



A grease control device is required for all existing Class 1, 2 and 3 food service establishments that have been identified to be within a priority cleaning location, as having a reasonable potential to impact the public sewer system adversely or the existing device is dilapidated or inoperable.

A grease trap (also known as a grease separator, grease control device and grease converter) is a plumbing device designed to intercept most greases and solids before they enter a sanitary sewer system.



All non-domestic users in the city that have the potential to produce and discharge FOG are required to have a grease trap/separator.

Examples of these facilities include but are not limited to:

- Restaurants, bakeries, coffee shops, cafeterias, cafes,
- Commercial kitchens, delicatessens, meat shops (any business in which meat processing occurs),
- Pizza places, fast food outlets, sandwich shops, school cafeterias, fraternal organization meeting houses, churches, hospitals and daycare centers.
- Also included are any private living quarters, dwelling unit or other residential facility where such premises include a kitchen that are used for any type of commercial, nonprofit, or governmental food preparation.



DO NOT
POUR FATS, OILS OR GREASE
DOWN THE DRAIN



Grease traps reduce the amount of fats, oil and grease that enter sewers. They comprise boxes within the drain run that flows between the sinks in a kitchen and the sewer system. They only have kitchen wastewater flowing through them, and do not serve any other drainage system, such as toilets.

Grease traps and separators can be made from many different materials, such as stainless steel, plastics, concrete & cast iron. They can be located above ground, below ground, inside the kitchen or outside the building.



City Ordinance 19-02 amended section 50.06 of the West St. Paul City Code to prohibit fats, oils and grease of animal or vegetable origin from being discharged into any sanitary sewer either directly or indirectly.