From: <u>FOG</u>

To: Alexander, Jamal
Cc: FOG; Sanders, Courtney

Subject: 302 S Main St Learning Center Rolesville (SDP-23-07) - Grease Interceptor Requirement

 Date:
 Wednesday, December 13, 2023 1:45:36 PM

 Attachments:
 The Learning Center Rolesville Utility Plan.pdf

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Jamal,

Raleigh Water Fats, Oil, and Greases offers no objection to **Rolesville Learning Center located at 302 S. Main St, Rolesville, NC 27571** operating with a variance that **does not** require the installation of a grease interceptor. If the scope of operation changes to include ANY preparation of food, ware washing of soiled equipment onsite or routine CCTV inspections determine the establishment is conveying Fats, Oil and Greases to the sanitary sewer collection system; Raleigh Water may require the installation of an approved grease interceptor.

C. DeCarlo Sanders

Utilities Analyst

City of Raleigh

Public Utilities | Raleigh Water

Sewer Maintenance Division

Raleigh, NC 27604

919-996-2334 (office) | 919-280-1300 (mobile)

Courtney.Sanders@raleighnc.gov

From: Alexander, Jamal < Jamal. Alexander@kimley-horn.com>

Sent: Tuesday, December 12, 2023 5:11 PM

To: FOG <FatOG.FOG@raleighnc.gov>

Subject: Learning Center Rolesville (SDP-23-07) - Grease Interceptor Requirement

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Good Afternoon,

We recently received a comment from Tim Beasley in COR Public Utilities for the Learning Center Rolesville (302 S Main St) project as part of our Technical Review Committee review submitted to the Town of Rolesville. Per the comment, we would like to confirm whether our project requires a grease interceptor. The project consists of a 10,000 square foot daycare building with a kitchen that is designed to act as a warming facility only. The kitchen does not have a stove, oven, hood, or dryer, and all food is delivered by a food distribution company. For your reference, I have also attached our current utility plan.

Could you please confirm if a grease interceptor is required? Please let me know should you need any additional information.

Thank you,

Jamal Alexander, El | Civil Analyst

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