

SAMPLE FATS, OILS AND GREASE PRETREATMENT ORDINANCE

For a full FOG (fats, oils, and grease) ordinance including correspondence letters, implementation schedule, legal descriptions, sampling plan, and other relevant ordinance information, contact Thermaco at 1-800-633-4204.

SECTION 1 GENERAL

This ordinance shall govern the material standards and installation of grease, fats and oils removal systems.

SECTION 1.1 DEFINITIONS

1.1.1 General. The following words and terms shall, for the purpose of this ordinance, have the meaning shown herein.

Grease, Fats and Oils Removal System. Interceptors, separators, traps or grease recovery devices, which prevents free floating grease, fats and oils from entering the sewage disposal system.

Grease Interceptor. A passive interceptor who rated flow is 50 gallons per minute or less and serves as a fixture trap and which is located inside the building.

Grease Laden Waste. Effluent discharge that is produced from food processing, food preparation or other commercial source where grease, fats and oils enter automatic dishwasher pre-rinse stations, sinks or to other appurtenances.

Grease Recovery Device. An active automatic device which separates and removes grease, fats and oils from effluent discharge, and cleans itself of accumulated grease, fats and oils at least once every twenty-four (24) hours, utilizing electromechanical apparatus to accomplish removal.

Grease Trap. A passive interceptor whose rated flow exceeds fifty (50) gallons per minute or minimum storage capacity of seven-hundred fifty (750) gallons or more and which is located outside the building.

Solids Transfer / Grease Recovery Device. An active automatic pretreatment device which macerates coarse solids and separates / recovers free floating grease, fats and oils from effluent. The device cleans itself of accumulated grease, fats and oils at least once every twenty-four (24) hours, utilizing electromechanical apparatus to accomplish removal.

SECTION 2 ADMINISTRATION

2.1 Registration Requirement. All commercial establishments that are required to install a grease, fats and oils removal system shall register their permit with the City Sewer Department. The Department shall provide Owner with a Registration Number, indicating the potential for grease laden waste to be introduced into the City Sanitary Sewer. The Department shall keep a running public log, including permit number, address and name of owner.

2.2 Owner Responsibility. The owner shall be responsible for cleaning and maintaining the grease, fats and oils removal system located on his property and shall maintain accurate records of the dates of

cleaning and means of grease, fats and oil disposal, subject to inspection and review by the City Sewer Department. Any removal and hauling of grease, fats and oils shall be performed by a licensed waste disposal or rendering firm. All cost incidental to the building sewer installation, connection and registration shall be borne by the owner.

SECTION 3 GREASE REMOVAL SYSTEMS

3.1 Where Required. Grease, fats and oils removal systems shall be installed where the discharge of grease laden waste, from food preparation or food processing or other commercial establishment, into the City sewer will cause an impediment or obstruction of the City Sanitary Sewer main. An approved grease, fats and oils removal system shall be installed consisting of one or a combination of the following methods.

- a) Passive Technology including:
 - 1. An approved in-ground grease trap
 - 2. An approved grease interceptor
- b) Active Technology including:
 - 1. An approved grease recovery device
 - 2. An approved solids transfer / grease recovery device.

3.1.1 Prohibited Discharge. Waste that does not contain fat, grease or oils and that otherwise does not require treatment shall not discharge into the grease, fats and oils removal system. Waste-water from dishwasher machines or waste-water that otherwise exceeds 130 ° F shall not be introduced into any grease removal system.

3.1.2 Food-waste grinders. Food-waste grinders shall not discharge into the building drainage system through a grease interceptor, grease trap, or grease recovery device.

Section 3.2 Passive System Requirements

3.2.1 Grease traps. The size, type, and location of each grease trap shall be approved by the plumbing official. Grease interceptors shall be sized and engineered based upon the anticipated load and/or conditions of actual use. Grease traps of pre-cast or poured in place concrete shall be constructed of sound durable material, not subject to excessive corrosion or decay, and shall be water and gas tight.

3.2.2 Grease interceptor. Grease interceptors shall be sized and engineered based upon the anticipated load and / or conditions of actual use. Grease interceptors shall receive grease laden waste discharge from the major point sources. A floor drain shall not be considered a major point source.

3.2.2.1 Grease interceptor capacity. Grease interceptors shall have the grease retention capacity indicated in Table 3 for the flow-rates indicated.

3.2.2.2 Rate of flow controls. Grease interceptors shall be equipped to control the rate of flow.

Section 3.3 Active System Requirements

3.3.1 Grease Recovery Devices. Grease recovery devices shall be permitted in lieu of grease interceptors or grease traps in accordance with the following requirements.

3.3.2 Location. Grease recovery devices shall receive all grease laden waste discharge from the major point sources. A floor drain shall not be considered a major point source.

3.3.3 Sizing. Grease recovery devices shall be sized based upon the anticipated load and / or conditions of actual use.

3.3.4 Capacity. Grease recovery devices shall have a minimum retention capacity indicated in Table 3 for the flow-rates indicated.

SECTION 4 HIGH RISK FACILITIES

4.1 General. High risk facilities or facilities that have had previous field or surface effluent violations shall incorporate a grease recovery device in combination with and preceding the grease trap.

SECTION 5 ALTERNATIVE METHODS

5.1 Alternative Technology / Methods. Engineered alternative technology or methods shall be permitted, provided the technology or method meets the minimum performance standards set forth by the Administrative Authority.

5.2 Biological or Chemical Treatment Agents. Biological or chemical treatment agents for the separation, emulsification and / or removal of grease, fats and oils shall be prohibited.

TABLE 3

SIZING AND RATING

SIZING SYMBOL	4	7	10	15	20	25	30	35	50	75
FLOW RATE										
GPM	4	7	10	15	20	25	30	35	50	75
l/s	.25	.44	.36	.95	1.26	1.58	1.89	2.20	3.16	4.73
RETENTION CAPACITY										
Pound	8	14	20	30	40	50	60	70	100	150
Kg	3.6	6.4	9.1	13.6	18.2	22.7	27.3	31.8	45.4	68.2