

CHAPTER 53: OIL AND GREASE CONTROL

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§ 53.01 SCOPE AND PURPOSE.

To aid in the prevention of sanitary sewer blockages and obstructions from the contributions and accumulation of fats, oils and greases into the sewer system from industrial, commercial and institutional establishments, particularly food preparation and serving facilities.

(Ord. passed 2-20-2007)

§ 53.02 DEFINITIONS.

For the purpose of this chapter, the following definitions shall apply unless the context clearly indicates or requires a different meaning.

FATS, OILS AND GREASES. Organic polymer 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 in 40 C.F.R. § 136, as may be amended from time to time. All are sometimes referred to herein as **GREASE** or **GREASES**.

GREASE TRAP OR INTERCEPTOR. A device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the 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 sanitary sewer collection and treatment system. Grease traps and interceptors are sometimes referred to herein as **GREASE INTERCEPTORS**.

COOKING ESTABLISHMENTS. 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, sauteing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting or poaching. Also included are infrared heating, searing, barbecuing and any other food-preparation activity that produces hot, non-drinkable food product in or on a receptacle that requires washing.

MINIMUM DESIGN CAPACITY. The design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the public sanitary sewer.

NON-COOKING ESTABLISHMENTS. Those establishments primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include establishments that prepare and serve cold dairy and frozen foodstuffs.

USER. Any person, including those located outside the jurisdictional limits of the town, who contributes, causes or permits the contribution or discharge of wastewater into the publicly owned treatment works (POTW), including persons who contribute wastewater from mobile sources, such as those who discharge hauled wastewater.

(Ord. passed 2-20-2007)

§ 53.03 GREASE INTERCEPTOR MAINTENANCE, RECORD KEEPING, AND GREASE REMOVAL.

(A) Grease interceptors shall be installed by users as required by the Chapter 52. Grease interceptors shall be installed at the user's expense, when operating a cooking establishment. Grease interceptors may also be required in non-cooking establishments, including those that prepare and service cold dairy and frozen foodstuffs, and other industrial, commercial or institutional establishments, when they are deemed necessary by the Public Works Department staff for the proper handling of liquid wastes containing grease.

(B) No user shall allow wastewater discharge concentration from a subject grease interceptor to exceed 200 milligrams per liter as identified by EPA method 1664, or 150 milligrams per liter as identified by EPA method 413.

(C) All grease interceptors shall be of a type, design and capacity approved by the Public Works Director, or his or her designee, and shall be readily and easily accessible for user cleaning and town inspection. No grease interceptor shall be less than 1,000 gallons total capacity unless otherwise approved by the Public Works Department.

(D) All grease interceptors shall be subject to review, evaluation and inspection by the Public Works Department during normal working hours. Results of inspections will be made available to the facility owner, lease-holder or operator. The

Public Works Department may make recommendations for correction and improvement.

(E) All such grease interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the grease interceptor, but not less often than every 30 days.

(F) Users required to pass water through a grease interceptor shall:

(1) Provide a minimum hydraulic retention time of 24 minutes at actual peak flow, or 12 minutes at the calculated theoretical peak flow rate as predicted by the Uniform Plumbing Code fixture criteria, between the influent and effluent baffles, with 20% of the total volume of the grease interceptor being allowed for sludge to settle and accumulate, identified hereafter as **SLUDGE POCKET**.

(2) Remove any accumulated grease cap and sludge pocket as required, but at intervals of not longer than 30 days at the user's expense. Grease interceptors shall be kept free of inorganic solid materials, such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, and the like, which could settle into the sludge pocket and thereby reduce the effective volume of the grease interceptor.

(3) Accept the following conditions: If any skimmed or pumped wastes or other materials removed from the grease interceptor are treated in any fashion onsite and reintroduced back into the grease interceptor as an activity of and after the onsite treatment, the user shall be responsible for the attainment of established grease numerical limit consistent with and contained in division (B), on all discharges of wastewater from the grease interceptor into the town sanitary sewer collection system.

(4) Operate the grease interceptor in a manner so as to maintain it such that attainment of the grease limit is consistently achieved. **CONSISTENT** shall mean any wastewater sample taken from the grease interceptor shall be subject to terms of numerical limit attainment described in division (B). If an establishment desires to use an alternative to an out-of-building grease interceptor, because of documented space restraints, the request for an alternative location shall contain the following information:

(a) Location of the town sewer main and easement in relation to available exterior space outside building;

(b) Existing plumbing at or in a site that uses common plumbing for all services at that site.

(5) Understand and agree that the use of biological additives as a grease degradation agent is not permitted.

(6) Understand and agree that the use of automatic grease removal systems is conditionally permissible, upon prior written approval by the Public Works Department. Any establishment using this equipment shall operate the system in such a manner that attainment of the grease wastewater discharge limit, as measured from the unit's outlet, is consistently achieved.

(7) Understand and agree that the Public Works Department reserves the right to make determinations of grease interceptor adequacy and need, based on review of all relevant information regarding its performance, facility site and building plan review, and to require repairs to, modifications or replacement of such traps.

(8) Understand and agree that, a minimum of once per year, the Public Works Department will conduct an inspection of the user's grease interceptor. The Public Works Department will coordinate with the user during regular monthly pumping to inspect the condition of the grease interceptor walls, bottom, top, cover, inlet and outlet pipes, and baffles.

(G) The user shall submit a grease trap service record form provided by the town to the Public Works Department on the first day of each month. The user shall maintain a written record of trap maintenance for three years. All such records will be available for inspection by the town at all times.

(H) No non-grease-laden sources are allowed to be connected to sewer lines intended for grease interceptor service.

(I) Except as provided herein, for a period of three months following adoption of this chapter, although installation and maintenance of grease interceptors will be required, no enforcement actions will be taken under this chapter for failure to achieve limits on grease discharges from the grease interceptors. If, during this three-month period, an obstruction of a town sewer main(s) occurs, or a sewer lift station problem occurs that causes a sewer overflow to the extent that an impact on the environment is realized, and that the overflow or failure of the sanitary sewer collection system to convey sewage can be attributed, in part or in whole, to an accumulation of grease from the establishment in the town's sewer main(s) or lift station, the town will take appropriate enforcement actions and may hold the responsible user liable for costs related to service calls for sewer line blockages, line cleaning, line and pump repairs, fines, and the like, including all labor, materials and equipment.

(J) Access manholes, with a minimum diameter of 24 inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and shall be designed and maintained to prevent water inflow and infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

(Ord. passed 2-20-2007)

§ 53.04 EXISTING FACILITIES.

(A) All existing cooking establishments shall have grease interceptors approved by the Public Works Department. Cooking establishments without grease interceptors will be given a compliance deadline not to exceed six months from the

date of the ratification of this chapter.

(B) Failure to comply will be considered a violation of this chapter and such facilities may be subject to penalties and corrective actions. The installations shall meet the same requirements for design as new facilities.

(C) In the event an existing cooking establishment's grease interceptor is either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline, not to exceed six months, to conform to the requirements of this chapter.

(Ord. passed 2-20-2007)

§ 53.05 RIGHT OF REVISION.

The Board of Commissioners reserves the right to revise this chapter as conditions warrant.

(Ord. passed 2-20-2007)

§ 53.99 PENALTY.

(A) Any user failing to submit the grease trap service record, due by the first of each month, to the Public Works Department by the seventh day of the month, may be fined \$100 per week until it is submitted.

(B) It shall be a violation of this chapter for any user to allow floatable oils, fats or greases to enter the town wastewater collection system, in excess of the limits outlined in § 53.03(B), because of grease interceptors or other grease handling facilities being inadequately serviced or maintained.

(C) Users receiving unsatisfactory evaluations during inspections may be required, at the user's expense, to sample its grease interceptor discharge, and have it analyzed for oil and grease. Results of such analyses shall be reported to the Public Works Department. Any user found to be in violation shall be notified, in writing, of any noncompliance and will be required to provide a schedule whereby corrections will be accomplished. Users known to be in violation shall be subject to fines of \$500 per day until actions are taken to prevent such violations from recurring.

(D) Users who continue to violate this chapter may be considered for discontinuance of sewer services.

(E) Users whose operations cause or allow excessive grease to discharge or accumulate in the town wastewater collection system may be liable to the town for costs related to service calls for sewer line blockages, line cleaning, line and pump repairs, and the like, including all labor, materials and equipment. Failure to pay all service-related charges may also be grounds for sewer service discontinuance.

(Ord. passed 2-20-2007)