
FIRE PREVENTION AND BUILDING SAFETY COMMISSION
Department of Homeland Security

Written Interpretation of the State Building Commissioner

Interpretation #: CEB-2022-25-2012 IPC-1003.3.1

Building or Fire Safety Law Interpreted

[675 IAC 16-1.4](#) 2012 Indiana Plumbing Code, Section 1003.3.1 Grease interceptors and automatic grease removal devices required. A grease interceptor or automatic grease removal device shall be required to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias, and clubs. Fixtures and equipment shall include pot sinks, prerinse sinks, soup kettles or similar devices, wok stations, floor drains or sinks into which kettles are drained, automatic hood wash units, and dishwashers without prerinse sinks. Grease interceptors and automatic grease removal devices shall receive waste only from fixtures and equipment that allow fats, oils, or grease to be discharged.

Issue

Does Section 1003.3.1 of the *2012 Indiana Plumbing Code (IPC)* require grease interceptors or automatic grease removal devices in a retail storefront cookie bakery?

Interpretation of the State Building Commissioner

Yes, Section 1003.3.1 of the *2012 IPC* does require grease interceptors or automatic grease removal devices in a retail storefront cookie bakery.

Rationale

Section 1003.3.1 of the *2012 IPC* requires grease interceptors or automatic grease traps in food preparation areas that produce grease-laden waste. While the listed sample installations and equipment are larger in scope and scale than a storefront cookie bakery, and they have the potential to produce more grease than a storefront cookie bakery, the language of the section indicates the lists are not intended to be exclusive of other possible installations. Further, there is no reference to a specific minimum quantity of grease production at which the requirement is triggered. If fats (oils, margarine, lard, egg yolks, butter, and other dairy fats, etc.) are utilized in the preparation and baking of the product, they will be delivered to the plumbing waste stream in some quantity through either direct disposal or washing of utensils and equipment, or both. That is all that is required for the regulation to apply.

Research shows that applying the requirement to small-scale retail cookie bakeries is consistent around the country, including in other Indiana jurisdictions, and the provision of a grease interceptor is the design standard for at least two national retail storefront cookie bakery operations with outlets in Indiana.

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