Grease Trap Fact Sheet & Requirements

(January 27, 2009)

- Exterior Grease traps on all food service establishments will be required; this requirement will be retroactive
- Any new food establishment will have an exterior trap installed as part of construction
- Existing facilities will be ordered to retro-fit when they:
  - Renovate the establishment
  - Are identified as a contributor to grease build up in a section of municipal sewer
  - Or when it is noted that interior grease interceptors are not being properly maintained
- In retro-fit situations, the Hadley Board of Health will give consideration for a variance to the requirement of an exterior trap when alternative technologies are proposed. One such alternative could be that installation of an active grease removal system (manual cleaning of the grease interceptors is a passive system)
- The smallest grease trap allowed would be a 1,500-gallon trap. Actual sizing will be based on the requirements set forth in Title 5
- Exterior grease traps must be cleaned quarterly

DISCLAIMER: This fact sheet is for general informational purposes and guidance only. If any statements conflict with the actual regulations, the regulations shall prevail. It is the applicant or user’s responsibility to consult the regulations for full text and applicability.