

## **Sec. 21-315. Grease Traps/Interceptors**

In an effort to curb Sanitary Sewer Overflows (SSOs) from grease accumulations in its sanitary sewer mains, the Town of Maiden has created an amendment to the Town's Sewer Use Ordinance concerning Fats, Oil, and Grease. Any nonresidential facility connected to the Town 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 Town of Maiden Sewer System from industrial or commercial establishments, particularly food preparation and serving facilities.

### **B. Definitions**

1. **Fats, Oils, and Grease.** 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".
2. **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 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".
3. **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 (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. Cooking establishments may also be referred to as Food Service Establishments.
4. **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 foodstuffs preparation and serving establishments.
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 wastewaters discharged to the public sanitary sewer.
6. **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.

### **C. General Requirements**

1. All Food Service Establishments shall have grease-handling facilities approved by the Town of Maiden. Grease Interceptors may also be required in non-cooking or cold dairy and frozen foodstuffs establishments and other industrial or commercial establishments when they are deemed necessary by the Director/Superintendent for the proper handling of liquid wastes containing Grease. Establishments whose grease-handling facilities or methods are not adequately maintained to prevent floatable oils, fat, or grease from entering the sewerage system shall be notified in writing of any noncompliance and required to provide a schedule whereby corrections will be accomplished.

2. All Food Service Establishments grease-handling facilities shall be subject to review, evaluation, and inspection by the Town of Maiden representatives during normal working hours. Results of inspections will be made available to the facility owner, leaseholder, or operator.
3. Food Service Establishments receiving two (2) consecutive unsatisfactory evaluations or inspections may be subject to penalties or other corrective actions as provided for in the Sewer Use Ordinance.
4. Food Service Establishments who continue to violate the Town of Maiden Grease Control Ordinance may be considered grounds for discontinuance of sewer service.
5. Food Service Establishments whose operations cause or allow excessive grease to discharge or accumulate in the Town of Maiden collection system may be liable to the Town of Maiden for costs related to the Town service calls for line blockages, line cleanings, line and pump repairs, etc., including labor, materials, and equipment. Failure to pay all service-related charges may also be grounds for sewer discontinuance.
6. Regularly scheduled maintenance of grease-handling facilities is required to insure adequate operation. Grease-handling facilities 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 ninety (90) days. In the maintaining of these grease interceptors, the owner, leaseholder, or operator shall be responsible for the proper removal and disposal of grease by appropriate means and shall maintain on-site records of dates, and means of disposal. Records shall be maintained for a period of three (3) years.
7. The exclusive use of enzymes, grease solvents, emulsifiers, etc., is not considered acceptable grease trap maintenance practice.
8. The Town of Maiden shall inspect and review maintenance records for all Grease Interceptors on an annual basis. The User shall reimburse the Town all costs associated with the inspections (sample collection, sample analysis, reporting, etc.).
9. All grease traps/interceptors shall be designed and installed to allow for complete access for inspection, maintenance, and sampling.

#### D. Construction Standards

##### 1. New Facilities

- (a) All new Food Service Establishments shall be required to install a grease interceptor, approved by the Town of Maiden. Grease Interceptors shall be adequately sized, with no interceptor less than 1,000 gallons total capacity unless otherwise approved by the Town of Maiden.
- (b) No new Food Service Establishments will be allowed to initiate operations until grease-handling facilities are installed and approved by the Town of Maiden.
- (c) All grease interceptors, whether singular or two tanks in series, must have each chamber directly accessible from the surface to provide means for servicing and maintaining the interceptor in working and operating condition.
- (d) Wastewater from garbage grinders should not be discharged to grease traps/interceptors.

##### 2. Existing Facilities

- (a) All existing Food Service Establishments shall have grease-handling facilities, approved by the Town of Maiden. Food Service Establishments without any grease-handling facilities will be given a compliance deadline not to exceed twelve (12) months from date of notification to have approved and installed grease-handling equipment in compliance with this Standard. Failure to do so will be considered a violation of the Town of Maiden Sewer Use Ordinance and may subject the facility to penalties and corrective actions.

Said installations shall meet the same requirements for design as for new facilities (See Section D.1 above).

- (b) In the event a existing Food Service Establishment's grease-handling facilities are 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 (6) months to conform with requirements of this Grease Standard.
- (c) For cases in which "outdoor" type grease interceptors are infeasible to install, 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-containing drains.
- (d) Sizing of "under-the-counter" grease trap units will be in accordance with recommended ratings for commercial grease traps. The grease retention capacity rating in pounds shall be at least (2) times the GPM flow rate of the type fixture it serves. 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.
- (e) Town of Maiden approval of flow control devices and grease trap design 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 should not be discharged to grease traps/interceptors.
- (h) In maintaining grease traps/interceptors, the owner(s) shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of the dates and means of disposal that are subject to review by the Town of Maiden (See Section C.6).

#### E. New Food Service Establishment in Existing Buildings

1. Where practical, new Food Service Establishments locating in existing buildings will be required to comply with the grease trap Standards applicable to new facilities (See Section D.1).
2. Where physically impossible to install "outdoor" units, "under-the-counter" units may be allowed as with existing food service establishments provided prior approval of unit type, size, location, etc. is approved by the Town of Maiden (See D.2(c) and D.2(d) above).