

**CITY OF RENO
ENVIRONMENTAL CONTROL**

GUIDELINES FOR FOOD SERVICE/SECTOR CONTROL PROGRAMS/BEST MANAGEMENT PRACTICES (BMP)
[refer to Reno Municipal Code (RMC) Section 12.16.555].

I. Requirements for the Installation of a Grease Interceptor:

(a) Facilities that have the potential to discharge Fats, Oil & Grease (FOG) must install a grease interceptor (GI), per RMC 12.16.555.b.3 as stated below:

“The requirements established in the BMP shall apply to industrial users where preparation, manufacturing, processing of food or washing/ sanitizing of dishes or equipment occurs and includes, but not limited to, restaurants, cafes, fast food outlets, pizza outlets, delicatessens, sandwich shops, coffee shops, schools, nursing homes and other facilities that prepare, service, or otherwise make foodstuff available for consumption. These users shall install and maintain a gravity grease interceptor as directed by the City.”

(b) The minimum size must be 750 gallons (RMC 12.16.555.b.4).

(c) The GI size is calculated by a formula found in the RMC and as shown below (RMC 12.16.555.b.6.c):

$$\text{Number of meals Per peak hour}^1 \times \text{Waste Flow Rate}^2 \times \text{Retention Time}^3 \times \text{Storage Factor}^4 = \text{GI size}$$

Where: 1. Number of meals per peak hour

2. Waste Flow Rate

- a. With dishwasher 6
- b. Without dishwasher 5
- c. Single service kitchen (disposable/paper service). 2
- d. Food waste disposer 1

3. Retention Times

- With dishwasher 2.5
- Single service (disposable/paper service) 1.5

4. Storage Factor

- Commercial Kitchen 0-8 hour operation 1.5
- 8-16 hour operation. 2
- 16-24 hour operation. 3
- Single Service (disposable/paper service) 1.5

(d) Hydromechanical grease interceptors shall not be permitted in lieu of a gravity interceptor (RMC 12.16.555.b.6.e).

II. FOG Variance (RMC 12.16.555.b.5)

(a) The Director of Public Works or his representative may grant a variance from the requirements of installing a GI for “good cause”; or may allow the installation of a grease trap (GT) or continue to allow the use of an existing grease trap in lieu of a grease interceptor. If a GT is not shown to be effective, the City may require the installation of a GI.

(b) The facility/industrial user has the burden of proof of demonstrating through data and other information why a variance should be granted. In no case shall a variance result in violation of any Pretreatment Standard or Requirement.

(c) The granting or revocation of a FOG variance shall be at the sole discretion of the City.

III. **FOG Variance Request**

(a) If requesting for a variance, a letter must be submitted to:

Phil Tousignant
City of Reno – Environmental Control
P.O. Box 1900
Reno, NV 89505

(b) Include the following information in the variance request:

1) Name of business

Physical address of business

Mailing address

2) Purpose of the letter – e.g. Requesting a Variance from the Installation of Grease Interceptor

3) Nature of business

Menu showing all items sold & served at the location

Indicate food items that are pre-packaged

List of equipment: e.g. 3-compartment sink, stove, grill, espresso machine, meat/cheese slicer, pans, etc.

How food is served: e.g. on dishware, paper plates/cups (paper service)

Items to be washed: e.g. plates, cups, silverware, meat/cheese slicer, knives, pots/pans, preparation & serving utensils/containers/trays, etc.

Number of seats (include outdoor seating)

Hours of operation

(c) Owner of facility/business must sign the letter.

(d) The Director will review the variance request and will respond in writing, stating whether the variance is approved or not. The denial of a FOG variance may be appealed in accordance with section 12.16.660.

IV. An application for a FOG variance may be denied if Washoe County Health District's (WCHD) requirements on food service requires the washing of dishes or utensils on site. For additional information, contact WCHD at 775-328-2434.