

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.

What does this mean?

As of **July 1, 2011** all food service establishments with a Food Drug Administration (FDA) Class 2, 3 and 4 Health Department license and any other facilities discharging fats, oils, and grease <u>MUST COMPLY IMMEDIATELY</u> 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 interceptor or
- Super Capacity Grease Interceptor (SCGI)¹ or
- an indoor Active Grease Recovery Unit (AGRU)¹

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

The grease trap/interceptor, SCGI, 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?

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
No FOG management equipment installed	\$200.00
Non-compliant FOG management equipment installed	\$200.00
Failure to maintain grease trap cleaning, inspection and maintenance records to proper order	\$100.00
Failure to maintain FOG management equipment in proper working order	\$200.00
Failure to clean FOG management equipment every 90 days or when 25% of the depth of the trap is occupied with food solids and FOG, whichever comes first.	\$200.00
Failure to properly dispose of brown and/or yellow grease	\$200.00
Source of sewage blockage	\$500.00
Source of sanitary sewer overflow (minimum) – Actual costs will be billed to the facility for time and materials related to the overflow	\$500.00

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

*ACTIVE GREASE RECOVERY UNIT (AGRU) VENDOR CONTACT LIST							
Manufacturer:			Vendors:				
Grease Guardian	Jeff Horn 203-314-9242	Company seguardianusa.com/ orn@comcast.net	Northeast Commercial Grease Traps www.necommercialgreasetraps.com Mark Dattilo (203) 535-2584 EMAIL: necommercialgreasetraps@gmail.com				
Highland Tank - Lowe Engineering (Grease Stopper)	www.highlandtank.com Michael Gauthier (603)647-6646 EMAIL: mgautheir@highlandtank.com Adams Restaurant Equipment www.adamsliquidators.com (860) 887-8052		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			
			Northeast Commercial Grease Traps http://necommercialgreasetraps.com/ Mark Dattilo (203) 535-2584 EMAIL: necommercialgreasetraps@gmail.com				
International GRD	Halsted & Associ www.igrd.com Todd Halstead (860) 648-1593	ates					
	EMAIL: info@hal	stedandssociates.com					
Thermaco Big Dipper	Diversified Sales 203-393-2020 Email: divsale@a		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			
		tt@go2classic.com @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.							
			ITY GREASE INTERCEPTOR (SCGI)				
Specific units only!	Futura Sales Julia Riordan - <u>Julia</u> Cell: 860-729-9506	@futurasales.com Office: 508-788-9257					
*Super Capacity Grease Interceptors – indoor passive unit, third party certified to retain more than four times the amount of pounds (lbs) of grease than the flow rating in gallons per minute (GPM) and is designed to separate fats, oils and grease from wastewater while allowing water to flow through and meets specs defined in Section 5(b)(3) of the CT Department of Energy and Environmental Protection (CT DEEP) issued General Permit for the Discharge of Wastewater Associated with Food Service Establishments.							
		GREASE TRA	AP CLEANER CONTRACTORS:				
American Rooter American Septic A Royal Flush	860-274-7338 860-314-0252 203-335-1970	Watertown Terryville Bridgeport	Shoreline Industries Skips Septic Suburban Sanitation	203-871-3000 860-875-2332 800-445-7824	Branford Ellington East Hampton		
Christopher Bryant Drain Doctor FortHill	860-243-3500 860-828-8081 203-927-7284	Bloomfield Berlin Seymour	Tradebe Talarico Plumbing Tom's Septic	888-276-0887 203-264-8896 203-266-5436	Meriden Southbury Bethlehem		
NE Commercial Grease Trap Post Industries Sanitrol	203-535-2584 203-261-1800 203-315-3202	Plainville Monroe North Branford	Vans Sewer & Septic Violette Silvester & Sons Windriver Environmental	860-289-0095 860-289-3466 800-499-1682	South Windsor East Hartford 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 Baker Commodities CT BioFuels	203-797-0378 401-821-3003 800-571-7171	Danbury, CT Warwick, RI Durham, CT	Darling Industries - Dar Pro Solutions Tradebe Grease Guys	888-491-9001 888-276-0887 203-848-2244	Waterbury, CT Meriden, CT Hamden, CT		
Vans Sewer & Septic NE Commerical Grease Trap	860-289-0095 203-535-2584	South Windsor, CT Plainville, CT	Western Mass Rendering Violette Silvester & Sons	413-569-6265 860-289-3466	Southwick, MA East Hartford		
Note : This list has been established for general refer Metropolitan District (MDC) of any equipment or ser			ver due to limited resources, this list is only updated periodically. In addition the performance of equipment or contractors.	n, this list should not be cons	strued to be a recommendation from The		

Facility Registration

FSEs or any other facility that installs the required grease recovery device 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 – Utility Services

Attn: Magen Bakaj Fax: (860) 251-8350

Email: mbakaj@themdc.com
Address: 125 Maxim Road
Hartford, CT 06114

Please note the registrant must reapply for a new registration 30-days <u>prior</u> 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 https://themdc.org/what-we-do/environment-health-safety/fats-oils--grease-program-businesses

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, SCGI or AGRU, review of cleaning and maintenance logs, and effluent sampling.

In the event that a FSEs grease interceptor, SCGI 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 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 Utility Services

Contact: Magen Bakaj

Phone: (860) 278-7850 ext. 3239

Fax: (860) 251-8350

Email: mbakaj@themdc.com
Address: 125 Maxim Road

Hartford, CT 06114

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.