

Hydromechanical Grease Separation Device Standards

Hydromechanical grease interceptors (HGI) require JEA approval for all new food service establishments. Proposed HGI must undergo JEA Grease Separation Device plan review and receive approval prior to installation. JEA approval of the installation of a HGI at a new food service establishment shall meet the following criteria:

- HGI shall be sized & designed in accordance with ASME A112.14.3, ASME A112.14.4, ASME A112.14.6, CSA B481.3 or PDI G101
- HGI shall be installed in strict accordance with manufacturer's instructions or in accordance with ASME A112.14.3, ASME A112.14.4, ASME A112.14.6, CSA B481.3 or PDI G101
- All fixtures in the food preparation & washing areas shall be routed through the device
- No sanitary wastewater shall be plumbed to the device
- If multiple devices are necessary they will be installed in series and in accordance with these standards
- Access points will be located over the inlet and outlet piping to allow for adequate cleaning, sampling, and inspection
- Access point covers shall be constructed of steel, poly, or composite materials and be situated in an area that makes them easily accessible for cleaning, sampling, and inspection
- HGI shall be air and water tight
- In trafficked areas device must have traffic bearing frame and cover to meet FDOT standards
- HGI shall be equipped with a device to control the rate of flow through the unit. The rate of flow shall not exceed the manufacturer's rated capacity recommendation in gallons per minute for the unit
- The flow control device and HGI shall be vented in accordance with the Florida Building and Plumbing Code most current edition. The vent shall terminate not less than six inches above the flood-rim level or in accordance with manufacturers description