

## **Santa Cruz County Sanitation District, Environmental Compliance Unit Requirements for Food Service Operations:**

If any type of food service is anticipated for the facility including but not limited to a deli, coffee bar, restaurant, commercial kitchen, catering company, or butcher you will need to comply with all County Sanitation District requirements for food service facilities. Any questions regarding these criteria or to schedule an inspection should be directed to the Santa Cruz County Sanitation District Environmental Compliance Unit at (831) 477-3907

The requirements are as follows:

- All food service operations in the County of Santa Cruz are required to have a grease interceptor or trap to remove fats, oils, and grease from sanitary sewer water emanating from the kitchen prior to discharge.
- All sinks including mop sinks, floor sinks and floor drains must be routed through a grease interceptor/trap with the exception of hand washing sinks and bathroom drains.
- Floor drains must be installed with screens that prevent solids from blocking the facility's pipes and from entering the sanitary sewer.
- A dishwasher is not permitted unless a minimum exterior 350-gallon grease interceptor is installed.
- All grease traps will meet the Santa Cruz County Design Criteria. Grease trap sizing specifications are detailed in the design criteria. See the design criteria at <http://www.dpw.co.santa-cruz.ca.us/environment.htm>
- Grease additives or enzyme use in grease traps or lines, are not permitted unless they have been approved for use by the District.
- Garbage disposals are not allowed in commercial buildings.
- All lids to grease interceptor compartments and samples boxes must be kept clear and accessible at all time. No landscaping is permitted directly over the grease interceptor but may be present around the interceptor. If the proposed grease interceptor is set in landscaped areas, the lids must be set in concrete and raised above the ground surface to prevent sinking and prevent the lids from becoming covered with any eroded soil.
- All trash enclosures are required to have overhead coverage. If the trash enclosure has a drain it must be connected to the sanitary sewer. If an exterior grease interceptor is required, the drain must be routed through the grease interceptor. Drains routed to the sanitary sewer must be properly enclosed and covered to prevent storm water from entering the sanitary sewer. Storm drains are NOT permitted in trash bin enclosures.

**The Sanitation District must be allowed to review plans for the grease interceptor/trap(s) prior to issuance of a permit and to inspect the installation.**

Please see the following additional requirements per the California Health and Safety Code 114201. For questions regarding these requirements please contact County Environmental Health Department at 831-454-2022

### **Section 114201.**

- (a) If provided, a grease trap or grease interceptor shall not be located in a food or utensil handling area unless specifically approved by the enforcement agency.
- (b) Grease traps and grease interceptors shall be easily accessible for servicing.
- (c) Notwithstanding subdivision (a), those food facilities approved with a grease trap or grease interceptor that are in operation before the effective date of this part are not required to comply with this section.