

## Sec. 70-101. - Fats, oils and grease 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 waste into the city's sanitary sewer system, and the transportation and ultimate disposal of commercial 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 of Senoia 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 prohibit the discharge of certain wastes into the city's sanitary sewer system;
  - (8) To provide for the collection of a fee for the cleaning of trap waste when performed by the city;
  - (9) To provide for penalties in the event of permit violations; and
  - (10) To provide for the enforcement of this ordinance.
- (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:
- (1) "Commercial facilities" means a facility constructed and intended to produce commercial, domestic, or industrial wastewaters, including facilities intended to collect, transport, and treat storm water runoff.
  - (2) "Commercial waste" means:
    - a. Non-toxic, non-hazardous liquid wastewater from non-residential facilities and multifamily structures;
    - b. Grease interceptor contents generated by a commercial food operation or institutional food preparation facility, including, without limitation, fats, grease, and food scraps; or
    - c. Any oil-waste residue produced from vehicle maintenance or washing that discharges to an oil-water separator or sand trap.
  - (3) "Commercial waste discharge permit" means a wastewater discharge permit issued to commercial facilities subject to this regulation.
  - (4) "Domestic wastewater" means wastewater from sanitary fixtures such as toilets and urinals.
  - (5) "FOG management program" means a comprehensive program designed to reduce and/or control the discharge of fats, oil, and grease into the City of Senoia Sanitary Sewer System by educating and

regulating food service establishments and car washing facilities located in City of Senoia.

- (6) "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.
  - (7) "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.
  - (8) "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.
  - (9) "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.
  - (10) "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.
  - (11) "Originator" means the owner or operator of the grease or FOG interceptor, grit trap, oil-water separator, or sand trap from which commercial wastes are removed.
  - (12) "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.
  - (13) "User" means a source of discharge to the sanitary sewer of the City of Senoia Sanitary Sewer System.
  - (14) "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.
- (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.
- (d) *Administration.* Except as otherwise provided herein, the City of Senoia City Manager, or his designee shall administer, implement, and enforce the provisions of this regulation. Any powers granted to or duties imposed upon the Senoia 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 of Senoia, 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 City of 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 of Senoia that an outdoor interceptor would not be feasible. All interceptor units shall be of the type and capacity approved by the City of Senoia.
- (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 of Senoia prior to connection to the sewage collection system.
- (1) All grease interceptors required in this section shall have a capacity of 15 gallons per seat, except that no single grease trap shall be smaller than 1,500 gallons nor larger than 3,000 gallons. City of Senoia may, in its sole discretion, approve multiple grease traps.
  - (2) All grease interceptors/traps must be permitted through City of Senoia. Grease interceptor users must abide by the conditions set forth by the permit. 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 approved by City of Senoia 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 unless approved by City of Senoia.

(c) *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.

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 of Senoia 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 of Senoia's Grease Management Program in the following manner:

- (1) The City of Senoia will 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 of Senoia.
- (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 of Senoia's sewage collection system shall install, operate, and maintain a sufficiently sized grease trap (as approved by City of Senoia 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 City of Senoia.
- (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 City of Senoia to use under-sink automatic grease traps. Such variances may be granted when, in the sole discretion of City of Senoia, 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.

(d) *Responsibility.*

- (1) *Administration.* City of Senoia, through its employees and/or duly authorized agents, shall be responsible 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 sludge, and 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 if deemed necessary by City of Senoia. Users shall notify City of Senoia if a grease trap has exceeded its total capacity or is in imminent danger of reaching such total capacity.
- (4) *Waste haulers.* Waste haulers must have written permission from City of Senoia in order to return any gray water back into the grease interceptor. This permission will be granted on a case by case basis and will depend upon the methods by which the solids and grease are separated in order to assure that clear water is the only material returned to the grease interceptor. City employees and agents will observe all company safety rules while on private properties.
- (5) *Disposal.* Wastes removed from each grease interceptor shall be disposed of at a facility permitted by the State of Georgia Environmental Protection Department to receive such wastes or at a location designated by City of Senoia 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 of Senoia collection system or treatment plant without prior written permission from a City of Senoia official.
- (6) *Spill reporting.* Any accident, spill, or other discharge of grease or gray water which occurs within the city shall be reported to City of Senoia 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 City of Senoia of Senoia's wastewater collection service system. These records shall remain available for a period of at least three years. City of Senoia may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this chapter.
- (8) Following the inspections, the City of Senoia will 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. Facilities equipped with an appropriate and adequately sized grease interceptor who are meeting the intent of the grease management program through effective grease control practices will be commended for their compliance.
  - b. After notice and an opportunity to be heard, facilities not in compliance shall be required to develop and submit to the City of Senoia a proposed plan designed to achieve compliance through improved housekeeping and/or increased maintenance and pumping of the existing grease interceptor/equipment.
  - c. 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.

- (e) *Prohibited discharges.* Domestic wastewater shall not be discharged to the grease interceptor unless specifically approved, in writing, by the City of Senoia.
- (f) *Waste minimization plan.* Food service facilities shall develop and implement a waste minimization plan pertaining to the disposal of grease, oils, and food particles.
- (g) *Floor drains.* Only floor drains which discharge or have the potential to discharge grease shall be connected to a grease interceptor.
- (h) *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 ordinance 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 of Senoia. The user bears the burden of demonstrating that an outdoor grease interceptor is not feasible.

#### *Design Criteria*

- (a) *Construction of interceptors.* Grease interceptors shall be constructed in accordance with the City of Senoia 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 of Senoia. Such approval shall be based on demonstrated removal efficiencies of the proposed technology.
- (b) *Access.* Outdoor grease interceptors shall be provided with two manholes terminating one inch above finished grade with cast iron frame and cover. All grease interceptors shall be designed and installed to allow for complete access for inspection and maintenance of inner chamber(s) as well as viewing and sampling of wastewater discharged to the sanitary sewer. 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.
- (c) *Load-bearing capacity.* In areas where additional weight loads may exist, the grease interceptor shall be designed to have adequate load-bearing capacity (example: parking areas).
- (d) *Inlet and outlet piping.* Wastewater discharging to the grease interceptor shall enter only through the inlet pipe of the interceptor. The inlet pipe bottom tee branch shall extend one foot below liquid level. The outlet pipe bottom tee branch shall be submerged to 2/3 of the liquid depth. Each grease interceptor shall have only one inlet and one outlet pipe.
- (e) *Grease trap or interceptor sizing.* 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 of Senoia 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. To ensure standardization throughout the city, the City of Senoia regulations require a minimum interceptor size of no less than 1,500 gallons, and not to exceed a capacity of 3,000 gallons. Any additional capacity shall require the use of multiple interceptors. In addition, all indoor grease traps should hold a minimum of 70 pounds.

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.

- (1) *Grease traps for optimum efficiency.* A grease trap requires regular maintenance. That means, periodically emptying and cleaning of the grease trap. Due to their smaller size, grease traps will generally require more cleaning than grease interceptors as they tend to fill-up rather quickly. Local inspectors will determine the frequency of cleaning and maintenance based on its performance, which in large part will be based on flow rates and/or grease production.
  - a. Under-sink grease trap requirements shall meet Plumbing and Drainage Institute Standard PDI-G101. Flow rates can be estimated using the chart below:

Type of Fixture	Flow Rate (gpm)	Grease Retention Capacity (lbs)
Restaurant hand sink	15	30
Pre-rinse sink	15	30
Single-compartment sink	20	40
Double-compartment sink	25	50
Two double-compartment sinks	35	70
Dishwasher up to 30 gallons	15	30
Dishwasher up to 50 gallons	25	50
Dishwasher up to 100 gallons	40	80
Other fixture	Manufacturer peak	gpm X 2

- (2) *Grease interceptors.* As stated, grease interceptors are designed for kitchens that have a flow rate of more than 50 gallons per minute. As such, grease interceptors are ideal for installation in large restaurants where there is a lot of grease flowing through the drains.

- a. *Sizing based on flow rates.* Two common formulas are presented below to provide an excellent starting point for determining grease interceptor needs. Using these formulas, the size of a grease interceptor can be determined and the grease interceptor size shall be the larger of the two results.
- Interceptor Capacity (gallons) = (S) x (25) x (Hr/12)
- S = Number of Seats
- Hr = Maximum hours of daily operation (Include preparation & clean up)
- Interceptor Capacity (gallons) = (Sum of fixture flows) x (20)

Type of Fixture	Flow Rate (gpm)
Restaurant hand sink	15
Pre-rinse sink	15
Single-compartment sink	20
Double-compartment sink	25
Two double-compartment sinks	35
Dishwasher up to 30 gallons	15
Dishwasher up to 50 gallons	25
Dishwasher up to 100 gallons	40
Other fixture	Manufacturer peak

- b. *Sizing based on grease production.* The sizing formulas presented above represent minimum standards for normal usage. Installations with "heavier than typical" usage, such as those restaurants that will be deep frying considerable amounts of food, may consider using an additional sizing method that is based on "grease production" amounts rather than on flow rates. An example of this method is shown in the table on the following page.

TABLE FOR ESTIMATING INTERCEPTOR SIZING NEEDS  
BASED ON "GREASE PRODUCTION"



Customers or Meals per Day	LOW GREASE OUTPUT				MEDIUM GREASE OUTPUT				HIGH GREASE OUTPUT			
	Sandwich shop, convenience Store, Sushi Bar, Delicatessen, Snack Bar, Ice Cream Parlor, etc.				Coffee House, Pizza, Grocery store (no fryer), Fast food, Drive-in, Greek, Indian, Low Grease Output FSE				Cafeteria, Family Restaurant, Italian, Steak House, Bakery/Donut Shop, Chinese, Mexican, Seafood, Fried Chicken, Barbecue			
	A 0.005 No Flatware lbs/meal		B 0.0065 With Flatware lbs/meal		C 0.025 No Flatware lbs/meal		D 0.0325 With Flatware lbs/meal		E .035 No Flatware lbs/meal		F. With Flatware 0.0455 lbs/meal	
	Pounds per Quarter	Suggested Volume of GI in Gallons	Pounds per Quarter	Suggested Volume of GI in Gallons	Pounds per Quarter	Suggested Volume of GI in Gallons	Pounds per Quarter	Suggested Volume of GI in Gallons	Pounds per Quarter	Suggested Volume of GI in Gallons	Pounds per Quarter	Suggested Volume of GI in Gallons
10	5		6		24		30		21		27	
20	9		12		45		60		42		55	
30	14		18		69		90		63		82	
40	18		23		90		117		84			
50	23		29		114		150					
100	45		59		225		293		315	300	410	500
200	90		117		450	300	585	500	630	750	819	750
300	135		176		675	750	878	750	945	1000	1229	1250
400	180		234		900	1000	1170	1000	1260	1250	1638	1500
500	225		293		1125	1000	1463	1250	1575	1500	2048	2000
750	338	300	439	300	1688	1500	2194	2000	2363	2000	3071	3000
1000	450	300	585	500	2250	2000	2925	2500	3150	3000	4095	4000
1250	563	500	731	750	2813	2500	3656	4000	3938	4000	5119	5000
1500	675	750	878	750	3375	3000	4388	4000	4725	4000	6143	6000

It should be noted that even using the "grease production" sizing method will not guarantee that a restaurant is on the correct cleaning frequency. That's why FOG Inspections are necessary, and why pumping frequencies may be changed if the interceptor proves to be too small to adequately maintain acceptable grease levels.

As previously stated, for establishing standardization throughout the city, no matter what the calculated capacity using the various formulas, the minimum interceptor size for the City of Senoia shall be 1,500 gallons, not to exceed a capacity of 3,000 gallons. Any additional capacity shall require the use of multiple interceptors. In addition, all indoor grease traps should hold a minimum of 70 pounds.

*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 fine.

(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. Pumping frequency may also be extended past the minimum period if it can be demonstrated by the user to be acceptable and approved by the City of Senoia.

- (2) *Pump out order.* When the oil and grease concentrations exceed the City of Senoia's maximum discharge limits and/or the combined depth of bottom and top solids exceeds 33 percent of the total depth of the trap, the City of Senoia will issue a pump out order to the user. The user shall have seven days from receipt of the order to comply. 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 of Senoia 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 of Senoia. 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.
  - 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.

#### *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 of Senoia and a copy of the form may be found in appendix A of this document. The City of Senoia 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 of Senoia.
- (c) *Inspection and entry.* Authorized personnel of the City of Senoia, 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.
- (d) *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 verifying receipt of the waste.
- d. Manifests are generally provided by the grease pumping company and once completed, must be mailed, faxed, or electronically submitted to the City of Senoia Public Works Department within 14 days of interceptor maintenance.
- 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 of Senoia representative upon request. See appendix B for an example maintenance log.

#### *Enforcement*

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. 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.

The permit may be reissued by the City of Senoia upon remedy of the non-compliance that caused the suspensions, revocation or modification of the permit.

(Ord. No. 21-01, § 1, 3-1-2021)

Editor's note— 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.