



CBU Grease Interceptor Requirements For Food Service Establishments FAQ

1. Who is required to have a grease interceptor?

Any existing commercial space doing food or drink preparation/service is required to have a properly sized and maintained grease interceptor **regardless of menu**. Any newly constructed commercial space, **regardless of use**, is required to install a grease interceptor or get a Deed Restriction.

2. What are the minimum grease interceptor requirements?

Minimum grease interceptor requirements for Bloomington, IN are a **750 gallon gravity grease interceptor, or a 250 gallon hydromechanical interceptor** installed outdoors. Smaller indoor devices can be approved if it is demonstrated that a large outside device cannot be installed.

3. When is a grease interceptor required to be updated?

A grease interceptor is required to be **updated on change of any of the following: ownership, business name, or plumbing**. The grease interceptor must be brought up to current City Code.

4. How frequently do I need to clean my grease interceptor?

Large outside grease interceptors should be cleaned a minimum of every 90 days. Small inside grease traps should be cleaned a minimum of every 30 days. Grease interceptors and traps may be placed on a more frequent schedule if excessive grease buildup is seen during inspection.

5. Is my Grease Interceptor up to current code?

If you have any questions regarding whether or not your current grease interceptor is up to code, please contact the City of Bloomington Utilities' Pretreatment Program Inspector Carson Swofford at 812-369-6928 or at carson.swofford@bloomington.in.gov.

