

UNION COUNTY PUBLIC WORKS FATS, OILS & GREASE PROGRAM FOR FOOD SERVICE AND CERTAIN OTHER ESTABLISHMENTS

I. Scope and Purpose

Union County's Sewer Use Ordinance uniformly sets requirements for direct and indirect contributors into the County's wastewater collection and treatment system. These requirements enable the County to comply with all applicable State and Federal laws, including the Clean Water Act (33 United States Code §1252 *et eq.*) and the General Pretreatment Regulations (40 CFR, Part 403).

Union County, through Union County Public Works, has developed a Fats, Oils and Grease Program ("Program"). The purpose of this Program is to prevent the introduction of excessive fats, oils and grease into the County's wastewater and treatment system. The Program is designed to outline, implement, and enforce Union County Public Work's fats, oils and grease discharge guidelines. This Program is intended to complement the Sewer Use Ordinance and provide greater guidance and information regarding the Program's implementation. This Program does not supersede Union County's Sewer Use Ordinance, and in the event of any conflict between the Sewer Use Ordinance and the requirements of this Program, the Sewer Use Ordinance controls.

If fats, oils, and grease are introduced into the County's wastewater collection and treatment system it can cause blockages resulting in overflows, which potentially degrade the quality of local Surface Waters and human health. Fats, oils and grease are discharged into the County's wastewater collection and treatment system from multiple sources, which may include, but not be limited to, food service establishments, other industrial or commercial institutions, and residences. Those sources generating wastewater containing fats, oils and grease may be subject to this Program, as set forth herein. This Program regulates users of the County's wastewater and treatment system which are sources of fats, oils, and grease by requiring that grease interceptors and other approved strategies be installed, implemented, and maintained in accordance with the provisions hereof.

II. Authority and Applicability

This Program is adopted pursuant to the authority set forth in the County's Sewer Use Ordinance, including, without limitation, the authority for the Executive Director of Public Works and the Wastewater Treatment Plant Supervisor to require grease and oil interceptors and related systems for certain users of the County's system, as well as the authority to require regular inspections, cleanings, and repairs of such grease and oil interceptors and related systems.

Additionally, pursuant to the Union County Sewer Use Ordinance, this Program applies to all those defined as Users below; however, in no event does this Program apply to persons or other entities using the County's wastewater collection and treatment system who are solely residential users.

III. Definitions

1. **Action Level** is the concentration based numeric value of the Grease Interceptor/Grease Trap effluent, located at the device's outlet and prior to mixing with any other wastewater.
2. **Fats, oils, and grease ("FOG")** are the 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.
3. **Food Service Establishment ("FSE")** is an establishment primarily engaged in activities of preparing, serving, or otherwise making available food and other products for consumption.
4. **Grease Interceptor** is an exterior five hundred (500) gallon or greater device located underground for separating and retaining waterborne FOG and debris prior to wastewater exiting the interceptor and entering the wastewater collection and treatment system. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to wastewater exiting.
5. **Grease Trap** is an interior one hundred (100) gallon or less device located below the floor and used for separating and retaining waterborne FOG prior to the wastewater exiting the trap and entering the wastewater collection and treatment system. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to the wastewater exiting. This also includes any Grease Trap which is considered a point source grease trap.
6. **Minimum Hydraulic Retention Time** is twenty-four (24) minutes at peak flow.
7. **Prohibited Discharge Standard** is the effluent exiting the Grease Interceptor/Grease Trap outlet prior to mixing with other wastewater that contains FOG concentrations in excess of one hundred milligrams per liter (100 mg/l) (100 parts per million, ppm).
8. **Receptacle** is a tank that holds and stores used cooking oil.
9. **Surface Water** is a creek, stream, lake or any other body of water, including, without limitation, a storm drain or other conveyance system.
10. **Union County Sewer Use Ordinance ("SUO")** is the ordinance adopted by the Union County Board of Commissioners that sets forth the uniform requirements for direct and indirect contributors into the wastewater collection and treatment system for Union County.
11. **UCPW** is Union County Public Works.
12. **User(s)** is any person, business, company, or other entity to which this Fats, Oils, and Grease Program applies that causes or permits the contribution or discharge of wastewater into the UCPW wastewater collection and treatment system, including

property owners who provide common Grease Interceptors/Grease Traps for one or more independent establishments (including tenants). Specifically, such a User is:

- Any FSE preparing, processing or serving food and or food products including; raw, cooked, cold dairy, cold non-dairy, or similar products;
- Any other industrial or commercial establishments required to install Grease Interceptors, Grease Traps, or Receptacles when the establishment generates wastewater containing FOG; or
- Any establishment which UCPW notifies that a Grease Interceptor, Grease Trap, or Receptacle is necessary for the establishment's operation to prevent the accumulation of FOG in the wastewater collection and treatment system.

IV. Installation of Grease Interceptors, Grease Traps, and Receptacles

Users shall install and maintain Grease Interceptors, Grease Traps, and Receptacles, as necessary for the proper handling of wastewater containing excessive amounts of FOG, as set forth under the Prohibited Discharge Standard. All such installation and maintenance shall be at the User's expense.

UCPW and/or the Union County Building Code Enforcement Division may make determinations of Grease Interceptor/Grease Trap adequacy, need, design, appropriateness, application, location, modification(s), and conditional usage. These determinations will be based upon review of all relevant information regarding Grease Interceptor/Grease Trap performance, the facility site, and the building. These reviews may be conducted as part of an establishment's application for a building permit.

Users shall ensure that **all** Grease Interceptors/Grease Traps in newly constructed, up-fitted or existing FSEs and other establishments defined as Users are installed appropriately in accordance with local, state, and/or federal plumbing codes and conform to the Union County Sanitary Sewer and Water Specifications; Water and Sewer Standard details.

- All Grease Interceptors/Grease Traps shall be of a type, design, and capacity approved by Union County and shall be readily and easily accessible for maintenance and repair, cleaning and inspection, including inspections by Union County personnel.
- All Grease Interceptors/Grease Traps shall provide a hydraulic retention time which meets or exceeds the Minimum Hydraulic Retention Time. Even at the Grease Interceptor/Grease Trap maximum allowable capacity of twenty-five percent (25%) of FOG and other debris, the Grease Interceptor/Grease Trap performance must still meet the Minimum Hydraulic Retention Time.

Some Users may require, as determined by UCPW, a larger Grease Interceptor than what is required in Union County Sanitary Sewer and Water Specifications; Water and Sewer Standard details in order to meet the requirements of this Program.

Installation of a Grease Trap will be allowed as long as it follows the proper installation guidelines in this Program.

Non-FOG sources are **not** allowed to be connected to sewer lines intended for Grease Interceptor/Grease Trap service.

Grease Traps and Grease Interceptors shall not be shared between Users or User's establishments.

V. Maintenance and FOG Removal

Grease Interceptors shall be serviced and completely emptied of accumulated waste content, as required, in order to maintain minimum design capability or effective volume of the Grease Interceptor. However, in no event shall such servicing and emptying be completed less frequently than every ninety (90) days.

Grease Traps shall be serviced and completely emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the Grease Trap. However, in no event shall such servicing and emptying be completed less frequently than every thirty (30) days.

The pumped out and/or removed contents of the Grease Interceptor/Grease Trap shall **not** be reintroduced into the Grease Interceptor/Grease Trap or wastewater collection and treatment system.

A Grease Interceptor/Grease Trap shall be kept free of inorganic solid materials, such as grit, rocks, gravel, sand, eating utensils, cigarettes, towels, rags, and any other material which could reduce the volume of the Grease Interceptor or Grease Trap.

Receptacles shall be properly maintained with a pumping frequency that prevents any negative environmental impact. Used cooking oil in a Receptacle cannot be reintroduced into a Grease Interceptor, Grease Trap, or the wastewater collection and treatment system.

All Grease Interceptors, Grease Traps, and Receptacles must be in service and fully functional. Fully functional includes, but is not limited to, the following characteristics: easy to open, watertight, and able to achieve its intended design. If upon inspection the approved device is not fully functional, then the device must be replaced or repaired upon direction of UCPW.

A User must operate and maintain a Grease Interceptor/Grease Trap to achieve and consistently maintain any applicable Action Level. This includes the requirement that (i) any wastewater sample taken from such Grease Interceptor/Grease Trap be below the Prohibited Discharge Standard, and (ii) that FOG and other debris does not exceed twenty five percent (25%) of total Grease Interceptor/Grease Trap capacity.

If the User desires to perform on-site Grease Interceptor/Grease Trap treatment, then prior to commencement of onsite treatment, the User must obtain written approval from UCPW of all processes utilized in such onsite treatment.

Users shall not use detergents, biological or other additives as FOG degradation or conditioning agents.

Water that exceeds a temperature of one hundred fifty degrees Fahrenheit (150° F) when entering a Grease Interceptor/Grease Trap is prohibited.

VI. Recordkeeping, Inspection and Sampling

Each User shall maintain written records of all Grease Interceptor, Grease Trap, or Receptacle maintenance for a period of at least three years. All such records shall be available for inspection by UCPW and Union County Environmental Health personnel at all times. Such records shall include at a minimum the following:

- User name and physical location
- Date/time of Grease Interceptor/Grease Trap/Receptacle service
- Name of Grease Interceptor/Grease Trap/Receptacle service company
- Name and signature of on-site Grease Interceptor/Grease Trap/Receptacle service company representative
- Established service frequency
- Number and size of each Grease Interceptor/Grease Trap/Receptacle serviced at the User's location
- Total volume of waste removed from each Grease Interceptor/Grease Trap/Receptacle
- Destination of removed FOG, food solids, other wastes, and wastewater disposal
- Signature and date of User's personnel confirming service completion
- Such other information as required by UCPW or Union County Environmental Health

An educational FOG poster provided by UCPW must be displayed and visible at all FOG laden sinks within the User's establishment.

A FOG program acknowledgement certificate must be signed and displayed at all times within the User's establishment.

Users acknowledge that UCPW has the right to enter and inspect the premises of any User to determine whether the User is compliant with this Program and whether all requirements of this Program are being met. Users shall allow UCPW personnel complete access at all reasonable times to all parts of the premises for the purposes of inspection, sampling, and record examination relating to this Program. UCPW shall have the right to set up on the User's property such devices as are necessary to conduct sampling, inspection, compliance monitoring, and/or metering operations. Denial of UCPW access to the User's premises shall be

a violation of this Program, which may be treated as a violation of the SUO and enforced in accordance with the available remedies set forth in the SUO.

VII. Modifications – User Request

A User may request a modification to the requirements of this Program. Such request for a modification shall be in writing addressed to UCPW and shall provide the information set forth below. Any modification may be granted in UCPW's discretion. A modification must be approved by UCPW in writing form before implementation of any such modification by the User or the User's designated service provider. Modifications to the Program on the following bases will be considered:

- The User's Grease Interceptor/Grease Trap pumping frequency.
 - Union County may agree to modify the required pump out frequency when the User provides data and performance criteria relative to the overall effectiveness of a proposed alternate.

- Grease Interceptor/Grease Trap maintenance/service procedures and sizing.
 - Union County may agree to modify the method(s), procedure(s) and sizing of a Grease Interceptor/Grease Trap/Receptacle when the User provides data and performance criteria relative to the overall effectiveness of a proposed alternate method. If a modification is permitted, such modification is conditioned upon a User's compliance with all conditions associated with approval of the modification, as well as all other requirements of this document.

VIII. Enforcement

UCPW reserves the right to administer enforcement actions against any User in violation of the Program in accordance with the enforcement provisions of the SUO.