

**Town of Yountville**  
**Resolution Number 22-4158**

**APPROVING AMENDMENTS TO THE PREVIOUSLY ADOPTED NAPA SANITATION DISTRICT SANITARY SEWER AND RECYCLED WASTE STANDARDS REGARDING GREASE INTERCEPTORS**

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**Recitals**

- A. On December 3, 2019, the Town Council adopted Resolution Number 19-3958 adopting with certain amendments the Napa Sanitation District Sanitary Sewer and Recycled Waste Standards for enforcement within the Town's jurisdictional boundaries (the "Napa Sanitation Standards"); and
- B. To continue reducing fats, oils, and grease in the sewer system, Town Staff recommends additional amendments to the following section of the Napa Sanitation Standards: 6.11.A.

**Now, therefore, the Town Council of the Town of Yountville does resolve as follows:**

- 1. The Town Council hereby amends section 6.11.A of the Napa Sanitation Standards as described in Exhibit "A", attached hereto and fully incorporated herein by this reference.
- 2. All other standards and amendments adopted by Resolution 19-3958 shall remain unchanged and in full force and effect.
- 3. The Resolution is hereby adopted and becomes effective and in full force immediately upon adoption.

**PASSED AND ADOPTED** at a regular meeting of the Town Council of the Town of Yountville, State of California, held on this 1st day of November 2022 by the following vote:

AYES:  
NOES:  
ABSENT:  
ABSTAIN:

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John F. Dunbar, Mayor

ATTEST:

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Eddy Gomez  
Town Clerk

EXHIBIT A  
(Amendments to Section 6.11.A of the Napa Sanitation Standards)

**6.11 GREASE AND OIL COLLECTION SYSTEMS**

**A. GENERAL**

For the purposes of this specification section, a restaurant is any facility that prepares or serves food to non-family members. This includes full-service restaurants, fast food restaurants, take-out restaurants, recreation facilities, cafeterias for employees, grocery store take-out facilities, catering facilities, bakeries, delicatessens etc.

All restaurants shall be equipped with grease interceptors designed to limit the discharge of grease and oil to the ~~Districts~~ Town's sewer system. The size and type of restaurant shall dictate the size and type of the ~~grease trap or~~ grease interceptor required. No grease traps are allowed whatsoever. The minimum size of a grease interceptor shall be 1200 gallons. Notwithstanding the foregoing, if the Napa County Environmental Health Division determines the restaurant is "low risk" for discharging grease and/or oil, a 750 gallon grease interceptor may be used instead.