

OIL AND GREASE POLICY FOR THE CITY OF BUFORD, GEORGIA

IN ACCORDANCE WITH THE CITY OF BUFORD SEWER USE ORDINANCE REGULATING OIL AND GREASE DISCHARGES INTO THE CITY OF BUFORD WASTEWATER SYSTEM

OIL AND GREASE REMOVAL POLICY

PURPOSE

This policy is designed to implement and enforce the oil and grease discharge rules of the Sewer Use Ordinance Article V, Section (5), and the requirements set forth in Condition 1 (4) of the Comprehensive Collection System Permits required by House Bill 1160.

The intent of this policy is to ensure compliance with the City's Sewer Use Ordinance and provide specific standards for oil and grease interceptor's location, type and size, installation, construction, and maintenance.

It is the duty of the City of Buford Public Service Department to meet the conditions set forth in it's Georgia Division of Water Quality issued Collection System permit. One facet of that duty is preventing introduction of excessive oil and grease waste into the City's sanitary sewer system and wastewater treatment plant. Excessive oil and grease wastes have the potential for creating hazardous conditions in the wastewater collection system, treatment plant NPDES violations, increased treatment costs, regulatory fines, and other costs for the City.

Food Service Establishments shall provide means of preventing oil and grease discharges to the sewage collection system above Sewer Use Ordinance limits. Where an oil and grease interceptor currently exists or is required by the City of Buford Public Services Dept. and this ordinance, the owner, leaseholder, or operator at his expense shall maintain it for continuous, satisfactory and effective operation.

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AUTHORITY

CITY OF BUFORD SEWER USE ORDINANCE

Article V, Prohibited Discharge Standards

Section 4

(d) No user shall discharge any solid or viscous substances in quantities or of such size capable of causing obstruction to the flows in sewers, or other interference with proper operation of the wastewater facilities such as, but not limited to, ashes, bones, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, un-ground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.

Section 5

(b). Wastewater containing petroleum oil, no biodegradable cutting oils, or product of mineral oil origin in amounts that will cause interference or pass through but in no case containing more than 25 milligrams per liter.

(c). Wastewater containing more than 100 milligrams per liter of oils, fats, grease, or wax, whether emulsified or not, or containing substances which may solidify or become viscous at temperatures between 32°F (0°C) and 150°F (65°C).

Section 6

If any waters or wastes are discharged or are purposed to be discharged to the public sewers, which waters contain substances or possess the characteristics enumerated above and which in the judgment of the City of Buford, may have a deleterious effect upon the wastewater facilities, processes, equipment, or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the City may:

- (a) Reject the wastes,
- (b) Require pretreatment to an acceptable condition for discharge to the public sewers,
- (c) Require control over the quantities and rates of discharge, and/or
- (d) Require surcharge payment to cover added cost of handling and treating the Waste.

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Article VII, Section 1.

Powers and Authority of Inspectors

The Superintendent and other duly authorized employees of the City of Buford bearing proper credentials and identification shall be permitted to enter all properties for the purpose of inspection, observation, measurement, sampling, and testing pertinent to discharge to the public wastewater system in accordance with the provisions of this Ordinance. Denial of the POTW Director's/Superintendent's approval authority access to the user's premises shall be a violation of this Ordinance. Unreasonable delays may constitute denial of access.

DEFINITIONS

City: The Superintendent and or other duly authorized employees.

Food Service Establishment: Any facility discharging kitchen or food preparation wastewater: including but not limited to, restaurants, motels, hotels, cafeterias, hospitals, schools, bars, delicatessens and meat cutting and preparation facilities, bakeries, convenience stores with on site food preparation, and any other facility which, in the opinion of the City, would require grease trap installation by virtue of its operation.

Grease Interceptor / Grease Trap: A devise utilized to effect the separation of grease and oils in wastewater effluent from a Food Service Establishment. Such traps or interceptors may be of the "outdoor" or underground type, normally of a 1500 gallon capacity, or the "under the counter" package type, which are typically less than 100-gallon capacity. For the purpose of this definition, the words "trap" and "interceptor" are used interchangeably.

Grease: Grease is the accumulation of oils, fats, cellulose, starch, proteins, wax, or grease, whether emulsified or not, in the City's sanitary sewer system. These are substances that may solidify or become viscous at temperatures between thirty-two (32) degrees Fahrenheit and one hundred fifty (150) degrees Fahrenheit (0 degrees- 65 degrees Celsius).

Grease Generating Establishments: Grease generating establishments means all retail food establishments, catering establishments, commercial food preparation facilities, meat processing facilities, and other establishments that may be capable of accumulating and discharging grease into the City of Buford sanitary sewer system.

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Interference: A discharge which alone or in conjunction with a discharge or discharges from other sources inhibits and/or disrupts the POTW, City treatment plant processes and/ or it's sludge processes, use and /or disposal. Interference includes, but is not be limited to, a discharge which alone or in conjunction with a discharge or discharges from other sources causes, in whole or in part, a violation(s) of the City's NPDES Permit, Collection System Permit, and/or the prevention of sewage sludge use or disposal in compliance with any of the following statutory/regulatory provisions or permits issued hereunder, or any more stringent State or Local regulation(s): Sec.405 of the Act (33 U.S.C. 1345), or any criteria, guideline or regulations developed pursuant to the Solid Waste Disposal Act (SWDA)(42 U.S.C.6901, et seq.), the Clean Air Act, the Toxic Substances Control Act, the Marine Protection Research and Sanctuary Act (MPRSA), or more stringent state criteria (including those contained in any state sludge management plan prepared to Title IV of the Solids Waste Disposal Act) applicable to the method of disposal or use employed by the POTW.

Owner: Owner means individual, person, firm, company, association, society, corporation, or group whose property, building or structure is located or will be constructed.

GENERAL POLICY REQUIREMENTS

A grease interceptor shall be installed in the waste line leading from sinks, drains or other fixtures, in Food Service Establishments when, in the opinion of the City of Buford they are warranted, restaurants, hotel kitchens or bars, factory cafeterias or restaurants or other uses where grease can be introduced into the drainage system in quantities that can effect line stoppage or hinder sewage disposal."

- A. All grease- handling facilities shall be approved by the City of Buford. Establishments whose grease- handling facilities are not adequately maintained to prevent floatable oils, fat or grease from entering the sewerage system shall be notified in writing of any noncompliance and required to provide a schedule whereby corrections will be accomplished.
- B. Food Service Establishment's grease- handling facilities shall be subject to evaluation, and inspection by City representatives during normal working hours. Results of inspections will be made available to the facility owner, leaseholder or operator.
- C. Food Service Establishments receiving two (2) consecutive unsatisfactory evaluations or inspections may be subject to penalties or other corrective actions as provided for in the Sewer Use Ordinance.

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- D. Food Service Establishments who continue to violate this Oil and Grease Interceptor Policy may be considered as grounds for discontinuance of sewer service.
- E. Food Service Establishments whose operations cause or allow excessive grease and/or oil to discharge or accumulate in the City collection system may be liable to the City for costs related to Public Service Department. service calls for line blockage, line cleanings, line and pump repairs, and other expenses, including all labor, materials, and equipment. Failure to pay all service- related charges may also constitute grounds for sewer service discontinuance.
- F. Regularly scheduled maintenance of grease handling facilities and equipment by Food Service Establishments is required to ensure adequate operation. In maintaining grease interceptors, the owner, lease- holder or operator shall be responsible for the legal and proper removal and disposal of grease as required by the City's Oil and Grease Policy, and shall maintain on-site records of all maintenance activities including, but not limited to clean out dates, names of clean out firms, covering a period not less than the most recent three (3) years.
- G. The owner shall be responsible for proper and legal disposal of waste or wastewater removed from the grease interceptor/grease trap. Introduction of waste material back into the sanitary sewer system is a violation of the Sewer Use Ordinance and can result in the enforcement action.
- H. Any Food Service Establishment whose effluent discharge to the sewerage system is determined by the City to cause interference in the conveyance or operation of the sewerage system may be required to sample its grease trap discharge and have it analyzed for oil and grease at the expense of the owner, lease-holder or operator. Results of such analysis shall be reported to the City of Buford Wastewater Treatment Superintendent.
- I. All grease traps/ interceptors shall be designed to have a minimum twenty four (24) minute detention time and installed to allow for complete access for inspection and maintenance of the inner chamber(s) and viewing and sampling of the effluent wastewater discharged to the sewer.
- J. Food Service Establishments shall adopt procedures for handling sources of floatable oil, fat or grease originating within their facility. A notice shall be permanently posted at a prominent place in the facility readily accessible to employees, advising employees of the handling procedures to be followed.

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CONSTRUCTION STANDARDS

1. New Facilities

New Food Service Establishments shall install a grease interceptor, accordance with City guidelines. Grease interceptors shall be adequately sized, with no interceptor less than 1500 gallons total capacity unless otherwise approved in writing by the City. The following information must be supplied to the City before any plans will be approved and a building permit is issued.

- A. Plumbing drawings for the proposed facility including kitchen equipment layout.
- B. Identification and dimensions (length x width x depth) in inches for each compartment of each interceptor unit.
- C. Dishwasher contribution (per unit) in GPM.
- D. Pulper or grinder contribution (per unit) in GPM.
- E. Drain specifications (pipe diameter).
- F. Name of professional engineer who sized "Trap".
- G. Trap information including: manufacturer, type, size, calculations used to determine required (24) minute retention time.
- H. Flow control device information. Manufacturer and type
- I. Any other reasonable information requested by the City.

New Food Service Establishments will not be allowed to initiate operations until grease- handling facilities are installed and approved by the City.

All grease interceptors, whether singular or two tanks in series, must have each chamber directly accessible from the surface to provide means for servicing and maintaining the interceptor in working and operating condition.

A basket, screen or other intercepting device shall prevent passage into the drainage system of solids, ½ inch or larger in size, for under the counter units. The basket or device shall be removable for cleaning purposes.

If a Food Service Establishment chooses to install or has a food-waste grinder installed, the waste from these units shall pass through a grease interceptor. The Food Service Establishment shall service and maintain the unit as often as necessary to meet the conditions of this policy.

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2. Existing facilities

All existing Food Service Establishments shall have grease-handling facilities, approved by the City. Food Service Establishments without any grease-handling facilities will be given a compliance deadline not to exceed six (6) months from the date of notification to have approved and grease-handling equipment installed as required by this Policy. Failure to do so will be considered a violation of the City's Sewer Use Ordinance and may subject the facility to penalties, corrective actions and/or service discontinuance. Said installations shall meet the same requirements as those for new facilities. In the event an existing Food Service Establishment's grease-handling facilities are either under the counter or substandard in accordance with this Policy, the owner lease holder or operator will be notified in writing of the deficiencies, and required improvements, and will be given a compliance deadline not to exceed six (6) months to conform with requirements of this Oil and Grease Interceptor Policy.

For cases where "outdoors" type grease interceptors are not feasible in the opinion of the City, existing Food Service Establishments will be required to install adequate and approved "under the counter" grease traps for use on individual fixtures including dishwashers, sinks, and other potentially grease-containing drains.

If an "outdoor" type grease interceptor is feasible in the opinion of the City, the Food Service Establishment shall meet the same requirements for design as for the new facilities.

Flow control fittings must be provided to the inlet side of all "under the counter" units to prevent overloading of the grease trap and to allow for proper operation. City approval of flow devices must be obtained prior to installation.

The location of "under the counter" units must be near the source of the wastewater as is physically possible.

Wastewater from garbage grinders shall be discharged to grease traps/interceptors.

In maintaining grease traps/interceptors, the owner(s) shall be responsible for the proper removal and disposal by appropriate legal means of the captured material and shall maintain records of the dates and means of disposal, these records shall be available on site for review by the City.

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The use of enzymes, grease solvents, emulsifiers, and similar materials is not an acceptable grease trap maintenance practice and therefore is prohibited.

3. New Food Establishments In Existing Buildings

Where practical, new Food Service Establishments locating in existing buildings will be required to comply with the grease trap Construction Standards applicable to the new facilities. Where physically impossible to install "outdoor" units, in the opinion of the City "under the-counter" units may be allowed provided the unit type, size, location, and other installation details are approved by the City.

EXCEPTIONS

Under certain circumstances, the interceptor size and location may need special exceptions to this policy. If an exception to this policy is requested, the user must demonstrate that the size and location will allow the facility to meet the discharge requirements of the City's Sewer Use Ordinance. Any variance to the requirements of this Policy shall be granted at the discretion of the Public Services Director of the City.

The intent of this Policy is to ensure compliance with the City's NPDES Permit No.Ga0023167, which is required by the United States Environmental Protection Agency. This Policy is intended to protect the facilities and the City's infrastructure as it relates to the sanitary sewer system.

ENFORCEMENT

- A. The City will conduct a minimum of one compliance inspection annually. The Director of Public Services may direct staff to inspect any Food Service Establishment more frequently should compliance history, collection system problems, or other factors indicate problems which may involve the Food Service Establishment
- B. Food Service Establishments determined to be in Non-Compliance with the Oil and Grease Interceptor Policy that also involve a collection line blockage or stoppage will be required to increase interceptor cleaning frequency.

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- C. Food Service Establishments determined to be in Non-Compliance with the Oil and Grease Interceptor Policy that also involve a collection line blockage or stoppage will be required to reimburse the City of for expenses associated with clearing the blockage or stoppage and associated clean up including fines or penalties imposed by the State for spills caused by the blockage or stoppage.
- D. The City may assess penalties or surcharges for failure to keep required records, failure to clean "under counter" units daily or "in-ground" units every (30) thirty days. In determining those penalties or surcharges variances issued by the City will be considered.

PENALTIES

- A. Food Service Establishments determined to be in Non-Compliance with the record keeping requirements of the Oil and Grease Interceptor Policy will be issued a Notice Of Violation (NOV). Food Service Establishments receiving two (2) Notice of Violations for record keeping in a twelve month period can be issued a citation to appear in City Court. The fine recommended by this policy for each such record keeping violation is \$500.00.
- B. Any Food Service Establishment that does not install a grease interceptor when required to do so by the City will be issued a Notice of Violation (NOV) and can be issued a citation to appear in City Court. The fine recommended by this Policy for each such violation is \$1000.00 per month until the cause for violation is remedied.

THE OIL AND GREASE INTERCEPTOR POLICY MAY BE MODIFIED OR CHANGED BY THE CITY OF BUFORD AT ANY TIME IN ACCORDANCE WITH THE REQUIREMENTS OF THE CITY CODE, SEWER USE ORDINANCE, ANOTATED CODE OF GEORGIA FEDERAL REGULATIONS.