

PLUMBERS EXAMINING AND APPEALS BOARD MEETING AGENDA
 APRIL 8, 2021 – 4:00 PM.
 CITY HALL 1ST FLOOR CONFERENCE ROOM
 1100 FREDERICK, ST. JOSEPH, MO 64501

2021 APR 13 AM 8:16

CITY CLERK

	<u>Name</u>	<u>Members' Term Attendance</u> (mtgs attended-mtgs absent)	<u>End of Current Term of Office</u>
MEMBERS PRESENT:	Josh Hayes	(16-00)	09/25/22
	Brian Weets	(11-00)	09/25/22
	Jim Hoover	(03-00)	11/18/24
	Michael Veale	(05-02)	07/02/23
MEMBERS ABSENT :	Ronnie Swope	(01-02)	06/29/25
STAFF PRESENT:	Jim Haake, Chief Building Official Scott Hesel, Plumbing Inspector Daniel Sadler, Asst. Environmental Services Supervisor Joshua Cobb, Environmental Compliance Tech Mary Mathiot, Recording Secretary		

Call to Order.

Chairman Josh Hayes call the meeting to order at 4:03 pm.

ITEM #1 – WATER PROTECTION’S APPROVAL PROCESS FOR GREASE INTERCEPTORS.

Chairman Hayes turned the meeting over to Daniel Sadler and Joshua Cobb from Water Protection. The process goes as follow:

- Food Service Establishments – type, food produced, FOG presence & desired cleanout rate,
- Historical grease Interceptor list,
- Before any purchase of installation, Water Protection must approve & a plumbing permit must be pulled.

All new construction must have all kitchen drains routed to a grease interceptor. The responsibilities for plumbers are help in the selection, install, repair and maintenance. The responsibilities of the food establishments are to purchase grease interceptor, repair and maintain, staff training, permitting, and reporting. The responsibilities for the haulers are routine maintenance, permitting, and reporting.

ITEM #2 – WHAT MAKES A GREASE INTERCEPTOR DEFICIENT & HOW IT NEGATIVELY IMPACT A FACALITY.

The causes of deficiencies in grease interceptors are:

- Faulty design,
- Faulty installations,
- Improper size,
- Inadequate maintenance.

The Rockford G Series is a cheap and will fall apart. Ashland 4800 Series is historically unreliable and function to lowest acceptable standards. Each establishment should take into consideration of manpower, infrastructure, time, and money when choosing a grease interceptor for the business.

ITEM #3 – GENERAL CHEMISTRY AND WHY IT MATTERS.

Considerations in design should include an understanding the function of the grease interceptor, such as the formation of Hydrogen Sulfide or Sulfuric acid, which lead to corrosion of concrete and metal respectively. Water Protection is requiring sample ports on all grease interceptors (except where practically impossible, to which a cleanout or other port should be available to collect from kitchen discharge). Dishwashers may be tied into a grease interceptor given that the interceptor will provide adequate time and distance from the discharge of the washer.

Failure to install, cleanout or otherwise maintain the grease interceptor appropriately will lead to sewer overflows, back-ups and formation of toxic chemicals that could damage the collection system.

The meeting was adjourned at 5:25 pm, by Jim Hoover and 2nd by Brian Weets.

Minutes respectfully submitted,
Mary Mathiot, Permit Clerk