

GREASE TRAP ORDINANCE

The requirements of this section shall not apply to private living quarters or dwelling units.

A. FACILITIES OTHER THAN EATING ESTABLISHMENTS

1. **DESIGN CRITERIA.** All sand and oil/grease interceptors used in conjunction with facilities other than eating establishments shall have a capacity that will provide not less than ten minutes nor more than 30 minutes retention time at the peak eight-hour flow rate. Flow-through velocities shall not exceed one foot per second at the peak eight-hour flow rate.
2. **COMPLIANCE WITH PLUMBING CODE.** All sand oil/grease interceptors shall be sized, located and constructed in accordance with the provisions of the duly adopted plumbing code where such parameters have not been otherwise set forth in this article.

B. RESTAURANT GREASE REMOVAL SYSTEMS.

1. **REQUIRED.** Food service establishments discharging to the WRF shall install, operate, clean and maintain a sufficiently sized oil and grease separator (called a grease trap in this article) necessary to achieve compliance with requirements set forth under this section.
2. **DESIGN CRITERIA.** All oil and grease, water and solids separators (grease traps) required in this section shall have a capacity and design in compliance with the following equations:

- a. Restaurants:

$$S \times 20 \times \frac{HR}{12} \times LF = \text{Capacity in gallons}$$

S = number of seats in dining area

HR = number of hours open Unloading factor.

- 1.25 Interstate highways
- 1.00 Other freeways
- 1.00 Recreational areas
- 0.80 Main Highways
- 0.50 Other Highways

- b. Hospitals, nursing homes, other types of commercial kitchens with varied seating capacity:

$$M \times 5 \times LF = \text{Capacity in gallons}$$

M = meals per day

LF = Loading factor

- 1.00 With Dishwasher
- 0.50 Without Dishwasher

Except that no grease trap shall be smaller than 1,500 gallons, no single separator shall be larger than 3,000 gallons and where requirements exceed 3,000 gallons multiple units shall be used. In cases of certain fast food restaurants or establishments with potential to discharge large quantities of grease and oil, capacity requirements greater than 25 gallons per seat may be required. Prepackaged or manufactured grease traps may be approved by the Manager with proper engineering and application review.

3. **ADDITIVES.** The use of any additives, such as enzymes, chemicals or bacteria, as a substitute for grease traps or grease trap maintenance is prohibited. The use of additive as a supplement to grease trap or sewer line maintenance maybe authorized by the Authority after proper documentation and efficiency review. This authorization shall be obtained from the Authority Manager or Authority Engineer.
4. **GREASE TRAP MAINTENANCE.**
 - a. **PUMPING.** All grease traps shall be maintained by the user at the user's expense. Maintenance shall include the complete removal of all of the contents, including floating materials, wastewater and bottom sludges and solids. Decanting or discharging of removed waste back into the trap from which the waste was removed or to any other grease trap or sanitary sewer connection for the purpose of reducing the volume to be hauled is prohibited.
 - b. **PUMPING FREQUENCY.** All grease traps shall be completely pumped out at a minimum of once every three months, or more frequently as required by the Authority.
5. **MONITORING, INSPECTION AND ENTRY.**
 - a. **MONITORING.** When required by the Authority, the user shall install a suitable manhole on the discharge sewer to allow observation, sampling and measurement of waste waters. This manhole shall be installed as to be safe and accessible at all times.
 - b. **INSPECTION AND ENTRY.** Any authorized representative of the Authority bearing proper credentials and identification shall be permitted to enter and inspect all properties without prior notification. This right of inspection shall, include the right to measure, observe, sample, test, record, review and make copies of all pertinent documents, in accordance with this section.
6. **ADMINISTRATION**
 - a. **PERMIT.** It shall be unlawful for any food service establishment to discharge process wastewaters into any Authority WRF without authorization from the Authority. Permits issued by the Authority shall have a duration of not more than five years.

- b. MANIFEST.** All waste pumped from grease traps must be tracked by a manifest which confirms pumping, hauling and disposal of wastes. This manifest shall contain the following information:

 - 1. Generator information, including name, address, volume pumped, date and time of pumping and signature of the generator verifying the information.
 - 2. Transporter information, including company name, address, license plate number, permit number and driver's name and signature verifying transporter information.
 - 3. Receiving information, including company name, address, date and time of receiving, EPD number and signature verifying receipt of the waste.

- c. MAINTENANCE LOG.** A log indicating each pumping for the previous 12 months shall be maintained by each food service establishment. This log shall be kept in a conspicuous location where it can be inspected by the health department and Authority personnel.

- d. REPORTING.** The information required in the maintenance log must be submitted to the Authority annually. The period shall be from January 1 to December 31 of each calendar year. The report must be submitted to the office of the JCWSA Engineer, within 30 days of the end of the reporting period.

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