



Town of Denton Fats, Oils, and Grease (FOG) Control Policy

SECTION 1– PURPOSE & SCOPE

A. Purpose

To comply with all applicable State and Federal laws, the Town of Denton has developed a Fats, Oil and Grease (FOG) Policy, designed to provide uniform requirements for commercial and/or industrial establishments that discharge FOG within the wastewater collection system. This policy requires all FOG-producing establishments discharging wastewater into the Town's sanitary sewer system to install and maintain a grease trap or grease interceptor. All grease traps and grease interceptors shall be maintained for continuous, satisfactory, and effective operation by the owner, leaseholder, or operator at his/her expense.

B. SCOPE

The scope of this policy is to;

- i. Authorize the Town of Denton to aid in the prevention of sanitary sewer blockages and obstructions from the contribution and accumulation of fats, oils, and grease into the sanitary sewer system;
- ii. Implement and enforce discharge rules outlined within the policy;
- iii. Provide an educational program for both residential and commercial users;
- iv. Maintain State and Federal compliance; specifically, regarding the Town of Denton's Wastewater Collection System Permit [WQCS00223];
- v. Monitor and control FOG discharges.

SECTION 2- AUTHORITY

Authority is granted to Town of Denton through:

Town of Denton Sewer Use Ordinance

1. Section 2.1 Prohibited Discharge Standards

- (a) *General Prohibitions.* No user shall contribute or cause to be contributed into the POTW, directly or indirectly, any pollutant or wastewater which causes interference or pass through.
- (b) *Specific Prohibitions.* No user shall contribute or cause to be contributed into the POTW the following pollutants, substances, or wastewater:
 - (2) or viscous substances in amounts which will cause obstruction of the flow in the POTW resulting in interference but in no case solids greater than one half inch (1/2") in any dimension.
 - (10) Any substance which as residues, sludges may cause the POTW's effluent or any

other product of the POTW such as residues, sludges, or scums, to be unsuitable for reclamation and reuse or to interfere with the reclamation process. In no case, shall a substance discharged to the POTW cause the POTW to be in noncompliance with sludge use or disposal regulations or permits issued under section 405 of the Act; the Solid Waste Disposal Act, the Clean Air Act, the Toxic Substances Control Act, or State criteria applicable to the sludge management method being used.

(14)Fats, oils, or greases of animal or vegetable origin in concentrations greater than 200 mg/L unless authorized by the POTW Director.

2. Section 2.7 Pretreatment of Wastewater

(b) Additional Pretreatment Measures

(3) Grease, oil, and sand interceptors shall be provided when, in the opinion of the POTW Director they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil, or sand; except that such interceptors shall not be required for residential users. All interception units shall be of type and capacity approved by the POTW Director and shall be located to be easily accessible for cleaning and inspection. Such interceptors shall be inspected, cleaned, and repaired regularly, as needed by the user at their expense.

North Carolina Plumbing Code

Authority: Chapter 10 -Sections 1003.1 of the North Carolina State Plumbing Code where required. Interceptors and separators shall be provided to prevent the discharge of oil, grease, sand and other substances harmful or hazardous to the building drainage system, the public sewer, or treatment plant or processes.

1003.3.1“A grease trap or interceptor shall be required to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias or restaurants and clubs.

SECTION 3- DEFINITIONS

"Act or 'The Act". The Federal Water Pollution Control Act, also known as the Clean Water Act, as amended, 33 U.S.C. 1251, et seq.

"Approved Pumper/Hauler". A list of approved pumpers/haulers will be provided by the POTW Director upon inspection of the FOG interceptor of any new business or upon the change of ownership of an existing business.

"Designee". Town person or persons given responsibilities of enforcing the Sewer Use Ordinance and FOG program in the absence of POTW Director. This responsibility normally will fall onto the Back-up Operator in Responsible Charge of the Sewer Collection System unless otherwise specified.

"Enforceable Best Management Practices". Methods, tools, and techniques that have

been determined to be the most effective and practical means of preventing or reducing pollution, including documentation of employee training, documentation of grease interceptor/grease trap cleaning, removal and disposal of grease.

"Fats, Oil and Grease (FOG)". Organic polar compounds derived from the animal and/or plant sources that contain multiple carbon chain triglycerides, molecules or any other glycerides or synthetics. These substances are detectable and measurable using analytical test procedures established in 40 CFR Part 136.

"FOG Coordinator". The Town administrator designated with the responsibility for the pretreatment program and enforcement of the Sewer Use Ordinance.

"FOG Effluent Sample". Representative grab sample of FOG containing wastewater effluent taken according to 40 CFR Part 136 at the outlet of a FOG interceptor for the purpose of analysis for various pollutants of concern as defined in the Town of Denton Sewer Use Ordinance.

"Food Service Establishment". Any commercial facility discharging kitchen or food preparation wastewater including, but not limited to: restaurants, cafeterias, schools, delicatessen, meat cutting-preparation, bakeries, grocery stores, gas stations and any other facility that the director determines to need a grease interceptor by virtue of its operation.

"Grease Interceptor/Grease Trap". A device utilized to effect the separation of grease and oils in wastewater effluent from a food service establishment. Such traps or interceptors may be of the "outdoor" or underground type normally of a one thousand-gallon (1000) capacity or more, or the "under-the-counter" package units, which are typically less than one-hundred-gallon capacity. For the purpose of this definition, the words "trap" and "interceptor" are used interchangeably.

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

"POTW (Publicly Owned Treatment Works)". Any devices or system used in the collection, storage, treatment, recycling, and reclamation of municipal sewage or industrial wastes of a liquid or solid nature. It also includes sewers, pipes, and other conveyances only if they convey wastewater to the POTW treatment plant.

"POTW Director". Same as FOG Coordinator

"Town". Town of Denton

"User". Any person, establishment, or facility, whether inside or outside the town limits, who contributes, causes, or permits the contribution of wastewater into the POTW.

"Variance for Cause Request". Submittal provided by a Food Service Establishment to provide site-specific technical information to demonstrate why a grease interceptor is not feasible, practicable, and/or necessary for a particular use, activity and/or structure.

"Waste". The liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, whether treated or untreated. The term's "sewage" and "wastewater" shall be deemed as waste by definition.

SECTION 4- GENERAL GUIDELINES FOR INSTALLATION AND MAINTAINING FOG CONTRIBUTING FACILITIES

Grease Interceptors shall be installed by Users as required by the Fats, Oils, and Grease Policy and POTW Director or his designee. Grease Interceptors shall be installed at the User's expense and by a licensed North Carolina Plumbing Contractor when such user operates a Food Service Establishment. Grease Interceptors may also be required in non-cooking or cold dairy and frozen foodstuffs establishments and other industrial or commercial establishments when they are deemed necessary by the POTW Director for the proper handling of liquid wastes containing FOG. No user shall allow wastewater discharge concentration from an interceptor to exceed 200 mg/L as identified by EPA method 413. All grease interceptors shall be of a type, design, and capacity approved by the POTW Director or his designee and shall be readily and easily accessible for user cleaning and Town inspection.

The user shall be responsible for the proper removal and lawful disposal of the grease interceptor waste. All waste removed from each grease interceptor should be disposed of at a facility permitted by the North Carolina Division of Solid Waste Management to receive such waste and be serviced in order to maintain Minimum Design Capability or effective volume of the Grease Interceptor, but not less than every sixty (60) days. No grease interceptor waste shall be discharged directly to the wastewater collection system or wastewater treatment facilities.

Maintenance of grease interceptors shall be performed in accordance with the type of interceptor as required in Sections 6 herein.

SECTION 5 - SERVICE RECORDS

All Food Service Establishments shall maintain a written record on site of grease interceptor maintenance for three (3) years and made available upon request by POTW Director or his designee.

SECTION 6 - EXISTING FACILITIES WITH GREASE INTERCEPTORS

A. For grease contributing facilities planning to commence business activities in an existing facility, the Town of Denton must be notified in advance for verification of proper infrastructure and FOG disposal procedures. However, if the Town of Denton deems it necessary after a technical evaluation, the responsible party may be required to increase the FOG interceptor capacity.

B. Prior to commencement of business activities in an existing facility, the FOG

interceptor shall be pumped dry by an approved pumper/hauler.

C. The Town of Denton must formally approve a new grease contributing facility that is opening for business in an existing facility in order to verify infrastructure requirements are being met for proper FOG disposal.

D. All existing Food Service Establishments shall maintain grease interceptors for continuous, satisfactory and effective operation.

E. Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludge, and solids. Separation, decanting or back flushing of the grease interceptor or its wastes is prohibited.

F. Service Records shall be made available as stated in Section 5.

G. Any additional fixtures that are added to the food service establishment and discharges a grease laden waste stream shall be plumbed into the interceptor and/or a new interceptor may be required.

SECTION 7 - FOOD SERVICE ESTABLISHMENT IN NEW FACILITIES

The Town of Denton requires that the grease interceptor be properly installed with inlet tee (12 inches below surface) and outlet tee (2/3) depth.

Some facilities may require a larger grease interceptor; for this reason, the Town of Denton may require technically defensible calculation(s) be provided to support the proper sizing, approved by a North Carolina Registered Engineer.

No new Food Service Establishment will not be allowed to initiate operations until grease interceptors are approved and inspected by the Town of Denton FOG Coordinator.

Following installation of a grease interceptor, all Food Service Establishments shall comply with maintenance requirements as set forth in Section 4.

Food service establishments with a bona fide hardship of a physical property restriction shall install a point-of-use grease interceptor. Construction and maintenance shall follow Section 8.

SECTION 8 - NEW FOOD SERVICE ESTABLISHMENTS IN EXISTING FACILITIES

New food service establishments locating in existing buildings are required to comply with the grease interceptor standards applicable to new facilities, as set forth in Section 7.

For cases in which exterior type grease interceptors are infeasible to install due to physical property restrictions, a "point-of-use" grease trap shall be installed. The "point-of-use" grease trap shall comply with limits set forth in Section 4. More than one fixture can be plumbed into a single grease interceptor; however, the grease interceptor size shall be equal to the total fixture capacity for all fixtures which the interceptor serves. Flow control fittings must be provided to the inlet side of all point-of-use grease trap if required by the manufacturer. The inlet temperature of the grease interceptor shall be less than 140°F. Maintenance of "point-of-use" interceptors shall follow Section 6.

SECTION 9 - SUBSTANDARD GREASE INTERCEPTORS

Any food service establishment with a grease interceptor will be given a compliance deadline not to exceed six (6) months from the date of notification to have approved and installed grease interceptors.

In the event an existing food service establishment's grease interceptors are either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to conform with the requirements of this standard.

For cases in which exterior type grease interceptors are infeasible to install due to physical property restrictions, a "point-of-use" grease trap shall be installed. The "point-of-use" grease trap shall comply with limits set forth in Section 4. More than one fixture can be plumbed into a single grease interceptor; however, the grease interceptor size shall be equal to the total fixture capacity for all fixtures which the interceptor serves. Flow control fittings must be provided to the inlet side of all point-of-use grease trap if required by the manufacturer. The inlet temperature of the grease interceptor shall be less than 140°F. Maintenance of point-of-use interceptors shall follow Section 6.

The POTW Director must approve control devices and grease interceptor design prior to installation.

SECTION 10 - PROHIBITIONS AND VIOLATIONS

No user shall contribute or cause to be contributed into the sanitary sewer system the following:

- A. Hot water running continuously through grease interceptor
- B. Discharge of concentrated alkaline or acidic solutions into a grease interceptor
- C. Discharge of concentrated detergents into a grease trap
- D. Discharge of oils and grease into the sanitary sewersystem

It shall be a violation of this Policy for any person or User to:

- A. Modify a grease interceptor structure without consent from the Town

B. Provide falsified maintenance records

C. Not comply with this policy

The introduction of enzymes in a grease interceptor is prohibited unless pre-approved in writing by the POTW Director. Solvents and surfactants or any other substances used for maintenance of drain lines are also prohibited unless pre-approved in writing by the Director.

SECTION 11-ENFORCEMENT

The Town of Denton will enforce regulations for all grease contributing facilities in accordance with the attached Town of Denton Fats, Oils, and Grease Enforcement Response Plan.

SECTION 12- CONTACT INFORMATION

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Approved by the Town of Denton Board of Commissioners at a regular meeting
held _____.