



FATS, OILS AND GREASE

The CT Department of Energy and Environmental Protection (CT DEEP) has issued a *General Permit for the Discharge of Wastewater Associated with Food Service Establishments* effective October 5th, 2015 for Class III and Class IV Food Service Establishments (FSEs) as defined in the CT Public Health Code.

What does this mean?

As of **July 1, 2011** all food service establishments with a Class III or Class IV Health Department license and any other facilities discharging fats, oils, and grease MUST COMPLY IMMEDIATELY with the new General Permit requirements by installing the required grease trap/interceptor.

What are my options?

- Install either a minimum 1,000 gallon outdoor passive grease interceptor¹ or
- an indoor automatic grease recovery unit (AGRU)¹

What in my kitchen needs to be connected to the required AGRU or outdoor interceptor?

The grease trap/interceptor or AGRU shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include:

- Pot sinks;
- pre-rinse sinks;
- any sink into which fats, oil, and grease are likely to be introduced;
- soup kettles or similar devices;
- wok stations;
- floor drains or sinks into which kettles may be drained;
- automatic hood wash units; and
- any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.

What will happen if I don't comply?

MDC will be performing inspections of the FSE's to determine compliance with the *General Permit*. According to the MDC FOG ordinance section S15h any violation of the District's FOG Management Program will be subject to violation fees. Each day that a violation continues shall be considered a separate occurrence. The payment of the fee will be required 30 days following the issuance of the notice of violation invoice.

FOG Fines

Failure to submit Registration or Variance Applications	\$100.00
Disallow Inspection	\$100.00
Failure to maintain records in proper order	\$100.00
Failure to maintain outdoor or indoor grease removal devices in properly working order	\$200.00
Failure to clean outdoor or indoor grease removal devices quarterly or when 25% of the depth of the trap is filled with food solids and FOG, whichever comes first.	\$200.00
Failure to properly dispose of brown and/or yellow grease	\$200.00
Source of sanitary sewer overflow (minimum)*	\$1,000.00

*Actual costs will be billed to the facility for time and materials related to the overflow.

¹ Specific requirements for these devices are outlined in the general permit.

*** ACTIVE GREASE RECOVERY UNIT (AGRU) VENDOR CONTACT LIST**

Manufacturer:	Vendors:		
Grease Guardian	Diversified Sales Company http://www.greaseguardianusa.com/ Jeff Horn 203-314-9242 EMAIL: jeffrey.horn@comcast.net	Northeast Commercial Grease Traps www.necommercialgreasetraps.com Mark Dattilo (203) 535-2584 EMAIL: necommercialgreasetraps@gmail.com	
Highland Tank - Lowe Engineering (Grease Stopper)	Highland Tank www.highlandtank.com Michael Gauthier (603)647-6646 EMAIL: mgautheir@highlandtank.com	Classic Restaurant Supply www.go2classic.com (860) 246-1111 Brett Giglio EMAIL: brett@go2classic.com Ken Pesce EMAIL: ken@go2classic.com	American Septic Services www.american-septic.biz Tom or Angela Dorsey (860) 314-0252 or (877)314-0255 EMAIL: angeladorsey@american-septic.com
	Adams Restaurant Equipment www.adamsliquidators.com (860) 887-8052	Northeast Commercial Grease Traps http://necommercialgreasetraps.com/ Mark Dattilo (203) 535-2584 EMAIL: necommercialgreasetraps@gmail.com	
International GRD	Halsted & Associates www.igrd.com Todd Halstead (860) 648-1593 EMAIL: info@halstedandssociates.com		
Thermaco Big Dipper	Big Dipper Sales Mitchell Baser (203) 393-2020 EMAIL: divsale@aol.com	Northeast Commercial Grease Traps Mark Dattilo (203) 535-2584 EMAIL: necommercialgreasetraps@gmail.com http://necommercialgreasetraps.com/	Restaurant Equipment Paradise 888-372-8733 EMAIL: tmartinez@saveinparadise.com www.saveinparadise.com
	Classic Restaurant Supply (860) 246-1111 Brett Giglio brett@go2classic.com Ken Pesce ken@go2classic.com www.go2classic.com	Fort Hill Paul Forte (203)-972-7284 EMAIL: pforte@forte.com www.fortehill.net/services	

*AGRUs must be certified by a recognized third party testing agency for conformance to ASME/ANSI Standards A112.14.3 and A112.14.4.

GREASE TRAP CLEANER CONTRACTORS:

American Rooter	860-274-7338	Watertown	Shoreline Industries	203-871-3000	Branford
American Septic	860-314-0252	Terryville	Skips Septic	860-875-2332	Ellington
A Royal Flush	203-335-1970	Bridgeport	Suburban Sanitation	800-445-7824	East Hampton
Christopher Bryant	860-243-3500	Bloomfield	Tradebe	888-276-0887	Meriden
Drain Doctor	860-828-8081	Berlin	Talarico Plumbing	203-264-8896	Southbury
FortHill	203-927-7284	Seymour	Tom's Septic	203-266-5436	Bethlehem
NE Commercial Grease Trap	203-535-2584	Plainville	Vans Sewer & Septic	860-289-0095	South Windsor
Post Industries	203-261-1800	Monroe	Violette Silvester & Sons	860-289-3466	East Hartford
Sanitrol	203-315-3202	North Branford	Windriver Environmental	800-499-1682	Old Lyme

YELLOW GREASE AND BROWN GREASE CONTACT LIST

Grease from AGRUs and deep fryers can be picked up by the following vendors:

Advanced Recycling	203-797-0378	Danbury, CT	Darling Industries - Dar Pro Solutions	888-491-9001	Waterbury, CT
Baker Commodities	401-821-3003	Warwick, RI	Tradebe	888-276-0887	Meriden, CT
CT BioFuels	800-571-7171	Durham, CT	Grease Guys	203-848-2244	Hamden, CT
Vans Sewer & Septic	860-289-0095	South Windsor, CT	Western Mass Rendering	413-569-6265	Southwick, MA
NE Commerical Grease Trap	203-535-2584	Plainville, CT	Violette Silvester & Sons	860-289-3466	East Hartford

Note: This list has been established for general reference only. Please be aware that this listing may change, however due to limited resources, this list is only updated periodically. In addition, this list should not be construed to be a recommendation from The Metropolitan District (MDC) of any equipment or services provided. The MDC does not take any responsibility for the performance of equipment or contractors.

Facility Registration

FSEs or any other facility that installs an AGRU or outdoor grease interceptor shall provide notification to the MDC using the Facility Registration form identifying that the facility has achieved compliance with the DEEP General Permit. Once received and approved by the MDC, the Registration Approval is valid for a period of three years. The form can be sent email, fax or mail to the following:

To: MDC – Environment, Health & Safety
Attn: Magen Bakaj – Environmental Analyst 2
Fax: (860) 251-6141
Email: mbakaj@themdc.com
Address: 555 Main Street
P.O. Box 800
Hartford, CT 06142-0800

Please note the registrant must reapply for a new registration 30-days prior to the following:

- expiration date of the 3 year approval period or;
- any significant changes that would increase the potential for fats, oils, and grease in the discharge or;
- change of ownership.

Registration forms are available upon request and are available online from the MDC website at <http://www.themdc.com/assets/uploads/files/FOG/Facility%20Registration%20Form%20WF.pdf>.

Facility Inspections

FSEs shall be subject to inspections by the MDC to determine whether the requirements set forth in the General Permit are being met. Inspections may include but are not limited to; facility walkthrough, review of quarterly inspections of grease interceptor or AGRU, review of cleaning and maintenance logs, and effluent sampling.

In the event that a FSEs grease interceptor or AGRU fails a visual or effluent sample analysis inspection, the MDC will issue a written notice of violation for the non-compliant condition. The FSE shall take immediate steps to bring the establishment into compliance.

Variance Program

The Metropolitan District (MDC) may grant a variance of treatment requirements for a FSE for a period of three years. This variance is a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)3, inclusive, of the Department of Energy and Environmental Protection's (DEEP) General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments. The applicant must demonstrate there is a limited potential for fats, oils, and grease in the discharge, as well as minimal flow. If the MDC encounters any grease problems in the sewer infrastructure in the area of the establishment, MDC has the right to revoke any variances issued.

Please note the applicant must reapply for a variance approval 30-days prior to the following:

- expiration date of the 3 year approval period or;
- any significant menu or operational changes that would increase the potential for fats, oils, and grease in the discharge or;
- change of ownership.

To be considered for a variance, the facility shall complete the variance application and attach a complete menu for the establishment. The application shall include a description of the proposed methods for minimizing grease discharged in the wastewater, including employee training, cleaning procedures and interim grease disposal methods.

Application For Variance (*Provided upon request*)

Contact Us

Individuals having questions regarding the MDC FOG Program may contact:

MDC Environment, Health & Safety

Contact: Magen Bakaj – Environmental Analyst 2

Phone: (860) 278-7850 ext. 3239

Fax: (860) 251-6141

Email: mbakaj@themdc.com

Address: 555 Main Street

P.O. Box 800

Hartford, CT 06142-0800

For additional information:

The General Permit may be downloaded from the CT DEEP web site at:

http://www.ct.gov/deep/lib/deep/Permits_and_Licenses/Water_Discharge_General_Permits/fog_gp.pdf

If you have any questions please contact Magen Bakaj at (860) 278-7850 ext. 3239 or by email at mbakaj@themdc.com.