

Food Service Businesses

Updated: 8/2/2023

Putnam Public Service District (PPSD) has a Sewer Ordinance and Section III of the Sewer Ordinance addresses the issue of Grease Traps in restaurants. *As a Food Service business within PPSD's sewer service area, the Grease Traps at your business will be inspected every three (3) months.* If you have any questions regarding this inspection or the Sewer Ordinance, please contact our Maintenance and Construction Department at 304-757-6515 between the hours of 7:00AM to 3:00PM, Monday thru Friday. Below is a copy of Section III of the PPSD Sewer Ordinance. *This institution is and equal opportunity provider.*

SECTION III

Grease Traps

In accordance with the West Virginia Department of Health interpretive Rule 16-1 Series VII, Part X, the Putnam Public Service District requires grease traps on all restaurants where the quality of grease or fats is likely to be large. Such traps shall be designed and constructed in accordance with the Department of Health regulations (see insert below), and approved by the local Health Department.

In all restaurants or other non-residential facilities where food is prepared for public consumption and where the quality of grease or fats is not likely to be large but grease or fats are or may be used in the preparation of such food, the Putnam Public Service District requires the installation and maintenance of under sink grease and trash traps with a capacity of at least forty (40) pounds.

If a food establishment changes its type of business and the quality of grease and fats becomes large, it will be the responsibility of the operator and /or owner of the property to install an outside grease trap in accordance with the Department of Health rules and regulations.

Also, it shall be the responsibility of the operator of the facility to assure that all grease traps are properly cleaned and maintained and if the operator fails to do so, he/she will be held financially responsible for any cost the District experiences in cleaning said grease from its sewer lines. The District and Health Department will periodically inspect said grease traps and recommend schedules for their cleaning. If any facility operator/owner fails to properly maintain the grease traps, the District will petition the Public Service Commission of West Virginia for the right to discontinue water and sewer service to the subject property.

Board of Health

Interpretive Rule 16-1

Series VII,

Part X

Section 1.0 Grease traps

- 1.1 Grease traps shall be provided for all restaurants and similar establishments where the quantity of grease and fats in liquid wastes is likely to be large.
- 1.2 The grease traps shall be located with 30 feet from the fixtures served.
- 1.3 Only those plumbing fixtures into which the grease and fats are to be discharged are to be connected to the grease traps.
- 1.4 The grease trap shall be minimum 150 gallons capacity. Larger grease traps may be required depending upon the loading.
- 1.5 The grease trap shall be in an easily accessible place outside the building served.

Section 5.0

Administrative Due Process

Those persons adversely affected by the enforcement of these interpretive rules desiring a contested case hearing to determine any rights, duties, interests, or privileges shall do so in a manner proscribed in the West Virginia Procedural Rules, Board of Health, Chapter 16-1, Series 1, 1981, Rules of Procedure of Contested Case Hearing and Declaratory Rulings. The aforementioned procedural rules are incorporated herein by reference.

Section 6. Severability

If any provisions of these rules or the applications thereof to any person or circumstances shall be held invalid, such invalidity shall not affect the provisions or the applications of these rules which can be given effect without the invalid provisions or application, and to this end the provisions of these rules are declared to be severable.

