

Florida Community Services Corporation of Walton County d/b/a Regional Utilities (Regional)

FOG Control Policy

1. Introduction

Fats, Oils, & Grease (FOG) are one of the primary causes of stoppages, backups, upset and overflows in a wastewater system. Grease buildup in the sewers also causes restrictions and capacity problems. Regional's goal is to improve sewer service by reducing the impact of grease. This goal will be achieved through the following policy:

A. FOG Control Policy

REGIONAL's FOG control policy, through which Food Service Establishments (FSE's) are required to capture and properly dispose of the FOG generated by their operation. The focus of this document is the FOG Control Policy, including the proper sizing, installation, and maintenance of grease interceptors. The administrative and inspection requirements are established as well. Through the cooperative efforts of FSE's with REGIONAL, the goal of improved sewer service through proper grease control can be achieved. This program does not apply to single family residences, or multiple family residences.

2. Definitions

- a. "Approved" Describing a method or design acceptable to Regional Utilities
- b. "Food Service Establishment" or "FSE" Any business or food service facility , which prepares, processes, and/or packages food for sale or consumption, on or off site, with the exception of private residences. Food service establishments shall include, but are not limited to: food courts, food manufactures, food packagers, restaurants, grocery stores, delicatessens, bakeries, retail and wholesale meat markets, retail and wholesale seafood markets, lounges, hospitals, nursing homes, assisted congregate living facilities, churches, schools, and all other food service facilities not specifically listed above. For the purpose of this division, food service establishment shall not include a facility that only prepares beverages, or an establishment that only sells prepackaged foods.
- c. "Grease" A material, either liquid or solid, containing substances which may solidify or become viscous at temperature between 32 degrees and 150 degrees Fahrenheit, composed primarily of fats, oils, or grease from animal or vegetable sources. The phrases "fats, oils and grease", "FOG", "oil and grease", or "oil and grease substances" shall be included in this definition.
- d. "Grease Interceptor" A tank or device so constructed as to separate and trap or hold fats, oil, and grease substances from the sewage discharged from a facility in order to keep fats, oil, and grease substances from entering the sanitary sewer collection system. Depending upon the size, grease interceptors are located either outside of food service establishments, or are located in the kitchen under the sink ("Under the sink Grease Trap")
- e. "Under the Sink" Grease Interceptor (Grease Trap) A device placed under or in close proximity to sinks or other facilities likely to discharge grease in an attempt to separate, trap or hold, fats, oil and grease substances to prevent their entry into the sanitary sewer collection system. Grease Traps are commonly referred to based on their grease retention capacity.

- f. "Grease Waste Hauler" One who transfers waste from the site of a customer to an approved site for disposal or treatment. The hauler is responsible for assuring that all Federal, State and local regulations are followed regarding waste transport.

3. General Criteria

a. Grease Interceptors required

- a. No food establishment shall discharge or cause or permit to be discharged wastewater into any REGIONAL wastewater facility until such establishment shall first install or cause to be installed one or more grease interceptors.
- b. Existing food establishments shall install one or more grease interceptors that meet the requirements for new food establishments when the following conditions exist:
 - 1. The food establishment discharges or causes or permits to be discharged wastewater containing solid or viscous substances which may obstruct the flow in a sewer or otherwise interfere with the operation of the wastewater facility such as, but not limited to: grease, garbage with particles greater than one half inch in any dimension, metal, glass, or rags, as determined after inspection by REGIONAL; or
 - 2. The food preparation area or kitchen plumbing facilities are remodeled or replaced. This subsection shall apply only if such remodeling or replacement can reasonably be expected to result in an increase in the discharge of substances listed in (3)(a.) b.1
 - 3. Following the inspections, REGIONAL will send written notice to the inspected FSE's, containing an educational brochure on grease in the sewer system, a summary of the policy requirements, and the results of the inspection.
 - 4. Existing FSE's that are not successful in achieving compliance with the intent of the FOG Control Policy through improved housekeeping and increased maintenance and pumping on the existing grease interceptor/equipment will be required to install/upgrade the necessary interceptor/equipment to bring the facility into compliance. Required installations/upgrades will be accomplished within six (6) months of notice.
 - 5. Facilities that do not have an existing grease interceptor/equipment will be required to install the necessary interceptor/equipment to bring the facility into compliance. Required installations will be accomplished within six (6) months of notice.
- c. New food establishments shall install grease interceptors of the design and capacity specified by the Florida Building Code. Installation of grease traps as a substitute for one or more grease interceptors is prohibited in new construction except where specifically authorized by REGIONAL.
- d. Each Grease trap and grease interceptor shall be installed and connected so that it is easily accessible for inspection, cleaning, and removal of the intercepted grease at any time. A grease interceptor may not be installed in any part of a building unless approved in writing by REGIONAL.
- e. All food establishment wastewater and waste from food preparation area floor drains and sinks, waste container wash racks, and dishwashers shall be directed through a grease interceptor.
- f. All wastewater from restrooms, hand washing sinks, showers, drinking fountains, and icemakers shall be discharged into the wastewater collection system downstream of all necessary grease interceptors and monitoring devices.

b. Design Criteria

- a. Access to grease traps and grease interceptors shall be available at all times, to allow for their maintenance and inspection. Access to grease interceptors shall be provided by 2 (two) manholes terminating at finished grade with cast iron frame and cover.
- b. Wastewater discharging to a grease trap or grease interceptor shall enter only through the inlet pipe of the interceptor. Each grease interceptor shall have only one inlet and one outlet pipe.
- c. The required size of a grease interceptor shall be approximated by using the REGIONAL Grease interceptor sizing formula. Most grease interceptors will have a capacity of not less than 1,000 gallons nor exceed a capacity of 3,000 gallons. If the calculated capacity using the REGIONAL Grease interceptor sizing formula exceeds 3,000 gallons, multiple units in series shall be installed. Grease interceptor designs represent minimum standards for normal usage. Installations with heavier usage require more stringent measures for which the user is responsible and shall pay the costs to provide additional measures if required by REGIONAL. REGIONAL reserves the right to evaluate interceptor sizing on an individual basis for facilities with special conditions, such as highly variable flows, high levels of FOG discharge, or other unusual situations that are not adequately addressed by the formula.

4. Grease Interceptor cleaning and maintenance

- a. Grease interceptors shall be accessible at all times for inspection and maintenance.
- b. A grease interceptor shall be considered to be out of compliance with this section if the total volume of food establishment sludge displaces twenty-five percent (25%) of the capacity of the interceptor as measured at the point adjacent to the outlet pipe of the grease interceptor.
 1. All users shall remove the contents of the interceptor(s) at a frequency so as not to exceed the twenty-five percent rule. Grease interceptor contents shall be removed at the user's expense by a Grease waste hauler service permitted by the Florida Department of Health. Cleaning shall include the complete removal of all contents, including floating material, wastewater, and solids. The user shall maintain a log of cleaning activities and shall make it available for immediate access by inspectors.
 2. Grease traps shall be cleaned at a minimum frequency of once per week, or more often, if deemed by REGIONAL to be necessary to prevent pass-through of food establishment sludge. Cleaning and maintenance shall include removal of the material from the tank walls, baffles, cross pipes, inlets and outlets. The user shall maintain a log of cleaning activities and shall make it available for immediate access by inspectors.
 3. Chemical Treatments such as drain cleaners, acid and other chemicals designed to dissolve or remove grease shall not be allowed to enter the grease interceptor
 4. All pumpage from grease interceptors must be tracked by a manifest, which confirms pumping, hauling, and disposal of waste. The customer must obtain a copy of the original manifest from the hauler. A manifest and/or invoice must be submitted to REGIONAL quarterly.
 5. A grease interceptor cleaning record maintenance log indicating each pumping for the previous 24 months shall be maintained by each FSE. This log shall include the date, time, amount pumped, hauler, and disposal site and shall be kept in a conspicuous location for inspection. Said log shall be made immediately to the REGIONAL representative upon request.

5. Grease Interceptor permit requirements

- a. No food establishment shall discharge, or cause or permit to be discharged, wastewater into any REGIONAL wastewater facility until such establishment shall first obtain a grease interceptor permit from REGIONAL. An existing food establishment which has filed a timely application pursuant to this ordinance may continue to discharge until such time as the application has been processed by REGIONAL and a grease interceptor permit is issued or denied.
- b. Grease interceptor permit application. Applications for grease interceptor permits shall be completed and filed with REGIONAL in the form prescribed by REGIONAL within 30 days of notification by REGIONAL. Proposed new food establishments will fill out permit at time of blue sheet acquisition. All FSE's will fill out a new permit if the business changes for any reason, i.e. ownership, name, type etc.
- c. Grease interceptor permits shall be expressly subject to all applicable federal, state, and local laws and regulations and shall be subject to the following conditions:
 1. Grease interceptor and/or grease trap contents shall be removed at the frequency specified in the grease interceptor permit.
 2. The permittee shall immediately notify REGIONAL of any changes to the information contained in the permit application
 3. Except as specified by REGIONAL a grease interceptor permit shall be effective for three years from the date of approval. Unless the business changes owners or type.
 4. The permittee shall submit reports of grease interceptor service quarterly. The documentation of grease interceptor service may include a log provided by REGIONAL, receipts or copies of receipts from the grease waste hauler, manifest statements from the grease waste hauler.

6. Prohibited Acts

Any food establishment shall be prohibited from engaging in the following:

- a. Discharging food establishment sludge into the wastewater collection system.
- b. Failing to accurately report the number or capacity of grease interceptors or grease traps or any grease interceptor treatment process.
- c. Failing to notify REGIONAL of any changes to the information contained in the permit application.
- d. Failing to remove the contents of a grease interceptor or grease trap at the required frequency
- e. Failing to completely remove the contents of a grease interceptor when it is cleaned.
- f. Introducing hot water into a grease trap or grease interceptor as a substitute for cleaning.
- g. Falsifying records required by this ordinance, including but not limited to, records pertaining to the servicing of any grease interceptor or grease trap.

7. Requirements to repair grease interceptors

Any user notified by REGIONAL that a grease interceptor or grease trap repair is required shall initiate such repairs within five calendar days. If the public health, safety, or welfare is at risk or if REGIONAL finds that a grease interceptor is capable of allowing stormwater inflow, REGIONAL may require immediate repair of the grease interceptor or the cessation of wastewater flow from such grease interceptor

8. Reinspection and Reinspection Fees

In the event that a food establishment fails to pass any inspection made pursuant to this Policy, REGIONAL shall reinspect the FSE within ten (10) calendar days. The food establishment may be charged a reinspection fee.

9. Termination of service

REGIONAL has a duty and obligation to protect the health, safety, and welfare of persons and property within the REGIONAL wastewater collection and treatment system service area. Therefore, ongoing

compliance with this Policy shall be required as a condition and/or prerequisite to receive services from REGIONAL, and failure to do so may result in the termination of service by REGIONAL. Moreover, in the event that a food establishment fails to pass the reinspection referenced in subsection (8.) above, REGIONAL may terminate service to that FSE until such time as the food establishment passes the required reinspection. Furthermore, in the event that any fees due under this chapter are not paid in a timely fashion, REGIONAL may terminate service to the facility concerning which the fees are owing until such time as all fees are paid to REGIONAL or deposited into the Registry of a Court of competent jurisdiction to decide any dispute which may exist regarding any disputed fees.