PLUMBING IN COMMERCIAL FOOD ESTABLISHMENTS

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INTRODUCTION

Training Director for Local 12 since 2007

Trained over 300 apprentices and 1500 journeymen

Former Plumbing Board member

Master Plumber
Sanitary Piping

Water Piping/Cross Connection
Sanitary piping is all the waste and vent piping for the plumbing fixtures in the kitchen and bars.
Why do we need an interceptor?

Interceptors collect the fats, oils and grease from food preparation to pretreat the waste before it enters the plumbing system.
PRE TREATMENT SYSTEMS

- Large, pre-cast concrete grease traps
- Passive, hand-scooped grease traps
- Automatic removal systems
EXTERIOR GREASE INTERCEPTOR

Access Doors/Manholes

Inlet Pipe From Kitchen

Outlet Pipe To Sanitary Sewer Line

Grease Layer (“Mat”)

Sludge Buildup
PASSIVE GREASE INTERCEPTOR- “UNDER THE SINK”

- **Baffles**
- **Inlet**
- **Outlet**
- **Separated Grease/Oils Layer**
- **Sludge Buildup**
AUTOMATIC REMOVAL SYSTEMS- “UNDER THE SINK”
GREASE TRAP INTERCEPTOR - PASSIVE
FIXTURES TO BE PROTECTED BY INTERCEPTORS

Plumbing Code
POT SINK
SCULLERY SINK
DISHWASHERS
SOUP KETTLE
PRE-RINSE SINK – NO FOOD WASTE GRINDER
**PRE-RINSE SINK LESS DISPOSAL**

External flow control must connect to sanitary vent. Fixture must be trapped and vented.
DISHWASHER WITH PRE-RINSE SINK INCORRECT

AIR GAP

10.22: continued

IN CORRECT
FIGURE 22: Illustrations of Installation of Grease Interceptors.
INDIRECT WASTE PIPING
INDIRECT WASTE PIPING REQUIRED - REFRIGERATOR
INDIRECT WASTE PIPING – WALK IN COOLER
INDIRECT WASTE PIPING – ICE COMPARTMENT
INDIRECT WASTE PIPING – ICE MAKING MACHINE
INDIRECT WASTE PIPING – STEAM KETTLE
INDIRECT WASTE PIPING – DOUBLE COMPARTMENT CULINARY/PRODUCE SINK
AIR GAP OR AIR BREAK
Proper Connections and Cross Connections
CROSS CONNECTION
CONTROL
REQUIREMENT AT
DISHWASHER
PROPER DISHWASHER PROTECTION
COMMON KITCHEN CROSS CONNECTION
PROPER SOAP DISPENSER PIPING
Any work that is done on the plumbing systems either water supply or sanitary requires a permit from the town or city.
HARD WATER

In Food Establishments

What is hard water?

• Hard water is caused by the water supply having a sufficient amount of minerals in it to cause a build up on or in plumbing fixtures.

Solutions

• The most effective solution is to have the owner install a water filtration system to remove the minerals from the water coming into the establishment.
• Inspectors are your partners in making sure the establishment is safe.
• When you see something that is out of the ordinary get them involved.
QUESTIONS?

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