

FATS, OILS AND GREASES CONTROL

§ 52.125 SCOPE AND PURPOSE.

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulations of fats, oils, and greases into the town's sewer collection system from industrial or commercial establishments, particularly food preparation and serving facilities.

(Ord. 02-9, passed 12-2-02)

§ 52.126 DEFINITIONS.

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

CONDITIONAL USE PERMIT. A permit granted by the Director to allow the use of alternate measures other than a traditional grease interceptor for the purpose of preventing the introduction of fats,

oils and greases into the town sewer collection system. Such are allowed only when the user demonstrates a bona fide logistical hardship to installing an outside grease interceptor.

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

FATS, OILS, AND GREASES. 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 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 and treatment system. These devices also serve to collect 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**.

INSIDE INTERCEPTOR. A device installed inside an establishment to separate and retain waterborne greases and grease complexes prior to entering the sanitary sewer collection system. Such are allowed by conditional use permit only.

MEALS SERVED PROCEDURE FORMULA. (No. of meals) X (4.5) X kitchen loading (KL) = trap volume (gal).

<i>Kitchen Loading</i>	KL
Food grinder & dishwasher	2.50
Without food grinder	2.00
Without dishwasher	1.50
Without food grinder & dishwasher	1.00

Example: 200 meals/day facility with food grinder and dishwasher, $200 \times (4.5) \times 2.5 = 2,250$ gal interceptor.

MINIMUM DESIGN CAPABILITY. The design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewater discharged to the 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 cold dairy and frozen foodstuff preparation and serving establishments.

SEATING CAPACITY PROCEDURE FORMULA. (No. of seats) X storage factor (SF) X 1/2 (no. of hours open) = trap volume (gal).

<i>Storage Factor</i>	SF
0-8 hours/day	1
8-16 hours/day	2
16-24 hours/day	3

Example: 50-seat restaurant open 12 hours/day $(50) \times (2) \times 1/2 (12) = 600$ gal interceptor (750 gal min).

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 POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

(Ord. 02-9, passed 12-2-02)

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

(A) Grease interceptors shall be installed by users as required by the Director or his designee.

Grease interceptors shall be installed at the user's expense, when such user operates a restaurant, school, child care facility with 20 or more children, deli, meat market, grocery store, bakery, entertainment club, caterer, church and fraternal organization, or when deemed necessary by the Director for the proper handling of liquid wastes containing grease or any other substance deemed harmful to the sewer system.

(B) The Director may permit, at his sole discretion, alternative means of grease removal other than the traditional outside grease trap. Such granting shall be by way of the issuance of a conditional use permit. A conditional use permit may be granted only when the requesting establishment has a bona fide hardship with installing a traditional interceptor. ***BONA FIDE HARDSHIP*** may include, but is not limited to insufficient property requirements and logistically impractical compliance issues.

(C) All grease interceptors shall be of a type, design, and capacity approved by the Director or his designee and shall be readily and easily accessible for user cleaning and town inspection. The sizing of grease traps will be based on the number of seats (Seating Capacity Procedure) or the number of meals served in a single day (Meals Served Procedure) or other methods approved by the Director. 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 once every other month or more often, as determined by the Director. Inside interceptors shall be cleaned a minimum of once every 14 days. Users who are required to, based on solids, pass water through a grease interceptor shall:

(1) Provide for 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 a ***SLUDGE POCKET***;

(2) Remove any accumulated grease cap and sludge pocket as required, but at intervals of not longer than every other month 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 this pocket and thereby reduce the effective volume of the grease interceptor;

(3) Abide by 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 said onsite treatment, the user shall be responsible for the attainment of established grease numerical limits, consistent with and contained in division (A) of this section, on all discharges of wastewater from said grease interceptor into the town sanitary sewer collection and treatment system;

(4) Operate the grease interceptor in a manner so as to maintain said device such that attainment to the grease limit is consistently achieved. *CONSISTENT* shall mean any wastewater sample taken from said grease interceptor shall be subject to terms of numerical limit attainment described in division (A) of this section. If legitimate space constraints (as determined by the Director) exist that prohibit the sewer user from installing a grease

interceptor, a conditional use permit application requesting variance to said ordinance may be submitted;

(5) Understand and agree that: The use of biological additives as a grease degradation agent is conditionally permissible, upon approval by the Director. Any establishment using this method of grease abatement shall maintain the trap or interceptor in such a manner that attainment of the grease wastewater discharge limit, as measured from the trap's outlet, is consistently achieved;

(6) Understand and agree that: The use of automatic grease removal systems is conditionally permissible, upon prior written approval by the Director, Bladen County Plumbing Inspector of the town and the Bladen County Department of Health. 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 Director reserves the right to make determinations of grease interceptor adequacy and need, based on review of all relevant information regarding grease interceptor performance, facility site and building plan review and to require repairs to, or modification or replacement of such traps.

(D) All grease traps must be pumped once every other month and records of such supplied to the Director after each pumping. The Director has the discretion to require more or less frequent pumping on a case-by-case basis to protect the operation of the town's sewer collection system. The town may provide a grease trap pumping program to allow for the convenient maintenance, record keeping and service payment.

(E) The Public Services Department shall maintain records for those participating in the town grease trap pumping program. All other users shall provide a written record of trap maintenance to the Director within 15 days of each mandatory pumping. Records for users that have been granted conditional use permits shall submit cleaning records bi-annually.

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

(G) Should an obstruction of a town sewer main(s) occur that causes a sewer overflow to the extent that an impact on the environment is realized and that said 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 in the town's sewer main(s), the town will take appropriate enforcement actions, as stipulated in the town's Sewer Use Ordinance, against the generator or contributor of such grease.

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

(Ord. 02-9, passed 12-2-02)

§ 52.999 PENALTY.

(A) Any user who is found to have failed to comply with any provision of this chapter, or the orders, rules regulations and permits issued hereunder, may be fined up to \$10,000 per day per violation.

(B) In determining the amount of the civil penalty, the POTW Director/Superintendent shall consider the following:

- (1) The degree and extent of the harm to the natural resources, to the public health, or to public or private property resulting from the violation;
- (2) The duration and gravity of the violation;
- (3) The effect on ground or surface water quantity or quality or on air quality;
- (4) The cost of rectifying the damage;
- (5) The amount of money saved by noncompliance;
- (6) Whether the violation was committed willfully or intentionally;
- (7) The prior record of the violator in complying or failing to comply with the pretreatment program;
- (8) The costs of enforcement to the town.

(C) Appeals of civil penalties assessed in accordance with this section shall be as provided in § 52.051(H).

(Ord. 94-3, passed 1-10-94)

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