

# **S - 15 FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM**

## **PART 15, GENERAL SEWER ORDINANCE**

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## **SEC. S15a PURPOSE**

The purpose of the Section of the Sewer Ordinance is to aid in preventing the accumulation of fats, oils and grease into the District's sanitary sewer system thus reducing the potential for sanitary sewer overflows. This Sewer Ordinance outlines the wastewater pretreatment requirements for food preparation establishments and other commercial facilities that discharge fats, oils and grease in their wastewater flow. All new and existing facilities that discharge fats, oils, and grease in their wastewater are applicable to this program. This Section of the Sewer Ordinance shall be an integral part of the District's Ordinance and its Charter in the application, administration and enforcement thereto.

## **SEC. S15b DEFINITIONS**

The following terms shall have the meanings indicated hereafter where used in this Ordinance and are in addition to those defined in Part 1, General Sewer Ordinance, Section S1b, Definitions: In accordance with the provisions of the charter of The Metropolitan District, the following procedure is established for reimbursing Member Town property owners that do not have access to the District's sanitary sewerage system for the approximate cost of pumping of Acceptable Septage from their septic tanks as set forth in Section 14d and 14f.

- 1) "FOG - FATS, OILS AND GREASE"  
Any fats, oils and grease generated from the food preparation process as identified per the most current EPA method as listed in 40 CFR 136.3., as may be amended from time to time.
- 2) "FOOD PREPARATION ESTABLISHMENT"  
Food preparation establishment means a Class III or Class IV food service establishment as defined by Section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil and grease above the effluent limits in Section 5(c)(2) of the State of Connecticut General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.
- 3) "GENERAL PERMIT FOR DISCHARGE OF WASTEWATER ASSOCIATED WITH FOOD PREPARATION ESTABLISHMENTS"  
State of Connecticut's Department of Environmental Protection General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued September 30, 2005.

- 4) “AGRU”  
Automatic Grease Recovery Unit as described in the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued September 30, 2005.

#### **SEC. S15c RULES AND REQUIREMENTS**

Food preparation establishments discharging wastewater to the District’s collection system are subject to the following requirements which shall constitute the District’s Fats, Oils and Grease Management Program (“FOG”):

1. Compliance with the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.
2. Annual filing of a FOG registration on forms supplied by the District. All registrations are non-transferable and must be resubmitted to the District after any change in ownership.
3. Regular inspections performed by the District to verify compliance with these requirements and those requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.
4. Payment of any fees associated with registration, fines or violations, variances and reimbursement for costs associated with any emergency services provided by the District.

#### **SEC. S15d EQUIPMENT REQUIREMENTS**

Wastewater generated from food preparation establishments shall be treated at the point of discharge to remove FOG using an Outdoor In-Ground Grease Trap Interceptor (Grease Trap Interceptor) or AGRU meeting the requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

The Grease Trap Interceptor or AGRU shall be connected to those fixtures or drains that would allow FOG to be discharged. This shall include but is not limited to; pot sinks, pre-rinse sinks, any sinks into which fats, oils, or 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, dishwashers without pre-rinse sinks, and any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.

#### **SEC. S15e VARIANCES**

If a Food Preparation Establishment has limited potential for FOG in the discharge; an establishment may request a variance for required equipment by submitting an

Application for Variance on a form provided by the District. If a variance of equipment is approved, the Food Preparation Establishment owner shall pay a variance registration fee. The variance registration is valid for a period of three years. If there is a change of ownership then the establishment's new owner must submit a new Application for Variance and pay the associated fee.

#### **SEC. S15f INSPECTIONS**

Food Preparation Establishments shall be subject to inspection by the District on a regular basis to determine whether the requirements set forth in this Ordinance and the General Permit are being met. Inspections may include but are not limited to; review of records for the quarterly inspections performed by the Food Preparation Establishment, and review of cleaning and maintenance logs.

#### **SEC. S15g DISCHARGE LIMITS**

No Food Preparation Establishment shall discharge or cause to be discharged any wastewater with a FOG concentration in excess of one hundred (100) milligrams per liter, as determined by the currently approved test for recoverable fats and grease listed in 40 CFR 136.3, as may be amended.

#### **SEC. S15h VIOLATIONS**

In the event that a Food Preparation Establishment fails to meet the recordkeeping requirements or discharge limit, the District will issue a written notice of violation for the non-compliant condition. The Food Preparation Establishment shall take immediate steps to bring the establishment into compliance.

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.

#### **SEC. S15i RESTRICTIONS**

No Food Preparation Establishment shall introduce any additives, including but not limited to, enzymes or surfactants as grease emulsifiers or degradation agents, into the Grease Interceptor or AGRU unless given prior approval by the District.

#### **SEC. S15j SEWER STOPPAGES AND MAINTENANCE**

In the event of a sewer stoppage or blockage, caused by an FOG discharge from a Food Preparation Establishment, the District shall notify said establishment in writing, and said establishment shall reimburse the District any expenses incurred by the District as a result of the sewer stoppage or blockage. The expenses may include,

but are not limited to, the cost of services of District employees or contractors for any work or inspection necessary to relieve such stoppage or blockage, and damage to any other properties effected.

If any FOG related stoppage requires emergency action on the part of the District, the Food Preparation Establishment shall be charged a minimum penalty fee per event in addition to the cost of services of District employees or contractors. An emergency is defined as any event which requires power rodding, snaking, jetting or any other work required to clear the stoppage after regular business hours of the District.

In the event the collection system needs to be cleaned due to the excess FOG discharged by a Food Preparation Establishment, the establishment shall pay to the District the expense incurred by the District to clean the sewer or appurtenance therefore.

#### **SEC. S15k FEES**

The District Board may establish and revise fees for the District's FOG Management Program required by this Ordinance. The fees include, but are not limited to: annual registration, variance, violation and maintenance fees.

#### **SEC. S15l BILLING OF FOG CHARGES**

The fees associated with the District's FOG Management Program will be billed to the owner of the Food Preparation Establishment as detailed on the FOG registration form.

#### **SEC. S15m PAYING OF FOG CHARGES**

The fees associated with the District's FOG Management Program, either as a separate bill or combined with the water and/or sewer bill, shall be due and payable within 30-days of the date of issue, and the District is empowered to permit an extension of time of the due date up to seven days after the end of the billing period. One percent (1%) interest will be applied monthly to the unpaid balance, including previously applied interest, of all bills outstanding beyond the 30 days.

#### **SEC. S15n NON-COMPLIANCE**

The District reserves the right to notify the Connecticut Department of Environmental Protection of any establishment that continues to be non-compliant with the District's FOG Management Program.

**SEC. S15o TIME ORDINANCE BECOMES EFFECTIVE**

This ordinance shall become effective on January 1, 2008.

(Adopted October 1, 2007)

(Effective January 1, 2008)