

**PRETREATMENT GUIDELINES FOR  
RESTAURANT AND FOOD SERVICE  
OPERATIONS**

**County of Los Angeles  
Department of Public Works  
Environmental Program Division  
February 25, 1997**

Purpose

This guideline has been developed to provide uniform direction to restaurant and food service operations in areas subject to the Industrial Waste Control Program of the County of Los Angeles, Department of Public Works (DPW), Environmental Programs Division (EPD) and accomplish the following:

- To facilitate compliance with Los Angeles County Code (LACC), Title 20, Division 2; other laws, regulations and ordinances.
- To protect the public sewer system from excessive grease discharge, and
- To obtain optimum operating efficiency of pretreatment systems while minimizing maintenance.

**(On Page 6)...**

Alternative Pretreatment Devices

Alternative Grease Recovery Systems in lieu of a restaurant grease interceptor may be authorized by EPD for establishments.... where one of the following can be demonstrated.

- 1) Inadequate slope exists or cannot be provided for gravity flow between: a) the otherwise desirable grease interceptor location and the public sewer or collection lines, and/or b) plumbing fixtures tributary to grease-laden operations and an acceptable grease interceptor location.
- 2) Inadequate room exists at the site for installation and/or maintenance of a grease interceptor.

**(On Page 10)...**

**ACCEPTABLE PRETREATMENT FACILITIES FOR RESTAURANT AND FOOD PROCESSING OPERATIONS**

GOSLYN™ Grease Recovery Device

Minimum Required: Model GOS80, 25 gallon per minute flow rate

Contact: email – [ussales@goslyn.com](mailto:ussales@goslyn.com)

GOSLYN LP, (214)618-3764