

Please use this checklist and the supporting detail to assure that your permit submittal includes all the information necessary for a timely review of your plans. All applications for permits must be submitted electronically through the DSC Online Portal (dsconline.cityofhenderson.com).

IMPORTANT NOTE: This is a **two-step** process with the first step being the submittal of the Grease Interceptor Alternate Method of Design and the second being a plumbing permit for the installation of the approved grease interceptor design.

Step 1: Apply through DSC Online as:

Miscellaneous Building Permit Application

This process is used to request an alternate method of design to the required grease interceptor for one of the following reasons:

- This business has very limited amounts of fats, oils or grease that may enter the sewer system and I wish to provide no protection for the sewer system.
- This business has very limited amounts of fats, oils or grease that may enter the sewer system and I wish to provide other means of protection (such as a hydromechanical grease interceptor) for the sewer system. I am proposing to use (provide specific name and type of unit).
- I wish to provide a grease interceptor that will serve more than a single business. I have enclosed documents indicating the businesses that will utilize the interceptor, the operation of such businesses, and the responsible party for the maintenance of the interceptor.

PDF Standards for Electronic Plan Submittals

Submittal Packages:

Step 1: Alternate Method of Design request:

The following documentation must be included when submitting the building permit application for review and all applicable building codes must be included on the plans:

_____ **Completed** [Grease Interceptor Alternative Method of Design](#) Application Form

_____ **Documentation**

- Kitchen floor plan showing the location of all equipment.
- Menu, either completed or in outline form.
- Specification or data sheets for kitchen and food preparation equipment.
- List/description of food products purchased.
- List of food preparation utensils
- List/description of utensils and tableware used for food service.
- Description of food packaging for “to-go” items.
- Description of the process for all food preparation

- Description of all cleaning processes
- Additional supporting data such as: drawings, sketches, technical reports, data sheets, modeling, calculations, etc.
- For hydromechanical grease interceptors (HMGI), please specify the Make/Model and include spec sheet.
- For common gravity grease interceptor (GGI), promissory note signed by the “Property Owner” assuming full responsibility for operation and maintenance of the common gravity grease interceptor (GGI).
- For common GGI, documentation of the space constraint that impedes the ability to install stand-alone GGI for each suite (prepared by a professional engineer (PE) or licensed plumber)
- Sizing calculations

Step 2: Grease Interceptor installation information:

If the Grease Interceptor Alternate Method of Design is **approved**, apply for a Plumbing Permit or a Remodel Permit if the grease interceptor will be installed or replaced during a remodel project.

Here are the choices of permit category dependent on your scenario:

- [Building Permit Application](#) form
- Commercial Plumbing Permit apply through the DSC Online as a [Plumbing – Commercial](#)
- Multi-Family Plumbing Permit apply through the DSC Online as a [Plumbing – Multi-Family](#)
- Commercial Remodel Permit apply through the DSC Online as a [Commercial Building Permit Application](#)
- Multi-Family Remodel Permit apply through the DSC Online as a [Multi-family Building Permit Application](#)

Southern Nevada Building Officials [Regional Standards for a Grease Interceptor](#) drawing P-104.

Sample box and cleanouts are **required** per drawing P-104.