This document clarifies the compliance requirements for grease traps and grease interceptors, and serves to remind that such devices are also subject to the applicable requirements of the Department of Environmental Protection.

Section PC 1003.3 of the New York City Plumbing Code provides the installation requirements for grease traps and grease interceptors to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias, or restaurants and clubs.

Section (b) of 15 RCNY §19-11 currently requires that prefabricated grease interceptors must be approved by the Materials & Equipment Acceptance Division of the Department of Buildings. However, pursuant to Title 28 of the Administrative Code and the 2008 New York City Construction Codes, MEA approval is not a requirement as of July 1, 2008. Any properly sized prefabricated grease interceptor that complies with the reference standards cited in Section PC 1003.3.4 and is installed in accordance with the manufacturer’s instructions shall be permitted and shall not require any additional approvals from the Department of Buildings. Such prefabricated grease interceptor shall be indicated on the approved construction plans as required by rules of the Department of Buildings.

Furthermore, due to the fact that the traps and interceptors are a component of the waste discharge system, the installation and sizing of grease traps and grease interceptors are also regulated by the Rules of the Department of Environmental Protection. The additional installation and sizing requirements are found in 15 RCNY §19-11, Best Management Practices (BMPs) for Non-Residential Direct and Indirect Dischargers of Grease to the Public Sewer System.