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 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 interceptor or
- Super Capacity Grease Interceptor (SCGI) or
- an indoor Active Grease Recovery Unit (AGRU)

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**

<table>
<thead>
<tr>
<th>Violation Description</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Failure to submit Registration or Variance Applications</td>
<td>$100.00</td>
</tr>
<tr>
<td>Disallow Inspection</td>
<td>$100.00</td>
</tr>
<tr>
<td>No FOG management equipment installed</td>
<td>$200.00</td>
</tr>
<tr>
<td>Non-compliant FOG management equipment installed</td>
<td>$200.00</td>
</tr>
<tr>
<td>Failure to maintain grease trap cleaning, inspection and maintenance records to proper order</td>
<td>$100.00</td>
</tr>
<tr>
<td>Failure to maintain FOG management equipment in proper working order</td>
<td>$200.00</td>
</tr>
<tr>
<td>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.</td>
<td>$200.00</td>
</tr>
<tr>
<td>Failure to properly dispose of brown and/or yellow grease</td>
<td>$200.00</td>
</tr>
<tr>
<td>Source of sewage blockage</td>
<td>$500.00</td>
</tr>
<tr>
<td>Source of sanitary sewer overflow (minimum) – Actual costs will be billed to the facility for time and materials related to the overflow</td>
<td>$500.00</td>
</tr>
</tbody>
</table>

1 Specific requirements for these devices are outlined in the general permit.
### *ACTIVE GREASE RECOVERY UNIT (AGRU) VENDOR CONTACT LIST*

<table>
<thead>
<tr>
<th>Manufacturer:</th>
<th>Vendors:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grease Guardian</strong></td>
<td></td>
</tr>
</tbody>
</table>
| Diversified Sales Company  
http://www.greaseguardianusa.com/ | Northeast Commercial Grease Traps  
www.necommercialgreasetraps.com |
| Jeff Horn  
203-314-9242  
EMAIL: jeffrey.horn@comcast.net | Mark Dattilo  
(203) 535-2584  
EMAIL: necommercialgreasetraps@gmail.com |
| **Highland Tank - Lowe Engineering (Grease Stopper)** |  |
| Highland Tank  
www.highlandtank.com | Classic Restaurant Supply  
www.go2classic.com |
| Michael Gauthier  
(603)647-6646  
EMAIL: mgauthier@highlandtank.com | Brett Giglio  
[860] 246-1111  
EMAIL: brett@go2classic.com |
| Adams Restaurant Equipment  
www.adamsliquidators.com  
(860) 887-8052 | Northeast Commercial Grease Traps  
http://necommercialgreasetraps.com/ |
| **International GRD** |  |
| Halsted & Associates  
www.igrd.com | Restaurant Equipment Paradise  
[888] 372-8733  
EMAIL: tmartinez@saveinparadise.com  
www.saveinparadise.com |
| Todd Halstead  
(860) 648-1593  
EMAIL: info@halstedandssociates.com | Mark Dattilo  
(203) 535-2584  
EMAIL: necommercialgreasetraps@gmail.com |
| **Thermaco Big Dipper** |  |
| Diversified Sales Company  
203-393-2020  
Email: divsale@aol.com | Northeast Commercial Grease Traps  
Mark Dattilo  
(203) 535-2584  
EMAIL: necommercialgreasetraps@gmail.com  
http://necommercialgreasetraps.com/ |
| Classic Restaurant Supply  
[860] 246-1111  
Brett Giglio brett@go2classic.com  
Ken Pesce ken@go2classic.com  
EMAIL: ken@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.

*SUPER CAPACITY GREASE INTERCEPTOR (SCGI)*

| Schier Great Basin – Connecticut Specific units only! |  |
| Futura Sales  
Julia Riordan - julia@futurasales.com  
Cell: 860-729-9506  
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 TRAP CLEANER CONTRACTORS:

<table>
<thead>
<tr>
<th>American Rooter</th>
<th>Watertown</th>
<th>Shoreline Industries</th>
<th>203-871-3000</th>
<th>Branford</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Septic</td>
<td>Terryville</td>
<td>Skips Septic</td>
<td>860-875-2332</td>
<td>Ellington</td>
</tr>
<tr>
<td>A Royal Flush</td>
<td>Bridgeport</td>
<td>Suburban Sanitation</td>
<td>800-445-7824</td>
<td>East Hampton</td>
</tr>
<tr>
<td>Christopher Bryant</td>
<td>Bloomfield</td>
<td>Tradebe</td>
<td>888-276-0887</td>
<td>Meriden</td>
</tr>
<tr>
<td>Drain Doctor</td>
<td>Berlin</td>
<td>Talarico Plumbing</td>
<td>203-264-8996</td>
<td>Southbury</td>
</tr>
<tr>
<td>Fort Hill</td>
<td>Seymour</td>
<td>Tom’s Septic</td>
<td>203-266-5436</td>
<td>Bethlehem</td>
</tr>
<tr>
<td>NE Commercial Grease Trap</td>
<td>Plainville</td>
<td>Vans Sewer &amp; Septic</td>
<td>860-289-0095</td>
<td>South Windsor</td>
</tr>
<tr>
<td>Post Industries</td>
<td>Monroe</td>
<td>Violette Silvester &amp; Sons</td>
<td>860-289-3466</td>
<td>East Hartford</td>
</tr>
<tr>
<td>Sanitrol</td>
<td>North Branford</td>
<td>Windriver Environmental</td>
<td>800-499-1682</td>
<td>Old Lyme</td>
</tr>
</tbody>
</table>

### YELLOW GREASE AND BROWN GREASE CONTACT LIST

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

<table>
<thead>
<tr>
<th>Advanced Recycling</th>
<th>Danbury, CT</th>
<th>Darling Industries - Dar Pro Solutions</th>
<th>888-491-9001</th>
<th>Waterbury, CT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baker Commodities</td>
<td>Warwick, RI</td>
<td>Tradebe</td>
<td>888-276-0887</td>
<td>Meriden, CT</td>
</tr>
<tr>
<td>CT BioFuels</td>
<td>Durham, CT</td>
<td>Grease Guys</td>
<td>203-848-2244</td>
<td>Hamden, CT</td>
</tr>
<tr>
<td>Vans Sewer &amp; Septic</td>
<td>South Windsor, CT</td>
<td>Western Mass Rendering</td>
<td>413-569-6265</td>
<td>Southwick, MA</td>
</tr>
<tr>
<td>NE Commercial Grease Trap</td>
<td>Plainville, CT</td>
<td>Violette Silvester &amp; Sons</td>
<td>860-289-3466</td>
<td>East Hartford</td>
</tr>
</tbody>
</table>

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 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 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 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:

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