

## **SECTION 10 – 24: FATS, OILS, AND GREASE CONTROL**

(a). Scope and Purpose: The purpose of this section is to regulate the collection, control and discharge of non-hazardous fats, oils, and greases (FOG) of animal or vegetable origin into the POTW. Any nonresidential User connected to the POTW involved in the preparation or serving of foods will be subject to the conditions of this Ordinance provision. This section regulates such Users by requiring that grease interceptors and other approved strategies be installed, implemented, and maintained in accordance with the provisions hereof.

(b). Definitions

The definitions contained in Section 10-2 and the following terms, when used in this section, shall apply.

- (1). Fats, Oils and Grease (FOG)- Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measured using analytical test procedures in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "Grease" or "Greases".
- (2). Grease Trap or Interceptor - A device for separating and retaining waterborne Grease and Grease complexes. An interceptor may be of the "outdoor" or underground type normally of a 1000 gallon capacity or more, or for smaller operations, an "under the counter" package unit, which is typically less than 100 gallons capacity. For the purpose of this definition, the terms "grease interceptor", "interceptor", and "grease trap" are used interchangeably.
- (3). Food Service Establishment - Any commercial, industrial, or institutional facility discharging kitchen or food preparation wastewater including but not limited to the following: restaurants, motels, hotels, cafeterias, hospitals, schools, nightclubs, delicatessens, meat cutting-preparation, bakeries, bagel-doughnut shops, grocery stores, gas stations, churches and any other facility that the Control Authority determines to be in need of a grease interceptor by virtue of its operation.
- (4). Operator - The operator of a Food Service Establishment.
- (5). Owner - An individual, person, firm, company, association, society, corporation or other entity upon whose property the building or structure containing the Food Service Establishment is located or will be constructed. "Owner" will also include the owner of a Food Service Establishment which is leasing the building, structure, or a portion thereof containing the Food Service Establishment.
- (6). Plumbing Code - The current edition of the South Carolina Plumbing Code.
- (7). Waste - Liquid and water carried waste, whether treated or untreated. The terms "sewage" and "wastewater" shall be deemed to be waste by definition.

(c). Grease Interceptor Requirements

- (1). Food Service Establishments shall discharge all waste from sinks, dishwashers, drains and any other fixtures through which fats, oils, and grease may be discharged, into a properly maintained grease interceptor. The grease interceptor shall be constructed at the owner's expense.

(d). Compliance Date

- (1). Operators of existing Food Service Establishments which are not equipped with a grease interceptor which is in compliance with all requirements of this Ordinance shall install a grease interceptor within six (6) months of the effective date of this Ordinance, unless an extension is granted by the Control Authority.
- (2). New Food Service Establishments shall be equipped with a grease interceptor prior to commencement of discharge to the POTW.
- (3). Any request for extensions of time for installing a grease interceptor must be made in writing to the Control Authority at least thirty (30) days in advance of the compliance date. The written request shall include the reasons for the operator's failure or inability to comply with the applicable compliance date, the amount of additional time needed to complete the remaining work, and the steps to be taken to avoid future delays. The Control Authority shall determine whether to grant an extension and the date for compliance.

(e). Discharge Criteria

- (1). The following prohibitions shall apply to Food Service Establishments:
- (2). Where fats, oils, and grease are byproducts of food preparation and/or cleanup, reasonable efforts shall be made to separate waste fats, oils, and grease into a separate container for proper disposal. Except as contained in byproducts of food preparation and/or cleanup, waste fats, oils and grease shall not be discharged to any drains or grease interceptors. Such waste shall be placed in a container designed to hold such waste and either used by industry or disposed of at a suitable location.
- (3). The influent to the grease interceptor shall not exceed 140 degrees Fahrenheit (140 F).
- (4). Toilets, urinals, and other similar fixtures shall not discharge through a grease interceptor.
- (5). Waste shall enter the grease interceptor only through the inlet flow control device, "sanitary tee".
- (6). Where food waste grinders are installed, the waste from those units shall not pass through the grease interceptor.

(7). **Prohibited Discharges and Connections:**

- a. Food Grinder Wastes
- b. Dishwasher output lines
- c. Water from refrigerator drain lines, beverage dispenser drain lines, ice machine, hand sinks or food prep areas.
- d. Showers, toilets, washing machines, and baths.
- e. Temperatures greater than 140° Fahrenheit
- f. Dishwasher discharge
- g. Acidic or caustic cleaners
- h. Fryer oil or grill trap grease waste
- i. Biological or chemical additives

- (f). Grease Interceptor Location and Construction: All grease interceptors shall be subject to review, evaluation, and inspection by the Control Authority during normal working hours.

**1. Inground Grease Interceptors:**

- a. All grease interceptors shall be of a type, design, and capacity approved by the Control Authority or its designee. No grease interceptor shall be less than 1000 gallons total capacity without prior approval.
- b. All grease interceptors shall be installed in an area accessible for inspection and service.
- c. Shall not be installed near garbage containment enclosures
- d. Manholes shall be installed with twenty-four (24) inch covers and rings, and the 90° tee shall be visible from all manholes.
- e. All manholes shall be secured to prevent unauthorized access to the grease interceptor.
- f. Mop sinks, floor drains, floor sinks, 3-compartment sinks, and pre-rinse of the dishwasher shall be connected to the grease interceptor.

**2. Under-the- Sink Grease Interceptors:**

- a. Must be located above the floor grade.
- b. Must be located in an accessible area to allow for inspection and maintenance.
- c. Shall be constructed of non-metallic, non-corrosive materials.
- d. Shall have a minimum capacity of 20 pounds (10 gallons per minute).

- (g). Interceptor Maintenance and Cleaning

- (1). Unless otherwise specified by the Control Authority, each interceptor in active use shall be cleaned at least once per quarter or more frequently as needed to prevent the discharge of fats, oils, and grease in excess of 100 mg/l into the POTW. The Control Authority may specify cleaning more frequently when pumping quarterly is shown to be inadequate. Additional pumping may be required during time periods when increased loading is anticipated.

- (2). If the Control Authority determines that the interceptor is full, immediate steps shall be taken by the operator to pump out and clean the interceptor as soon as possible. The Control Authority shall make an evaluation of the advisability of allowing discharge to continue, and may at its discretion order an immediate cessation of all discharge from the Food Service Establishment.
  - (3). Every operator shall within ten (10) days of each cleaning of an interceptor located on the operator's premises, notify the Control Authority in writing that the interceptor has been cleaned. The notice of cleaning shall include the date of the cleaning, the identity of the hauler, the site to which the contents of the interceptor were hauled and such other information as the Control Authority may reasonably require. The operator shall also submit with each notice of cleaning an invoice from the hauler evidencing the cleaning of the interceptor. The operator shall maintain a written record of grease interceptor maintenance and cleaning for three (3) years and this record shall be available for inspection by the Control Authority at all times.
  - (4). An operator shall cause the licensed waste hauler, transporter, or any other person cleaning or servicing an interceptor to completely evacuate all contents, including floating materials, wastewater, and bottom sludges and solids during cleaning. It shall be unlawful for an operator to allow the discharging of removed waste back into the interceptor from which the waste was removed or into any other interceptor.
  - (5). All waste removed from an interceptor shall be disposed of at a facility permitted and authorized to receive such waste in accordance with all Federal, State, and local regulations.
  - (6). Understand that the use of biological additives such as bacteria designed to digest fats, oils, and grease is specifically prohibited.
- (h). Monitoring, Inspection and Entry
- (1). It shall be unlawful for the operator of a Food Service Establishment to refuse to allow the Control Authority to enter its premises during reasonable hours to determine whether the operator is complying with all of the requirements of this Ordinance. The operator shall allow the Control Authority access to all parts of the premises for purposes of inspection, sampling, records examination and copying, and the performance of additional duties reasonably required to enforce this Ordinance.
- (i). Enforcement.
- (1). A violation of any provision of this Ordinance shall subject the offender to civil penalties as set forth in the attached schedule of penalties.
  - (2). This Ordinance may also be enforced by any appropriate equitable action, including injunctions or orders of abatement.

- (3). The Town may enforce this Ordinance by any one of or any combination of the foregoing remedies.
  - (4). The remedies provided above are not exclusive and do not prohibit the Town from using any other remedy provided by law.
- (j). Schedule of Penalties
- (1). Failure To Construct
    - i. Any owner of a Food Service Establishment who fails to install an approved grease interceptor as required by the Town of Lyman's Fats, Oils, and Grease Control Ordinance shall be subject to a fine of \$100.00 per day until said grease interceptor is installed and approved by the Control Authority.
    - ii. Any owner of a Food Service Establishment who fails to make the necessary improvements to an existing grease interceptor so that it complies with the Town of Lyman's Fats, Oils, and Grease Control Ordinance shall be subject to a fine of \$100.00 per day until improvements are completed and approved by the Control Authority.
  - (2). Failure to Clean and Maintain Grease Interceptor
    - i. Any owner of a Food Service Establishment receiving unsatisfactory evaluations during inspections and/or who fails to meet the cleaning requirements set forth in the Town of Lyman's Fats, Oils, and Grease Control Ordinance shall be subject to a fine of \$100.00 per day until all deficiencies and/or violations have been corrected.
    - ii. Any owner of a Food Service Establishment who fails to maintain proper records of all cleaning and maintenance of the grease interceptor as required by the Town of Lyman's Fats, Oils, and Grease Control Ordinance shall be subject to a fine of \$100.00.
    - iii. Any owner of a Food Service Establishment who knowingly and willfully bypasses a grease interceptor and discharges Fats, Oils and Grease directly into the Town of Lyman's sewer collection system shall be subject to a fine of \$500.00 per day until discharge is stopped.
  - (3). Excessive Grease Discharge To POTW
    - i. Any owner of a Food Service Establishment whose operations cause or allow excessive grease to discharge or accumulate in the Town of Lyman's wastewater collection and treatment facilities will be liable to the Town of Lyman for calls related to service calls for sewer line blockages, line cleaning, line and pump repairs, sanitary sewer overflows, etc. including all labor, materials, and equipment. Failure to pay all service related charges may be grounds for sewer and/or water service discontinuance.

- ii. Any owner of a Food Service Establishment who continues to violate the Town of Lyman's Fats, Oils, and Grease Control Ordinance shall be considered for discontinuance of sewer service.