



Clark County Department of Building & Fire Prevention

Building Division – Inspection Services

Field Inspection Guideline

SUBJECT:	Grease Interceptors – Serving More than One Restaurant Under the Same Ownership	FIG-P-015	
Effective Date:	May 20, 1992	Revised: April 11, 2007	Approved By: GJF
Code Chapter:	2006 UPC Amendment		Page 1 of 1

Interpretation:

Single grease interceptors can serve more than one restaurant provided they are owned by a single owner or business establishment.

Field Application:

Multiple restaurants may have their grease lines discharge into a single interceptor provided the interceptor is sized to handle the capacity as indicated on the approved plan. The installation shall comply with Clark County Standard Detail Number P104. Approval shall be required by Plans Check, on a case by case basis.