

Sec. 5-1-45. – Fats, Oils, and Grease Management.

(a) *Purpose and policy.* This section establishes uniform registration, maintenance and monitoring requirements for controlling the discharge of FOG from food service facilities discharging into the POTW. The purpose of this section augments the purpose and policy of Section 5-1-1, with emphasis on the following:

- (1) To prevent the introduction of excessive amounts of FOG into the POTW; and
- (2) To prevent clogging or blocking of the sanitary sewer system due to grease accumulation. FOG accumulation causes potential sewage backup which can result in overflows which violate NPDES permits, illicit discharges, nuisance conditions, damages to private or public property, loss of business, or flooding of streets, residences, and commercial buildings, all of which impair the public health, safety and welfare.

(b) *Definitions.* The following definitions supplement those in Section 5-1-1(c).

- (1) *Food service establishment:* Any facility that prepares and/or packages food or beverages for sale or consumption, on or off site, with the exception of private residences. Food service facilities shall include, but are not limited to, food courts, food manufacturers, food packagers, restaurants, cafeterias, grocery stores, bakeries, lounges, hospitals, hotels, nursing homes, schools, and all other food service facilities not otherwise listed.
- (2) *Garbage disposal:* A device which shreds or grinds up waste materials into smaller portions for discharge into the POTW.
- (3) *Grease transporter:* A person who collects the contents of a grease interceptor and transports it to an approved recycling or disposal facility.
- (4) *Grease interceptor:* A device located either a) underground and outside or b) inside a food service facility, designed to separate and retain food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the POTW.
- (5) *Grease removal system:* A system consisting of one or more grease interceptors, including ancillary components.

(c) *Applicability.* This section shall apply to all food service establishments that are connected to the POTW, including those connected to privately-owned upstream collection systems.

(d) *Grease removal systems.*

(1) *Requirements.* Food service establishments that discharge to the POTW are required to have a grease removal system. The requirements in this section are in addition to any applicable code requirements. In the event of conflict, the more stringent standard shall govern.

- a. *New food service establishments.* On or after the effective date of this section, food service establishments which are newly proposed or constructed, or existing establishments which will be expanded or renovated to include a food service facility where such did not previously exist, shall be required to install, operate, and maintain a grease interceptor according to the requirements contained in this section.
  1. At any food service establishment, indoor grease interceptors may be used upstream of underground outdoor grease interceptors. However, an underground outdoor grease interceptor is required unless, due to space limitations, the public utilities director authorizes an indoor grease interceptor to be installed.
  2. Grease interceptors shall be installed prior to the issuance of a certificate of occupancy.
- b. *Existing food service establishments.* For the purposes of sizing and installation of grease interceptors, all food service establishments existing prior to the effective date of this section shall be permitted to operate and maintain existing grease interceptors provided these grease interceptors are in efficient operating condition as demonstrated by compliance with the FOG concentration limit stated in Table 5-1-2(f).
- c. The public utilities director may require an existing food service establishment to install, operate, and maintain a grease interceptor that complies with the requirements of this section or to modify or repair any noncompliant plumbing or existing interceptor within 90 days of written notification by the public utilities director when any one or more of the following conditions exist.
  1. The food service establishment is found to be contributing FOG in quantities sufficient to cause line blockages, partial blockages or necessitate increased maintenance of the POTW.

The food service establishment does not have a grease interceptor.
  3. The food service establishment has an undersized, irreparable, or defective grease interceptor, as determined by the Athens-Clarke County public utilities department.
  4. Remodeling of the food preparation or kitchen waste plumbing system is performed which requires a plumbing permit to be issued by the Athens-Clarke County Building Permits and Inspection Department.

5. The existing food service establishment does not have plumbing connections to a grease interceptor in compliance with the requirements of this section.

(2) *Plumbing connections.* Grease interceptors shall be located in the food service establishment's lateral sewer line downstream of all fixtures which may introduce grease, and upstream of the facility's connection to the POTW. Such fixtures shall include, but are not limited to, sinks, dishwashers, garbage disposals, automatic hood wash units, floor drains in food preparation and storage areas, and any other fixture which is determined to be a potential source of fats, oils or grease. Wastewater from sanitary facilities and other similar fixtures shall not be introduced into a grease interceptor under any circumstances.

(3) *Design.* Grease removal systems shall be designed in accordance with all applicable requirements of the International Plumbing Code (latest edition). Mechanically operated grease interceptors may not be used. Outdoor underground grease interceptors shall have a minimum capacity of 1,500 gallons, two compartments and shall be capable of separation and retention of grease and settleable solids. Interceptor design shall conform to the requirements of the state plumbing code. A control manhole over each compartment for monitoring purposes shall be required and installed at the user's sole expense. Covers shall have a gas-tight fit. The grease interceptor shall be designed, constructed and installed for adequate load-bearing capacity. Flow control devices shall be required where the water flow through the interceptor could otherwise exceed its rated flow. Interceptors shall be installed in a location outside of the building which provides easy access at all times for inspection, cleaning and proper maintenance, including pumping. If space limitations do not permit an outdoor grease interceptor, indoor interceptors may be used with a minimum capacity of 40 pounds.

Grease removal system designs will be reviewed by the public utilities director as part of a plumbing permit application. In the permit application, the user shall furnish complete information about the food service facility, including description of operations (amount and type of food prepared); hours of operation; number of seats; number, type, and capacities of fixtures that produce grease; and description and capacity of proposed grease separation system components. The application shall include calculations that demonstrate conformance with applicable design standards.

(4) *Installation.* Grease removal systems shall be installed in accordance with the manufacturer's instructions. To allow for observation, sampling and measurement of wastewaters, a sampling point on the effluent discharge side of the grease interceptor shall be provided at the owner's expense. The sampling point shall be maintained and kept safe and accessible to Athens-Clarke County personnel at all times.

(5) *Maintenance.* All costs for maintenance of grease removal systems are the responsibility of the user. Grease removal systems shall be maintained so as to be in continuously efficient operation. Outdoor grease interceptor maintenance shall be performed at intervals of not less than once every three months. Indoor grease interceptor maintenance shall be performed at

intervals of not less than once every four weeks. However, food service establishments that serve or prepare 500 to 1,000 servings per month may be serviced not less than every six months and those serving fewer than 500 servings per month may be serviced not less than every twelve months. All maintenance frequencies above are contingent on the interceptor discharge concentrations not exceeding permissible FOG concentrations stated in Table 5-1-2(f).

- a. *Additives.* It is specifically prohibited to use any additive including, but not limited to, enzymes, chemicals, or bacteria as a substitute for or in conjunction with grease removal system maintenance.
- b. *Waste removal.* The user shall be responsible for the proper removal and legal disposal of the grease waste per EPD Rule 391-3-6-.24 *Regulation of Commercial Waste Originators, Pumpers, Transporters, Processors, and Disposal Facilities*. Grease interceptors shall be serviced by a state registered transporter, and a completed manifest shall be kept on site by the user for every service event. Cleaning and maintenance of grease interceptors shall include the complete removal of all contents, including solids and liquids, including from the tank walls, baffles, cross pipes, inlets and outlets, two tee's, and the cover. Top skimming, decanting, or back flushing of the grease interceptor is prohibited. Further, the discharge of liquid, semi-solids, or solids into a grease interceptor from vehicles after servicing is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease interceptor, or POTW.
- c. *Waste disposal.* Grease waste shall not be disposed of to the POTW or stormwater collection system. All grease waste shall be tracked by an Athens-Clarke County approved three-part manifest, and the waste shall be disposed of at a facility permitted and approved to receive such waste.
- d. *Manifest transmittal.* The user shall maintain a legible copy of the completed three-part manifest on site for each service event for a period of at least three years. Failure to provide all manifests for review by Athens-Clarke County may result in a fine.

(6) *Repairs.* All costs for repair of grease removal systems are the responsibility of the user. The food service facility shall be responsible for scheduling all repairs to its grease removal system. Repairs required by Athens-Clarke County shall be completed within 30 calendar days after the date of written notice of required repairs is received by the facility, unless the public utilities director approves in writing a different schedule.

(7) *Inspection.* Athens-Clarke County may inspect grease removal systems as necessary to confirm that proper efficiency of the grease removal system is being achieved.

- a. *Entry.* Each food service establishment shall allow Athens-Clarke County personnel access at reasonable times to all parts of the premises for the purpose of inspection, observation, records examination, measurement, sampling, and testing in accordance with the provisions of this section. This includes the taking of photographs to document conditions. The refusal of any food service establishment to allow Athens-Clarke County personnel entry to or upon the facility's premises for the purposes listed shall constitute a violation of this section.
- b. *Monitoring.* Athens-Clarke County personnel shall have the right to sample and analyze the wastewater from any food service establishment at any time to determine levels of FOG contained within a facility's discharge.
- c. *Failed inspection.* If a grease interceptor fails the initial inspection, the inspector may notify the user that the grease interceptor shall be cleaned out within seven calendar days. After seven calendar days, the grease interceptor should be re-inspected.
- d. *Failed re-inspection.* If at the first re-inspection, the grease interceptor is found to be in non-compliance, a notice of violation may be issued, and the user may be told that the grease interceptor shall be cleaned immediately. After three weekdays, the grease interceptor may be re-inspected.

(8) *Recordkeeping.* It shall be a violation of this section for a user to allow the removal of its grease interceptor waste without documentation using an approved three-part manifest. The user shall be responsible for maintaining a copy of these manifests on site for a period of three years and subject to Athens-Clarke County's review without prior notification. The manifest shall contain the information listed below:

- a. *Food Service Establishment:*
  - Facility name, address, and telephone number
  - Interceptor type and size
  - Date and volume removed from the interceptor
  - Authorized signature (verifying the grease interceptor was cleaned and in operable condition)
- b. *Service Company Information (Waste Transporter):*
  - Transporter name, address, and telephone number
  - Transporter permit number
  - Date and volume removed from the interceptor
  - Disposal method
  - Authorized signature of transporter
- c. *Disposal Site:*
  - Facility name, address, and telephone number
  - Facility EPD permit number

Date and volume received  
Authorized signature verifying receipt of waste

(9) *Exceptions and variances.* Athens-Clarke County may allow variances or exceptions in extenuating circumstances and shall maintain records of any exceptions granted to this section's design or maintenance requirements, including the rationale, signed by the official granting such exception.

(10) *Enforcement.* Any violations of this section are subject to the enforcement provisions of this chapter.

SECTION 2. All ordinances or parts of ordinances in conflict herewith are hereby repealed.