

Policy 10-4 POLLUTION CONTROL DEPARTMENT GREASE AND OIL CONTROL
COUNCIL POLICY 10-4

DISTRIBUTION: Mayor and City Council
All Departments

SUBJECT: Pollution Control Department Grease and Oil Control

PURPOSE: To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving Facilities.

BACKGROUND:


PROCEDURES: See Attached Exhibit "A"

REFERENCES:

EFFECTIVE DATE/

RESCISSION: This policy becomes effective October 22, 2012.

~~DISTRIBUTION: Mayor and City Council
All Departments~~



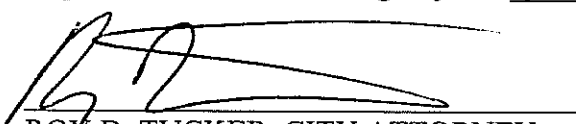
JOHN R. COBURN, MAYOR

ATTEST.



PAMELA S. BATES, CITY CLERK

Approved as to form and legality this 22 day of October, 2012.



ROY D. TUCKER, CITY ATTORNEY

**POLICY STATEMENT
FOR
GREASE AND OIL CONTROL**

Section 1: Introduction - In an effort to curb sanitary overflows (SSOs) from grease accumulation in its sanitary sewer main all nonresidential facilities connected to the sanitary sewer collection and treatment system involved in the preparation or serving of foods will be subject to the conditions of this policy.

Section 2: Scope and Propose - To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving Facilities.

Section 3: Definitions

1. Fats, Oils, and Greases (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 the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "grease" or "greases".

2. Grease Grab Sample (Sample). Means an individual grab sample taken from a waste stream during normal operating hours of the food service establishment

3. Grease Trap. A small containment device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. Such traps are typically compact under-the-sink units that are near food preparation areas. All grease traps shall conform to Plumbing and Drainage Institute (PDI) G101, 1996.

4. Grease Interceptor. A structure or device designed for the purpose of removing and preventing fats, oils and grease from entering the sanitary sewer collection system. These devices are often below-ground units in outside areas and are built as two or three chamber baffled tanks.

5. Food Service Establishments. Those establishments primarily engaged in activities of preparing serving, or otherwise making food available for consumption by the public such as a restaurant, commercial kitchen, caterer, hotel, school, hospital, prison, correctional facility, care institution, and any other food preparation activity that produces a food product in or on a receptacle that requires washing.

6. Minimum Design Capability. The design volume of a grease interceptor and its ability to effectively intercept and retain greases from grease-laden wastewaters discharged to the public sanitary sewer.

7. Single Service Kitchen. A food service establishment that does no food preparation. They only heat and serve foods using paper service items.

8. User. Any person or Food Service Establishment including those located outside the jurisdictional limits of the City of Muskogee who contributes, causes or permits the contribution or discharge of wastewater into sewers within the city's boundaries, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

Section 4: Food Service Establishment Requirements

All permitted food service establishments discharging wastewater to the sanitary sewer collection system are subject to the following requirement:

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1. Grease Interceptor Requirements: All permitted/licensed food service establishments are required to install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of the Industrial Pretreatment Ordinance. All grease interceptors must meet the minimum requirements of this ordinance and policy statement.
2. All food service establishment facilities are subject to grease interceptor requirements. All such facilities must submit calculations showing grease interceptor sizing when submitting plans for a building permit. All grease interceptors shall be readily and easily accessible for cleaning and inspection.
3. Variance from Grease Interceptor Requirements: Grease interceptors required under this Policy Statement shall be installed unless the Pollution Control Superintendent or his designee authorizes the installation of an indoor grease trap or other alternative pretreatment technology and determines that the installation of a grease interceptor would not be feasible. The food service establishment bears the burden of demonstrating that the installation of a grease interceptor is not feasible. If an establishment believes the installation of a grease interceptor is unfeasible, because of documented space constraints, the request for an alternate grease removal device shall contain the following information:
 - a. Location of sewer main and easement in relation to available exterior space outside building.
 - b. Existing plumbing at or in a site that uses common plumbing for all services at that site.

Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. All alternative pretreatment technology must be approved by the Pollution Control Superintendent.

In approving a User's plumbing or grease interceptor design, the City does not accept liability for the failure of a system to adequately treat wastewater to achieve effluent quality requirements under this ordinance. It is the sole responsibility of the User to insure the appropriate level of pre-treatment is done to meet the requirements of this ordinance.

Section 5: Wastewater Discharge Limitations

No User shall allow wastewater discharge concentration from subject grease interceptor, grease trap or alternative pretreatment technology to exceed 200 milligrams per liter (Section 82-316.B.17 of the City Code), FOG, as defined by method EPA test method 1664.

Section 6: Testing

All new food service establishments are required to install a sampling well or port conforming to this Policy Statement. The sampling shall be done on the effluent side of the grease trap. The sampling well or port shall not be located on any line that services restrooms.

1. The City may conduct sampling to determine a user's compliance.
2. The cost of all sampling conducted by the City of Muskogee's Industrial Pretreatment Department will be born by the user.
3. All food service facilities must allow access to City Inspectors during regular working hours. Failure to allow access may result in the food service license being revoked.

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4. Exterior effluent sampling wells shall have a 15" diameter access cover. A minimum 6" drop from inlet to outlet piping through the sampling well will be required on all new grease interceptors.
5. Sampling ports shall be installed downstream from the grease trap and be controlled by a valve. The valve shall be located in a tee connection turned down with the valve on the open tee side.

Section 7: Grease Interceptor Requirements

Grease interceptors shall be designed to meet the following minimum specifications:

1. Grease interceptor sizing and installation shall conform to the following criteria.
 - a. For restaurants of any size: The final size should have a capacity greater than or equal to the calculated size or 1,000 gallons which ever is greater.
 - i. Multiply the number of meals served per peak hour x Waste Flow Rate x Retention time x Storage Factor = Interceptor size (Gallons)
 1. Waste Flow Rate =
 - a. With Dishwashing Machine 6 gallons
 - b. Without Dishwashing Machine 5 gallons
 - c. Single-service Kitchen 2 gallons
 - d. Food waste disposer 1 gallon
 2. Retention Times
 - a. Commercial kitchen (dishwasher) 2.5 hours
 - b. Single service kitchen 1.5 hours
 3. Storage Factors
 - a. Fully equipped Kitchen
 - i. 8 hr. operation 1
 - ii. 16 hr. operation 2
 - iii. 24 hr. operation 3
 - b. Single service kitchen 1.5
2. The grease interceptor shall be constructed with a minimum of one baffle. The initial compartment shall be the largest of the compartments. The compartments shall be constructed with a volume ratio of 3 (1st compartment) to 2 (2nd compartment).
3. All grease bearing waste streams shall be routed through an appropriate grease interceptor including: three compartment sinks, pot/pan sinks, food waste disposal unit, soup kettles, hand washing sinks, dishwashers, mop sinks, and floor drains.
4. All grease interceptors are to be installed with an effluent sampling well. Sampling wells will have a 15" diameter access cover and a minimum 6" drop from inlet to outlet piping through the sampling well. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.
5. Grease interceptors shall be installed at a location where it shall be easily accessible for sampling, inspection, cleaning and removal of intercepted grease. The grease interceptor may not be installed in any part of the building where food is handled. Location of the grease interceptor must meet the approval of the plumbing inspector.
6. All such grease interceptors shall be serviced and emptied of accumulated waste content as required in this statement.

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- a. The User shall maintain the interceptor in proper working order and remove any accumulated grease cap and sludge pocket as required. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the device.
7. The User shall maintain a written record of inspection, testing and maintenance for 3 years. All such records will be made available for on-site inspection by representative of the City of Muskogee during all operating hours.
8. Sanitary wastes are not allowed to be connected to sewer lines intended for grease interceptor service.

Section 8: Grease Trap Requirements

1. A grease trap complying with the provisions of this section must be installed in the waste line leading from sinks, drains, and other fixtures or equipment in food service establishments where grease may be introduced into the sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal.
2. Grease Traps must be equipped with an influent flow regulator and an effluent valve assembly or sampling well that allows for sample collection. All traps must be vented.
3. No food waste disposal unit will be allowed if a facility uses a grease trap. Disposal units may be connected to grease interceptors.

Section 9: Grease Interceptor/Trap Maintenance

All food service establishments are responsible for maintaining grease interceptors/traps in good working order. This includes inspecting the interceptor/trap, making repairs, and adding additional apparatus if necessary. The User must have the grease interceptor/traps serviced (pumped, cleaned and inspected) by a Waste Hauler licensed by the City of Muskogee. Grease interceptor/traps must be serviced or inspected every 90 days. More frequent service may be required depending on the volume of discharged waste.

Enzymes, solvents and emulsifiers are not permitted as they will only change the form of grease, allowing it to be carried out of the interceptor/trap with the wastewater and deposited in the collection system.

Section 10: Violations

If a compliance sample exceeds the allowable minimum concentration the user must have the grease interceptor/trap pumped within 48 hours. A retest will be required 72 hours after pumping the grease interceptor/trap.

A grease interceptor must be installed in the event a food service establishment does not have a grease interceptor/trap or the samples indicate the facility is not in compliance. Users will be given a maximum of six months to comply with the installation of the grease interceptor. In the event an establishment has a grease interceptor and the effluent exceeds the requirements of this policy they will be required to install a larger grease interceptor.

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Repeated violations of the discharge limits may result in enforcement action as identified in the Industrial Pretreatment Ordinance.

This Policy Statement was enacted by the Pollution Control Superintendent on the 12th day of July 2004, under the provisions of Section 82-347.C of the City of Muskogee Industrial Pretreatment Ordinance.

Signed by:

Bill Aguirre
Pollution Control Superintendent

Acknowledged by: _____

Mike Stewart
Director of Public Works