sewer system or alters the characteristics (constituency) of such wastewater.*

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Clark County Health District Criteria

Interceptor Requirements

Grease Interceptors

After the Clark County Building Department has determined that a grease interceptor is required, the unit is to be installed outside the building.

Alternative Methods

Alternative methods of grease disposal, commonly referred to as grease machines, may be located within food establishments with prior approval from the Health District.

When it is determined that an outside grease interceptor cannot be used, the following criteria will be applied:

1. The food establishment must obtain prior approval from the Building Department regarding the size and capacity of the grease machine to be installed. (Note: The Health District cannot verify proper and acceptable location without knowing which unit/size of unit required.)
2. Newly constructed or remodeled food establishments:
 

The grease machine shall be located in a room separate from that in which food is prepared and where utensils and tableware are washed, or in an area that is physically divided and protected by a wall that is at least 36" in height.
3. Existing facilities with no remodeling or construction that are seeking to enhance existing grease removal:
 

A location acceptable to the Health District shall be based upon the establishment's available and adequate floor space for the unit that has been pre-approved by the Building Department. The unit must be installed so as to be protected from all splash and spillage. The unit must be installed behind a moisture resistant structure approved by the Health District and installed in a manner that allows for easy and thorough cleaning.
4. The food facility must show proof of having contracted with an authorized company or designate an on-site person to be responsible for the daily maintenance of this unit. A daily log must be maintained by the company/individual responsible for maintenance and this log must be made available for review by the Health District.
5. When approval by the Health District is required, a Building Memo Release will be provided by the Health District to the Building Department.

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CLARK COUNTY  
BUILDING DEPARTMENT

JOINT AGREEMENT ON REQUIREMENTS FOR  
SAND/OIL AND GREASE INTERCEPTORS

The requirements for sand/oil and grease interceptors are attached and become a part of this agreement. These requirements have been developed by staff of the Clark County Building Department, Clark County Health District, and Clark County Sanitation District and represent a cooperative effort to ensure consistency in application to customers.

It is agreed that these requirements will become a part of the Standard Operating Procedures for each entity and will only be modified through mutual agreement of all parties.

Robert Weber 2/1/01  
Robert Weber, Director Date  
Clark County Building Department



Clare Schmutz 1-29-01  
Clare Schmutz, Director Date  
Environmental Health  
Clark County Health District



Fred F. Turnier 2/1/01  
Fred F. Turnier, Director Date  
Clark County Sanitation District

This is the original  
Joint agreement  
Dean  
• Incorporate on web site  
• Provide as handout

cc. Roger  
Jordan/Bick  
Hon. L  
Bob W

CA003

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**Revision History:**

<b>POLICY #</b>	<b>TITLE</b>	<b>Effective Date</b>	<b>Revised</b>	<b>Reviewed</b>
CA-003	Clark County Sanitation District Criteria	January 08, 2001		
BD-CA-003	Clark County Sanitation District Criteria			August 15, 2008
BD-CA-003	Clark County Sanitation District Criteria			September 5, 2013

Approved by:

Ronald L. Lynn, Director

Concurred by:

Gregory J. Franklin, Assistant Director