



DEVELOPMENT SERVICES

To: DSD Associates

From: Michael Shannon, PE, CBO, Director and Building Official

Date: April 30, 2025

INTERPRETATION NUMBER: CI-2025-003

TITLE: Interceptors and Separators

CODE EDITION: Currently Adopted International Plumbing Code

SECTION: 1003 INTERCEPTORS AND SEPARATORS.

1003.1 Where required. Interceptors and separators shall be provided to prevent the discharge of oil, grease, sand, and other substances harmful or hazardous to the public sewer, the private sewage system or the sewage treatment plant or processes.

1003.3.1 Grease interceptors and automatic grease removal devices required. A grease interceptor or automatic grease removal device shall be required 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 and clubs. Fixtures and equipment shall include pot sinks, prerinse sinks; soup kettles or similar devices; wok stations; floor drains or sinks into which kettles are drained; automatic hood wash units and dishwashers without prerinse sinks. Grease interceptors and automatic grease removal devices shall receive waste only from fixtures and equipment that allow fats, oils or grease to be discharged. Where lack of space or other constraints prevent the installation or replacement of a grease interceptor, one or more grease interceptors shall be permitted to be installed on or above the floor and upstream of an existing grease interceptor

(And in accordance with City of San Antonio Ordinance No. [2011-05-12-0378](#))

QUESTION: When is it required to install an Interceptor or separator?

ANSWER: An occupancy that has the potential to discharge oil, grease, fat, sand, solids, and other substances harmful or hazardous to the public sewer, the private sewage system or the sewage treatment plant or processes.

Some examples:

- a) An occupancy that packages, prepares, provides, serves, or makes available meals, drinks, or food. (Restaurants, cafes, cafeterias, coffee shops, tea shops, etc.)
- b) Hydraulic Elevator Sumps
- c) Car Washing Facilities

d) Occupancies where automobiles are serviced, greased, repaired, or where gasoline is dispensed, and floor or trench drains are provided.

*Note - The installation of an Interceptor or Separator requires an effluent sampling well be installed after the confluence of all wasted streams from the facility and prior to discharging into the sanitary sewer collection system. Per COSA IPC Amendments section 1004.2 Sample well.

QUESTION: Are bars, nightclubs, taverns, dance halls, and buildings for similar purposes, that serve only beer, liquor, mixed drinks, and cocktails and do not serve food and have no food preparation areas, required to have a grease interceptor or an automatic grease removal device?

ANSWER: **No.** Bars, nightclubs, taverns, dance halls, and buildings for similar purposes, that serve only beer, liquor, mixed drinks, and cocktails and do not serve food and have no food preparation areas, are not required to have a grease interceptor or an automatic grease removal device.

*Note - If a bar, nightclub, tavern, dance hall or building for similar purposes has a 3-compartment sink outside of the bar service area, a grease interceptor or an automatic grease removal device shall be required.

QUESTION: Do I need an interceptor for Health and Nutrition Occupancies?

ANSWER: **No.** The occupancy owner and tenant will be required to submit a notarized letter to DSD that states only powdered drinks (i.e. bottled water and powder packet) will be served, and no other prepared drinks or food products will be served.
(Refer to Information Bulletin 241)

A handwritten signature in blue ink, appearing to read 'MS', is written over a horizontal line.

Michael Shannon, PE, CBO
Director and Building Official
Development Services Department