



STATE OF CONNECTICUT – COUNTY OF TOLLAND
INCORPORATED 1786

TOWN OF ELLINGTON

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Town of Ellington

Water Pollution Control Authority

Fats, Oils & Grease Pre-treatment

(FOG)



**Town of Ellington
Water Pollution Control Authority
Fats, Oils & Grease Pretreatment
(FOG)**

FOG Documents:

1. WPCA Regulations
2. Registration Form – Existing Establishments
3. Registration Form – New Establishments
4. Equipment Permit Application Form
5. Establishment's Minimization Plan (Sample)
6. Fee Schedule (Pending)
7. Violation Procedures (Pending)
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 2. Explanation of Who is Regulated
 3. Best Management Practice
 4. Inspection Report Form

Water Pollution Control Authority 870-3124

Regulations for Fats, Oils and Grease Pretreatment (FOG)

Purpose

The purpose of this Article is to outline the wastewater pretreatment requirements for Food Preparation Establishment and other commercial and industrial facilities that discharge fats, oils and grease in their wastewater flow. All new and existing facilities that generate and discharge fats, oils and grease in the wastewater collection system shall install, operate and maintain FOG Management Equipment.

Definitions

NON-RENDERABLE FATS, OILS, AND GREASE — Non-renderable fats, oils, and grease is food grade grease that has become contaminated with sewage, detergents, or other constituents that make it unacceptable for rendering.

RENDERABLE FATS, OILS, AND GREASE — Renderable fats, oils, and grease is material that can be recovered and sent to renderers for recycling into various usable products. Renderable grease is created from spent products collected at the source, such as frying oils and grease from restaurants. This material is also called yellow grease.

RENDERABLE FATS, OILS, AND GREASE CONTAINER - Refers to a closed, leak- proof container for the collection and storage of food grade fats, oil, and grease.

REGIONAL FOG DISPOSAL FACILITY - A facility for the collection and disposal of non-renderable FOG approved by the Connecticut Department of Environmental Protection.

Registration

- A. Registration is required for all existing establishments which generate and discharge wastewater containing fats, oils and grease on or before July 1, 2012
- B. All new establishments will be required to register before generating any Fats, Oils or Grease into the Ellington Sewer System
- C. A change of ownership of an Establishment or Property Owner shall require a transfer of the registration within three months of transfer.

Application to Install FOG Management Equipment

A. FOG Management Equipment shall be provided for:

(1) All new and existing Food Preparation Establishments, including restaurants, cafeterias, diners, and similar non-industrial facilities using food preparation processes that have the potential to generate FOG in wastewater at concentrations in excess of the limits defined in this article.

(2) New and existing facilities which, in the opinion of the WPCA, require FOG Management Equipment for the proper handling of wastewater containing fats, oils or grease, except that such FOG Management Equipment shall not be required for residential dwelling units.

B. All new Food Preparation Establishments which generate and discharge wastewater containing fats, oils and grease and which will require FOG Management Equipment, as determined by the WPCA

C. All existing Food Preparation Establishments which generate, and discharge wastewater containing fats, oils and grease, and which require new FOG Management Equipment, as determined by the WPCA, of new FOG Management Equipment.

D. All existing Food Preparation Establishments which generate, and discharge wastewater containing fats, oils and grease, and which have existing FOG Management Equipment may, as determined by the WPCA, may keep the existing FOG Management Equipment in operation. Such facilities shall submit an application for "Alternate FOG Management Equipment" 3. Such application shall be submitted within three (3) months of adoption of this article.

E. All costs and related expenses associated with the installation and connection of the FOG Equipment shall be borne by the Food Preparation Establishment or property owner. The Food Preparation Establishment shall indemnify the Town of Ellington and its Agents for any loss or damage that may directly or indirectly occur due to the installation and use of the equipment.

Discharge Limits

A. No facility shall discharge or cause to be discharged any wastewater with a FOG concentration in excess of the State of Connecticut General Permit for the discharge of wastewater associated with food preparation establishments limits.

B. No facility 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 total recoverable fats and grease listed in 40 CFR 136.3, or in concentrations or in quantities which will harm either the sewers, the Water Pollution Control Facility, as determined by the WPCA.

Management Equipment Requirements

A. An Application for the design and installation of FOG Management Equipment shall be subject to review and approval by the WPCA, and subject to the requirements of all other applicable codes, ordinances and laws.

B. The wastewater generated from Food Preparation Establishments shall be treated to remove FOG using a WPCA Approved FOG Interceptor or AGRU meeting the requirements of the Connecticut DEEP's General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

C. Every structure at the subject facility shall be constructed, operated and maintained, in a manner to ensure that the discharge of food preparation wastewater is directed solely to the FOG Management Equipment. No valve or piping bypass equipment that could prevent the discharge of food preparation wastewater from entering appropriate treatment equipment shall be present.

D. The Contact Person at each Food Preparation Establishment shall notify the WPCA when the FOG Management Equipment is ready for inspection and connection to the public sewer. The connection and testing shall be made under the supervision of the WPCA.

F. FOG Interceptor Requirements.

(1) The FOG Interceptor shall be installed on a separate building sewer servicing only kitchen flows and shall meet all the requirements of the Connecticut DEEP's General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

(2) FOG Interceptors shall have a minimum of two compartments. The inlet compartment shall contain two thirds (2/3) of the interceptor volume and the outlet compartment shall contain one third (1/3) of the interceptor volume. The two compartments shall be separated by a baffle that extends from the bottom of the FOG interceptor to a minimum of five (5) inches above the static water level. An opening in the baffle shall be located at mid-water level. The size of the opening shall be at least eight (8) inches in diameter but not have an area exceeding one hundred eighty (180) square inches.

(3) When it is not practical for the Food Preparation Establishment to install an outdoor-in-ground FOG Interceptor, a AGRU may be utilized. The installation of the AGRU must be approved by the WPCA and meet the requirements as provided in the Connecticut DEEP's General Permit for the Discharge of Waste water Associated with Food Preparation Establishments.

Alternate FOG Management Equipment

A. Other Alternate FOG Management Equipment

(1) Other Alternate FOG Management Equipment may be considered for approval by the WPCA on a case-by-case basis. The application shall include:

(a) Documented evidence that the Alternate FOG Management Equipment will not discharge FOG concentrations that exceed the discharge limits.

(b) Plans and specifications for the proposed system including plans and profile of system installation, manufacturer's literature, documentation of performance and any other information detailing the alternate system.

(c) A written Operation and Maintenance Plan, which shall include the schedule for cleaning and maintenance, copies of maintenance log forms, a list of spare parts to be maintained at the subject facility, and a list of contacts for the manufacturer and supplier. Following receipt of written Notification of Approved Alternate FOG Management Equipment from WPCA, the Operation and Maintenance Plan shall be maintained on the premises. The plan shall be made available for inspection on demand by the Agent.

(d) A written FOG Minimization Plan, which shall include procedures for all Food Preparation Establishment employees to minimize FOG entering the wastewater collection system.

(e) Description of a FOG Pretreatment Training Program for Food Preparation Establishment employees in minimization procedures.

Pretreatment Equipment Maintenance

A. The FOG Management Equipment shall be maintained continuously in satisfactory and effective operation, at the Food Preparation Establishment's expense.

B. The Establishment shall be responsible for the proper removal and disposal, by appropriate means, of the collected material removed from the FOG Management Equipment.

C. A record of all FOG Management Equipment maintenance activities shall be maintained on the premises for a minimum of three (3) years.

D. Chemical and/or biological additives that could cause the fats, oils and grease fraction to be released from the FOG Management Equipment are not permitted.

E. The Establishment shall ensure that the FOG Interceptor is inspected when pumped to ensure that all fittings and fixtures inside the interceptor are in good condition and functioning properly. The depth of grease inside the tank shall be measured and recorded in the maintenance log during every inspection along with any deficiencies, and the identity of the inspector.

F. The Establishment shall determine the frequency at which its FOG Interceptor(s) shall be pumped according to the following criteria:

(1) The FOG Interceptor shall be completely cleaned by a licensed waste hauler when 25% of the operating depth of the FOG Interceptor is occupied by solids or a minimum of once every three (3) months, whichever is more frequent.

(2) The WPCA shall require a more stringent frequency than that which is established if it is determined to be insufficient to prevent the discharge of FOG into the public sewer or that the discharge does or has the potential to cause downstream occlusions.

(3) If the Establishment can provide data demonstrating that less frequent cleaning of the FOG Interceptor will not result in grease and settled solids level in excess of 25% of the operating depth of the FOG Interceptor, the WPCA may authorize less frequent cleaning. The Contact Person shall provide data including pumping receipts for four (4) consecutive cleanings of the FOG Interceptor, complete with a report from the FOG hauler indicating the grease level at each cleaning, and the FOG Interceptor maintenance log.

(4) A maintenance log shall be maintained on the premises, and shall include the following information: dates of all activities, volume pumped, grease depth, hauler's name, location of the waste disposal, means of disposal for all material removed from the FOG Interceptor, and the name of the individual recording the information. The maintenance log and waste hauler's receipts shall be made available to the WPCA for inspection on demand. Interceptor cleaning and inspection records shall be maintained on file a minimum of three (3) years.

G. All removal and hauling of the collected materials must be performed by State licensed waste hauler. Pumping shall include the complete removal of all contents, including floating materials, wastewater and settled sludge. Decanting back into the FOG Interceptor shall not be permitted. FOG interceptor cleaning shall include scraping excessive solids from the wall, floors, baffles and all piping.

H. The Establishment shall be responsible for the cost and scheduling of all repairs to FOG Management Equipment components.

FOG Minimization

- A. The Establishment shall make every practical effort to reduce the amount of FOG contributed to the sewer system.
- B. The Establishment will prepare a written FOG Minimization Plan. Incorporating:
 - a. Procedures for all Food Preparation Establishment employees to minimize FOG entering the wastewater collection system
 - b. The schedule for cleaning and maintenance for all major FOG equipment.
 - c. Sample maintenance log forms for all major FOG equipment.
 - d. Procedures for the removal and hauling of the collected materials.
 - e. Following receipt of written Notification of Approved FOG Minimization Plan from the Ellington WPCA, the Plan shall be maintained on the premises.
 - f. The plan shall be made available for inspection on demand by the WPCA.
- C. Renderable FOG shall not be disposed of, in any sewer, septic tank or FOG Interceptor. All renderable FOG shall be stored in a separate, covered, leakproof, Renderable FOG Container, stored out of reach of vermin, and collected by a renderer.
- D. Small quantities of FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.

Inspections

Inspections of grease pretreatment equipment may be conducted by the WPCA as part of routine food service inspections. The Food Service Establishment is responsible for furnishing the tools and labor necessary to open grease traps for inspection by WPCA personnel. These inspections may include but are not limited to:

- Review of maintenance log documentation;
- Review of receipts from Grease Trap/Interceptor Cleaners;
- Review of FOG minimization plan; and
- Inspection of the pretreatment equipment.

Violations

Violations noted during inspections are divided into categories as shown below.

- Installation violations are deficiencies in equipment such as not having a FOG pretreatment system, automatic grease recovery unit not hard wired to electrical system, missing or broken system components, and similar equipment related violations.
- Operational violations include failure to properly maintain pretreatment equipment and failure to comply with the FOG minimization plan.

All violations shall be corrected within the time deemed appropriate by the WPCA, depending on the severity of the Violation.

Fines for violations will be set at a rate established by the Town of Ellington's WPCA.

Fee's

Fees for FOG Registration, Equipment Permits and Inspections will be set at a rate established by the Town of Ellington's WPCA.



Town of Ellington
Water Pollution Control Authority
Fats, Oils & Grease Pretreatment
(FOG)
REGISTRATION FORM
(Existing Establishments)

Facility/Establishment Name: _____

Location of Establishment: _____

Type of Establishment: _____

Record Titleholder of Property: _____

Address: _____ **Phone #** _____

Establishment Owner: _____

Establishment Contact Person: _____

Address: _____ **Phone #** _____

Current FOG Pretreatment Equipment:

(Attach complete description of each type of FOG Equipment)

Current FOG Management Program:

(Attach copy of current written FOG Operations and Maintenance Plan including a copy of current maintenance logs)

If the current FOG pretreatment equipment and/or plan do not meet the Town of Ellington WPCA regulations, the property owner and/or establishment owner will have until December 1, 2012 to bring the establishment into compliance.

A change in ownership of the Establishment or Owner shall require new restoration and compliance with all conditions of the FOG regulations of the Town of Ellington.

It is understood that this is not a permit to install or replace FOG equipment, if additional equipment and/ replacement is necessary for compliance a WPCA FOG Equipment Permit will be required.

Required Signatures:

Property Owner: _____ **Date:** _____

Establishment Owner: _____ **Date:** _____



Town of Ellington
Water Pollution Control Authority
Fats, Oils & Grease Pretreatment
(FOG)
REGISTRATION FORM
(New Establishments)

Facility/Establishment Name: _____

Location of Establishment: _____

Type of Establishment: _____

Record Titleholder of Property: _____

Address: _____ **Phone #** _____

Establishment Owner: _____

Establishment Contact Person: _____

Address: _____ **Phone #** _____

Proposed FOG Pretreatment Equipment:

(Attach complete description of each type of FOG Equipment)

Proposed FOG Management Program:

(Attach copy of written FOG Operations and Maintenance Plan including a copy of proposed maintenance logs)

Until the proposed FOG pretreatment equipment and/or plan meet the Town of Ellington WPCA regulations, the property owner and/or establishment shall not generate Fats, Oils or Grease into the Ellington Sewer System.

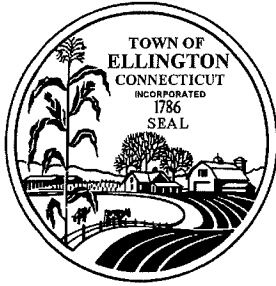
A change in ownership of the Establishment or Owner shall require new restoration and compliance with all conditions of the FOG regulations of the Town of Ellington.

It is understood that this is not a permit to install or replace FOG equipment; if equipment and/or replacement are necessary for compliance a WPCA FOG Equipment Permit will be required.

Required Signatures:

Property Owner: _____ **Date:** _____

Establishment Owner: _____ **Date:** _____



Town of Ellington
Water Pollution Control Authority
Fats, Oils & Grease Pretreatment
(FOG)
FOG EQUIPMENT PERMIT
APPLICATION

Facility/Establishment Name: _____

Location of Establishment: _____

Type of Establishment: _____

Record Titleholder of Property: _____

Address: _____ **Phone #** _____

Establishment Owner: _____

Establishment Contact Person: _____

Address: _____ **Phone #** _____

Type of Equipment to be installed:

Attach three (3) copies of Manufactures Details, Location Drawings and Sizing Calculations for each piece of Equipment.

Before work is started and when required inspections are due the WPCA Department of the Town of Ellington requires 24 hr notice in order to properly scheduled field visits. It is the responsibility of the Owner and/or Establishment to inform the WPCA Department when required inspections are needed.

Required Signatures:

Property Owner: _____ **Date:** _____

Establishment Owner: _____ **Date:** _____

Water Pollution Control Authority 870-3124

(Establishments Letter Head)

Fats, Oils & Grease Pretreatment (FOG) Minimization Plan

Training:

All food handling personnel shall have by- yearly instruction on the proper handling of fats, oils and greases as per the requirements of the Town of Ellington WPCA and the State of Connecticut.

All new food handling personnel shall have instruction on the proper handling of fats, oils and greases as per the requirements of the Town of Ellington WPCA and the State of Connecticut before handling fats, oils and Greases.

Maintenance:

All major FOG equipment shall be completely cleaned when 25% of the operating depth of the FOG Interceptor is occupied by solids or as recommended by the unit manufacturer and/or a minimum of once every three (3) months, whichever is more frequent.

See attachment for each type of equipments manufactures cleaning recommendations.

Record/ Reports:

Maintenance logs shall be maintained on the premises for each major FOG equipment, and shall include the following information: dates of all activities, volume pumped, grease depth, hauler's name, location of the waste disposal, means of disposal for all material removed from the FOG Equipment, and the name of the individual recording the information.

Waste hauler's receipts shall be available at time of inspections.

The maintenance log and waste hauler's receipts shall be made available to the WPCA for inspection on demand.

Equipment cleaning and inspection records shall be maintained on file a minimum of three (3) years.

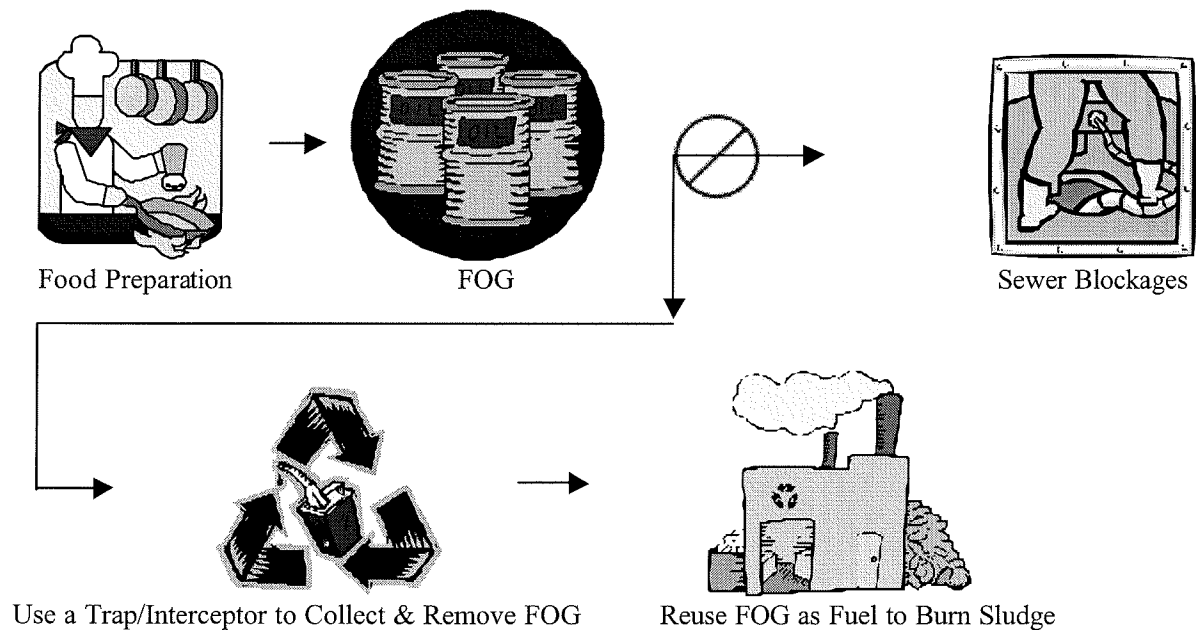
Signed:

Dated:



STATE OF CONNECTICUT
DEPARTMENT OF ENVIRONMENTAL PROTECTION
BUREAU OF WATER MANAGEMENT
PLANNING & STANDARDS DIVISION
860-424-3704

General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments



Issuance Date: September 30, 2005

Printed on recycled paper

General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

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General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

Section 1. Authority

This general permit is issued under the authority of Section 22a-430b of the General Statutes.

Section 2. Definitions

Terms used in this general permit shall have the same definitions as contained in Section 22a-423 of the General Statutes and Section 22a-430-3(a) of the Regulations of Connecticut State Agencies. As used in this general permit, the following definitions shall apply:

“Authorized activity” means any activity authorized by this general permit.

“Authorized agent” means the water pollution control authority or its designee. In municipalities where no water pollution control authority exists, the authorized agent shall be the local building official.

“Authorized discharge” means a discharge authorized under this general permit.

“AGRU” or “Automatic grease recovery unit” means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means.

“BMP” or “Best management practice” means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

“Change in ownership” means a change in warranty deed or lease agreement.

“Commissioner” means commissioner as defined by Section 22a-2(b) of the General Statutes.

“Department” means the department of environmental protection.

“Facility” means any food preparation establishment at which an authorized discharge originates.

“Fats, oils and grease” or “FOG” means any fats, oils and grease generated from the food preparation process.

“Food preparation establishment” means a Class III and 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 this general permit such as but not limited to restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

“General Statutes” means the Connecticut General Statutes.

“Grease trap/interceptor” means any device or equipment designed to separate fats, oils and grease from wastewater while allowing water to flow through.

“Grease trap/interceptor cleaner” means any person regularly offering to the general public services of cleaning or servicing of grease trap/interceptors including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage.

“Individual permit” means a permit issued to a named permittee under Section 22a-430 of the General Statutes.

“Local building official” means the municipal officer or other designated authority charged with the administration and enforcement of the State Building Code in accordance with Section 29-253 of the General Statutes or a duly authorized representative.

“Maximum daily flow” means the greatest volume of wastewater that is discharged during a 24-hour period.

“Municipality” means municipality as defined by Section 22a-423 of the General Statutes.

“Non-renderable” means fats, oils and grease generated from the food preparation processes that have been contaminated with other materials, thereby prohibiting this material from being rendered.

“Permittee” means a person who or municipality which is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing fats, oils and grease at a food preparation establishment.

“Person” means person as defined by Section 22a-423 of the General Statutes.

“POTW” means Publicly Owned Treatment Works.

“POTW authority” means the Superintendent or Chief Operator of the Publicly Owned Treatment Works.

“Regional collection/transfer/disposal site” means a facility approved in accordance with law for the collection, transfer or disposal of fats, oils, grease and food waste which in Connecticut means a POTW or privately owned treatment works that is approved by the commissioner for the transfer, separation or disposal by incineration or other methods of fats, oils, grease and food waste from the wastewater of a facility. Pursuant to Section 22a-174-33 of the Regulations of Connecticut State Agencies related to Title V Sources, an in-state regional incinerator must have an operating permit that lists FOG as a source of fuel.

“Render” means the process used to clarify or extract fats, oils and greases by melting.

“Renderable FOG” means uncontaminated fats, oils and grease from the food preparation process that can be used as a source of material that is free of impurities and can be recycled into products such as animal feed and cosmetics.

“Renderer” means a person who collects and manages renderable FOG.

“Renovation” means any physical modification of the facility's food preparation area, food service area and/or dining area in excess of \$20,000 in any one calendar year or a cumulative total in excess of \$40,000 commencing from the effective date of this general permit to the compliance date of July 1, 2011, as established in Section 5(a)(2) of this general permit. The dollar value shall be the sum of all renovations for all building permits issued to the facility in a calendar year or from the effective date of this general permit to the compliance date of July 1, 2011, for the food preparation, floor service and dining areas, as determined by the local building official.

“Site” means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right-of-way which such person controls and to which the public does not have access shall be deemed the same site.

“Wastewater associated with a facility” means wastewater containing fats, oils and grease from a food preparation establishment.

“Water pollution control authority” means a water pollution control authority established pursuant to Section 7-246 of the Connecticut General Statutes.

Section 3. Authorization Under This General Permit

(a) Eligible Activities

The following discharge of wastewater associated with a facility, as defined in this general permit, is authorized by this general permit, provided the requirements of subsection (b) of this section and the conditions of Section 5 of this general permit are satisfied:

Any wastewater discharge associated with a facility which discharges to a sanitary sewer line and then to a POTW or a privately owned or State owned sewage treatment works.

Any other discharge of water, substance or material into the waters of the State is not authorized by this general permit, and any person who or municipality which initiates, creates, originates or maintains such a discharge shall first apply for and obtain authorization under Sections 22a-430 or 22a-430b of the General Statutes.

(b) *Requirements for Authorization*

This general permit authorizes the discharge listed in subsection (a) of this section provided:

- (1) The grease trap/interceptor, AGRU, or other approved unit is installed in accordance with local ordinances.
- (2) Coastal Area Management
Such discharge is consistent with all applicable goals and policies in Section 22a-92 of the General Statutes, and will not cause adverse impacts to coastal resources as defined in Section 22a-93 of the General Statutes.
- (3) Endangered and Threatened Species
Such discharge does not threaten the continued existence of any species listed pursuant to Section 26-306 of the General Statutes as endangered or threatened and will not result in the destruction or adverse modification of habitat designated as essential to such species.
- (4) Code of Federal Regulations
Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

(c) *Geographic Area*

This general permit applies throughout the State of Connecticut for all sites connected to sanitary sewers.

(d) *Effective Date and Expiration Date of This General Permit*

This general permit is effective on the date it is issued by the commissioner, and expires ten (10) years from such date of issuance.

(e) *Effective Date of Authorization*

An activity is authorized by this general permit on the date the general permit becomes effective or on the date the activity commences, whichever is later.

(f) *Revocation of an Individual Permit*

If a discharge which is eligible for authorization under this general permit is presently authorized by an individual permit, such individual permit may be revoked by the commissioner upon a written request by the permittee. If the commissioner revokes such individual permit in writing, such revocation shall take effect on the effective date of authorization of such discharge under this general permit.

(g) Issuance of an Individual Permit

If the commissioner issues an individual permit for a discharge authorized by this general permit, this general permit shall cease to authorize that discharge as of the date such individual permit is issued.

Section 4. Registration Requirements

No registration is required with the department for authorization under this general permit.

Section 5. Conditions of This General Permit

(a) Compliance Schedule

A permittee shall assure that every authorized discharge is conducted in accordance with the following schedule:

- (1) A facility, which begins discharging after the effective date of this general permit, shall comply with all conditions of this general permit before initiating such discharge.
- (2) A facility, which began discharging on or before the effective date of this general permit, with a grease trap/interceptor not in compliance with Section 5(b) of this general permit shall comply with all conditions of this general permit no later than July 1, 2011 with the following exceptions:
 - (A) A change in ownership of the facility shall require compliance with all conditions of this general permit within 60 days of the change in ownership.
 - (B) A renovation of the facility shall require compliance with all conditions of this general permit as part of the renovation.
 - (C) The authorized agent may, as necessary, designate any area or areas of its sewer system as a problem area related to fats, oils and grease. Such designation shall be by a formal action of the authorized agent and shall be based upon evidence of excessive fats, oils and grease including sanitary sewer overflows, excessive maintenance or any means of inspection. Upon notification by the authorized agent, any facility within the problem area designation shall comply with all conditions of this general permit within a reasonable time schedule established by the authorized agent.

(b) Treatment Requirements

An authorized discharge shall meet the specifications in either (1) or (2) of this subsection; however, the permittee may request the use of other units as established in Section 5(b)(3) of this general permit.

- (1) Outdoor In-Ground Grease Trap/Interceptor
 - (A) The grease trap/interceptor shall be installed on a separate building sewer line servicing kitchen flows and shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include:
 - (i) pot sinks;
 - (ii) pre-rinse sinks;
 - (iii) any sink into which fats, oils, or grease are likely to be introduced;
 - (iv) soup kettles or similar devices;
 - (v) wok stations;
 - (vi) floor drains or sinks into which kettles may be drained;
 - (vii) automatic hood wash units;
 - (viii) dishwashers without pre-rinse sinks; and
 - (ix) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.
 - (B) An outdoor, in-ground grease trap/interceptor shall have a minimum depth of four (4) feet and a minimum volume of:
 - (i) The volume equivalent to the maximum daily flow over a twenty-four (24) hour period from all fixtures connected to the grease trap/ interceptor based on water meter records or other methods of calculation as approved by the authorized agent, or
 - (ii) 1000 gallons, whichever is greater.
 - (C) The grease trap/interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the grease trap/interceptor. Grease trap/interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.
 - (D) If the grease trap/interceptor is constructed of concrete the following requirements shall apply:
 - (i) All concrete grease trap/interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.

- (ii) The minimum liquid depth of the grease trap/interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
 - (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
 - (iv) All structural seams and/or lifting holes shall be grouted with non-shrinking cement or similar material and coated with a waterproof sealant. In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/interceptor, but below the top of the grease trap/interceptor, the exterior of the grease trap/interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the grease trap/interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
 - (v) The invert elevation of the inlet shall be between three (3) inches and six (6) inches above the invert elevation of the outlet.
- (E) All non-concrete tanks shall meet the requirements set forth in Sections 5(b)(1)(C) and 5(b)(1)(D)(ii), (iii), and (v) of this general permit.
- (F) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be constructed of a material sufficient to withstand the traffic load. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes, extensions, and inlet and outlet access holes to the grease trap/interceptor shall have a minimum inside diameter of seventeen (17) inches.
- (G) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet piping shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the grease trap/interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.
- (H) The grease trap/interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/interceptor can occur.

- (I) The outlet discharge line from the grease trap/interceptor shall be directly connected to a sanitary sewer.
- (J) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the grease trap/interceptor unless approved by the authorized agent.
- (K) The grease trap/interceptor shall be located so as to maintain separation distances from well water supplies based on flow at the distances set forth in Section 19-13-B51d of the Public Health Code.
- (L) Minimum separation distances shall be maintained between the grease trap/interceptor and items such as but not limited to buildings, watercourses, drains, etc. as listed in local municipal ordinances.
- (M) Should the authorized agent notify the permittee that testing is required, the testing shall be performed in either one of the following manners:
 - (i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.
 - (ii) Water-Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.
- (2) Automatic Grease Recovery Unit (AGRU)

The AGRU shall meet the following requirements:

 - (A) An AGRU(s) shall be installed immediately downstream of each fixture or multiple fixtures listed in subsection (b)(1)(A) of this section.
 - (B) The AGRU shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
 - (C) The AGRU shall be constructed of corrosion-resistant material such as stainless steel or plastic.
 - (D) Solids shall be intercepted and separated from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.
 - (E) The unit shall operate using a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. This automatic skimming device shall be either hard wired or cord & plug connected electrically and controlled using a timer or level control. The operation of the

automatic skimming device shall be field adjustable. The AGRU shall operate no less than once per day.

- (F) The AGRU shall be fitted with an internal or external flow control device to prevent the exceedence of the manufacturer's recommended design flow.
- (G) The AGRU shall be located so as to permit easy access for maintenance.
- (H) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the AGRU unless approved by the authorized agent.
- (I) All AGRUs shall be designed and installed in accordance with the manufacturer's specifications.

(3) Other Approved Unit

If the permittee requests the use of a unit other than an outdoor in-ground grease trap/interceptor or an AGRU, the proposed permittee must demonstrate that the other unit can reliably meet the effluent limitations established in Section 5(c) of this general permit. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

(4) Diminimus Discharges

At the request of the permittee, the authorized agent may grant a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)(3), inclusive, of this general permit if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for fats, oils and grease based upon the menu.

(c) Effluent Limitations

- (1) At no time shall the pH of the wastewater discharged from the grease trap/interceptor, AGRU or other approved unit and prior to mixing with any other wastewater from the facility be less than five (5.0) nor greater than ten (10.0) standard units at any time.
- (2) At no time shall the concentration of fats, oils, and grease in wastewater from the grease trap/interceptor, AGRU, or other approved unit and prior to mixing with any other wastewater from the facility exceed 100 milligrams per liter. All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the department. The current method, as of 2005, is EPA 1664.

(d) *Pollution Prevention/Best Management Practices (BMP)*

- (1) No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the facility from entering appropriate treatment equipment shall be present at such facility.
- (2) Renderable fats, oils, and grease shall only be disposed of in separate storage containers for recycling by a renderer. No renderable fats, oils, and grease shall be discharged into grease trap/interceptors or AGRUs, sanitary sewers, dumpsters or storm sewers.
- (3) At a minimum, the permittee shall perform quarterly inspections of all grease trap/interceptors.
- (4) An outdoor in-ground grease trap/interceptor shall be completely emptied by a grease trap/interceptor cleaner whenever 25% of the operating depth of the grease trap/interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months whichever is more frequent. The permittee may request approval for a less frequent cleaning interval from the authorized agent following a minimum one-year of operation of the grease trap/interceptor. The permittee shall be required to show through at least four quarterly inspections or other means of determining fats, oils, grease and settled solids that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The authorized agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections. The permittee shall maintain a written log on-site of grease trap/interceptor cleaning and maintenance, shall maintain copies of the grease trap/interceptor cleaner's receipts and shall maintain a copy of such approval for five (5) years.
- (5) For cleaning or servicing of grease trap/interceptors, including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage, the permittee shall hire a grease trap/interceptor cleaner.
- (6) All AGRUs shall be maintained in accordance with the manufacturer's recommendations.
- (7) For disposal in Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of at a regional collection/transfer/disposal site. For disposal outside of Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of in an environmentally accepted manner.
- (8) The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals, or biological additives that will cause the release of fats, oils, and grease from the grease trap/interceptor.

- (9) No food grinder or food pulper shall discharge to any grease trap/interceptors, AGRUs or other approved units.
- (10) All wastewater flows connected to the grease trap/interceptors shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.

(e) Reporting and Record Keeping Requirements

- (1) A written log of all inspections required pursuant to subsections (d)(3) and (d)(4) of this section shall be maintained for each discharge authorized by this general permit. The log shall document:
 - (A) the date of the inspection;
 - (B) the inspector's name, title and signature;
 - (C) the depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and
 - (D) any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.
- (2) Except as provided in subsection (e)(1) of this section, the permittee shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available in writing to the authorized agent upon request.
- (3) Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a POTW, the permittee shall notify the POTW Authority.
- (4) Records required under this subsection as well as installation of a grease trap/interceptor as specified in either Section 5(b)(1), Section 5(b)(2), or Section 5(b)(3) of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5(c)(1) and 5(c)(2) of this general permit.

(f) Recording and Reporting Violations

- (1) If any analytical results from monitoring data elected to be done by the permittee or other information indicates that a violation of an effluent limitation or another condition of this general permit has occurred, the permittee shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation. A log of such violations shall be maintained on site and contain, at a minimum, the following information:
 - (A) The permit condition(s) or effluent limitation(s) violated;

- (B) The analytical results or other information demonstrating such violation;
 - (C) The cause of the violation, if known;
 - (D) Dates and times during which the violation continued;
 - (E) If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
 - (F) Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed; and
 - (G) The name, title and signature of the individual recording the information and the date and time of such recording.
- (2) If any analytical results indicate the pH exceeds the limitation listed in subsection (c)(1) of this section by greater than one unit or lower than one unit, or that fats, oils, and grease exceed the limitation listed in subsection (c)(2) of this section, the permittee shall immediately notify the POTW Authority.

(g) *Regulations of Connecticut State Agencies Incorporated Into This General Permit*

The permittee shall comply with all applicable law, including without limitation the following Regulations of Connecticut State Agencies, which are hereby incorporated into this general permit as if fully set forth herein:

- (1) Section 22a-430-3: General Conditions
- Subsection (b) General - subparagraph (1)(D) and subdivisions (2), (3), (4), and (5)
 - Subsection (c) Inspection and Entry
 - Subsection (d) Effect of a Permit - subdivisions (1) and (4)
 - Subsection (e) Duty to Comply
 - Subsection (f) Proper Operation and Maintenance
 - Subsection (g) Sludge Disposal
 - Subsection (h) Duty to Mitigate
 - Subsection (i) Facility Modifications, Notification - subdivisions (1) and (4)
 - Subsection (j) Monitoring, Records and Reporting Requirements - subsections (1), (6), (7), (8), (9) and (11) [except subparagraphs (9)(A)(2), and (9)(C)]
 - Subsection (k) Bypass
 - Subsection (m) Effluent Limitation Violations
 - Subsection (n) Enforcement
 - Subsection (o) Resource Conservation
 - Subsection (p) Spill Prevention and Control
 - Subsection (q) Instrumentation, Alarms, Flow Recorders
 - Subsection (r) Equalization

(2) Section 22a-430-4: Procedures and Criteria

Subsection (p) Permit Revocation, Denial, or Modification

Subsection (t) Discharges to POTWs - Prohibitions

Appendices

(h) *Duty to Correct and Report Violations*

Upon learning of a violation of a condition of this general permit, a permittee shall immediately take all reasonable action to determine the cause of such violation, correct such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the commissioner and POTW Authority within five (5) days of the permittee's learning of such violation. Such report shall be certified in accordance with subsection (j) of this section.

(i) *Duty to Provide Information*

If the commissioner requests any information pertinent to the authorized discharge or to compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with subsection (j) of this section.

(j) *Certification of Documents*

Any document, including but not limited to any notice, information or report, which is submitted to the department under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee in accordance with Section 22a-430-3(b)(2)(A) of the Regulations of Connecticut State Agencies, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows:

"I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in the submitted information may be punishable as a criminal offense, in accordance with Section 22a-6 of the General Statutes, pursuant to Section 53a-157b of the General Statutes, and in accordance with any other applicable statute."

(k) *Date of Filing*

For purposes of this general permit, the filing date of any document is the date such document is received by the department. The word "day" as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

(l) *False Statements*

Any false statement in any information submitted pursuant to this general permit may be punishable as a criminal offense, in accordance with Section 22a-6, under Section 53a-157b of the General Statutes.

(m) *Correction of Inaccuracies*

Within fifteen days after the date a permittee becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware that any such information is inaccurate or misleading or that any relevant information has been omitted, such permittee shall correct the inaccurate or misleading information or supply the omitted information in writing to the commissioner. Such information shall be certified in accordance with subsection (j) of this section.

(n) *Other Applicable Law*

Nothing in this general permit shall relieve the permittee of the obligation to comply with any other applicable federal, state and local law, including but not limited to the obligation to obtain any other authorizations required by such law.

(o) *Other Rights*

This general permit is subject to and does not derogate any present or future rights or powers of the State of Connecticut and conveys no rights in real or personal property nor any exclusive privileges, and is subject to all public and private rights and to any federal, state, and local laws pertinent to the property or activity affected by such general permit. In conducting any activity authorized hereunder, the permittee may not cause pollution, impairment, or destruction of the air, water, or other natural resources of this state. The issuance of this general permit shall not create any presumption that this general permit should or will be renewed.

(p) *Change in Ownership or Permittee*

Upon a change in the ownership or the permittee of a food preparation establishment, the new owner or permittee shall comply with the requirements of Section 3(b), the compliance schedule of Section 5(a) and the operating conditions of Sections 5(b) through (o), inclusive, of this general permit.

Section 6. Commissioner's Powers

(a) Abatement of Violations

The commissioner may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The commissioner may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with Sections 22a-3a-2 through 22a-3a-6, inclusive, of the Regulations of Connecticut State Agencies. Nothing herein shall be construed to affect any remedy available to the commissioner by law.

(b) General Permit Revocation, Suspension, or Modification

The commissioner may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment.

(c) Filing of an Individual Permit Application

If the commissioner notifies a permittee in writing that such permittee must obtain an individual permit if he wishes to continue lawfully conducting the discharge authorized by this general permit, the permittee may continue conducting such discharge only if he files an application for an individual permit within thirty (30) days of receiving the commissioner's notice. While such application is pending before the commissioner, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the commissioner's power to revoke a permittee's authorization under this general permit at any time.

Issued Date: September 30, 2005

GINA McCARTHY.

Commissioner

This is a true and accurate copy of the general permit executed on September 30, 2005 by the Commissioner of the Department of Environmental Protection.

WHO IS REGULATED UNDER THE FOG GENERAL PERMIT

All non-exempted Class III and Class IV food service facilities or any other facility discharging Fats, Oils, and Grease (FOG) into the sewer system

The designation of Class III and Class IV facilities as Food Preparation Establishments is based on the definition of the activities occurring at these facilities. The Connecticut Public Health Code divides the four classes of Food Service Establishments as follows.

Class I is a food service establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged precooked food may be heated and served in the original package within four hours.

Class II is a food service establishment using cold or ready-to-eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous food is included, except that commercially packaged precooked foods may be heated and served in the original package within four hours, and commercially precooked hotdogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four hours.

Class III is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four hours of preparation.

Class IV is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held for more than four hours prior to consumption by the public.

There are exceptions where facilities may be classified as a Class III or Class IV facility but still do not generate significant quantity of FOG.

The General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments does not intend for these facilities, which do not generate significant volumes of FOG, to install a grease trap/interceptor.

Examples of these Class III and Class IV facilities that would not be required to install FOG pretreatment equipment are given below.

If a facility prepares its food using only cold cuts and vegetables the establishment is a Class II operation. If a can of commercial meatballs and sauce or tuna is opened and held in a container for use, the establishment is a Class III operation. Because no significant cooking is performed at the site there would be little FOG generated at these facilities.

There are facilities where food is prepared off-site and taken to a location to be served to the public. This food may be held for more than four hours so that the location serving the food is classified as a Class IV food service establishment. These facilities would only generate FOG if washing of dishes or utensils occurs at the serving site rather than at the kitchen where the food was prepared. These facilities may not need to have grease trap/interceptors installed if no other activities at the serving facility generate FOG.

Best Management Practice and Guidance Manual for Food Preparation Establishments

Prepared by CT DEP for the control of fats, oils, and grease
(FOG) discharging to a sanitary sewer system by
Food Preparation Establishments (FPEs).

Issued September 2, 2008

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Introduction

Best management practices (BMP) are designed to help facilities comply with environmental regulations and prevent pollution. This best management practice contains a set of recommended operating procedures and guidelines designed to reduce the amount of fats, oils, and grease (FOG) discharged to Publicly Owned Treatment Works (POTW) in Connecticut. The development of this BMP is intended to reduce the amount FOG introduced to the sanitary sewer system and protect the public health and environment from the hazards presented by sanitary sewer overflows.

This BMP Guide is a supplement for Food preparation establishments FPEs to aid them in complying with the requirements of the FOG General Permit (*General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*) issued on September 30, 2005.

Background

Food preparation establishments (FPEs) are Class III or Class IV commercial or publicly owned facilities that prepare and or serve food or beverages for sale or consumption. Food Preparation Establishments are categorized by the CT Public Health Codes as follows:

Class I – Prepackaged foods and beverages

Class II – Cold or ready-to-eat processed foods,

Class III – Exposed foods prepared by hot processes consumed within 4 hours

Class IV – Exposed foods prepared by hot processes held for 4 hours or more

Through daily activities working with food, all FPEs generate varying amounts of FOG. While FOG is most commonly associated with fried foods, they are generated in significant quantities in all types of commercial food preparation:

- Cooking meats
- Mayonnaise and salad dressings
- Butter, ice cream and other dairy products
- Creams and sauces

Statement of Problem

FOG tends to coat any pots, pans, ware, utensils, and equipment in which it contacts. When these materials are washed, the FOG is rinsed to the sewer. Sanitary sewer systems are neither designed nor equipped to handle FOG. In the sewer, the FOG coats the interior surface of the pipes. Over time, FOG accumulations restrict the flow of wastewater through the sewer. Eventually the FOG can clog the sewer pipes causing the sewage to back up and spill onto the ground or waterways, and to back up into homes or buildings. This is called a sanitary sewer overflow (SSO) and endangers both the public health and the environment.

FOG can also cause interference at the wastewater treatment facility (WWTF). The FOG can negatively impact operations resulting in improper treatment of pollutants. These pollutants that are otherwise removed by the treatment process could be discharged to the river.

For Renderable Grease:

- Fryer oil (yellow grease) must not be disposed of through the sanitary sewer. Yellow grease has re-use value and should be placed in a secured tank. Contract with a rendering service to haul the renderable grease offsite for beneficial re-use.
- Skim/filter fryer grease daily and change oil when necessary.
- Use a test kit provided by your grocery distributor to determine when to change the oil in fryers. This extends the life of both the fryer and the oil. Build-up of carbon deposits on the bottom of the fryer acts as an insulator that forces the fryer to heat longer, thus causing the oil to break down sooner.
- Develop a rotation system if multiple fryers are in use. Designate a single fryer for products that are particularly high in deposits, and change more often.

For Nonrenderable Grease:

- Reduce the amount of food particles washed down the drain. Food particles take up volume in the grease interceptor, resulting in increased pump out frequency.
- Do not use grinders or garbage disposal units. Remove any grinders or garbage disposals currently installed. Ground food takes up volume in the grease interceptor, resulting in increased pump out frequency.
- Use rubber scrapers and paper towels to wipe off grease from pots, pans and ware into garbage cans before washing.
- Clean up all grease spills with paper towels and dispose of in the garbage.
- Do not flush straws, disposable gloves, paper, towels, or any other inappropriate materials down the drain.

Documentation of Maintenance

- For every grease interceptor/trap pump out event, a pump out report must be maintained.
- The FOG General Permit requires all records of pump outs or interceptor maintenance to be maintained on site and available for authorized agent inspection for a period of five (5) years at the subject facility.
- Grease collected from an internal Automatic Grease Recovery Unit (AGRU) shall be picked up for final disposal by a contractor and brought to a regional collection facility. Do not flush collected grease down the toilet nor freeze the grease and throw away with your trash. Both of these methods of disposal are illegal.

Training

- Train all kitchen staff in these best management practices and the environmental impacts of grease in the sewer system.
- Post Best Management Practices signs in kitchens and near sinks.
- Place yellow grease re-use bins in easy access areas for staff. Follow up to ensure staff properly disposes of grease.
- Provide constant re-enforcement on proper disposal of FOG with staff.

Interceptor Additives

The FOG General Permit states that the FPE "may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals or biological additives that will cause the release of fats, oils and grease from the grease trap/inceptor". The interpretation of this permit condition by the DEP is as follows:

- The key words in this permit condition are "facility maintenance". The facility is the entire FPE facility, not just the grease trap/interceptor. Therefore, in the course of maintaining the facility, the FPE may use, for example, hot water or steam or chemicals or biological additives to clean a meat room, wash down an area, or even to reestablish flow in a grease trap line prior to a grease trap.
- An FPE, however, may not utilize hot water, steam, chemicals or biological additives by applying them directly into a grease trap/interceptor that is operating to intentionally release the collected grease into the sewer to save disposal costs. Nor may an FPE or a vendor/supplier of the FPE utilize hot water, steam, chemicals or biological additives in any equipment or areas upstream of the grease trap/ interceptor that would cause release of and/or degrade the grease from an operating grease trap/interceptor.
- When the grease trap/interceptor has been removed from service for maintenance and when no discharges are going into the grease trap/interceptor and any accumulated grease, water and food particles have been removed for proper disposal, the FPE may utilize hot water, steam, chemicals or biological additives for final cleaning of the grease trap/interceptor prior to putting the unit back into service.
- The use of hot water, steam, chemicals or biological additives that are added to saponify, emulsify or biodegrade the FOG within the grease trap/interceptor are not permitted. In addition, manufacturers of AGRUs would void the warranty if any additives are used during the operation of the AGRU.

Guidance for Working with Grease Hauling Companies

- Grease trap/interceptor cleaners may be found in the phone book under Septic Tank Cleaning.
- Work closely with your hauling company to make sure your interceptor is serviced at the proper frequency and all required paperwork is completed properly and promptly and maintained at the facility.

- Be sure your hauler leaves a copy of each pump out report and any other interceptor maintenance documentation.
- Reduced pumping of your outdoor passive trap may be permitted by the Authorized Agent if after one year of pumping quarterly demonstrates that the pumpings are much lower in grease and/or food waste per given load.
- Ask your hauler where/how grease interceptor contents are permitted to be disposed of. For disposal in Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of at a regional collection/transfer/disposal site. For disposal outside of Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of in an environmentally accepted manner.

Conclusion

Food preparation establishments can have a significant impact on the environment. Through the use of a properly sized and functioning interceptor, suitable kitchen practices and regular maintenance of the interceptor, FPEs can reduce the amount of FOG discharged to the sanitary sewer system in addition to providing a beneficial reuse of FOG in the incineration of sewage sludge in Connecticut.

By following the practices in this document, food preparation establishments will be helping to reduce sanitary sewer overflows and protect our community's health and environment as well as reducing plumbing maintenance cost associated with the discharge of FOG.

Contact Personnel is the Authorized Agent:

The local Water Pollution Control Authority (WPCA) is listed in the Blue Pages of the phone book and is the authorized agent. Food preparation establishments should contact the WPCA for any questions they have regarding the FOG General Permit.



Town of Ellington
Water Pollution Control Authority
Fats, Oils & Grease Pretreatment
(FOG)
Inspection Report

Facility/Establishment Name: _____ Date: _____

Location of Establishment: _____

Type of Establishment: _____

Establishment Contact Person: _____

Routine Inspection ____ Pre-Operational ____ Re-Inspection ____ Other ____

The following items were inspected for compliance to the Town of Ellington's FOG Requirements. Any items found to be in violation must be corrected and re-inspected as noted.

- | | |
|---|------------|
| 1. Grease Trap Maintenance Logs Up-to-date: | Yes__ No__ |
| 2. Grease Traps in a clean condition: | Yes__ No__ |
| 3. Grease Traps needing repairs: | Yes__ No__ |
| 4. Renderable grease container present: | Yes__ No__ |
| 5. Unauthorized Equipment in use: | Yes__ No__ |
| 6. Equipment modification made: | Yes__ No__ |
| 7. Other | Yes__ No__ |

Comments:

Items marked as No must be corrected and re-inspected by:

WPCA Inspector: _____ Date: _____
Establishment Contact Person: _____ Date: _____

Water Pollution Control Authority 870-3124