
DIVISION 5. FATS, OILS, AND GREASE POLICY

Sec. 26-195. Purpose and policy.

- (a) This policy provides for the regulation of all fats, oils, and grease discharges to the city's sanitary sewer system. This policy establishes administrative review procedures and requires testing and regulation of the amount of the user's fats, oils, and grease discharge.
- (b) This fats, oils, and grease policy is intended to be consistent with all of the rules, regulations, policies and other applicable city governmental actions. The policy is not intended to contradict or repeal any rule, regulation, policy or other city governmental action. This policy supplements the city's existing rules, regulations, policies and other governmental actions, and addresses specifically discharges of fats, oils, and grease into the wastewater system of the city. Any user subject to this fats, oils and grease policy is hereby advised to review and comply with all other rules, regulations, policies and other city actions which may be construed as applicable to fats, oils and grease discharges into the wastewater system of the city. In particular, any user subject to this fats, oils and grease policy is still required to meet and satisfy all the provisions of the sewer use provisions set forth therein.
- (c) This policy sets forth uniform requirements for fats, oils, and grease discharges to the city's sanitary sewer system and enables the city to comply with all applicable state and federal laws, including, but not limited to, the Clean Water Act.
- (d) The objectives of this policy are:
 - (1) To aid in the prevention of sanitary sewer blockages and obstruction from contribution and accumulation of fats, oils, and greases into such sewer system from industrial and commercial establishments, particularly food preparation and serving facilities.
 - (2) To prevent the introduction into the city's sanitary sewer system substances that will interfere with the operation of the system which includes, but is not limited to, any gravity type sanitary sewer system, force main system, or the POTW (publicly owned treatment works).
 - (3) To protect both the city's sanitary sewer system, its personnel, and members of the general public who may be affected by the sewer blockages and obstructions.
 - (4) To improve the opportunity to reclaim and recycle all fats, oils, and grease from the user-owned grease trap.
 - (5) To enable the city to comply with its NPDES (National Pollutant Discharge Elimination System) permit and nondischarge requirement conditions, sludge use and disposal requirements, and any other federal or state laws to which the city is subject.

Sec. 26-196. Administration.

Except as otherwise provided herein, the city shall implement and enforce the provisions of this article.

Sec. 26-197. Abbreviations.

The following abbreviations, when used in this article, shall have the designated meanings:

CFR	Code of Federal Regulations
Gpd	gallons per day
mg/L	milligrams per liter

NPDES	National Pollutant Discharge Elimination System
POTW	Publicly Owned Treatment Works

Sec. 26-198. Definitions.

The following words, terms and phrases, when used in this article, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

Act or the Act means the Federal Water Pollution Control Act, also known as the Clean Water Act, as amended, 33 USC 1251 et seq.

Approval authority means the environmental protection division of the state department of natural resources, or EPD.

Authorized representative of the user means the manager or person in charge of day-to-day operation of the establishment or any other person who performs similar policy or decision-making functions for the establishment.

Building sewer means a sewer conveying wastewater from the premises of a user to the city's sanitary sewer system.

Food services establishments.

- (1) The term "food services establishments" means those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and other food preparation activity that produces a hot, nondrinkable food product in or on a receptacle that requires washing.
- (2) Examples of food establishments are, but not limited to, full-service restaurants, fast food establishments, delis, cafeterias (including church and school facilities where commercial equipment is installed and the frequency of use indicates more than occasional use), meat distributors, food processing facilities, grocery stores with food preparation/service areas, bakeries, caterers, and/or similar types of operations.

Domestic sewage/wastewater means the liquid waste generated from bathrooms, toilets, kitchen and home laundries, and other similar facilities.

Environmental Protection Agency (EPA) means the U.S. Environmental Protection Agency.

Fats, oils, and grease or FOG means organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR part 136.

Grab sample means a sample which is taken from a wastestream without regard to the flow in the wastestream and over a period of time not to exceed 15 minutes.

Grease trap or interceptor means a device for separating and retaining waterborne grease and grease complexes prior to the wastewater exiting the trap or interceptor and entering the city's sanitary sewer collection system. These devices also serve to collect settleable solids generated by and from food preparation activities, prior to the water exiting the trap and entering the city's sanitary sewer collection system.

Interference means a discharge which alone or in conjunction with a discharge or discharges from other sources inhibits and/or disrupts the POTW, city treatment plant processes and/or its sludge processes, use and/or disposal. The term "interference" includes, but is not limited to, a discharge which alone or in conjunction with a

discharge or discharges from other sources causes, in whole or in part, a violation of the city NPDES permit, collection system permit, and/or the prevention of sewage sludge use or disposal in compliance with any of the following statutory/regulatory provisions or permits issued hereunder, or any stringent state or local regulation: section 405 of the Act (33 USC 1345), or any criteria, guideline or regulations developed pursuant to the Solid Waste Disposal Act (SWDA)(42 USC 6901 et seq.), the Clean Water Act, the Toxic Substances Control Act, the Marine Protection Research and Sanctuary Act (MPRSA), or more stringent state criteria (including those contained in any state sludge management plan prepared to title IV of the Solids Waste Disposal Act) applicable to the method of disposal or use employed by the POTW.

Owner means individual, person, firm, company, association, society, corporation or group whose property, building or structure is located or will be constructed.

Sec. 26-199. General policy requirements.

- (a) All food service establishments that discharge to the POTW shall provide a grease trap or interceptor as indicated below. Additionally, the city may require any user who generates a wastewater which contains greater than 100 mg/L FOG to install a grease trap or interceptor. A grease trap or interceptor shall be installed at the user/owner's expense in the waste line leading from sinks, drains or other fixtures, in food service establishments when, in the opinion of the city they are warranted, restaurants, hotel kitchens or bars, factory cafeterias or restaurants or other uses where grease can be introduced into the drainage system in quantities that can affect line stoppage or hinder sewage disposal.
- (b) All grease traps and interceptors shall be serviced by a state licensed hauler and **a completed manifest shall be kept on site by the user for every service event**. All grease waste shall be taken to a licensed and approved disposal facility for disposal and in no manner shall any grease trap or interceptor contents be discharged by a hauler to the city collection system, either sewer or stormwater. Any violation may result in full prosecution under all applicable state and local laws and ordinances on the first offense.
- (c) All grease handling facilities shall be approved by the city. Establishments whose grease handling facilities are not adequately maintained to prevent floatable oils, fat or grease from entering the sewage system shall be notified in writing of any noncompliance and required to provide a schedule whereby corrections will be accomplished.
- (d) Food service establishment's grease handling facilities shall be subject to evaluation and inspection by the city representatives during normal working hours. Results of inspections will be made available to the facility owner, leaseholder or operator.
- (e) Food services establishments receiving two consecutive unsatisfactory evaluation or inspections may be subject to penalties or other corrective actions as provided for in the sewer use ordinance.
- (f) Food services establishments who continue to violate article may be considered as grounds for discontinuance of sewer service.
- (g) Food service establishments whose operations cause or allow excessive fats, grease and/or oil to be discharged or accumulate in the city collection system may be liable to the city for costs related to the public service department, service calls for line blockage, line cleanings, line and pump repairs, and other expenses, including all labor, material, and equipment. Failure to pay all service-related charges may also constitute grounds for sewer service discontinuance.
- (h) The owner shall be responsible for proper and legal disposal of waste or wastewater removed from the grease interceptor/grease trap. Introduction of waste material back into the sanitary sewer system is a violation of the sewer use ordinance and can result in enforcement actions.
- (i) Any food service establishment whose effluent discharge to the sewerage system is determined by the city to cause interference in the conveyance or operation of the sewerage system may be required to sample its grease trap discharge and have it analyzed for fats, oils and grease at the expense of the owner, lease holder or operator. A wastewater containing more than 100 mg/L of oils, fat, grease, or wax, whether emulsified or

not, or containing substances which may solidify or become viscous at temperatures between 32 degrees Fahrenheit (0 degrees Celsius) and 150 degrees Fahrenheit (65 degrees Celsius) is prohibited.

- (j) All grease traps/interceptors shall be designed and installed to allow for complete access for inspection and maintenance of inner chamber and viewing and sampling of the effluent wastewater discharged to the sewer.
- (k) Food service establishments shall adopt procedures for handling sources of floatable oil, fat or grease originating within their facility. A notice shall be permanently posted at a prominent place in the facility readily accessible to employees, advising employees of the handling procedures to be followed.

Sec. 26-200. New facilities.

- (a) New food services establishments shall install a grease trap or interceptor, in accordance with city guidelines. Grease traps or interceptors shall be adequately sized, to have a minimum 24-minute retention time with no interceptor less than 1,500 gallons total capacity unless otherwise approved in writing by the city. Variances may be granted if, in the opinion of the city, a limited amount of FOG will be discharged by the owner/user during all aspects of their operation. If a variance is granted, a minimum of a 100-pound grease trap shall be installed along with an effluent test point that meets the testing requirements of the city program. If at any time the owner/user exceeds the city discharge limit, the owner/user may be required to upgrade to a minimum of a 1,500-gallon outdoor interceptor at the owner/user's expense. A variance will not be granted if a dishwasher, grill, range top, fryers, or griddle is present, or if the food establishment processes meat. The owner/user may also be subject to any fines or penalties associated with illegal discharge at the discretion of the city. The following information must be supplied to the city before any plans will be approved and a building permit is issued:
 - (1) Plumbing drawings for the proposed facility including kitchen equipment layout.
 - (2) Identification and dimensions (length by width by depth) in inches for each compartment of each interceptor unit.
 - (3) Dishwasher contribution (per unit) in GPM.
 - (4) Pulper or grinder contribution (per unit) in GPM or pounds.
 - (5) Drain specification (pipe diameter).
 - (6) Name and seal of professional engineer who sized trap or interceptor.
 - (7) Trap information, including manufacturer, type, size, calculations used to determine required 24-minute retention time.
 - (8) Flow control device information, manufacturer and type.
 - (9) Any other reasonable information requested by the city.
- (b) New food service establishments will not be allowed to initiate operations until grease handling facilities are installed and approved by the city.

Sec 26-201. Required components.

- (a) All outdoor grease interceptors, whether singular or multiple tanks in series must have each chamber directly accessible from the surface to provide means for servicing and maintain the interceptor in working and operating order. A sampling test manhole must be installed at the effluent end of the interceptor, for testing and inspection by city inspectors. Dishwasher and food grinder wastewater should be discharged through a suitably sized solids interceptor prior to emptying into the outdoor grease trap.

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- (b) A basket, screen or other intercepting device shall prevent passage into the drainage system of solids, one-half inch or larger in size, for under the counter unit. The baskets or device shall be removable for cleaning purposes.

Sec. 26-202. Prohibited users.

Mechanically operated grease traps (Big Dipper, skimmers, etc.) may not be used by any owner/user tied to the POTW collection system.

Sec. 26-203. Prohibited discharge.

It is prohibited to discharge the following materials into an indoor grease trap:

- (1) Wastewater with a temperature higher than 120 degrees Fahrenheit.
- (2) Acid or caustic trap cleaners.
- (3) Any discharge from a dishwasher without approval from the city.

Sec. 26-204. Food waste grinders.

If a food service establishment chooses to install or has a food waste grinder installed, the waste from these units shall pass through a grease trap or interceptor. The food service establishment shall service and maintain the unit as often as necessary to meet the conditions of this policy.

Sec 26-205 –226 Reserved

Sec. 26-227 Grease handling facilities (Existing Facilities).

- (a) All existing food services establishments shall have grease handling facilities approved by the city. Food services establishments without any grease handling facilities will be given a compliance deadline not to exceed six months from the date of notification to have approved grease handling equipment installed as required by this policy. Failure to do so will be considered a violation of the city's sewer use ordinance and may subject the facility to penalties, corrective actions and or service discontinuance.
- (b) Installations in existing facilities shall meet the same requirements as those for new facilities. In the event an existing food service establishment's grease handling facilities are either under the counter or substandard in accordance with this policy, the owner, lease holder, or operator will be notified in writing of the deficiencies and required improvements and will be given a compliance deadline not to exceed six months to conform with requirements of this fats, oils and grease policy.
- (c) For cases where outdoor type grease interceptors are not feasible in the opinion of the city, existing food service establishments will be required to install adequate and approved under the counter grease traps for use on individual fixtures including dishwashers, sinks, and other potentially grease contained drains.
- (d) If an outdoor type grease interceptor is, in the opinion of the city, feasible, the food service establishment shall meet the same requirements for design as for the new facilities.
- (e) Flow control fittings must be provided to the inlet side of all under the counter units to prevent overloading of the grease trap and to allow for proper operation. City approval of flow devices must be obtained prior to installation.
- (f) The location of under the counter units must be near the source of the wastewater as physically possible.
- (g) Wastewater from garbage grinders shall be discharged to grease traps/interceptors.

Secs. 26-228—26--252. Reserved.

Sec. 26-253. Removal and disposal.

In maintaining grease traps/interceptors, the owner shall be responsible for the proper removal and disposal by appropriate legal means of the captured material and shall maintain records of the dates and means of disposal, these records shall be available on site for review by the city. The owner is responsible for maintaining a complete manifest including records of the hauler and disposer of the grease.

Sec. 26-254. Grease trap maintenance.

All grease traps or interceptors shall be maintained by the owner so as to be in continuously efficient operation. Maintenance shall include the complete removal of all contents by a properly licensed waste hauler. Top skimming, decanting or back flushing of the grease trap or its waste is prohibited. Further, the discharge of liquid, semi-solids, or solids into a grease trap from vehicles after servicing is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system. Cleaning and maintenance of all grease traps shall include removal of materials from the tank walls, baffles, cross pipes, inlets and outlets, both tees and the cover. Recyclable fats, oils and greases shall not be discharged into the POTW. Any violation in the removal of grease waste shall result in prosecution under state law. Maintenance shall be performed at frequencies as required by subsections (1) and (2) of this section.

- (1) *Outdoor grease interceptor.* Maintenance shall be performed at intervals required by the city to keep effluent FOG levels at less than 100 mg/L. Where the city requirement is not stated, maintenance intervals shall be at least once every 90 days unless approved by the city. While the 30 percent rule may be followed, it does not ensure compliance with the mandatory limit of 100 mg/L. In general, the 30 percent rule is as follows: The depth of both bottom solids and oil/grease in a trap shall not equal or be greater than 30 percent of the total operating depth of the trap; the operating depth of a trap is the internal depth from the inlet or outlet water elevation to the bottom of the trap. Any solids interceptor should be emptied and cleaned daily. Outdoor grease interceptors shall have a minimum of 1,500-gallon capacity.
- (2) *Indoor grease trap.* Maintenance shall be performed at intervals at least once every 30 days. A variance is required to operate an indoor grease trap in place of a 1,500-gallon minimum outdoor interceptor. Indoor grease traps shall have a minimum of 100-pound capacity. Any current user connected to the city sewage collection system that currently operates an indoor grease trap, regardless of size, shall prove to the satisfaction of the city that they are not discharging illegally, or the user shall be required to upgrade to a 1,500-gallon minimum outdoor grease interceptor. Users may not operate indoor grease traps with a capacity less than 100 pounds. A solids interceptor tied to an indoor grease trap should be emptied and cleaned daily. Waste solids must be placed into a receptacle to be picked up by a licensed waste hauler and not be disposed into the city sanitary sewer.
- (3) *Pumping variance.* Variances may be granted if the owner/user can prove at their expense to the city's satisfaction that the discharge from the owner/user's grease trap or interceptor is meeting the city's discharge limit up to 180 consecutive days for outdoor grease interceptors or 120 consecutive days for indoor grease traps.
- (4) *Additives.* It is specifically prohibited to use any additive, such as enzymes, chemicals, or bacteria as a substitute for grease trap maintenance. The direct addition of such additives to a grease trap is also prohibited.
- (5) *Waste removal.* The owner/user shall be responsible for the proper removal and legal disposal of the grease trap waste. All waste removed from each grease trap shall be tracked by an approved three-part

manifest and the contents shall be disposed of at a facility permitted to receive such waste. In no manner shall any grease trap contents be discharged to the city sewer or stormwater system.

- (6) ***Manifest transmittal.*** The user shall maintain a legible copy of the completed three-part manifest on site for each service event. Failure to provide complete manifests for review by city grease inspectors may result in a fine at the discretion of the city and/or a revocation of the user's business license..

Sec. 26-255. Recordkeeping by user.

It shall be a violation of this policy for a user to allow the removal of their grease trap waste without documentation by an approved three-part manifest. **The user shall be responsible for maintaining a copy of these manifests on site for a period of three years and subject to the city's review without prior notification.** The manifest shall contain the following information:

- (1) *Food service establishment.*
 - a. Facility name, address, and telephone number.
 - b. Trap type and size.
 - c. Date and volume removed from the trap.
 - d. Authorized signature (verifying the grease trap was cleaned and in operable condition).
- (2) *Service company information (waste hauler).*
 - a. Pumper name, address, and telephone number.
 - b. Pumper permit number.
 - c. Date and volume removed from the trap.
 - d. Disposal method.
 - e. Authorized signature of pumper.
- (3) *Disposal site.*
 - a. Facility name, address, and telephone number.
 - b. Facility EPD permit number.
 - c. Date and volume received.
 - d. Authorized signature verifying receipt of waste.

Sec. 26-256. Grease trap/interceptor inspections by the city.

- (a) *Failed inspection.* If a grease trap or interceptor fails the initial inspection, the inspector may notify the owner/user that the grease trap shall be cleaned out within seven calendar days. After seven calendar days, the grease trap or interceptor should be re-inspected.
- (b) *Failed reinspection.* If, at the first re-inspection, the grease trap or interceptor is found to still be in noncompliance, a notice of violation may be issued and the owner/user may be told that the grease trap or interceptor shall be cleaned immediately. After three weekdays, the grease trap may be re-inspected.
- (c) *Disregard of FOG NOV.* If an owner/user served with a NOV fails to initiate/complete corrective action within the time frame specified within the NOV, the city may pursue one or more of the following options:
 - (1) Have the grease trap or interceptor pumped and place the appropriate charge on the user's monthly water and sewer bill.
 - (2) Terminate water and sewer service to the establishment.

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- (3) File an appropriate action in the courts to compel compliance.
 - (4) Any combination of the enforcement actions provided in subsections (c)(1) through (3) of this section.

Sec. 26-257. FOG best management practices (FOG BMPs).

In order to enhance the overall efficiency of the grease trap or interceptor, food establishments should implement FOG BMPs to reduce FOG and solids loading to their grease trap or interceptor. Examples of FOG BMPs are:

- (1) Scraping food from pots, pans, plates and utensils into a garbage can;
- (2) Installation of a solid waste interceptor;
- (3) Pre-washing plates by spraying them off with cold water over a small mesh catchbasin positioned over a drain. The catchbasin should be cleaned into a garbage can as needed; and
- (4) Pouring all liquid grease and oil from pots and pans into a waste grease bucket stored at the pot-washing sink. Heavy solids buildup of oil and grease on pots and pans should be scraped off into the waste grease bucket.

Secs. 26-258 – 26-308. Reserved.