

JEFFERSON COUNTY  
ENVIRONMENTAL SERVICES DEPARTMENT

GREASE CONTROL PROGRAM  
ORDINANCE



adopted  
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JEFFERSON COUNTY  
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GREASE CONTROL PROGRAM

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**GREASE CONTROL PROGRAM**

INTRODUCTION

The Jefferson County Environmental Services Department (JCESD), under the direction of the Jefferson County Commission (JCC), has the responsibility to collect, transport, and treat sanitary sewage in Jefferson County

JCESD maintains over 2700 miles of sewer lines throughout Jefferson County. When sewer lines are blocked, wastewater backs up until it overflows from manholes or building plumbing fixtures into storm drains, directly into creeks, or into buildings. These overflows are termed Sanitary Sewer Overflows [SSOs].

SSOs violate the Clean Water Act and render Jefferson County subject to fines and other legal actions.

Investigations by JCESD have shown that grease is the leading cause of dry weather SSOs in Jefferson County and many of these dry weather SSOs have been determined to be caused by Fats, Oils and Grease [FOG] from Food Service Facilities (FSFs). When grease is disposed of directly into the sewer system it cools, solidifies, and combines with other foreign materials in sewer lines and restricts flow through the pipe. In some cases the grease completely blocks a sewer line.

In 2005 approximately 60% of SSOs were found to be caused by grease from FSFs. In response JCESD is implementing this Grease Control Program (GCP) for Food Service Facilities.

The Grease Control Program is one of many steps taken by JCESD to eliminate SSOs and comply with the Clean Water Act and the Consent Decree. The Clean Water Act requires the elimination of ALL SSOs in the Jefferson County sanitary sewer system. The purpose of this Program is to decrease the amount of FOG discharged into the sanitary sewer system and thereby reduce the number of dry weather SSOs.

The Grease Control Program will be evaluated periodically and will be modified as necessary to maximize the effectiveness of the Grease Control Program.

## DEFINITIONS

The following words, terms, and phrases shall have the meaning ascribed to them in this section, except where context clearly indicates a different meaning.

**Alternative grease removal technology** means an automatically operated mechanical device specifically designed to remove grease from the waste stream.

**Applicant** means the Owner or Agent of any food service facility submitting an application for a Food Service Facility Grease Control Permit to the Jefferson County Environmental Services Department.

**Best Management Practices** means any program, process, operating method, or measure that controls, prevents, removes, or reduces discharge of FOG.

**Commission** means the Jefferson County Commission.

**Department** means the Jefferson County Environmental Services Department.

**Director** means the Director of the Jefferson County Environmental Services Department, his designee, or the person the Director may designate to carry out the functions set forth in the Grease Control Program.

**FOG** means fats, oils, and grease.

**Food** means any raw, cooked, or processed edible substance, ice, beverage, or ingredient intended for human consumption.

**Food service facility** means any facility engaged in the preparation of food for human consumption and/or serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes restaurants, coffee shops, cafeterias, short order cafes, luncheonettes, taverns, lunchrooms, places which manufacture retail sandwiches, soda fountains, institutional cafeterias, catering establishments, and similar facilities by whatever named called.

**Fryer oil** means oil that is used and/or reused in fryers for the preparation of foods such as fried chicken and french fries. Discharge of fryer oil into the County sewer system is prohibited.

**Grease** means fats, oils, and grease used for the purpose of preparing food, or resulting from food preparation and includes all elements of FOG. The terms grease and FOG may be used interchangeably.

**Grease Interceptor** means an indoor device located in a food service facility or under a sink designed to collect, contain and remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Grease interceptors shall be equipped with a device to control the rate of flow so that the device's rated flow is not exceeded.

**Grease Trap** means an outdoor device located underground and outside of a food service facility designed to collect, contain and remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity.

**Maintenance** means the complete removal of all grease interceptor or trap contents including floatable materials, wastewater, sludges, and solids. The interceptor or trap must be thoroughly cleaned to remove grease and scum from inner walls and baffles. Interceptor or trap must be filled with cold potable water to complete maintenance operation.

**Mobile food unit** means a self propelled or vehicle mounted unit intended to be used as a food service facility. Mobile food units are not regulated by this program.

**Permit** means written authorization to discharge to the County's wastewater collection system granted by the Department to the Owner of a Food Service Facility or his/her authorized agent. Permit is also referred to as a Food Service Facility Grease Control Program Permit (FSFGCPP). Permits are non-transferable. A new Owner or operator of an existing FSF shall apply for and obtain a new Permit.

**Sampling Vault** means the last point downstream of a grease trap that is specially constructed to allow inspection and sampling prior to discharge of effluent into the County's sanitary sewer collection system.

**Temporary food service facility** means a food service facility that has no permanent sewer connection and operates at the same location for a period of time not to exceed 14 days in conjunction with a single event, such as a fair, carnival, circus, exhibition, or similar temporary gathering. Temporary food service facilities are not regulated by this program.

**User** means the owner or operator of a food service facility that discharges wastewater into the County sanitary sewer.

## GREASE CONTROL PROGRAM REQUIREMENTS

### Permit Requirements for Food Service Facilities

Each Food Service Facility shall obtain a Grease Control Program Permit to enable the inspection and monitoring of facilities which have the potential to discharge FOG to the County sewer system. New installations must show proof that sewer impact fees have been paid.

There will be an annual permit fee as set forth below:

<b>Number of Grease Interceptors or Traps</b>	<b>Annual Fee</b>
1 – 5	\$200.00
6 – 10	\$400.00
11 – 15	\$600.00
16 – 20	\$800.00

For each 5 additional grease interceptors or traps in excess of 20, the annual fee shall be increased by \$200.00.

A re-inspection fee of \$300.00 per grease interceptor or trap shall be charged each time a facility fails a grease interceptor or trap inspection and must be re-inspected.

The Director will evaluate these fees annually and adjust fees administratively based on the cost to the County for the operation of the Grease Control Program.

All information contained in the Food Service Facility Grease Control Program Permit Application shall be certified by the applicant as true and complete prior to the County's review for approval. The application shall include all grease interceptors and traps located at a facility which are operated by the same Owner or Manager. Each grease interceptor and trap shall be identified individually on the application by a unique identifier. The Director shall review completed applications for approval within 30 days of receipt.

Permit conditions may include, but are not limited to, the following:

- Permit duration,
- Permit fee,
- Permit is non-transferable,
- Frequency of inspections,
- Maintenance requirements,
- Compliance schedule,
- Requirements for retaining records,
- Statement of permission for the Director and other duly authorized employees of the County to enter upon the User's property without prior notification for the purpose of inspection, observation, photography, records examination and copying, measurement, sampling or testing, and
- Other conditions deemed by the Director necessary to ensure compliance with this program and other applicable ordinances, laws and regulations.

If a permit application is denied:

- The Applicant will be advised in writing of the specific cause for the denial within sixty (60) calendar days of the decision to deny the permit application.
- The Applicant who is denied a permit under this program shall have the right to appeal such denial to the Director. The appeal shall be filed within fifteen (15) business days of receipt of the notice of denial.

### **Exemption from Grease Control Program Permit Requirement**

Food Service Facilities which do not discharge FOG to the sanitary sewer system may file an application for exemption from permit requirement. Food Service Facilities which are granted an exemption from the permit requirement are subject to inspection by ESD inspectors and are required to notify the County if changes are made which generate grease waste. The application for exemption requires a \$200 fee to cover the cost of initial inspection and processing the request. This is a one time fee based on the exemption being granted. The exemption will be in effect until there is a change in food service operations.

### **Requirements for Best Management Practices [BMPs]**

All Food Service Facilities shall develop and implement Best Management Practices [BMPs] to minimize the discharge of FOG to the sanitary sewer system.

## Requirements for Grease Control Devices

All new Food Service Facilities that discharge FOG into the sanitary sewer system shall install, operate, and maintain properly sized grease interceptors or traps as indicated below. Existing FSFs may be required to modify existing grease control devices, or to install new or additional grease control devices, and operate, and maintain properly sized grease interceptors or traps as indicated below.

### Grease Traps [Outdoor]

- Grease traps shall have a capacity of not less than two (2) 1,000 gallon traps installed in series for a total capacity of 2,000 gallons;
- The Director may approve the use of a single 1,000 gallon trap where site conditions prevent the installation of two 1,000 gallon traps in series; and
- The Director may approve the use of a single 1,000 gallon trap for food service facilities having a seating capacity of 100 persons or less.

### Grease Interceptors [Indoor]

- The Director may approve the installation of one or more indoor grease interceptors provided the food service facility is not equipped with a dishwasher and/or a food waste grinder.
- Grease interceptors shall be sized in accordance with Plumbing and Drainage Institute Standard PDI-G101, Testing and Rating Procedure for Grease Interceptor with Appendix of Sizing and Installation Data.
- Discharge of the following materials to an indoor grease interceptor is prohibited:
  - Wastewater with a temperature higher than 140 degrees Fahrenheit,
  - Wastewater discharged from a dishwasher,
  - Acidic or caustic cleaners, and/or
  - Wastewater discharged from a food waste grinder (disposal).

### Alternative Grease Removal Technologies

The Director may approve the use of alternative grease removal technologies, e.g. skimmers, for controlling FOG discharge into the sanitary sewer system in lieu of a standard grease interceptor or trap if JCESD determines the device employing such technology to be at least as effective as a standard grease interceptor or trap. The approved device shall be wired directly to a circuit breaker and shall contain audio and visual alarms that can only be reset by opening and servicing the device.

The User shall provide the following information to allow JCESD to evaluate the proposed technology:

- A proposal that is specific to the Food Service Facility submitting the information. The Director will not consider a general or generic proposal.
- Complete information regarding the performance of the technology and proof of effectiveness in removing FOG from the waste stream.
- Specifications for maintenance service and frequency.
- The manufacturer's installation and operation manuals.

If the alternative technology is approved, the User shall install and maintain the device in accordance with the manufacturer's installation and operation specifications. Maintenance shall be performed at least as often as stipulated in the permit, even if the manufacturer specifies less frequent maintenance.

#### Grease Control Device Sampling Vault

All Food Service Facilities may be required to provide a sampling vault to allow JCESD to collect random samples as deemed necessary.

#### **Maintenance Requirements for Grease Interceptors and Traps**

The 25 Percent Rule requires that the depth of oil and grease (floating and settled) in a trap shall be less than 25 percent of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap.

Maintenance of outdoor grease traps shall be performed as frequently as necessary to protect the sanitary sewer system against the accumulation of FOG. Maintenance shall be performed as determined by inspection and application of the 25 Percent Rule, or at intervals specified in the Permit, whichever is more frequent. Maintenance shall be performed at least every 90 days.

Maintenance of indoor grease interceptors shall be performed as frequently as necessary to protect the sanitary sewer system against the accumulation of FOG. Maintenance shall be performed as required by inspection and/or sampling or at intervals specified in the Permit, whichever is more frequent. Maintenance shall be performed at least every 14 days.

Food Service Facilities which operate infrequently or only for special events may request a modification to the maintenance schedule specified above. The Director may authorize a maintenance frequency related to the operation of the Food Service Facility. The User shall submit a request for a modified

maintenance schedule which includes all details of operation for the Director for review.

The User shall be responsible for the proper removal and disposal of the grease interceptor or trap waste. All waste removed from each grease interceptor or trap must be disposed of properly at an appropriate facility designed to receive grease interceptor or trap waste. If grease interceptor or trap waste is disposed of in Jefferson County the disposal facility is located at the Village Creek Wastewater Treatment Plant. No grease interceptor or trap waste shall be discharged to the County's sewer system except at the Village WWTP facility. Grease interceptor and trap waste shall not be disposed of at the Airport Septage Dump Site.

Maintenance shall include the complete removal of all grease interceptor or trap contents including floatable materials, wastewater, sludges, and solids. Grease and scum shall be removed from interior walls and baffles. Interceptor or trap must be filled with cold potable water after cleaning to complete maintenance operations. Grease interceptors and traps shall be operated in accordance with the manufacturer's specifications and/or in accordance with generally accepted engineering standards and practices.

The User shall be responsible for retaining records of the maintenance of grease interceptors and traps including manifests, permits, permit applications, correspondence, sampling data and any other documentation that may be requested by JCESD. These records shall include the dates of service, volume of waste removed, waste hauler, and disposal site of waste. These records shall be kept on-site at the location of the grease trap for a period of three (3) years and are subject to review without prior notification.

### **Compliance with Grease Control Program**

Compliance with the Grease Control Program shall be evaluated based on the following criteria:

- Implementation of Best Management Practices [BMPs],
- Grease control device(s) kept in compliance with 25% Rule,
- Regularly scheduled maintenance of grease control device(s),
- Documentation of maintenance and proper disposal, and
- Employee education and training

## Prohibitions

The following activities are specifically prohibited:

1. Introduction of bacteriological, chemical, or enzymatic elements into the grease interceptor or trap or any element of the plumbing system is specifically prohibited.
2. Disposal of fryer oil to the County sanitary sewer system is specifically prohibited.

## Grease Haulers

All grease haulers shall be licensed by the Jefferson County Department of Health and hold a Septic Tank Haulers Permit. Grease trap waste shall not be combined with septic tank waste and transported to the disposal site as part of a mixed load. Discharge of mixed septage and waste grease loads are prohibited at both the Airport Dump Site and the Village Creek WWTP facility.

Grease manifests shall accompany all grease interceptor and trap waste to the disposal site. The grease hauler shall complete the middle portion of the grease disposal manifest and deliver the manifest to the disposal site for completion and return to the FSF.

Grease trap maintenance shall include the following minimum services:

- ✓ Complete removal of all grease interceptor or trap contents rather than skimming the top grease layer,
- ✓ Thorough cleaning of the grease interceptor or trap to remove grease and scum from inner walls and baffles,
- ✓ Filling cleaned interceptor or trap with cold potable water, and
- ✓ Completion of middle section of the grease disposal manifest form and delivery to waste disposal site along with the grease interceptor or trap waste.

Top skimming, decanting or back flushing of the grease interceptor or trap or its contents for the purpose of reducing the volume of waste to be hauled is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system.

Only grease collected in Jefferson County may be discharged at the Village WWTP. Grease collected outside of Jefferson County shall not be discharged at the Village WWTP or at any other location in the Jefferson County sanitary sewer system. Grease disposal manifests shall accompany all grease interceptor and trap waste and be delivered to the grease disposal site.

## **Inspections by Jefferson County Environmental Services Department [JCESD]**

Grease interceptors and traps shall be inspected a minimum of once a year. Frequency of inspection may be increased in order to protect the sanitary sewer collection system against the accumulation of grease.

If a grease interceptor or trap fails an inspection, the inspector shall notify the User that maintenance must be performed on the grease interceptor or trap within seven (7) calendar days. The inspector will return within 14 calendar days to re-inspect the grease interceptor or trap. The fee for the re-inspection shall be \$300.00 per grease interceptor or trap. If the grease interceptor or trap is found to be in compliance, the inspector shall schedule the next inspection within 90 calendar days if it is an outside grease trap or within 14 days if it is an indoor grease interceptor.

If the grease interceptor or trap fails the re-inspection, a notice of non-compliance shall be issued and maintenance must be performed on the grease interceptor or trap immediately. A second re-inspection will be scheduled within 24 hours. The User shall be assessed a fee of \$300.00 for each re-inspection.

Any grease interceptor or trap which receives three (3) notices of non-compliance within a 24 month period shall be deemed a nuisance by the Director and shall require corrective actions as determined by the Director to cure the nuisance, including, if deemed necessary, termination of all discharges to the Jefferson county sanitary sewer system

Any alternative technology grease removal device found in non-compliance shall be deemed a nuisance by the Director. If the user is unable to cure the nuisance, installation of a conventional passive grease trap shall be required.

## **Action Plan to Address Undersized Grease Interceptor and/or Trap**

If JCESD determines that an existing grease interceptor or trap has less capacity than is required, the User shall submit a detailed Action Plan within 30 days of being so notified. The Action Plan shall clearly identify the method which will be used to address the undersized grease interceptor or trap. Options to address the undersized grease interceptor or trap include the following:

**Option 1** – Install a grease interceptor or trap of proper size and install a sampling vault. The Action Plan shall identify the location and size of the existing grease interceptor or trap, the location and size of the proposed grease interceptor or trap and sampling vault, and the date by which the proposed grease interceptor or trap will be in service. JCESD will review the proposed location, size and installation schedule and either approve the Action Plan or request modifications and re-submittal of the Action Plan.

**Option 2** – Install one or more additional grease interceptors or traps in series with the existing interceptor or trap to provide the required capacity and install a sampling vault. The Action Plan shall identify the location and size of the existing grease interceptor or trap, the location and size of the proposed grease interceptor or trap and the sampling vault, and the date by which the proposed grease interceptor or trap and sampling vault will be in service. JCESD will review the proposed location, size and installation schedule and either approve the Action Plan or request modifications and re-submittal of the Action Plan.

**Option 3** – Install a grease removal device employing alternative technology. The device can be a stand alone device or may be used in combination with a conventional passive grease interceptor or trap. The Action Plan shall include manufacturer's information on the specific device to be installed and a drawing showing the Food Service Facility plumbing, the proposed location of the device, and the location of the sampling vault.