



City of Mebane

Fats, Oils, and Greases Control Policy

Adopted by City Council: September 9, 2013

Effective Date: September 9, 2013

SECTION 1. PURPOSE

The intent of this policy is to aid in the prevention of sanitary sewer blockages and obstructions from contribution and accumulation of fats, oils and greases into the sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

This Policy shall apply to the City of Mebane (hereafter called the City) and to persons outside the City who are, by contract or agreement with the City, users of the City's wastewater collection system. Except as otherwise provided herein, the Wastewater Treatment Plant (WWTP) Director shall administer, implement, and enforce the provisions of this Policy. Any powers granted to duties imposed upon the Wastewater Treatment Plant Director may be delegated by the Wastewater Treatment Plant Director to other City personnel.

SECTION 2. AUTHORITY

The City of Mebane Sewer Use Ordinance contains the following:

Section 2 – General Sewer Use Requirements

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 caused interference or pass through. These general prohibitions apply to all users of a POTW whether or not the user is a significant industrial user or subject to any National, State, or local pretreatment standards or requirements.

(b) Specific Prohibitions. No user shall contribute or cause to be contributed into the POTW the following pollutants, substances, or wastewater:

(2) Solid 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.

(c) Other Prohibitions. No user shall contribute or cause to be contributed into the POTW the following pollutants, substances, or wastewater:

(6) *Fats, oils, or greases of animal or vegetable origin in concentrations that cause or may cause grease accumulations that result in or may result in sanitary sewer overflows or excess grease accumulations at the treatment plant.*

SECTION 3. DEFINITIONS

Fats, Oils and Greases: 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 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "Grease" or "Greases".

Grease Trap Interceptor: A 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. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system. Grease Traps and Interceptors are sometimes referred to herein as "Grease Interceptors".

Cooking Establishments: Those establishments primarily engaged in activities of preparing, serving or otherwise making available for consumption foodstuff and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

Non-Cooking Establishments: Those establishments primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include cold dairy and frozen foodstuffs preparation and serving establishments, as well as other establishments that may be capable of accumulating and discharging grease in to the sewer system.

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.

User: Any person, including those located outside the jurisdictional limits of the City, who contributes causes or permits the contribution or discharge of wastewater into the sanitary sewer system including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

Vehicle Maintenance Facility: Any commercial or industrial facility where automobiles, trucks or equipment are serviced or maintained, including garages, service stations, repair shops, oil and lubrication shops, or similar establishments.

SECTION 4. GENERAL REQUIREMENTS

- A. Right of Entry. The Wastewater Treatment Plant Director or his designee, upon presentation of proper credentials, shall have right of entry on or upon the property of any user/owner of commercial or institutional enterprise subject to this Policy for the purpose of inspection, determination of compliance, or other enforcement action. The WWTP Director or his designee shall be provided ready access to all parts of the premises for the purposes of inspection, monitoring, sampling, ability to establish limits, inventory, records examination and copying, and the performance of any other duties which the WWTP Director or his designee reasonable deems necessary to determine compliance with this Policy.
- B. Grease, fats and oil interceptors shall be installed and maintained by all food cooking establishments opened or constructed after the effective date of this ordinance. Grease interceptors are also

required in existing food cooking establishments, non-cooking establishments, and other industrial or non-domestic users when, in the opinion of the Wastewater Treatment Plant Director (or his designee), they are necessary for the proper handling of wastewater containing excessive amounts of grease, fats and oils: except that such interceptors shall not be required for residential users. Interceptors shall be installed and maintained at the user's expense.

- C. The following types of facilities will be required to have grease interceptors: restaurants, schools, hospitals service stations, car washes, vehicle repair and lubrication facilities, nursing homes, and any other facility that handles grease and which discharges wastewater containing grease into the Mebane sewer collection system. All such establishments are required to have a properly sized and functioning grease interceptor to meet Mebane's sewer use and grease control requirements.
- D. All vehicle maintenance facilities are required to have a properly sized grease, oil and sand interceptor.
- E. Facilities other than those noted in this policy may require the installation of a grease and oil interceptor. The Wastewater Treatment Plant Director or his/her designee shall determine the need and applicability of such device.
- F. The use of biological additives as a grease degradation or conditioning agent is permissible only upon prior written approval by the WWTP Director. Pumping and maintenance of the grease retention unit shall be in accordance with the approval document issued by the WWTP Director.

SECTION 5. EXCEPTIONS

The Wastewater Treatment Plant Director (or his designee), in his/her discretion, may grant a variance to a user as it relates to the required grease trap/interceptor installation and/or cleanout requirements based on documentation that the requirements of this Ordinance impose an unnecessary or unreasonable burden on the user. The Wastewater Treatment Plant Director (or his designee) may rescind or modify such variance if the quantity or concentration of the user's discharge has changed or causes a detriment to the City's sewer collection system.

If an establishment desires, because of documented space constraints, an alternate to an out-of-building Grease Interceptor, the request for an alternate location shall contain the following:

- a. Location of City 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.

SECTION 6. CONSTRUCTION AND DESIGN REQUIREMENTS:

- A. Access manholes, with a minimum diameter of 24 inches shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. If the tank is located in an area subject to vehicular traffic, the tank shall be constructed for traffic rated locations and the manhole rings and risers shall be designed and constructed for H-20 loading. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.
- B. All interceptors shall be located outside of the building in such a manner that personnel from the City can inspect the interceptors at any time.
- C. The City shall be notified of any changes of operation or process at the permitted establishment. The establishment may be required to upgrade their grease interceptor to meet current requirements and standards.

- D. The following documents shall be submitted to the Wastewater Treatment Plant Director for review and approval prior to issuance of a permit for installation of an interceptor. Any changes to the approved plan shall be approved by Mebane prior to implementation.
- E. A site plan showing the location of the interceptor, lines and cleanout or manhole;
- F. Details of the interceptor, lines and cleanout or manhole;
- G. Formula and calculations used to determine the interceptor capacity.
- H. Every interceptor shall have sufficient capacity to perform the service for which it is provided. Interceptors shall be designed to provide for a minimum hydraulic retention time of 24 minutes at actual peak flow or 12 minutes at the calculated theoretical peak flow rate as predicted by the Uniform Plumbing Code fixture criteria, between the influent and effluent baffles with 20 percent of the total volume of the grease interceptor being allowed for sludge to settle and accumulate. The minimum size of the interceptor is a 1000 gallons tank in accordance with Mebane's standard details.
- I. All grease traps and interceptors must be designed using standard engineering principles for sedimentation and floatation in gravity separators. Baffles and good inlet design are required to deflect the flow across the surface areas of the units and sufficient grease and solids storage capacity is required. Grease traps and interceptors shall be rated for the designed flow-through rate of the unit in gallons/minute.
- J. Grease interceptors shall be installed by users as required by the City. Grease interceptors shall be installed and maintained at the user's expense. All grease interceptors shall be of a type, design, and capacity approved by the City and shall be serviced and emptied of accumulated waste contents as required in order to maintain minimum design capabilities or effective volume of the grease interceptor, but not less than once every 90 days.
- K. Grease interceptors shall be installed to handle only discharge from food preparation, handling, cleaning, or other areas that generate grease and oil components. Domestic waste is to go directly into the sanitary sewer without passing through the interceptor.

SECTION 7. MAINTENANCE AND RECORD KEEPING

- A. Servicing and maintenance is essential for the efficient operation of grease traps and interceptors. All grease interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the grease interceptor. Servicing frequency is site-specific and is dependent on the amount of oil and grease and suspended solids generated at each operation and the size of the grease trap or interceptor. In no case shall the frequency of cleaning be less than once every 90 days. The volumes of greases and solids in grease traps and interceptors must not exceed the designed grease and solids storage capacity of the unit.
- B. All grease interceptors shall be cleaned by a properly licensed cleaning and disposal operation. Wastes shall be disposed of in a proper and legal manner. No flows shall be introduced back into the interceptor during the cleaning process. Copies of pump tickets shall be sent to the Wastewater Plant Treatment Director to be kept on file. Pump tickets to indicate waste hauler and location of disposal.
- C. All users, including food preparation or serving facilities and vehicle maintenance facilities shall maintain a written record of maintenance performed on the interceptor. Records shall be retained on file at the facility for a minimum of three years, for the immediately prior 3 year period. All such records will be available for inspection by the City upon request.
- D. In the maintaining of these grease interceptors, the owner, lease-holder or operator shall be responsible for the approved removal and disposal of grease. The Owner, lease-holder or operator shall be responsible for ensuring that no waste or wastewater pumped from the grease interceptor/grease trap is reintroduced back into the interceptor or sewer system.

SECTION 8. EXISTING ESTABLISHMENTS

- A. Businesses and other locations subject to this regulation which were in operation before the effective date of this regulation (“Existing businesses”) and do not have grease interception systems are generally required to install such a system within one year of the effective date of the regulation. Such businesses may receive approval from the Wastewater Treatment Plant Director or his/her designee, to install a system under alternate standards taking into account the circumstances of the business’s operation, production of waste grease, and the practicality of installation under normal requirements.
- B. Existing businesses with an existing grease interception system that does not meet Mebane’s standards may be required to upgrade the system or may be allowed to continue use of the present system subject to requirements such as a clean-out-frequency less than 60 days.
- C. Existing systems and alternate standard systems shall be capable of meeting the local limit for oil and grease.

SECTION 9. ENFORCEMENT

The Wastewater Treatment Plant Director (or his designee) will conduct compliance inspections as needed, based on compliance history, collection system problems, etc. Establishments determined to be in Non-Compliance of the Fats, Oils, and Greases Control Policy requirements that are linked to a collection line blockage will be required to increase its interceptor cleaning frequency and reimburse the City of Mebane for expenses associated with any clean-up, including but not limited to, labor, materials and line cleaning.

Establishments who continue to violate the Fats, Oil and Grease Control Policy requirements may be considered grounds for discontinuance of sewer service. The City of Mebane may assess surcharges and other actions as specified in the Mebane Sewer Use Ordinance for failure to keep required records, and failure to perform regularly scheduled maintenance of grease-handling facilities and equipment.