

City of Lock Haven

City Rules and Regulations Concerning Grease Traps or Interceptors

SECTION 1 - PURPOSE AND POLICY

1. The Rules and Regulations of Grease Traps and Interceptors sets forth uniform requirements for users of the sewer system and enables the City to comply with the requirements of the Clean Water Act and other applicable State and National laws and regulations. These rules and regulations for grease traps and interceptors establishes requirements regarding the introduction of wastes, specifically FOG (fats, oil and grease), into the sewer system by all users, and establishes an industrial pretreatment program to monitor and control the discharge of industrial wastes.
2. To prevent the introduction of pollutants, specifically FOG, into the sewer system that will cause interference with operation of the sewer system or contaminate the resulting sludge, increase the difficulty or cost of operation of the sewer system or reduce the efficiency or effectiveness of the sewer system.
3. To protect the sewer system from damage.
4. To enable the City to comply with all applicable State and National laws, rules and regulations, including NPDES permit conditions, sludge use and disposal requirements, air quality standards and water quality standards.

SECTION 2 - APPLICABILITY

1. Grease Traps and Interceptors shall be provided when, in the opinion of the City, they are necessary for the proper handling of wastewater containing FOG in excess of 100 mg/L or solid or viscous substances which may cause obstruction to the flow in a sewer or other interference with the operation of the sewer system, such as but not limited to grease and garbage with particles greater than 1 1/2 inches in any dimension (In accordance with the current City ordinance for Sewer and Sewage Disposal Part IV); except such traps and interceptors shall not be required for residential users.
2. Waste which contains FOG shall be discharged into the sanitary sewer system only under the conditions of these rules and regulations. The following facilities shall discharge all waste from sinks, drains, dishwashers and any other fixtures through which FOG may be discharged into an adequately sized, properly maintained and functioning grease trap or interceptor before the discharge enters the sanitary sewer system.
 - a. Every commercial food-preparation and food-service facility with discharges exceeding 100 mg/L of fats, oils, greases or waxes of animal or vegetable origin and solid or viscous substances which may cause obstruction to the flow in a sewer. Examples of facilities most likely to exceed this limit or have solid or viscous substances are bakeries, boardinghouses, butcher shops, cafes, clubhouses, commercial kitchens, delicatessens, fat-rendering plants, ice cream parlors, hospitals, meat-packing plants, restaurants, schools, slaughterhouses, soap factories, and similar facilities, especially where meat, poultry, seafood, dairy products or fried foods are prepared or served.

- b. All shopping centers that have food-processing facilities
- c. All food Courts
- d. All other facilities discharging FOG in amounts that exceeds 100 mg/L alone or in concert with other substances from the discharge of other facilities, have a reasonable chance to impede or stop the flow in the POTW system.
- e. All new areas of intensified dwellings, including but not limited to adult day-care facilities, assisted-living facilities, convalescent homes, day nursing and child-care facilities, in which food-preparation occurs, homes for those with intellectual disabilities, hotels, maternity homes, motels in which there is a commercial food-preparation service, nursing homes, retirement and life-care communities and homes, and truck stops with commercial food service, shall be required to have grease traps or interceptors. Modifications to existing facilities that do not add new buildings or new grease-generating activities are exempt from this requirement.

SECTION 3 – COMPLIANCE DATE

1. Existing facilities with an undersized grease trap or interceptor which exceed the 100 mg/L limit for FOG or discharges solid or viscous substances which may cause obstruction to the flow in a sewer shall within 12 months of the date of notification from the City, install an adequately sized grease trap or interceptor in accordance with these rules and regulations.
2. Existing facilities not equipped with a grease trap or interceptor which exceed the 100 mg/L limit for FOG or discharges solid or viscous substances which may cause obstruction to the flow in a sewer, within 12 months of notification from the City, install an adequately sized grease trap or interceptor in accordance with these rules and regulations.
3. New facilities required by these rules and regulations or other applicable ordinances to maintain a grease trap or interceptor shall install such a unit prior to commencement of discharge to the sanitary sewer system.

SECTION 4 – DISCHARGE CRITERIA

1. In addition to the prohibitions outlined in the City's Ordinance for Sewers and Sewage Disposal, the following prohibitions shall apply:
 - a. Where FOG is a by-product of food preparation and/or cleanup, reasonable efforts shall be made to separate waste FOG into a separate container for proper disposal. Except as contained in by-products of food preparation and/or cleanup, FOG shall not be discharged to any drains or grease traps or

interceptors. Such waste shall be placed in a container designed to hold such waste and either utilized by industry or disposed of at a suitable location.

- b. None of the following agents shall be placed directly into a grease trap or interceptor or into any drain that leads to the trap or interceptor.
 - i. Emulsifiers, de-emulsifiers, surface-active agents, enzymes, degreasers, or any type of product that will liquefy grease trap or interceptor wastes.
 - ii. Any substance that may cause excessive foaming in the sanitary sewer system, such as excess amount of surfactants.
 - iii. Any substance capable of passing the solid or semi-solid contents of the grease traps or interceptors to the sanitary sewer system.
- c. The influent to interceptors and traps shall not exceed 140° F. the temperature at the inspection port shall be considered equivalent to the temperature of the influent.
- d. Toilets, urinals, and other similar fixtures shall not discharge through a grease trap or interceptor.

SECTION 5 - REQUIREMENTS FOR GREASE INTERCEPTORS AND TRAPS

- 1. All commercial and industrial facilities dealing with FOG shall, at the owners' expense and as required by the City:
 - a. Provide an adequately sized grease trap or interceptor.
 - b. Locate the trap or interceptor in a manner that provides ready and easy accessibility for cleaning and inspection.
 - c. Obtain a written interceptor service agreement with a licensed transporter for a term of at least one year, or for the duration of the operation of the establishment, whichever is less, to maintain the trap or interceptor in effective operating condition. A service agreement must be in effect as long as the facility is required to have a trap or interceptor under these rules or regulations.
 - d. Unless otherwise specified by the City, service the trap or interceptor every 90 days and maintain backup copies of trip tickets and a service log on the premises of the facility for at least 5 years.
 - e. Allow demand inspections of the facility and of records by the City during reasonable hours.
- 2. Requirements for grease trap sizing and design criteria.
 - a. These requirements are applicable to all commercial food-service establishments, including those that are undergoing and currently exceed the

100 mg/L of FOG or discharge solid or viscous substances which may cause obstruction to the flow in a sewer:

- i. New construction.
 - ii. Interior remodeling to accommodate expansion or operational modifications.
 - iii. Changes of ownership/occupancy
 - iv. Facilities which may be experiencing difficulty in achieving compliance with maintenance and/or wastewater discharge limitations.
- b. Sizing requirements. Sizing methods described herein are intended as guidance in determining grease trap or interceptor sizes that will afford the City's sanitary sewer system a minimum degree of protection against FOG and other obstructing materials. Sizing determinations are based on operational data provided by business owners or their contractors. In approving a customer's grease trap or interceptor design, the City does not accept liability for the failure of a system to adequately treat wastewater to achieve effluent quality requirements specified in the City's ordinance for Sewers and Sewage Disposal. It is the responsibility of the generator and/or contractor to ensure the appropriate level of treatment necessary to comply with environmental and wastewater regulations.
- i. Minimum acceptable grease trap or interceptor sizing shall be accomplished as follows:
 1. The recommended minimum size an exterior grease interceptor is 1,000 gallons. The generator may supply sizing information for a smaller grease interceptor; however, under no circumstances should exterior grease interceptors have a capacity less than 500 gallons.
 2. In the circumstances of single service kitchens with no food preparation (heat/serve only) and which use only paper service items, a smaller grease trap or interceptor may be used and must be approved by the City. In these instances, the trap or interceptor must be readily accessible for cleaning and maintenance.

ii. Interceptor and trap sizing guidelines

1. Restaurants:

$$(D) \times (GL) \times (SC) \times (HR/2) \times (LF) = \text{Size Interceptor, gallons}$$

Where:

D = Number of seats in dining area

GL = Gallons of wastewater per meal, normally 0.5 gallon

SC = Storage capacity factor: 2.5

HR = Number of hours open

LF = Loading factors:

1.25 if any portion of property is adjacent to a state road.

1.0 if the property is only adjacent to a City street.

2. Hospitals, nursing homes, other type commercial kitchens with varied seating capacity:

$(M) \times (GL) \times (SC) \times (2.5) \times (LF) = \text{Size Interceptor, gallons}$

Where:

M = Meals per day

GL = Gallons wastewater per meal, normally 5 gallons

SC = Storage capacity factor: 2.5

LF = Loading factors:

1.25 with both garbage disposal and dishwashing

1.00 with only dishwashing

0.75 with only garbage disposal

0.50 without dishwashing or garbage disposal.

- c. All permitting, construction, and inspection activities must be completed in accordance with the current City Code and ordinances; in addition the following requirements apply:
- i. Grease traps and interceptors are to be installed at a minimum distance of 10 feet from sinks and dishwashers to allow for adequate cooling of wastewater. Water temperatures must be less than 140° F. prior to entering the grease trap or interceptor.
 - ii. All FOG waste streams should be routed through an appropriate grease trap or interceptor, including three-compartment sinks, pot/pan sinks, soup kettles, hand washing sinks, dishwashers, mop sinks and floor drains.

Notable Exceptions: Drains that receive “clear waste” only, such as from ice machines, condensation from coils and drink stations, may be plumbed to the building sewer without passing through the grease trap or interceptor.

- iii. Sample ports shall be installed on the effluent line of each grease trap or interceptor. The port shall be a minimum of four inches in diameter and be connected to the building sewer at an angle suitable for visual inspection and sampling activities. The port shall be installed in such a manner as to be protected from stormwater contamination and maintained in a safe and proper operating condition. The plug on the sample port must be easily removed from the pipe.
- d. Customer (generator) responsibilities
- i. It is the responsibility of the customer to ensure compliance with the City’s discharge limitations (100 mg/L for FOG).

- ii. Hazardous wastes, such as acids, strong cleaners, pesticides, herbicides, paint, solvents, or gasoline should not be disposed of where they would go through grease traps or interceptors. If commercial dishwashers are discharged through grease traps or interceptors, care must be taken in system design. Dishwashers use detergents and elevated water temperatures that will melt grease. If the trap or interceptor is either too small or too close to the commercial dishwasher, grease may pass through the interceptor and into the sanitary sewer system.
- iii. Customers are responsible for maintaining grease traps and interceptors in continuous proper working order. Further, customers are responsible for inspecting, repairing, replacing, or installing apparatus and equipment as necessary to ensure proper operation and function of the grease trap or interceptor and compliance with discharge limitations at all times.
- iv. The customer must have a grease trap or interceptor service contract (for pumping, cleaning and inspection) by a waste hauler at a minimum frequency of every 90 days to ensure proper function. The trap shall be maintained more frequently if needed to meet the City's discharge criteria or if additional problems are encountered at the service connection to the main. Records of maintenance are required to be maintained on site for five years.
- v. Enzymes, solvents, and emulsifiers are not permitted, as they will only change the form of grease, allowing it to be carried out of the trap or interceptor with the wastewater and deposited in the sanitary sewer system. Biological treatment systems must be preapproved by the City. These systems will not alleviate the necessity for inspection and proper maintenance.

SECTION 6 - GREASE TRAP OR INTERCEPTOR CONSTRUCTION

1. Any person responsible for discharges requiring a grease trap or interceptor shall, at his own expense and as required by the City, provide plans and specifications for equipment and facilities of a design type and design capacity. The grease trap or interceptor must be in compliance with the current applicable plumbing codes. The person shall locate the trap or interceptor in a manner that provides easy accessibility for cleaning and inspection and maintain the interceptor in effective operating condition. The City has the right to inspect the interceptor or trap during construction and upon completion. The City shall make a final inspection before any service connections are made.
2. The City may waive the requirement for a grease trap or interceptor provided the customer can verify that only domestic sewage is being discharged, with no floor drains or process water. The City may require testing by the user in connection with this request, with all costs for this testing being at the user's expense.

SECTION 7 - SERVICE/INSPECTION PORTS AND MONITORING PORTS

1. Except for under-the-sink grease traps/interceptors, each trap/interceptor shall be located outside of the building or structure in an area accessible for service and shall be so installed and connected that it shall be at all times easily accessible for inspection and for cleaning and removal of the intercepted waste. Interceptor inspection ports shall be in areas where vehicles may not temporarily block access to inspection. The use of ladders or the removal of bulky equipment or stored materials in order to inspect or service the trap/interceptor or sample the effluent shall constitute a violation of accessibility. Inspection ports shall be located so as to allow the City quick and easy access to each compartment of the interceptor and the effluent from the interceptor. An interceptor shall not be installed in any part of a building where food is handled. The location of all inspection ports shall meet the approval of the City and shall be shown on the approved building and land development plans.
2. A monitoring port shall be provided for ease in sampling the treated effluent from the interceptor and shall be as close as possible to the connection with the sanitary sewer system within the bounds of the facility property. The port shall be installed and maintained at the customer's expense. A customer shall properly place, monitor, and maintain the monitoring port so that wastewater samples taken from the monitoring port are representative of the wastewater leaving the trap/interceptor.

SECTION 8 - UNDER THE SINK GREASE TRAPS AND INTERCEPTORS

1. In the event that an outside grease trap/interceptor is not practical, an under-the-sink grease trap/interceptor may be installed, subject to the approval of the City. In addition to the regular requirements of grease traps/interceptors, the under-the-sink grease trap/interceptor are subject to the following additional requirements.
2. Installation requirements
 - a. The trap/interceptor may be set on the floor, partially recessed in the floor with top flush with the floor, or fully recessed below the floor to suit piping and structural conditions.
 - b. There shall be sufficient clearance for the removal of the trap/interceptor cover for cleaning.
 - c. Unless specifically approved by the City, runs of pipe exceeding 25 feet between fixture and trap/interceptor shall not be permitted.
 - d. The trap/interceptor shall not be installed in a waste line from a garbage grinder. Any garbage grinder waste shall bypass the trap/interceptor.

- e. With the approval from the City, one trap/interceptor may be used to serve multiple fixtures if the fixtures are located close together and the trap/interceptor is sized to meet the combined flow of all the fixtures.

3. Maintenance requirements

- a. Trap/interceptors shall be serviced at intervals that determined by use or as determined by the City and shall be serviced by a waste hauler. After accumulated grease and waste has been removed, the trap/interceptor shall be thoroughly inspected to make certain that the inlet, outlet, and air-relief ports are clear of obstructions.
- b. Grease and other waste removed from the trap/interceptor shall not be introduced into any drain or sewer. The waste shall be placed in proper containers for proper disposal.
- c. The customer shall maintain adequate documentation that the trap/interceptor is appropriately cleaned and inspected.

SECTION 9 - TRAP AND INTERCEPTOR MAINTENANCE

1. Trap and interceptor service contract.

- a. All customers having grease traps/interceptors shall perform all business transactions relating to trap/interceptor pumping, cleaning and servicing as well as liquid waste collection, transportation and/or disposal on a contractual basis via a written contract having duration of at least one year. It is a violation for a customer to discharge through a trap/interceptor without a service contract.
- b. A contract shall, at a minimum:
 - i. From the customer:
 - 1. Contain the customer name, address and telephone number and the name, address, and telephone number of the facility to be serviced, if different.
 - 2. Contain the name of a primary and secondary contact person for the facility.
 - 3. Indicate the size of each trap or interceptor
 - 4. Indicate the precise and unambiguous location of the trap or interceptors to be serviced, including a diagram if necessary.
 - 5. Indicate the frequency of pumpage required.
 - 6. Be signed and dated by an authorized representative indicating acceptance of the terms of the contract.
 - ii. From the waste hauler:
 - 1. Contain the company name, address, and telephone number.
 - 2. Contain the name of a primary contact person.

3. Be signed and dated by an authorized representative indicating acceptance of the terms of the contract.
 4. Contain the name, address, and telephone number of the disposal site.
 - iii. Other:
 1. Contain a statement of the duration of the contract, to be not less than one year or for the duration of the operation of the facility, whichever is less.
2. Required pumping frequency.
 - a. Unless otherwise specified by the City, each trap/interceptor in active use shall be cleaned at least once very quarter or more frequently as needed to prevent carry-over of FOG into the sanitary sewer system, unless it can be demonstrated to the City that the pumping frequency can be performed at greater intervals. The City may specify cleaning more frequency when quarterly pumping is shown to be inadequate. Additional pumping may be required during time periods where increased loading is anticipated.
 - b. At any time if an inspection finds the trap/interceptor to be full, immediate steps shall be taken by the customer to pump out and clean it as soon as is practicable. The City shall make an evaluation of the advisability of allowing discharge to continue and may, at the City's discretion, order an immediate cessation of all discharge form the facility.
3. All interceptors shall be maintained by the customer at the customer's expense.
4. Requirement for increased pumpage or servicing.

If the City find that a change in pumping or servicing of a trap/interceptor is necessary for an establishment to meet the discharge limits stated in the City's Sewer and Sewage Disposal chapter of the ordinance (100 mg/L for FOG) the City may order a change in pumping or servicing of a trap/interceptor. If the City orders a change in the pumping or servicing, then the City shall serve notice of such order upon the customer. After receiving notice of an order by the City to change the frequency and/or methods of pumping or servicing, it shall be unlawful for a generator to allow or cause any discharge into sanitary sewer system not in compliance with such order.

5. Trap/Interceptor maintenance log.

Every customer having a trap or interceptor shall maintain a log indicating each pumping for the previous 12 months. This log shall include the date, time, amount pumped, hauler and disposal site and shall be kept in a conspicuous location on the premises of the facility for inspection. Said log shall be made immediately available to any authorized City inspector.

6. Cleaning procedure.

- a. The owner or an employee of the facility shall supervise the trap/interceptor cleaning and shall be physically present and observe the entire cleaning operation.
- b. The owner or an employee of the facility shall cause the liquid-waste hauler, transporter, or any other person cleaning or servicing a trap/interceptor to completely evacuate all contents, including floating materials, wastewater, and bottom sludges and solids, of all grease traps and interceptors during servicing. Skimming the surface layer of waste material, partial cleaning of the trap/interceptor or use of any method that does not remove the entire contents of the trap/interceptor is prohibited. The manager shall make appropriate entry in the facility trap/interceptor maintenance log and post the generator section of the trip ticket in a conspicuous place with the log on the premises. Said trip tickets and log shall be immediately available to any authorized City personnel.
- c. It shall be unlawful for a customer to allow the discharge of liquid, semisolids, or solids back into a trap or interceptor during and/or after servicing. Decanting or discharging of removed waste back into the interceptor from which the waste was removed or any other interceptor, for the purpose of reducing the volume to be disposed, is prohibited.
- d. Each trap or interceptor pumped shall be fully evacuated unless the volume is greater than the tank capacity on the vacuum truck, in which case the transporter shall arrange for additional transportation capacity so that the trap or interceptor is fully evacuated within a twenty-four hour period following the transporter's inability to fully evacuate the trap or interceptor.

7. Disposal of waste material

- a. All waste removed from each trap or interceptor shall be disposed of at a facility permitted and authorized to receive such waste in accordance with all applicable federal, state, and local regulations. In no way shall the pumpage be returned to any private or public portion of the sanitary sewer system.
- b. If the owner intends to store the waste removed from the trap/interceptor on site prior to disposal, the waste removed from the trap/interceptor shall be stored in such a manner as to minimize odors and insects. This recovered FOG shall not be stored on premises longer than two weeks.

SECTION 10 - GREASE TRAP AND INTERCEPTOR TREATMENT PRODUCTS

Use of grease trap/interceptor treatment products, including bacteria designed to digest grease, is specifically prohibited without prior written consent of the City.

SECTION 11 - FACILITY CLOSURE

1. When a facility with a grease interceptor closes for business and is subsequently

- a. Razed or demolished any grease trap or interceptor shall be physically removed.
 - b. Remodeled such that the grease trap or interceptor will not be needed in accordance with these rules and regulations, then the grease trap or interceptor may be left in place; however:
 - i. The grease trap/interceptor shall have all effluent pumped out, the trap/interceptor cleaned thoroughly, and the trap/interceptor left dry and empty; and
 - ii. Be re-plumbed as to bypass the existing grease trap/interceptor(s), either by straight through or by bypassing methods, while leaving the empty trap in place for possible future utilization by another business.
 - c. Replaced with a type of business that will not utilize the grease trap/interceptor, then that business may have any existing grease trap/interceptor:
 - i. Physically removed;
 - ii. Re-plumbed as to bypass the existing grease trap/interceptor, either by straight through or by bypassing methods, while leaving the empty trap/interceptor in place for possible future utilization by another business; or
 - iii. Re-plumb with a straight line plumbed from the inlet to the outlet and the remainder of the grease trap/interceptor filled with soil or sand.
2. In all instances, the owner of the premises shall appropriately inform the City and perform the closure at such a time so as to permit a City representative to be physically present during the removal or filling of the trap/Interceptor.

SECTION 12 - MONITORING; INSPECTION AND ENTRY

1. By being connected to the sewer system, a user agrees that the City may inspect the facilities of any user to ascertain whether the purpose of the ordinance is being met and all requirements are being complied with. Persons or occupants of premises where wastewater is created or discharged shall allow the City or its representative ready access at all reasonable times to all parts of the premises for the purpose of inspection, sampling, records examination and copying or in the performance of any of their duties (In accordance with the current City ordinance for Sewer and Sewage Disposal Part IV).
2. In cases where a facility includes private living quarters, the right of access shall extend to all common areas and any other area or areas a facility employee, including the manager and/or owner, may enter without expressed permission of the residents of such facility.
3. If the City has been refused access to a building, structure, or property or any part thereof and is able to demonstrate probable cause to believe that there may be a

violation of these rules and regulation, or that there is a need to inspect and/or sample as part of routine inspection and sampling programs of the City designed to verify compliance with these rules and regulations or any permit or order issued hereunder, or to protect the overall public health, safety and welfare of the community, then the City may seek issuance of a search warrant from any court of competent jurisdiction.