

# **FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM**

<u>Section</u>	<u>Title</u>
A.	Purpose of Ordinance
B.	Definitions
C.	Rules and Requirements
D.	Equipment Requirements
E.	Variances
F.	Inspections
G.	Discharge Limits
H.	Violations
I.	Restrictions
J.	Sewer Stoppages and Maintenance
K.	Fees
L.	Billing of FOG Charges
M.	Paying of FOG Charges
N.	Non-Compliance
O.	Time Ordinance Becomes Effective

## **SEC. A. PURPOSE**

The purpose of this Management Program is to aid in preventing the accumulation of fats, oils and grease into the Town of Farmington's sanitary sewer system thus reducing the potential for sanitary sewer overflows and process interference at the Water Pollution Control Facility (WPCF). This Management Program outlines the wastewater pretreatment requirements for food preparation establishments and other commercial facilities that discharge fats, oils and grease in their wastewater flow. All new and existing facilities that discharge fats, oils, and grease in their wastewaters are applicable to this Program. This Management Program shall be incorporated into Town's Sewer Ordinance and its Code in the application, administration and enforcement thereto.

## **SEC. B. DEFINITIONS**

The following terms shall have the meanings indicated hereafter where used in this Management Program.

### **1) "FOG - FATS, OILS AND GREASE"**

Any fats, oils and grease generated from the food preparation process as identified per the most current EPA method as listed in 40 CFR 136.3., as may be amended from time to time.

### **2) "FOOD PREPARATION ESTABLISHMENT"**

Food preparation establishment means a Class III or Class IV food service establishment as defined by Section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil and grease above

the effluent limits in Section 5(c)(2) of the State of Connecticut General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

3) “GENERAL PERMIT FOR DISCHARGE OF WASTEWATER ASSOCIATED WITH FOOD PREPARATION ESTABLISHMENTS” State of Connecticut’s Department of Environmental Protection General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued October 5, 2015.

4) “AGRU”

Active Grease Recovery Unit as described in the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued October 5, 2015.

### **SEC. C. RULES AND REQUIREMENTS**

Food preparation establishments discharging wastewater to the Town’s collection system are subject to the following requirements of the Town’s Fats, Oils and Grease Management Program (“FOG”):

1. Compliance with the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.
2. Filing of a FOG registration (two-year period) on forms supplied by the Town. All registrants must reapply for a new registration prior to the expiration date of the two-year approval period. Registrations are non-transferable and must be resubmitted to the Town after any change in ownership or any significant changes that would increase the potential for fats, oils, and grease in the discharge to the sanitary system.
3. Quarterly, a written log of all inspections required shall be completed and submitted to the WPCA for each discharge authorized by the General Permit. The log shall document:
  - The date of the inspection
  - The inspector’s name, title, and signature
  - The depth, as measured at the time of inspection of fats, oil, grease and food waste located within the grease trap/interceptor; and/or cleaner’s receipts
  - The emptying and maintenance of AGRUs
  - Any maintenance work, or changes to the equipment that have taken place since the last inspection.
4. Periodic inspections performed by the Town to verify compliance with these requirements and those requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.
5. Payment of any fees associated with registration, fines or violations, variances

and reimbursement for costs associated with any emergency services provided by the Town.

#### **SEC. D. EQUIPMENT REQUIREMENTS**

Wastewater generated from food preparation establishments shall be treated at the point of discharge to remove FOG using an Outdoor In-Ground Grease Trap Interceptor (Grease Trap Interceptor) or AGRU meeting the requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

The Grease Trap Interceptor or AGRU shall be connected to those fixtures or drains that would allow FOG to be discharged. This shall include but is not limited to; pot sinks, pre-rinse sinks, any sinks into which fats, oils, or grease are likely to be introduced, soup kettles or similar devices, wok stations, floor drains or sinks into which kettles may be drained, automatic hood wash units, dishwashers without pre-rinse sinks, and any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.

#### **SEC. E. VARIANCES**

If a Food Preparation Establishment has limited potential for FOG in the discharge; an establishment may request a variance for required equipment by submitting an Application for Variance on a form provided by the Town. The variance registration is valid for a period of two (2) years. If there is a change of ownership then the establishment's new owner must submit a new Application.

#### **SEC. F. INSPECTIONS**

Food Preparation Establishments shall be subject to inspection by the Town on a regular basis to determine whether the requirements set forth in this Ordinance and the General Permit are being met. Inspections may include but are not limited to; review of records for the quarterly inspections performed by the Food Preparation Establishment, and review of cleaning and maintenance logs.

#### **SEC. G. DISCHARGE LIMITS**

No Food Preparation Establishment shall discharge or cause to be discharged any wastewater with a FOG concentration in excess of one hundred (100) milligrams per liter, as determined by the currently approved test for recoverable fats and grease listed in 40 CFR 136.3, as may be amended.

#### **SEC. H. VIOLATIONS**

In the event that a Food Preparation Establishment fails to meet the recordkeeping requirements or discharge limit, the Town will issue a written notice of violation for the non-compliant condition. The Food Preparation Establishment shall take immediate steps to bring the establishment into compliance.

Any violation of the Town's FOG Management Program will be subject to Violation Fees as stated under Section 156-43, Penalties for offenses. Each day that a violation continues shall be considered a separate occurrence.

#### **SEC. I. RESTRICTIONS**

No Food Preparation Establishment shall introduce any additives, including but not

limited to enzymes or surfactants as grease emulsifiers or degradation agents, into the Grease Interceptor or AGRU unless given prior approval by the Town.

#### **SEC. J. SEWER STOPPAGES AND MAINTENANCE**

In the event of a sewer stoppage or blockage, caused by a FOG discharge from a Food Preparation Establishment, the Town shall notify said establishment in writing, and said establishment shall reimburse the Town any expenses incurred by the Town as a result of the sewer stoppage or blockage. The expenses may include, but are not limited to, the cost of services of Town employees or contractors for any work or inspection necessary to relieve such stoppage or blockage, and damage to any other properties affected.

If any FOG related stoppage requires emergency action on the part of the Town, the Food Preparation Establishment shall be charged a minimum penalty fee per event in addition to the cost of services of Town employees or contractors. An emergency is defined as any event which requires power rodding, snaking, jetting or any other work required to clear the stoppage after regular business hours of the Town.

In the event the collection system needs to be cleaned due to the excess FOG discharged by a Food Preparation Establishment, the establishment shall pay the Town the expense incurred by the Town to clean the sewer or appurtenance therefore.

#### **SEC. K. FEES**

The Water Pollution Control Authority may establish and revise fees for the Town's FOG Management Program required by this Ordinance. The fees may include, but are not limited to: Two (2) year registration, two (2) year variance, violations and maintenance fees.

Fees as of April 7, 2014:

Two (2) year registration - No charge

Two (2) year variance - No charge

Violation and Maintenance Fees - As per section 156-43, Penalties for offenses

#### **SEC. L. BILLING OF FOG CHARGES**

The fees associated with the Town's FOG Management Program will be billed to the owner of the Food Preparation Establishment as detailed on the FOG registration form.

#### **SEC. M. PAYING OF FOG CHARGES**

The fees associated with the Town's FOG Management Program, either as a separate bill or combined with the sewer bill, shall be due and payable within 30 days of the date of issue. The Town is empowered to permit an extension of time of the due date up to seven days after the end of the billing period. One percent (1%) interest will be applied monthly to the unpaid balance, including previously applied interest, of all bills outstanding beyond the 30 days.

**SEC. N. NON-COMPLIANCE**

The Town reserves the right to notify the Connecticut Departments of Energy and Environmental Protection of any establishment that continues to be non-compliant with the Town's FOG Management Program.

This Program shall become effective on April 7, 2014  
(approved by Town Council)