



City of Annapolis
Department of Public Works
145 Gorman Street, Fl 2
Annapolis, MD 21401-2529

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Restaurants' Standard Conditions

1. Must submit a plumbing diagram with permit submittal. The plumbing diagram must include size and location of grease interceptor or recovery device.
2. Must submit kitchen layout including both new and existing equipment. Equipment must be marked as new or existing.
3. New restaurants or restaurants that plan to change their menu must include a copy of the menu with the Wastewater Pretreatment Application.
4. Install an outside Grease Interceptor per City Specifications. A Grease Recovery Device may be approved by the plumbing and pretreatment inspectors, if: there is no place to install an outside interceptor or due to the condition of the facility an outside interceptor would pose an undue hardship on the facility.

Existing facilities may need to upgrade there existing interceptor or recovery device in accordance with today's standards. The plumbing and pretreatment inspectors will make this decision on a case-by-case basis.

Both interceptors or recovery devices will be sized by the plumbing and pretreatment inspectors. These units shall be installed in accordance with City Specifications. All waste except bathroom shall be routed through the interceptor or recovery device, unless otherwise approved.

5. Install a mop service basin for the purpose of trash can and mat washing. This mop basin must have a minimum size base of 24" x 24" with a minimum of 9" sides. The unit requires that a 5 ft clearance over the unit and 2 ft clearance on sides. Mop sink faucet shall be chrome-plate with vacuum breaker, integral stops, four level handles, 8" center brace, and hose thread on spout.

In order to achieve gravity flow to the interceptor or recovery device the mop service basin may be elevated, but not to exceed 2 ft.

6. Garbage grinders are prohibited.
7. Screens shall be placed on all floor sinks.
8. Install or locate an accessible 4" cast iron sewer cleanout that is representative of the restaurants discharge. Unless otherwise approved, the cleanout shall be located at the property line. Cleanouts must be installed in accordance with City Specifications.
9. At Final Inspection, the restaurant must provide the City with a maintenance contract on the interceptor or recovery device. This contract must include frequency of cleaning and maintenance. Outside grease interceptors must be maintained by a City licensed hauler.

Recovery devices shall be cleaned by restaurant personnel on a frequency established by the manufacturer specs. A recovery device's maintenance contract shall be contracted with the manufacturer or person knowledgeable with trouble shooting and repairing the unit.

10. Complete Wastewater Discharge Permit Application. Steps will be taken following final inspection to issue a Wastewater Discharge Permit to the Restaurant.

Any questions please contact our office above.