

FOOD RELATED GREASE CONTROL

1. Purpose.

The purpose of this article is:

- A. To prevent the obstruction and overflow of the municipal sewer system caused by a blockage, or other interference resulting from wastewater discharges containing fats, oils and/or grease from food-related businesses into the Township of Middletown sewer system.
- B. To abate a nuisance and prevent any health hazards created by the discharge of fats, oils, and/or grease into the Township of Middletown sewer system that may threaten or cause injury to public health, safety, and welfare of life, property and/or the environment.

2. Definitions.

As used in this article, the following terms shall have the meanings indicated:

EXTERNAL GREASE INTERCEPTOR (EGI) - Also known as a "gravity grease interceptor," and means a plumbing appurtenance or appliance that is designed by a licensed professional engineer to be installed in a sanitary drainage system to intercept non-petroleum fats, oils, and greases, hereinafter "FOG" from a wastewater discharge, is identified by volume, baffle(s), a minimum of two compartments, and gravity separation, and is installed exterior to the establishment.

EXISTING ESTABLISHMENT - Any nonresidential establishment which has obtained a valid sewer connection permit from Authority prior to the effective date of this article. Changes in ownership or use, or major renovations to an existing establishment will cause the establishment to be classified as a new establishment.

FATS, OILS AND/OR GREASE (FOG) - 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 established in 40 CFR 136, as may be amended from time to time. All may be referred to herein as "FOG," "grease" or "greases."

INTERNAL GREASE INTERCEPTOR (IGI) - Also known as a "hydromechanical grease interceptor," means a plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept nonpetroleum fats, oils, and grease from a wastewater discharge and is identified by flow rate, separation, and retention efficiency. The design incorporates air entrainment, hydromechanical separation, interior baffling, and/or barriers in combination or separately, and an external flow control, with air intake (vent).

NEW ESTABLISHMENT

Any establishment that is not defined as an existing establishment, including change of ownership or use, or major renovations to an existing establishment.

1. Enforcement; waiver.

A. Authority personnel, board members, or other designated and duly authorized representatives (e.g., Authority Engineer, Licensed Operator, etc.) shall administer, implement, and enforce the provisions of this article.

B. The Authority may waive or relax specific requirements set forth by this article when in its opinion the release of FOG into the sewer system is not likely to occur. The property or business owner shall submit a written request for a waiver from the requirements of this article. The written request shall include supporting documentation as to why the requirements should be waived.

C. This article shall be liberally construed to permit the Authority to discharge its functions and duties.

D. The Authority personnel, board members, or other designated representatives (e.g., Authority Engineer, Licensed Operator, etc.), shall exercise his or her discretion with respect to any related matters not directly governed by this article.

2. Grease interceptors required.

All nonresidential properties and/or businesses engaged in a food-related business, or which may potentially discharge FOG into the Township of Middletown sewerage system must install, operate, and maintain approved grease interceptors or similar technology to achieve compliance with the objectives of this article.

3. Prohibited acts.

No person, property owner or business owner shall:

A. Discharge or cause to be discharged FOG into the Township of Middletown sewer system in a manner that will allow the accumulation of liquid and/or solidified grease that is in a quantity which is capable of being visually observed in the sewer lines or which accumulates within the system in a manner that potentially obstructs or hinders the flow of sewage along its intended path.

B. Store, dispose of, handle, or discharge FOG in a manner that creates a nuisance or potential nuisance.

C. Clean grease interceptors, monitoring points and/or sewer lines in a manner that allows solidified or emulsified FOG to be transported into the Township of Middletown sewer system. This includes the improper use of chemicals, hydraulic sewer line jetting without the subsequent reclamation of dislodged FOG, steam cleaning or any other manner that fails to ensure the removal of the FOG from the sewer system prior to release into the downstream Township of Middletown sewer system.

D. Permit the installation of new or the replacement of existing food grinders and/or garbage disposal units within the plumbing system of any retail food establishment that generates FOG.

E. Dispose of waste cooking oil into the sewer system. All waste cooking oil shall be collected and stored in leak-proof, securely covered receptacles such as barrels or drums for recycling or an alternate, approved method of disposal. Written documentation of disposal methods must be maintained on-site for a minimum of three years.

4. Discharge of wastewater containing fats, oils and/or grease.

A. Owners of nonresidential properties and/or businesses engaged in a food-related business shall not discharge or cause to be discharged any wastewater containing fats, oils and/or grease, either directly or indirectly, into the Township of Middletown sewer system without complying with this article.

B. No person, property owner or business owner shall discharge, cause to be discharged, or permit to be discharged into the public sewer system, sanitary wastewater with FOG content in excess of 100 ppm.

C. Nonresidential properties which must comply with the above include but are not limited to retail food establishments or other nonresidential establishments involved in the production, preparation, manufacture, storage, transportation, or handling of food. The Authority may also require other nonresidential properties that are not engaged in a food-related business to adhere to the requirements of this article when, in its opinion, a discharge of FOG is likely to occur.

D. Sampling and testing shall be conducted in accordance with appropriate methods established in 40 CFR 136.

5. Grease Control Plan required

All businesses and properties that are required to have a grease interceptor shall have a written Grease Control Plan in accordance with the following requirements. Applications for the Grease Control Plan shall be submitted to the Authority for review.

A. New establishments

(1) All new establishments which require a grease interceptor shall operate under an approved Grease Control Plan. Approval of the Grease Control Plan must be obtained prior to submission of applications for sewer connection permits.

(2) The Grease Control Plan shall be signed and sealed by a licensed design professional and shall include, at a minimum: a completed Authority Application for Grease Control Plan, detailed plans, equipment listings, equipment specifications, calculations, supporting documentation and operational directives. The Plan shall include all grease-related features and components planned for the operation.

(3) The approved Grease Control Plan shall be maintained on-site and be made immediately available to Authority personnel, board members, or authorized representatives (e.g., Authority Engineer, Licensed Operator, etc.) upon request. Operational maintenance records shall be retained on-site for three years.

(4) Grease interceptors shall be designed and installed in accordance with the manufacturer's specifications, the current Plumbing and Drainage Institute guidance documents, and the National Standard Plumbing Code in effect at the date of application for plumbing permits for the project. EGIs shall be designed by a professional engineer and shall meet the standards set forth in N.J.A.C. 7:9A-8.1.

(5) Any drain that may potentially receive FOG waste must be directed through an approved grease interceptor. This includes but is not limited to those leading from three-basin sinks, meat/poultry/fish food preparation sinks, scullery sinks, pot wash sinks, floor drains and troughs, soup kettles, woks, hood drains, dishwashers, pre-rinse stations and existing food grinders.

(6) Grease recovery units, active grease removal components, or alternate technologies for grease control may be permitted if the applicant can demonstrate and certify that the discharge limitations set forth in this article can be achieved.

(7) Grease interceptors shall be designed and located to facilitate easy access for cleaning and inspection. Access openings, lids, and inspection ports shall not be obstructed.

(8) A pre-rinse station must be installed immediately adjacent to every automatic dishwasher and shall direct wastewater through a strainer prior to release to the grease interceptor or grease recovery unit.

(9) New establishments which are heavy grease generators shall be required to install an EGI. These include but are not limited to establishments that operate fixtures similar in nature to a fryer, grill, charbroiler, rotisserie, griddle, wok, or whose menu reflects foods with a high grease or fat content and/or that serve a large population such as a school, hospital, hotel, food court, commercial kitchen, cafeteria serving a building over 20,000 square feet, conference center, or similar facility. The Authority may waive this requirement if the applicant presents sufficient convincing data to demonstrate that the discharge of FOG into the sewers will be prevented through alternative means.

(10) EGIs shall be installed entirely on the owner's property.

(11) Grease interceptors shall be sized in accordance with manufacturer's specifications, the current PDI guidance documents, and the National Standard Plumbing Code in effect at the date of application for plumbing permits for the project. Design requirements and sizing formulas are intended as a guide in determining grease interceptor sizes and shall be considered the minimum sanitary sewer protection against prohibited FOG discharge. In approving a design for a grease interceptor, the Authority does not accept liability for the failure of a system to adequately limit concentrations of FOG or to prevent prohibited discharges of FOG. It shall be the responsibility of the owner to ensure at all times that the appropriate level of treatment and maintenance is provided to comply with this article.

(12) Non-monolithic tanks functioning as EGIs in which the seam is below the liquid level shall be designed, installed, and inspected under the direction of a licensed professional engineer. Written, signed and sealed leak testing results shall be submitted prior to operation of the unit.

B. Existing establishments.

Existing establishments which do not have an Authority-approved Grease Control Plan shall develop and implement a written Grease Control Plan in accordance with the requirements of this article. Existing establishments shall submit a Grease Control Plan to the Authority within 45 days from the effective date of this article. Grease Control Plans for existing establishments that do not meet current standards may be approved as “pre-existing non-conformance” until such time as the establishment is considered a new establishment (e.g., change of ownership/use or major renovations). The Grease Control Plan shall at a minimum include:

- (1) A schematic or plan showing the location of the existing grease interceptor(s) or related equipment, including all drains and food-related equipment that are tributaries to the grease interceptor.
- (2) A listing of all food-related equipment on-site that may potentially discharge FOG, including, but not limited to, the three-basin sinks, meat/poultry/fish food preparation sinks, scullery sinks, pot wash sinks, floor drains and troughs, soup kettles, woks, hood drains, dishwashers, pre-rinse stations, and food/garbage grinders and disposals.
- (3) Design specifications on the grease interceptor(s), including but not limited to the manufacturer, model number, certification, and grease retention capacity.
- (4) Maintenance records, including contracts for professional servicing, cleaning logs, and reclamation histories.
- (5) Manufacturer details and maintenance logs and contracts on all chemical additives, alarms, pump systems, filters or similar technologies installed in association with grease control at the establishment.
- (6) Existing establishments are required to comply with the Grease Control Plan approval process for new establishments as set forth above if there is a change of ownership, change of use, the establishment undergoes renovation, or there are documented violations of this article.
- (7) The Authority may waive or relax any of these items for existing properties when, in its opinion, the release of FOG into the sewer is not likely to occur or where the establishment has demonstrated that the information is not available.

C. Multiuse properties.

The owner of all nonresidential properties that have one or more FOG-generating establishments must have a Grease Control Plan as set forth in this section. Multiuse properties include but are not limited to shopping centers, malls, retail centers, office parks, and professional centers.

Multiuse properties that have existing FOG-generating establishments shall submit a Grease Control Plan to the Authority within 45 days from the effective date of this article.

The Authority may waive or relax any of these items for existing properties when, in its opinion, the release of FOG into the sewer is not likely to occur or where the establishment has demonstrated that the information is not available.

The Grease Control Plan for existing and proposed multiuse properties shall as a minimum include the following:

[1] Documentation signed and sealed by a licensed design professional.

[2] A site plan locating sewer laterals, connections, manholes, inspection ports, monitoring points, EGIs, and related elevations; locations housing EGIs, grease retention capacities for EGIs and supporting calculations.

[3] Maintenance plans, self-inspection schedules and related documentation for grease control of the property.

[4] Written rules and requirements for FOG-discharging establishments located on the property.

[5] Contact names and phone numbers for grease-related emergencies.

[6] Manufacturer's documentation and maintenance logs for all chemical additives, alarms, pumps, filters, or similar technologies installed in association with FOG control on the property.

- 6. Monitoring point.** A monitoring point shall be provided downstream of any EGI outlet and as close as possible to the public sewer main but prior to connection of an additional discharger. When IGIs are the sole means of grease control for a new establishment, the Authority may require the installation of a monitoring point. New multi-use properties with two or more FOG-generating establishments shall provide a monitoring point.

Monitoring points shall be designed and constructed in accordance with the specifications provided below:

(1) Monitoring points shall be located on private property and downstream of all FOG discharges to be observed and prior to but as close as possible to the municipal sewer connection.

(2) The monitoring point shall be a typical manhole configuration, as per the Authority typical construction details.

(3) Monitoring points shall provide an access point for visual observation of the EGI or IGI effluent. They shall also accommodate physical access to the effluent by way of entry of the monitoring point.

7. Sewer/grease interceptor additives.

The use of chemical additives such as enzymes, emulsifiers, or similar chemicals that will liquefy FOG are prohibited from use where they may be discharged into grease waste sewer lines or grease interceptors.

Bioremediation media which have been approved by the Authority may be used for grease control. Bioremediation media shall only be used with approved FOG disposal systems,

ASME A112.14.4. These systems shall be designed and installed under the direction of a licensed professional engineer. In no case will the additives negate the requirement for a grease interceptor. The Authority may prohibit the use of specific additives if they may cause adverse effects to any component of the sewer system.

8. Maintenance and operation.

A. Good repair. Grease interceptors, monitoring points, grease recovery units and all associated grease control equipment shall be maintained in good repair and sound operating condition.

B. Cleaning. Grease interceptors shall be maintained in an efficient operating condition by the periodic removal of accumulated grease, scum, oil, or other floatable substances and solids deposited in the interceptor. Cleaning intervals shall be frequent enough such that grease does not bypass the interceptor. At no time shall the accumulated grease waste within the interceptor be permitted to exceed 25% or to the inspectors discretion of the wetted height of the grease interceptor, as measured from the bottom of the device to the invert of the outlet pipe. IGI's shall be cleaned a minimum of one time per month. EGI's shall be cleaned a minimum of one time every three months. Time-interval dependent cleanings can be waived or adjusted if the facility can demonstrate through documentation that the discharge requirements can be met through an alternative schedule. An alternate schedule will not be approved until the interceptor has been operated and cleaned as specified above (i.e., once per month for an IGI or once per three months for an EGI) for a minimum of two years.

(1) The cleaning of grease interceptors, sewer lines and related equipment shall be performed in a manner that will not permit the discharge of FOG into the sewer system operated by the Authority.

(2) Solidified FOG that has accumulated in sewer lines on the owner's property shall be removed in a manner approved by the Authority and under no circumstances shall be permitted to be released downstream into the Authority's sewer system.

C. Notification of sewer line cleaning. Property owners shall notify the Authority prior to jetting or cleaning of the sewer lines external to a structure. Property/Business owners shall notify the Authority 48 hours prior to any routine cleaning operation. Emergency cleanings due to blockages shall be reported to the Authority prior to commencing the cleaning operation.

D. Safety. Confined space entry associated with the cleaning of sewer lines on private property shall be conducted in a safe manner and comply with OSHA standards, 29 CFR 1910.146. The Department of Emergency Services shall be notified in accordance with the guidelines set forth in this article for activities involving confined space entry.

E. Records. Written documentation of grease interceptor maintenance and repairs shall be kept on-site for three years. A maintenance log shall be kept which includes at a minimum the following information: date and time of cleaning, quantity of grease removed, results of visual interior self-inspections, disposal of the waste, and name of individual or company performing the maintenance.

F. Annual Report. Written annual reports documenting maintenance, self-inspections, and

repairs shall be submitted annually to the Authority. Annual Reports must be received by January 31 of each year. Annual reports shall include the same information as the above-mentioned maintenance log, which includes at a minimum: date and time of cleaning, quantity of grease removed, results of visual interior self-inspections, disposal of the waste, and name of individual or company performing the maintenance. Failure to submit annual reports shall result in a violation and a penalty will be incurred.

G. Multiuse properties. Owners of multiuse properties that are required to have a Grease Control Plan shall maintain the following documentations: logs with dates of sewer line cleanings, dates and locations of grease-related blockages, name and contact information for professional services, receipts for professional cleaning services, logs of sewer maintenance efforts, and self-inspection records of FOG-generating establishments. All requested documentation shall be made available to the Authority upon request.

H. Education. All kitchen employees whose job responsibilities may impact the Grease Control Plan must be trained on the requirements of the facility's Plan. A written verification of training shall be retained by the facility during the employee's term of employment with the facility and for three years thereafter.

I. Posting. Drains that are not directed through a grease interceptor and are located in high grease handling areas of commercial kitchens shall be affixed with a nonabsorbent posting stating "No Grease."

9. Inspections.

A. Authorized representatives of the Authority, including but not limited to Authority personnel, board members, or designated and duly authorized representatives (e.g., Authority Engineer, Licensed Operator, etc.), shall be permitted to enter and inspect all properties that are required to have a Grease Control Plan. This right of investigation and inspection shall include the right to measure, observe, monitor, video (with a sewer camera if deemed necessary by the inspector), photograph, sample, test, record, review and make copies of all pertinent documents.

B. Inspections shall be performed on between the hours of 7AM and 2PM, Monday through Friday. The Authority is not required to provide notice prior to an inspection.

C. Inspections shall be performed up to 4 times annually unless the initial inspection results in a violation. If the initial inspection results in a violation, subsequent inspections shall be performed until such time as no violations exist.

D. The owner of the property or establishment shall maintain on-site the tools necessary to gain access to grease interceptors, monitoring points and inspection ports at all times.

E. No fee shall be charged for initial inspection. A re-inspection fee of \$50.00 shall be charged for each re-inspection. Re-inspections shall be necessary when violations result from the initial inspection.

10. Recovery of costs.

In the event it is determined that a blockage or interference of the Township of Middletown sewer system is the result of the discharge from any FOG-generating property, all costs incurred by the Authority will be charged to the owner and/or tenant. Such costs may include but are not limited to costs of investigating the source of and clearing the blockage/interference; damages to sewer lines and pump stations; laboratory testing; administrative, legal, and engineering costs, cleanup of pollution to surrounding soils or water and reimbursement of any penalties imposed by regulatory agencies.

11. Violations and penalties.

A. In locations where the property owner differs from the business owner, both parties shall be jointly and separately responsible for ensuring that prohibited items are not discharged into the sewer system.

B. Each violation of this article shall result in a penalty to be paid to the Authority, as follows:

(1) Food-Related Grease Control Violation Penalty Schedule:

- a) Failure to institute or enforce an approved Grease Control Plan -----\$100.00 per day not to exceed \$3,000.00 annually
- b) Failure to submit an annual report-----\$50.00 per day not to exceed \$1,000.00 annually
- c) Failure to grant inspection access ---- \$100.00 per occurrence not to exceed \$1,000.00 annually
- d) Failure to maintain records-----\$50.00 per occurrence not to exceed \$500.00 annually
- e) Failure to properly maintain grease trap ---- \$100.00 per day not to exceed \$3,000.00 annually
- f) Causing a partial or total sanitary obstruction and/or overflow due to a prohibited discharge containing fats, oils and/or grease ---- \$1,000.00 plus the costs as described in §10 Recovery of costs.
- g) Causing a health hazard due to a prohibited discharge containing fats, oils and/or grease-----\$2,000.00 plus the costs as described in §10 Recovery of costs.

(2) Repeat Offender. An additional penalty shall be imposed when a violation is documented more than one time within a one-year period. The additional penalty will be 50% of the penalty as set forth in the Food-Related Grease Control Violation Penalty Schedule. The additional penalty shall not count towards the “not to exceed” values for items a) through e) in the Food-Related Grease Control Violation Penalty Schedule. Additional repeat offender penalties shall not be applied to the costs as described in §10 Recovery of costs.

C. Failure to grant access to the Authority or their representatives shall be considered a violation and carries a penalty of \$100 per day, not to exceed \$1,000 annually.

D. If a violation results from a prohibited discharge or grease blockage in the Township of Middletown sewer system, the Authority may require design improvements in addition to the penalties assessed.

E. If a prohibited discharge and/or blockage/interference is a repeat violation, the Authority may require the installation of an audiovisual alarm system equipped with a means of recording and identifying when the storage capacity which allows for efficient operation of the grease interceptor system has been exceeded.

F. If a prohibited discharge and/or blockage occurs two or more times within a twelve-month period, the violator will be required, under the direction of a licensed design professional, to investigate the source of the prohibited discharge and implement an improved Grease Control Plan to prevent future prohibited releases. The written improved Grease Control Plan shall be submitted to the Authority within 30 calendar days of receipt of the notice of violation for approval. Remedial management plans shall be implemented immediately.

G. Upon written notification by the Authority of mandated design improvements due to an illegal release of FOG into the sewer system or a documented grease blockage or interference, the owner/operator shall install and maintain said improvements within 90 days. Failure to comply within the allotted time period shall be considered a violation of this article.