Indirect Plumbing at Dishwashing and Food Preparation Sinks

Dishwashing and or food preparation sinks are required to have an indirect connection to the sewer to prevent sewage from backing up into them.

A sewage backup can go unnoticed especially if it occurs when an establishment is closed. Such a back up can contaminate the sink and any food or equipment placed in the sink leading to illness.

Sewage backups can occur as a result of pressure changes in the water lines due to a water main break, waterline flushing, or the use of a fire hydrant to fight a fire.

When adequate plumbing modifications are made any sewage backing up in the establishment will spill onto the floor instead of contaminating food and or food contact surfaces.
The illustrations below demonstrate several options to indirectly plumb a sink. Although they are shown only on a three compartment sink the same modifications can also be made at an one compartment or two compartment sink.

**Illustration 1:** Indirect drainage into a floor sink is a preferred option.

**Illustration 2:** Indirect drainage to three bell reducers. The compartments must be drained slowly to reduce overflow and splash onto the floor.
Illustration 3: Indirect drainage to one bell reducer.

The compartments must be drained slowly to reduce overflow and splash onto the floor.

*An air break is an interruption in the pipe that prevents sewage from flowing backwards into a sink basin or appliance.

As you would with any renovation project, consult your local health and building departments as well as a licensed plumber or experienced repair or maintenance person prior to making changes.

If a true economic hardship exists or if the modifications described are too difficult to implement due to space constraints, conflicts with the plumbing code, or building ownership, direct plumbing to the sewer system may be approved by the Department provided public health is protected. Adequate documentation must be provided to support these claims and written proof of approval must be maintained on-site at all times.