


**NOTES:**

1. ALL MOP SINKS, PREP SINKS, AND HAND WASHING SINKS IN THE KITCHEN AREA MUST DISCHARGE INTO THE GREASE TRAP. FLOOR DRAINS ON BELOW FLOOR INSTALLATION MUST DISCHARGE TO GREASE TRAP.
2. MULTIPLE SINKS MUST BE CONNECTED UPSTREAM OF FLOW CONTROL.
3. DO NOT CONNECT FOOD DISPOSALS OR DISHWASHERS TO GREASE TRAP.
4. DO NOT ADD ENZYMES, BACTERIA, OR OTHER AGENTS OF ANY KIND TO THE GREASE TRAP.
5. THE GREASE TRAP WILL BE SIZED PER THE UNIFORM PLUMBING CODE AND OTHER CRITERIA AS DETERMINED ON A CASE BY CASE BASIS UPON REVIEW OF KITCHEN, MENU, HOURS OF OPERATION AND OTHER CONSIDERATIONS. MINIMUM SIZE ALLOWED IS 20 G.P.M.

	<p><b>City of Bremerton</b></p> <hr style="width: 50%; margin: 0 auto;"/> <p><b>PUBLIC WORKS</b></p>	<p><b>TYPICAL GREASE TRAP</b></p>	<p><b>6091</b></p>
<p><b>DESIGN/CONSTRUCTION STANDARDS</b></p>	<p>Alteration of this drawing is prohibited. Any approval of an altered drawing is unauthorized and void.</p>	<p>Revision Date 10//06/14</p>	