**Fwd: Greese Trap Sizing**

1 message

**Akili Bivins** <agbivins@gmail.com>  
 To: Ben Song <ben.song@johnscreekga.gov>

Thu, Aug 22, 2024 at 3:47 PM

Hello Ben,

I wanted to update you on some recent developments regarding my permit requests. During our meeting, it seemed that the grease trap was a major concern. I spoke with Brandon Leftwich, the Health Director of Fulton County Environmental Health, who informed me that if Fulton County Pre-Treatment does not require a grease trap, then his agency—the Fulton County Department of Health—will also *not* require it.

I understand that this is a significant departure from what was initially communicated. A supervisor initially relayed one thing, but after a second review, the director is now saying he will adhere to the code. He also mentioned that he has granted licenses in similar situations for others in Fulton County.

Following this, I contacted Clint Ghahramani, the manager at Fulton County Pre-Treatment. Clint confirmed that "if there is no cooking, grilling, or frying taking place in your trailer, then there is no need to install a grease trap." I've forwarded you the email correspondence with Clint.. Please also note that Clint has copied two of his employees in his response for increased visibility.

We are now several months behind schedule, and everyone involved is in a holding pattern. We have consistently responded in a timely manner and would like to proceed with our project. Based on assurances from Allan in your department that we would be able to obtain our license, we have invested over \$50K. We are now asking you to make a favorable decision on our request so that we can move forward.

Please consider our position—how would you feel in our situation? Could you remain patient under these circumstances? We've been put on hold after making a significant investment, and this doesn't seem fair.

Here is what Brandon sent me to reference the code that they will follow...

Appendix-O entitled, "Grease Traps", is an excerpt originating from Section D – Pretreatment found within the Manual for On-Site Sewage Management Systems referenced within Rules of Department of Public Health Chapter 511-3-1 On-Site Sewage Management Systems. It is provided as a reference in the design and installation of grease traps to service food service establishments with either septic tank/drain field, or public sewer method of sewage disposal. **However, if sewage disposal will be provided by a public sewer system, applicable local codes of the city or county government having jurisdiction over the food service establishment will prevail.**

----- Forwarded message -----

From: **Ghahramani, Clint** <Clint.Ghahramani@fultoncountyga.gov>

Date: Thu, Aug 22, 2024 at 8:32 AM

Subject: RE: Greese Trap Sizing

To: Akili Bivins &lt;agbivins@gmail.com&gt;

Cc: Allen, Douglas &lt;Douglas.Allen@fultoncountyga.gov&gt;, Morris, Alleen &lt;Alleen.Morris@fultoncountyga.gov&gt;

Greetings,

If there is no cooking, grilling or frying taking place at your trailer then there is no need to install a grease trap.

RECEIVED

V-24-0012  
October 1, 2024

PLANNING & ZONING

Best regards,



M Clint Ghahramani – MASCE  
Commercial Pretreatment Manager  
Department of Public Works, Water Reclamation & Wastewater Division  
404-612-9425 (office)  
Email: [clint.ghahramani@fultoncountyga.gov](mailto:clint.ghahramani@fultoncountyga.gov)

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**From:** Akili Bivins <[agbivins@gmail.com](mailto:agbivins@gmail.com)>  
**Sent:** Wednesday, August 21, 2024 2:33 PM  
**To:** Ghahramani, Clint <[Clint.Ghahramani@fultoncountyga.gov](mailto:Clint.Ghahramani@fultoncountyga.gov)>  
**Subject:** Re: Greese Trap Sizing

Hello Clint,

Sorry to continue bothering you. I am in a crunch to obtain the requested information. Please try to respond to me.

Thank you,

Akili

On Tue, Aug 20, 2024, 9:42 PM Akili Bivins <[agbivins@gmail.com](mailto:agbivins@gmail.com)> wrote:

**Subject: Clarification on Mobile Lemonade Stand and Grease Trap Requirements**

Hello Clint,

**[ This is a re-send because I want to highlight the code pertaining to what I am referencing].**

I hope this message finds you well. I wanted to clarify a previous communication where I mistakenly mentioned owning a food truck. In reality, I have a trailer that has been converted into a mobile lemonade stand. This trailer is equipped with a 3-compartment sink and a hand wash sink. We will only be preparing basil lemonade in this unit—there will be no cooking, grilling, open flames, or frying.

The Georgia Department of Public Health advised me to inquire about the necessity of a grease trap under these circumstances. Since we won't be generating grease—only disposing of grey water from the trailer into the base of operations mop sink, which is solely used for washing vegetables, containers, and hands—I want to confirm whether a grease trap is required.

According to the Georgia Department of Health code, if the Fulton County Pre-treatment code does not mandate a grease trap, then one wouldn't be required by them either. As Fulton County has jurisdiction over the sewer, could you please direct me to the specific code or regulation that outlines whether a grease trap is necessary or not in this scenario?

I've attached the appendix referencing the Georgia Department of Public Health's code on this matter for your reference.

Thank you for your assistance.

Best regards,  
Akili Bivins  
[agbivins@gmail.com](mailto:agbivins@gmail.com)  
404.552.9838

Appendix-O entitled, "Grease Traps", is an excerpt originating from Section D – Pretreatment found within the Manual for On-Site Sewage Management Systems referenced within Rules of Department of Public Health Chapter 511-3-1 On-Site Sewage Management Systems. It is provided as a reference in the design and installation of grease traps to service food service establishments with either septic tank/drainfield, or public sewer method of sewage disposal. **However, if sewage disposal will be provided by a public sewer system, applicable local codes of the city or county government having jurisdiction over the food service establishment will prevail.**

On Fri, May 3, 2024 at 3:37 PM Ghahramani, Clint <[Clint.Ghahramani@fultoncountyga.gov](mailto:Clint.Ghahramani@fultoncountyga.gov)> wrote:

Greetings,

Since you will be operating a food truck you will need to have minimum one 70 LBS (35 GPM) PDI approved interior grease trap.

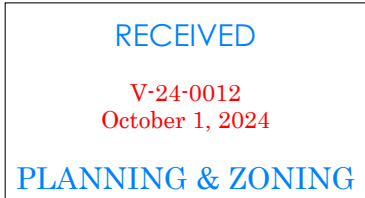
Best regards,



MC Ghahramani – MASCE  
Commercial Pretreatment Manager  
Department of Public Works, Water Reclamation & Wastewater Division  
404-612-9425 (office)  
Email: [clint.ghahramani@fultoncountyga.gov](mailto:clint.ghahramani@fultoncountyga.gov)

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V-24-0012  
October 1, 2024

PLANNING &amp; ZONING

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**From:** Akili Bivins <[agbivins@gmail.com](mailto:agbivins@gmail.com)>  
**Sent:** Friday, May 3, 2024 11:58 AM  
**To:** Ghahramani, Clint <[Clint.Ghahramani@fultoncountyga.gov](mailto:Clint.Ghahramani@fultoncountyga.gov)>  
**Subject:** Greese Trap Sizing

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Hello Clint,

I am trying to build out a base ops for a food truck. I only do lemonade. I have a 25 gallon grey water tank. Is a grease trap necessary? If so, what size would it require and could the grease trap be housed in my food truck trailer. If not, I would like to install it at my base operations which is at my house. My address is 220 Poplar View Court Johns Creek, GA 30097. I have contacted a general contractor who directed me to contact you as a first step.

Akili Bivins,  
404.552.9838  
[agbivins@gmail.com](mailto:agbivins@gmail.com)