Sec. 70-101. Fats, oils and grease/BOD ordinance.

(a) *Purpose.* Excessive amounts of fats, oils and grease, grit, sand and other solids or viscous materials can cause blockage and obstruction in the sanitary sewer system, causing untreated wastewater to overflow into the environment. Much of the waste material that has the potential to cause blockage or obstruction originates from commercial facilities, such as food preparation and vehicle maintenance facilities.

This regulation sets forth minimum and uniform requirements for the treatment and disposal of commercial/residential waste into the city's sanitary sewer system, and the transportation and ultimate disposal of commercial/residential waste sludge and byproducts.

The objective of this regulation is:

(1) To reduce sanitary sewer overflows (SSOs) caused by fats, oil, and grease (FOG) in the city sewer collection system;

(2) To minimize the discharge of pollutants associated with commercial waste discharged into the sanitary sewer system that may interfere with normal operation of the system;

(3) To assure that the sludge and byproducts removed from commercial waste treatment systems are transported and disposed of in accordance with chapter 391-3-6-.24 of the Rules and Regulations of the State of Georgia, Department of Natural Resources and Environmental Protection Division;

(4) To provide for the requirement and permitting of grease interceptors in food service establishments;

(5) To provide for the mandatory cleaning of grease traps;

(6) To prohibit the use of certain additives in grease traps;

(7) To provide for the reduction of FOG/BOD into the city's sewer system;

(8) To prohibit the discharge of certain wastes into the city's sanitary sewer system;

(9) To provide for the collection of a fee for the cleaning of trap waste when performed by the city;

(10) To provide for penalties in the event of permit violations; and

(11) To provide for the enforcement of this section.

(b) *Definitions.* Unless otherwise expressly stated or the context clearly indicates a different intention, the following terms shall, for the purposes of this regulation, have the meanings indicated in this section:

*Commercial facilities* mean a facility constructed and intended to produce commercial, domestic, or industrial wastewaters, including facilities intended to collect, transport, and treat storm water runoff.

*Commercial waste* means:

(1) Non-toxic, non-hazardous liquid wastewater from non-residential facilities and multifamily structures;

(2) Grease interceptor contents generated by a commercial food operation or institutional food preparation facility, including, without limitation, fats, grease, and food scraps; or

(3) Any oil-waste residue produced from vehicle maintenance or washing those discharges to an oil-water separator or sand trap.

*Commercial waste discharge permit* means a wastewater discharge permit issued to commercial facilities subject to this regulation.

*Domestic wastewater* means wastewater from sanitary fixtures such as toilets and urinals.

*FOG management program* means a comprehensive program designed to reduce and/or control the discharge of fats, oil, and grease into the city sanitary sewer system by educating and regulating food service establishments and car washing facilities located in City of Senoia.

*Food service establishment* means any person or entity who prepares and/or packages food or beverages for sale or consumption, on or off site, with the exception of private residences as long as the private residence is not used to prepare or package food or beverage for sale. "Food service establishment" includes but is not limited to food courts, food manufacturers, food packagers, restaurants, catering services, bars, taverns, cafeterias, cafes, fast food outlets, mobile food vehicles, wing trailers, diners, grocery stores, bakeries, coffee shops, ice cream shops, loungers, hospitals, hotels, nursing homes, churches, schools, daycare centers, and any other food service establishment not listed above, either fixed or mobile, as are or may hereafter be recognized by the city, the county health department and/or the state department of agriculture.

*Garbage disposal* means an electrically operated device designed to grind up food waste.

*Grease* means a material composed primarily of fats, oil, and grease from animal or vegetable sources. The terms fats, oil, and grease shall be deemed as grease by definition. Grease may also include petroleum-based products.

*Hauler* or *transporter* means one who transfers waste from the site of a user to an approved site for disposal or treatment. The hauler is responsible for assuring that all federal, state and local regulations are followed regarding waste transport and disposal.

*Hazardous waste* means any solid waste that has been defined as a hazardous waste in regulations promulgated by the board of the Georgia Department of Natural Resources, chapter 391-3-11.

*Hydromechanical grease interceptors* means a device that treats kitchen wastewater from food service establishments using gravity separation aided by vented flow control. A hydromechanical grease interceptor must be certified by ASME A112.143 or PDIG101 standards at the HGI specified maximum flow rate. The minimum size of all interceptors plumbed in series should be rated for no less than a total of 1500 gallons.

*Interceptor* or *separator or trap* means a device constructed so as to separate, trap, and hold fats, oils, greases, and/or sand and grit substances from the wastewater discharged by a facility to prevent these substances from entering the sanitary sewer system.

*Originator* means the owner or operator of the grease of FOG interceptor, grit trap, oil-water separator, or sand trap from which commercial wastes are removed.

*Under-sink* or *inline grease trap* means a device placed under, or in close proximity to sinks or other facilities likely to discharge grease in an attempt to separate, trap or hold, oil and grease preventing their entry into the sanitary sewer system.

*User* means a source of discharge to the sanitary sewer of the city sanitary sewer system.

*Waste* or *wastewater* means the liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, and institutions, whether treated or untreated, contributing to the sanitary sewer.

*Wet waste interceptor* means a device that uses a physical filter to remove most of the organic solid matter before it enters the grease trap.

(c) *Abbreviations.* The following abbreviations, when used in this regulation, shall have the designated meanings:

(1) FOG Fats, Oil, and Grease.

(2) EPD Environmental Protection Division of the Department of Natural Resources, State of Georgia.

~~(3) SWPCP The City of Senoia Water Pollution Control Plant.~~

(4) BOD Biochemical Oxygen Demand.

~~(5) CFR Code of Federal Regulations.~~

(6) COD Chemical Oxygen Demand.

~~(7) EPA U.S. Environmental Protection Agency.~~

(8) FSE Food Service Establishment.

~~(9) gpd gallons per day.~~

~~(10) mg/l milligrams per liter.~~

~~(11) NPDES National Pollutant Discharge Elimination System.~~

~~(12) POTW Publicly Owned Treatment Works.~~

~~(13) RCRA Resource Conservation and Recovery Act.~~

~~(14) SIC Standard Industrial Classification.~~

~~(15) TSS Total Suspended Solids.~~

(16) HGI Hydromechanical grease interceptors

(d) *Administration.* Except as otherwise provided herein, the city manager, or his designee shall administer, implement, and enforce the provisions of this regulation. Any powers granted to or duties imposed upon the city manager or his designee may be delegated to other Senoia Water Pollution Control Plant (SWPCP) personnel and/or staff.

(e) *Coverage and exclusions.*

(1) This regulation applies to any facility that generates commercial wastes, to any person who removes commercial wastes, to any person who processes commercial wastes, and to any person who accepts commercial wastes for final disposal.

(2) This regulation applies to all persons and entities subject to its regulation, both within and without the geographical and political boundaries of the city, who discharge to the Senoia Wastewater Pollution Control Plant.

***General Criteria***

(a) *Installation requirements for new food service facilities.* All proposed or newly remodeled food service facilities who discharge to the Senoia Wastewater Pollution Control Plant shall be required to install an approved, properly operated and maintained grease interceptor. All interceptor units shall be installed outdoors of the food service facility building unless the user can demonstrate to the city that an outdoor interceptor would not be feasible. All interceptor units shall be of the type and capacity approved by the city.

(b) *New facilities.* On or after the effective date of this regulation, food service facilities which are newly proposed or constructed, or existing facilities which will be expanded or renovated to include a food service facility, where such facility previously did not exist, shall be required to install, operate and maintain a grease interceptor according to the requirements contained in this regulation and must be approved by city prior to connection to the sewage collection system. Grease interceptors shall be installed prior to the issuance of a certificate of occupancy.

(1) All grease traps and interceptors ~~shall be certified at a minimum of 90 percent efficiency; they~~ must be certified to ASME A112.14.3 or PDIG101 standards at the HGI's specified maximum flow rate. The minimum total size should be rated for no less than 1500 gallons.

(2) All grease interceptors/traps must be permitted through the city. Grease interceptor users must abide by the conditions set forth by the permit. Violations may result in loss of permit, disruption of water and sewer services and/or fines.

(3) All grease interceptors shall be of a type and capacity required by city and shall be located as to be readily and easily accessible for cleaning and inspection. Grease interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction and shall be watertight and equipped with easily removable covers which, when bolted in place, shall be gastight and watertight. Under-sink manual grease traps shall not be permitted.

(c) *New residential developments.* In efforts to reduce BOD entering the city's sewer system and maintain BOD levels leaving the sewer plant (effluent) within state guidelines, new residential development shall be prohibited to include garbage disposals.

(d) *Requirements for existing food service facilities.*

Existing facilities. For the purposes of sizing and installation of grease interceptors, all food service facilities existing within the city prior to the effective date of this regulation shall be permitted to operate and maintain existing grease interceptors or grease traps provided their grease interceptors or grease traps are in efficient operating condition and poses zero risk to the city’s sanitary sewer system. ~~operating at the 90 percent efficiency set by the city.~~

~~Any changes to the plumbing that falls under the reach of this FOG ordinance must be submitted as engineered drawings to the city for plan review.~~

On or after the effective date of this regulation, the city may require an existing food service facility to install, operate and maintain a new grease interceptor or trap that complies with the requirements of this regulation or to modify or repair any noncompliant plumbing or existing interceptor or trap within 90 days of written notification by the city when any one or more of the following conditions exist.

All existing food service facilities inside the city wastewater service area are expected to conduct their operations in such a manner that grease is captured on the user's premises and then properly disposed. Existing food service facilities will be handled under the city's grease management program in the following manner:

(1) The City of Senoia may periodically inspect each food service facility on an as-needed basis to assure that each facility is complying with the intent of the grease control program. The as-needed inspection shall be determined by the city.

(2) Each food service facility located in the vicinity of any problem areas will be inspected. The facilities' grease control practices and the adequacy of their grease control interceptor/equipment will be assessed. Maintenance records will also be reviewed.

(3) All food service establishments, including, without limitation, restaurants of all types, catering facilities, hospital cafeterias, school and business cafeterias, and convalescent homes, which discharge to the city's sewage collection system shall install, operate, and maintain a sufficiently sized grease trap (as approved by the city engineering department and described in section 5.1.C of the F.O.G. Regulation) necessary to achieve compliance with the requirements set forth in this article.

(4) The facility is found to be contributing fats, oils and grease in quantities sufficient to cause sewer line stoppages or necessitate increased maintenance on the wastewater collection system.

(5) The facility does not have a grease interceptor or trap.

(6) The facility has an undersized, irreparable or defective grease interceptor or trap.

(7) Remodeling of the food preparation or kitchen waste plumbing system is performed which requires a plumbing permit to be issued by the City.

(8) The existing facility is sold or undergoes a change of ownership.

(9) The existing facility does not have plumbing connections to a grease interceptor or trap in compliance with the requirement of the regulation.

(10) Food service establishments located in existing buildings or using existing grease interceptors may apply for a hardship variance from the city to use under-sink automatic grease traps. Such variances may be granted when, in the sole discretion of the city, the establishment's premises are incapable of supporting a grease trap which otherwise meets the necessary permit requirements, and the use of automatic grease traps will not affect the efficient handling and elimination of liquid wastes containing grease, oils, sand, or other harmful ingredients.

(11) The food service establishment changes their menu offerings or equipment in such a manner that increases their FOG production.

(e) *Plumbing connections.* Grease interceptors or traps shall be in the food service facility's lateral sewer line between all fixtures which may introduce grease into the sewer system and the connection to the city's wastewater collection system. Such fixtures shall include, but not be limited to, sinks, dishwashers, garbage disposals, automatic hood wash units, floor drains in food preparation and storage areas, and any other fixture which is determined to be a potential source of grease. Wastewater from sanitary facilities and other similar fixtures shall not be introduced into the grease interceptor or trap under any circumstances. Any changes to the plumbing that falls under the reach of this FOG ordinance must be submitted as engineered drawings to the city for plan review.

(f) *Responsibility.*

(1) *Administration.* City of Senoia, through its employees and/or duly authorized agents, shall be responsible for the scheduling for all inspections of grease interceptors and grease traps.

(2) The food service facility shall be responsible for installation, repair, pumping, and cleaning, of grease interceptors and/or traps if applicable. Pumping and cleaning shall include the complete removal of all contents, including floating materials, wastewater, and bottom solids from the interceptor.

(3) The food service facility shall cause all grease interceptors and/or approved traps which are in active use to be pumped out completely and the wastes be removed from the property at least once during every three-month period, or more frequently if deemed necessary by the city. Unless the city determines that the user’s capacity is less than ten percent after the 90 days has passed, then the city shall extend in writing the 90-day limit. Users shall notify the city if a grease trap has exceeded its total capacity or is in imminent danger of reaching such total capacity.

(4) *Waste haulers.* Waste haulers shall not reintroduce any gray water back into the trap/interceptor or the system.

(5) *Disposal.* Wastes removed from each grease interceptor shall be disposed of at a facility permitted by the state environmental protection department to receive such wastes or at a location designated by the city for such purposes. Neither grease nor solid materials removed from interceptors shall be returned to any grease interceptor, private sewer line or to any portion of the city collection system or treatment plant.

(6) *Spill reporting.* Any accident, spill, or other discharge of grease or gray water which occurs within the city shall be reported to the city by the grease hauler as soon as possible but not longer than 24 hours after the incident. The grease hauler shall comply with all procedures contained in federal, state and local regulations. The grease hauler shall be responsible for all clean-up procedures and costs.

(7) *Manifests.* Grease haulers shall retain and make available for inspection and copying, all records related to grease interceptor pumping and grease disposal from businesses connected to the city's wastewater collection service system. These records shall remain available for a period of at least three years. The city may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this chapter.

(8) Following the inspections, the city may send written notice to the inspected food service facilities containing a summary of the policy requirements and the results of the inspection. The inspections will typically result in one of the following actions:

a. After notice and an opportunity to be heard, facilities not in compliance shall be required to develop and submit to the city a proposed plan designed to achieve compliance through improved housekeeping and/or increased maintenance and pumping of the existing grease interceptor/equipment.

b. Facilities that are not successful in achieving compliance with the intent of the grease management program through improved housekeeping and increased maintenance and pumping of the existing grease interceptor/equipment will be required to install the necessary interceptor/equipment to bring the facility into compliance.

(g) *Prohibited discharges.* Domestic wastewater shall not be discharged to the grease interceptor.

(h) *Waste minimization plan.* Food service facilities shall develop and implement a waste minimization plan pertaining to the disposal of grease, oils, and food particles.

(i) *Floor drains.* Only floor drains which discharge or have the potential to discharge grease shall be connected to a grease interceptor.

(j) *Location.* Each grease interceptor shall be installed and connected so that it is easily accessible for inspection, cleaning, and removal of the intercepted grease at any time. Grease interceptors required under this section shall be installed outdoors of the food service facility, and upstream from the domestic wastewater drain line(s). A grease interceptor may not be installed inside any part of a building unless approved in writing by the city. The user bears the burden of demonstrating that an outdoor grease interceptor is not feasible.

(k) *Best management practices.* It is the requirement of the FSE's management to provide and have posted best management practices (BMP) in an effort to reduce the amount of grease entering the system. Best management practices material can be requested from public works.

***Design Criteria***

(a) *Construction of interceptors.* Grease interceptors shall be constructed in accordance with the city plumbing standards and outdoor units shall have a minimum of two compartments with fittings designed for grease retention. All alternative grease removal devices or technologies shall be subject to the written approval of the city. ~~Such approval shall be based on demonstrated removal efficiencies of the proposed technology of at least 90 percent removal efficiency~~.

(b) *Access.* Access shall be installed to manufacturer's specs for accessibility and proper cleaning. Interceptors shall not be located in heavily trafficked areas such as driving lanes of a parking lot that may interfere with inspection and maintenance capabilities. The covering(s) shall terminate to be level with the surrounding area.

(c) *Load-bearing capacity.* For interceptors located in outside areas, the grease interceptor shall be designed to have adequate load-bearing capacity.

(d) *Inlet and outlet piping.* Wastewater discharging to the grease interceptor shall enter only through the inlet pipe of the interceptor. For concrete grease interceptors the inlet pipe bottom tee branch shall extend one foot below liquid level. The outlet pipe bottom tee branch shall be submerged to ⅔ of the liquid depth. Each grease interceptor shall have only one inlet and one outlet pipe. Hydromechanical grease interceptors are to be installed in accordance to manufacturer's specifications.

(e) *Concerning strip malls and suites.* In the cases where several facilities are connected as one building such as suites, each individual business shall be required to have its own trap/interceptor. If this is not possible it is the building owner's sole responsibility in reference to all cleanings, maintenance and fines procured by these businesses.

(f) *Three-compartment sinks.* Any three-compartment sink in a FSE shall install a wet waste interceptor, solid interceptor or similar properly sized for the sink per manufacturer's specifications.

(g) *Dish washer/dish machine.* It is to the discretion of the city if the dish machine shall be connected to the trap/interceptor.

(h) *Grease trap or interceptor ~~sizing~~ capacity.* ~~According to the uniform plumbing code (UPC), the difference between a grease trap and a grease interceptor is the flow rate of wastewater the device can handle. Grease traps have a flow rate of less than 50 gallons per minute, are smaller, and are usually found inside the kitchen, and can vary in size, from as small as a box to as large as a mini-fridge. The city regulations do not allow any grease traps smaller than a 70-pound capacity.~~

~~Alternatively, grease interceptors have a flow rate of more than 50 gallons per minute, are much larger, and due to their size, they are installed underground and outside of the building.~~

~~Pre-determining accurate sizing of proposed grease traps and/or interceptors is an inaccurate science at best as flow amounts and grease production assessments are dependent on numerous factors that are difficult to define.~~

~~Still, it may be helpful to estimate approximate sizing prior to an installation, and various formulas have been developed for assessing sizing requirements. These formulas are discussed below and on the following page to assist with the planning process.~~

***~~Sizing and Selecting Hydromechanical Grease Interceptors (HGI)~~***

~~The following two-step sizing methodology for hydromechanical grease interceptors (HGIs) shall apply regardless of whether the unit will be installed indoors or outdoors:~~

**~~Step 1: Size by Flow Rate~~**

~~The minimum flow rate for a passive HGI may be calculated by either using fixture volume or pipe diameter with either a one-minute or two-minute drainage period. Use a one-minute drainage period when the interceptor is installed within 20 feet of directly connected fixtures and/or has indirectly connected fixtures. Use a two-minute drainage period when the interceptor will be installed exterior to the building beyond 20 feet of the connected fixtures.~~

~~Fixture Volume Sizing~~

~~When the final configuration of kitchen fixtures in an establishment is known, use the following formula for sizing fixtures by volume with a 75 percent fill factor:~~

~~(# of compartments x [L (inches) x W (inches) x H (inches)])~~

~~\_\_\_\_\_\_\_\_ X 0.75 = Fixture Capacity Gallons~~

~~231 cubic inches per gallon~~

~~Fixture Capacity Gallons x 1 = one-minute drainage period (GPM) Fixture Capacity~~

~~Gallons x 0.5 = two-minute drainage period (GPM)~~

~~Example: three-compartment sink with each compartment being 18 x 24 x 12 inches (3 x [18" x 24" x 12"]) = 15,552 cubic inches (in~~~~3~~ ~~)~~

~~15,552 / 231 = 67.3 total fixture capacity gallons~~

~~67.3 x 0.75 = 50.4 fixture capacity after loading factor (75%)~~

~~50.4 x 1 = 50 GPM (using one-minute drainage period)~~

~~or~~

~~50.4 x 0.5 = 25 GPM (using two-minute drainage period~~

~~To determine the minimum required flow rate for the HGI, calculate the capacity of each fixture that will be connected, add the volumes together, and use the appropriate drainage period. An appropriate HGI must be certified to meet the minimum flow rate as calculated.~~

~~It is advisable to use a one-minute drainage period when the HGI will be installed in the kitchen area near the fixtures being serviced. It is essential to use a one-minute drainage period when indirectly connected fixtures are connected to the HGI. A two-minute retention time assumes only directly connected fixtures are routed to the HGI. A two-minute drainage period will negatively affect the total time for draining fixtures and is often a complaint of owners.~~

~~Pipe Diameter Sizing~~

~~When the final configuration of kitchen fixtures in an establishment is unknown or to allow for the addition of fixtures in the future, the minimum HGI volume may be determined by the diameter of the drainage pipe leading from the establishment according to Table 2:~~

|  |
| --- |
| ~~Table 2~~  |
| ~~Pipe Size (inches)~~  | ~~Full-Pipe Flow (GPM)~~~~1~~  | ~~One-minute drainage period (GPM)~~  | ~~Two-minute drainage period (GPM)~~  |
| ~~2~~  | ~~20~~  | ~~20~~  | ~~10~~  |
| ~~3~~  | ~~60~~  | ~~75~~  | ~~35~~  |
| ~~4~~  | ~~125~~  | ~~125~~  | ~~75~~  |
| ~~5~~  | ~~230~~  | ~~250~~  | ~~125~~  |
| ~~6~~  | ~~375~~  | ~~400~~  | ~~200~~  |
| ~~2. ¼ inch per foot based on Manning's formula with friction factor N = 0.012~~  |

~~When using pipe diameter sizing and the HGI is installed inside the kitchen near the fixtures being serviced, it is advisable to use a one-minute drainage period to ensure the drainage time is not a nuisance. When installed in the kitchen near the fixtures being serviced and with an indirectly connected fixture, it is essential to use a one-minute drainage period. When installed exterior to the building, where the developed length of piping can be quite long, a two-minute drainage period will provide a satisfactory result in drainage times.~~

**~~Step 2: Calculate Grease Capacity~~**

~~Once the minimum flow rate has been established in Step 1, calculate the minimum grease storage capacity for the HGI required for the desired pump-out frequency as follows:~~

~~~~

~~To determine the correct grease factor, using Table 3, select the menu type (1 through 30), then the correct column (A through D) for whether there is a fryer and whether the establishment uses disposable or washable plates, glasses, knives, forks and spoons (flatware).~~

~~Example: Fast food burgers and fries, with fryer, with disposable flatware, serving 300 meals per day~~

~~For FSEs that only operate seasonally, the following shall apply:~~

~~The correctly sized and selected GCD will have the minimum flow rate determined in Step 1 and the minimum grease storage capacity calculated in Step 2. When approved by the sanitary sewer system owner, multiple GCDs may be installed in series to satisfy the minimum flow rate requirement, the minimum grease storage capacity, or both.~~

The owner/operator of the facility shall furnish definite and complete information on the facility as set forth herein. The owner/operator shall be responsible for the accuracy thereof. If the size of the initially installed grease interceptor fails to adequately perform, the owner/operator shall install a grease interceptor which, in the opinion of the city, will adequately perform. Grease interceptor capacity calculations shall then be performed by the city based on size and type of operation according to current local and national plumbing codes. The minimum total capacity of all units plumbed in series shall be 1,500 gallons. The city reserves the right to deviate from minimum size as deemed necessary. Where enough capacity cannot be achieved with a single unit, installation of grease interceptors in series is required. The capacity of the grease interceptor required for food manufacturing or processing facilities which are not covered by the current local and national plumbing codes shall be approved by the FOG official according to the mass and type of food prepared, the wastewater volume produced from food preparation or manufacture, total hours of operation per day and a load factor depending on the installed equipment. The grease trap formula guidelines required by the City of Senoia are stated below:

Grease Trap Formula:

Design - The following dosing equations are taken from the Manual for On-Site Sewage Management Systems published by the Georgia Department of Human Resources Division of Public Health.

Restaurants:

(S) x (GS) x (HR) x (LF) ÷12=Grease Interceptor capacity in gallons, where:

S= Number of seats in dining area

GS= Gallons of wastewater per seat (use 25)

HR= Number of hours open for business

LF= Load Factor (use 1)

12= Number of months in a year

Example: For a restaurant with a 75-seat dining area, a 12-hour day operation, a typical discharge of 25 gallons per seat, and located on a main highway, the size of the grease interceptor is calculated as follows:

(75) x (25) x (12) x (1.0) ÷12 months per year = 1,875-gallon capacity.

Hospitals, Nursing Homes, other type commercial kitchens with varied seating capacity:

(M) x (GM) x (LF) x (SC) = Grease Interceptor capacity in gallons, where:

M= Meals

GM= Gallons of wastewater per meal (use 5 gallons per meal)

LF= Loading factor -1.0 with dishwashing, 0.5 without dishwashing

SC= Storage capacity factor -1.0 for public sewer,[2.5](https://library.municode.com/ga/newnan/codes/code_of_ordinances?nodeId=PTITHCH_ARTIICIGO_S2.5COINDIUSPUPRCOELPOACPE) for on-site disposal

Example: A nursing home with 100 beds, a dishwasher, serving 3 meals per day, discharging to the public sewer is calculated as follows:

(300) x (5) x (1) x (1) = 1,500-gallon capacity

Any establishment that has food preparation of any type is required to have at least one 1,500-gallon exterior grease interceptor. These establishments include, but are not limited to: Restaurants, Ice Cream Shops, Coffee Shops, Cafeterias, Deli's, Butcher Shops, Bakeries, Convenience Stores, Motels, Hotels, Churches, Schools, Day Cares, Etc.

For Water/Sewer Plan Review please provide the following:

* Site plan showing the connection to the sewer system, including test manhole
* Interior layout plan showing square footage and all equipment, tables, plumbing fixtures, number of seats, etc.
* A manifest from the cleaning company, if there is an existing grease trap.

***Vehicle Storage and Servicing - Oil Separator and Sand/Gravel Separator***

(a) In motor vehicle storage facilities, a combination separator-drain shall be installed with a static water level of 1 gallon for every 100 square feet of area to be drained.

(b) Where motor vehicles are serviced and stored, an oil separator shall be installed with a static water capacity of one cubic foot for every 100 square feet of area to be drained. The oil separator shall have a minimum static water level of six cubic feet.

(c) Where electric motor vehicles are serviced, stored or charged we shall follow the most current recommendations of the national plumber's code.

***Grease Interceptor Maintenance***

(a) *Pumping.* All grease interceptors shall be maintained by the user at the user's expense. Maintenance shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids. Decanting or discharging of removed waste back into the interceptor from which the waste was removed or to any other grease interceptor, for the purpose of reducing the volume to be disposed, is strictly prohibited.

Failure to provide a completed manifest certifying that the interceptor has been pumped will result in a verbal warning or a written notice of violation. Continued failure to pump will be met with a $200.00 surcharge added to the offender's water/sewer bill.

(1) *Pumping frequency.* Outdoor grease interceptors must be pumped out completely a minimum of once every three months. Under-sink or in-line grease interceptors must be pumped/cleaned out completely a minimum of once every 30~~—60~~ days. ~~as necessary~~. ~~However, traps and interceptors may need to be pumped more frequently as needed to prevent carryover of grease into the sanitary sewer collection system.~~ The city has the right to decrease or increase the pumping frequency if the city determines it to be necessary or prudent when wanting to prevent carryover of grease into the sanitary sewer system.

(2) *Pump out order.*

1. For non-hydromechanical grease traps/interceptors, when the oil and grease concentrations exceed the city's maximum discharge limits and/or the combined depth of bottom solids and top ~~solids~~ oils/grease exceeds 25 percent of the total water holding depth of the trap, the city will issue a pump out order to the user.
2. For hydromechanical grease traps/interceptors, the manufacturers data on max solids holding and max oil/grease holding will determine pump frequency or when the oil and grease concentrations exceed the city's maximum discharge limits. If manufacturer data does not exist, the 25 percent rule will apply.
3. The user shall have seven days from receipt of the order to comply, and a new pump out schedule will be discussed between the FSE and FOG Coordinator.
4. Where an emergency exists, a written or verbal warning shall be given to the user, and the user will have 24 hours to comply. Pump out orders may also be issued when pumping frequencies are extended beyond required pumping schedules.

(3) *Disposal of interceptor pumped material.* All waste removed from each grease interceptor shall be recorded on a proper manifest form. Also, all waste removed from each grease interceptor must be disposed at a facility approved by the city to receive such waste in accordance with the provisions of this program. In no way shall the pumped material be returned to any private or public portion of the sanitary sewer collection system.

a. Additives. Any additive(s) placed into the grease interceptor or the discharge line system on a constant, or scheduled basis shall be reported to the city. Such additives shall include, but are not be limited to, commercially available bacteria or other additives designed to absorb, consume, or treat fats, oils, and grease. The use of additives shall in no way be considered as an alternative technology or a substitution for maintenance procedures required herein. The use of additives can be terminated permanently by a city official as needed.

b. Chemical treatment. Chemical treatments such as drain cleaners, enzymes, acids, and other chemicals designed to dissolve, purge, or remove grease shall not be allowed to enter the grease interceptor.

(4) *Repairs.* Each food service facility shall be responsible for the cost and scheduling of all repairs to its grease interceptor(s). Repairs required by a FOG official shall be corrected within 30 calendar days after the date a written notice requiring the repairs are received by the facility or unless a notice from the city establishes a different compliance date.

***Administrative Requirements***

(a) *Initial data acquisition.* All food service facilities will be asked to complete a data sheet to establish the grease interceptor database. Forms may be attained from the city and a copy of the form may be found in appendix A of this document. The city database will be updated with additional or modified information after each yearly inspection.

(b) *Administrative fees.* Initial FSE information forms must be completed and a receipt letter for this document must be signed. However, no fee will be charged for any quarterly or annual inspection by the city.

(c) *Inspection. ~~and entry~~.* ~~Authorized personnel of the city, bearing proper credentials and identification, shall have the right to enter upon all properties subject to this program, at any time and without prior notification, for the purpose of inspection, observation, measurement, sampling, testing or record review, as part of this program.~~ All food service facilities shall be inspected as follows:

a. Inspections. The FOG official shall inspect food service facilities on both a scheduled and unscheduled basis. If any deficiencies are recorded by the FOG official during an inspection, the FOG official shall provide the food service facility a written notice to correct the deficiency within 30 calendar days, and a tentative date for a first re-inspection.

b. *Re-inspections.* The FOG official shall re-inspect food service facilities which received deficiency notices after the original inspection. The FOG official shall inspect any repairs or other deficiencies and shall provide written notice of compliance or non-compliance. In the event the food service facility has returned to compliance with all the deficiencies, there shall be no charge for the re-inspection.

(d) *Entry.* Each food service facility shall allow the FOG official and other duly authorized employees or agents of the city bearing proper credentials and identifications access at all reasonable times to all parts of the premises for the purpose of inspection, observation, records examination, measurement, sampling and testing in accordance with the provisions of this chapter. The refusal of any food service facility to allow the FOG official entry to or upon the facility's premises for purposes of inspection, sampling effluents or inspecting and copying records or performing such other duties as shall be required by this chapter shall constitute a violation of this chapter. The FOG official may seek a warrant or use such other legal procedures as may be advisable and reasonably necessary to discharge his duties pursuant to this chapter.

(e) *FOG* *Monitoring.* The city shall have the right to sample and analyze the wastewater from any food service facility at any time to determine levels of grease contained within a facilities discharge.

(f) *Record retention and reporting.* All users must keep a record of any cleaning or maintenance of their grease interceptor. The following records must be kept on-site at the food service facility for a minimum of two years:

(1) *Manifests.* Required for all grease interceptors and shall contain the following:

a. Food service facility (generator) information, including name, address, volume pumped, date and time of pumping, and generator signature verifying the information;

b. Transporter information, including company name, address, license plate number, permit number, driver name, and driver signature verifying transporter information.

c. Receiving information, including facility name, address, date and time of receiving, EPD permit number, and signature verifying receipt of the waste.

d. Manifests are generally provided by the grease pumping company and once completed, must be electronically submitted to the city public works department within seven days of interceptor maintenance. This must be turned in before the last date of the clean-out cycle. It is the sole responsibility of the FSE to provide the manifest to the FOG Coordinator. Failure to provide proper paperwork will incur the $200.00 surcharge after the seven days, failure to pay the fine within seven days will result in a code enforcement visit.

e. A manifest may not be required for under-sink or inline grease interceptors, if user can demonstrate a valid reason not to use one. If approved, maintenance logs must be substituted for the pumping manifest. This log shall include the date, time, amount pumped or cleaned, hauler, disposal site, and signature. The log shall be kept in a conspicuous location for inspection and shall be made immediately available to the health officer or a city representative upon request. See appendix B for an example maintenance log.

***Enforcement***

(a) Enforcement of these regulations shall be in accordance with the provisions of the city's sewer use ordinance, and its industrial pretreatment regulations. Failure to comply with this program may result in notification to the city code enforcement or county health department to request enforcement actions that may lead to revocation of the food service permit and/or the city revoking the business license. The permit may be reissued by the city upon remedy of the non-compliance that caused the suspensions, revocation or modification of the permit. Those authorized by the city sewer department are allowed to ~~fine up~~ levy a surcharge of $200.00 as an addition to the offender's water/sewer bill. Section 70-109, High strength wastewater surcharge, defines several parameters which qualify as high strength and thus will incur the surcharge. Those see the city's sewer use ordinance for additional enforcement actions, up to and including criminal prosecution, that may be used for enforcing this FOG ordinance.

(b) Enforcement remedies available to the city. The following list is arranged from least severe to most severe:

(1) Verbal warning (VW) or letter of warning (LW)

(2) Site visit or re-inspection (SV)

(3) Notice of violation (NOV)

(4) Increased self-monitoring or reporting (ISM)

(5) Consent orders (CO)

(6) Show-cause hearing (SCH)

(7) Compliance order or schedule of compliance (SOC)

(8) Cease and desist order (CDO)

(9) Administrative fines (AF)

(10) Emergency suspensions (ES)

(11) Termination of discharge (TOD)

(12) Water supply severance (WSS)

(13) Judicial enforcement remedies or litigation (LIT)

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| --- | --- | --- |
| NONCOMPLIANCE  | NATURE OF VIOLATION  | RANGE OF RESPONSE  |
| Record or Reporting Violation  | Missing or incomplete Information  | VW, LW, SV, NOV  |
| Failure/Late to provide Required Reports  | NOV, SCH, SOC, AF  |
| Failure to Pump Interceptor at required frequency  | VW, LW, SV, NOV  |
| Failure to Pump Interceptor after receiving Verbal Warning or NOV  | $200.00 AF, CO, SCH, TOD, WSS  |
| Falsification of records or manifests  | CO, SCH, AF, TOD, WSS, LIT  |
| Failure to Maintain Grease Interceptor  | Infrequent  | VW, LW, SV, NOV  |
| Frequent or Recurring  | CO, SCH, AF, TOD, WSS, LIT  |
| Improper Waste Disposal  | Evidence of Intent (Dumping into sewer)  | CO, SCH, AF, TOD, WSS, LIT  |
| Compliance Schedules  | Missed Milestone  | VW, LW, SV, NOV  |
| Failure to Install Required Equipment  | CO, SCH, AF, TOD, WSS, LIT  |
| Missed Final Date (90 days outstanding without valid cause)  | CO, SCH, AF, TOD, WSS, LIT  |
| Failure to Mitigate Noncompliance or Cease Production  | Failure to cease  | CO, SCH, AF, TOD, WSS, LIT  |
| Failure to Provide Free access to Facility or Records  | Initial Violation  | VW, LW, SV, NOV  |
| Recurring Violation  | CO, SCH, AF, TOD, WSS, LIT  |

(Ord. No. 21-01 , § 1, 3-1-2021; Ord. No. 22-10 , § 1, 12-7-2022)

Editor's note(s)—Ord. No. 21-01 , § 1, adopted March 1, 2021, repealed the former § 70-101, and enacted a new § 70-101 as set out herein. The former § 70-101 pertained to similar subject matter and derived from Ord. No. 03-02, § 1(§ 21), adopted Aug. 18, 2003.