

# CHATSWORTH WATER WORKS COMMISSION

## GREASE AND OIL CONTROL ORDINANCE

In an effort to curb sanitary overflows (SSOs) from grease accumulation in its sanitary sewer mains, Chatsworth Water Works Commission (CWWC) adopted, at its public meeting on **April 22, 2014**, a Fats, Oils and Grease Control Ordinance. Any nonresidential facility connected to the sanitary sewer collection and treatment system involved in the preparation or serving of foods will be subject to the conditions of the ordinance.

### **A. Scope and Purpose**

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

### **B. Definitions**

- 1. 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 the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as “grease” or “greases”.
- 2. Grease Trap (Under-the-sink). No new installations.** 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. Such traps are typically compact under-the-sink units that are near food preparation areas.
- 3. Grease Interceptor.** A structure or device designed for the purpose of removing and preventing fats, oils and grease from entering the sanitary sewer collection system. These devices are often below-ground units in outside areas and are built as two or three chambers baffled tanks. Must have a minimum of 2 manholes, one over each compartment, and be 1500 gallons in size unless otherwise approved by CWWC. An inspection manhole must be located within 25 feet down stream of the grease interceptor.
- 4. Food Services Establishments.** Those establishments primarily engaged in activities of preparing, serving or otherwise making available for consumption by the public such as restaurant, commercial kitchen, caterer, hotel, school, hospital, prison, correctional facility, and care institution. These establishments 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 any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.
- 5. 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 waste waters discharged to the public sanitary sewer.

**6. User.** Any person, including those located the jurisdictional limits of the CWWC, who contributes, causes or permits the contribution or discharge of wastewater into sewers within the city's boundaries, including persons who contribution such wastewater from mobile sources, such as those who discharge hauled wastewater.

### **C. Food Service Establishments Permit Requirement**

All permitted food service establishments discharging wastewater to the CWWC sanitary sewer collection system are subject to the following requirements:

1. Grease Interceptor Requirements: All permitted food services establishments are required to install, operate and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Ordinance. All grease interceptors must meet the requirements of CWWC and plumbing code.
2. Implementation: All new and existing food service establishment facilities are subject to grease interceptor requirements. All such facilities must obtain prior approval from CWWC for grease interceptor sizing prior to submitting plans for a building permit. All grease interceptors shall be readily and easily accessible for cleaning and inspection. Existing facilities with planned modification in plumbing improvements, with a building permit evaluation of (\$20,000) or more will be required to include plans to comply with the grease interceptor requirements. These facilities must obtain approval from CWWC for grease interceptor sizing prior to submitting plans for a building permit.

All existing food service establishments, determined by the CWWC, to have a reasonable potential to adversely impact the City's sewer system will be notified of their obligation to install a grease interceptor within the specified period set forth in the notification letter.

3. Variance from Grease Interceptor Requirements: Grease interceptors required under this ordinance shall be installed unless CWWC authorizes the installation of an indoor grease trap or other alternative pretreatment technology and determines that the installation of a grease interceptor would not be feasible. The food service establishment bears the burden of demonstrating that the installation of a grease interceptor is not feasible. CWWC may authorize the installation of an indoor grease trap where the installation of interceptor is not feasible due to space constraints or other considerations.

If an establishment believes the installation of a grease interceptor is infeasible, because of documented space constraints, the request for an alternate grease removal devices shall contain the following information:

- a. Location of 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 the site.

Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. All alternative pretreatment technology must be appropriately sized and approved by CWWC.

### **D. Wastewater Discharge Limitations**

1. No user shall allow wastewater discharge of any concentration from subject grease interceptor,

grease trap or alternative pretreatment technology to wastewater collection system owned and operated by CWWC. Any discharge shall be subject to enforcement actions of this ordinance.

#### **E. Grease Interceptor Requirements**

1. Grease interceptor sizing and installation shall conform to the current edition of the (Uniform Plumbing Code or other applicable plumbing code used by the local agency) or be a minimum of 1,500 gallons in size as required by CWWC, whichever is greater.
2. Grease interceptors shall be constructed in accordance with design approved by the CWWC and shall have a minimum of two compartments with fittings designed for grease retention. All installations for new establishments must have an inspection man hole downstream of the grease interceptor.
3. Grease interceptors shall be installed at a location where it shall be easily accessible for inspection, cleaning, and removal of intercepted grease. The grease interceptor may not be installed in any part of the building where food is handled. Location of the grease interceptor must meet the approval of CWWC.
4. 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. These devices should be inspected at least monthly. Users who are required to maintain a grease interceptor shall:
  - a. Provide for a minimum hydraulic retention time in accordance with the Uniform Plumbing Code (or other applicable plumbing code used by the local agency).
  - b. Remove any accumulated grease cap and sludge pocket as required. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the device.
5. The user shall maintain a written record of inspection and maintenance for 3 years in accordance with section 6 of this ordinance. All such records will be made available for on-site inspection by representative of CWWC during all operating hours.
6. Sanitary wastes are not allowed to be connected to sewer lines intended for grease interceptor service.
7. Any obstructions of a sewer main(s) that occurs 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 sewer main(s), CWWC will take appropriate enforcement actions, as stipulated in the Industrial Pretreatment Enforcement Plan and Sewer Use Ordinance, against the generator or contributor of such grease.
8. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor 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.

## **F. Grease Trap Requirements (Under-the-Sink)**

1. Upon approval by CWWC a grease trap complying with the provisions of this section must be installed in the waste line leading from sinks, drains and other fixtures or equipment in food service establishments where grease may be introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal.
2. Grease traps sizing and installation shall conform to the (Uniform plumbing Code or other applicable plumbing code used by the local agency).
3. No grease trap shall be installed which has a stated rate flow of more than fifty- five (55) gallons per minute, nor less than twenty (20) gallons per minute, except when specially approved by CWWC.
4. Grease traps shall be maintained in efficient operations by periodic removal of the accumulated grease. No such collected grease shall be introduced into any drainage piping, or public or private sewer. Grease traps must be pumped once the grease interceptor is 25% full of solids both floating and settled.
5. Wastewater in excess of one hundred- forty (140)°F/ (60°C) shall not be discharged into a grease trap.

## **G. Grease Interceptor Cleaning and Maintenance Requirements**

1. Grease traps and grease interceptors shall be maintained in an efficient operating condition at all times.
2. Each grease interceptor pumped shall be fully evacuated unless the trap volume is greater than the tank capacity on the vacuum truck in which case the transporter shall arrange for additional transportation capacity so that the interceptor is fully evacuated within a 24-hour period.
3. All grease interceptors must be cleaned and maintained by licensed disposal companies in accordance with all Georgia Laws and Regulations involving the disposal of Fats Oils and Greases (FOG).
4. Each grease interceptor shall be pumped at such an interval to maintain a minimum of 75% of the operating volume is free from grease (both floating and settled). Pump intervals will be established by CWWC and depend on the volume of the interceptor and loading. Typical pump intervals will be monthly, bi-monthly, quarterly, or bi-annually as deemed necessary by CWWC to protect the waste water collection system.
5. All cleaning and maintenance activities must be recorded in a maintenance log maintained by the facility operator and contain copies of all manifests, dates of service, name of company, disposal method, gallons removed, and signature of operator. See sample manifest included in ordinance.

## **H. Grease Trap Self Cleaning**

1. Grease Trap Interceptor self-cleaning operators must receive approval from the CWWC annually prior to removing grease from their own grease trap(s) located inside a building, provided:
  - a. The grease trap is no more than fifty (50) gallons in liquid/operating capacity;

- b. Proper on-site material disposal methods are implemented (e.g. absorb liquids into solid form and dispose in accordance with all state and local regulations)
  - c. The local solid waste authority allows such practices
  - d. Grease trap waste is placed in a leak proof, sealable container(s) located on the premises and in an area for the transporter to pump out; and
  - e. Detailed records on these activities are maintained.
2. Self-cleaners must adhere to all the requirements; procedures and detailed record keeping outlined in their approved application, to ensure compliance with this ordinance. A maintenance log shall be kept by self-cleaning operators that indicated at a minimum, the following:
- a. Date the grease trap was serviced;
  - b. Name of the person or company servicing the grease trap;
  - c. Waste disposal method used;
  - d. Gallons of grease removed and disposed of;
  - e. Waste oil added to grease trap waste; and
  - f. Signature of the operator after each cleaning that certifies that all grease was removed, disposed of properly, grease trap was thoroughly cleaned, and that all parts were replaced and in an operable condition.

#### **I. Enforcement Actions**

- 1. First warning:** Will result in a written warning with a compliance date being set for having the grease interceptor pumped and cleaned by that date.
- 2. Second warning:** If the interceptor is not pumped in the time frame specified in the first warning this will result in a \$100.00 fine and a new compliance date will be set to pump and clean the interceptor.
- 3. Third Warning:** Will result in the water being shut off to the establishment and a \$250.00 fine. Water service will not be restored to the establishment until the interceptor has been cleaned and approved by CWWC.
- 4. Any overflow in the sewer collection system that can be attributed to a buildup of grease from any food service establishment that is failing to maintain their grease interceptor will be subject to:**
  1. Paying for all cleanup cost associated with the spill.
  2. Paying any fine levied on CWWC by any enforcement agency for any environmental impact associated with the spill.