

ARTICLE 922
Fats, Oil and Grease (FOG) Pretreatment

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922.01 PURPOSE.

The purpose of this article is to control discharges of fats, oils and grease (FOG) in the wastewater flow from food preparation establishments and other commercial facilities into the Publicly Owned Treatment Works (POTW) collection system. FOG interferes with the normal operation of the collection system by causing buildup that decreases line sizes and restricts flows, blockages and plugging of pipelines and contributes waste of a strength or form that may interfere with the operation of the treatment facility. All new and existing facilities that generate and discharge fats, oils and grease in their wastewater flow shall install, operate and maintain a FOG pretreatment system. The requirements of this article shall be supplement and in addition to the requirements of the City of Parkersburg's Sanitary Sewer Use Ordinance and Pretreatment Ordinance. (Ord. 1395. Passed 6-14-11.)

922.02 TERMS.

- (a) **Abbreviations.** The following abbreviations shall have the designated meanings:
 - (1) CFR: Code of Federal Regulations
 - (2) DEP/WVDEP: the West Virginia Department of Environmental Protection
 - (3) EPA/USEPA: the United States Environmental Protection Agency
 - (4) FOG: fats, oils and grease
 - (5) POTW: Publicly Owned Treatment Works
 - (6) PUB: Parkersburg Utility Board
- (b) **Definitions.** The meaning of terms used herein shall be as follows:
 - (1) Board/Utility Board: The Utility Board of the City of Parkersburg
 - (2) Brown Grease: spent fats, oils and greases retained by food service grease traps and generated from the cleaning of equipment and utensils used in the preparation and serving of food. This material is considered adulterated and not fit for recycling as a result of contact with detergents and other cleaning solutions.
 - (3) City: The City of Parkersburg, Wood County, West Virginia, a municipal corporation
 - (4) Control Authority: the Parkersburg Utility Board
 - (5) Customer: an individual, person, tenant, property owner, corporation, partnership, association or group utilizing POTW services furnished by the Board to a property.
 - (6) FOG: FATS, OILS AND GREASE: Any fats, oils and grease generated from the food preparation process as identified by the most current EPA method listed in 40 CFR 136.6.
 - (7) FOG Interceptor / grease trap. An approved passive tank installed outside a building and designed to remove fats, oil and grease from flowing wastewater while allowing wastewater to flow through it into the POTW collection system.
 - (8) Food Service Facilities: Establishments engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and discharge wastewater to the POTW.

Including restaurants, motels, hotels, cafeterias, hospitals, schools, bars, and any other facility that in the Manager's opinion would require a FOG interceptor.

(9) **Garbage:** Solid wastes from the preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

(10) **Governing Body:** The mayor and council, together, who are charged with the responsibility of enacting ordinances and determining the public policy for the City.

(11) **"Under-the-Counter" grease traps:** designed to be install inside a building as close to the source of the wastewater as possible to remove fats, oil and grease while remaining accessible for maintenance.

(12) **User:** a "customer" of the POTW permitted to discharge wastewater, into the collection system

(13) **Yellow Grease:** the inedible and unadulterated spent fats, oils and greases resulting from the preparation of food and is typically generated from bulk deep-fryer operations and water/oil separator units. This material is typically recycled for reuse in some form.

(Ord. 1395. Passed 6-14-11.)

922.03 FOG PERMIT AND APPLICATION.

(a) **Permit.** All food service establishments proposing to discharge or currently discharging wastewater containing FOG to the POTW shall obtain a FOG Wastewater Discharge Permit from the Parkersburg Utility Board.

(1) The permit is non-transferrable in the event the establishment changes ownership or the service activities are changed from the information provided in the application.

(2) The terms and conditions of the permit are subject to modification by the PUB if limitations or requirements in this program are modified. The user shall be notified at least sixty (60) calendar days prior to the effective date of the change. Any change shall include a reasonable schedule for achieving compliance by the user.

(b) **Application.** All establishments required to obtain a FOG Permit shall complete an application for the permit. The application shall include no less than the following information:

(1) Name, address and telephone number for the establishment

(2) Description of the establishment and service activities

(3) Name and contact information for all principals/owners of the establishment, including manager for the facility.

(4) Floor, site and plumbing plans showing detailed sewer connections locations and grease removal devices and their locations.

(5) Specifications of all grease removal devices installed or to be installed.

(6) Seating capacity for the facility.

(7) Hours and days of operation.

(8) Any other information as may be specified by the PUB.

(c) **FOG Control Plan.**

(1) All food service facilities, existing and new, required to obtain a FOG Permit shall be required to submit to the Board a FOG control plan that will effectively control the discharge of undesirable materials into the wastewater collection system.

(2) The control plan shall include no less than the following information:

A. The name and information for facility contact person

B. Diagram of wastewater discharge system showing location of FOG source and Interceptors

C. Size and capacity of interceptors

D. Schedule for interceptor cleaning

E. Training for employees

F. Posting of signs providing approved disposal method for FOG material.

(3) The control plan shall designate a principal responsible for maintaining on-site records and submission of reports to the control authority detailing the maintenance and cleaning of the interceptors as well as the disposal of the FOG material. (Ord. 1395. Passed 6-14-11.)

922.04 GENERAL CRITERIA.

- (a) All existing, proposed, or remodeled food service facilities discharging to the Parkersburg Utility Board's POTW shall be required to install, at the owner's expense, an approved and properly maintained FOG interceptor system.
 - (b) Sanitary sewer flows from toilets, urinals, lavatories, etc. shall not be discharged into the FOG interceptor system. These flows shall be conveyed separately to the sanitary sewer lateral and shall not be connected prior to the FOG interceptor.
 - (c) Solid food waste products, unused portions or scraps, are not intended for treatment by the POTW and should be disposed of through standard solid waste/garbage disposal means to a landfill by means of a trash hauler.
 - (d) Garbage Grinders shall not discharge to a FOG interceptor. Solids collect in the bottom of the interceptor and decrease capacity and contribute to maintenance issues.
 - (e) Produce preparation sinks shall not discharge into the FOG interceptor system.
 - (f) Commercial dishwashers are not recommended to be connected to the grease trap. Dishwasher discharge can melt grease and allow it to pass through an undersized grease trap. If the dishwasher must be connected to the FOG interceptor, the interceptor must be sized accordingly to allow sufficient detention time for the water to cool and the grease to separate before discharging to the POTW.
 - (g) Preflush or prescraping sinks that serve commercial dishwashing machines must be connected to a FOG interceptor provided that no grinder is used in these sinks.
 - (h) Yellow Grease shall not be discharged to a grease interceptor or the sanitary sewer collection system. This material is not intended for treatment by the POTW and disposal or recycling of this material should be arranged by the food service establishment.
- (Ord. 1395. Passed 6-14-11.)

922.05 DESIGN CRITERIA.

- (a) FOG interceptors/traps shall be constructed in accordance with all applicable standards of the control authority, State of WV, and EPA. Interceptors shall have two compartments designed for grease retention. All grease removal devices shall be subject to the written approval of the Parkersburg Utility Board. Such approval shall be based on the demonstrated removal efficiencies of the proposed devices.
 - (b) FOG interceptors shall be located to allow access to be available at all times, to allow for their maintenance and inspection.
 - (c) Grease interceptors shall be installed an adequate distance from sinks and dishwashers to allow for adequate cooling of the wastewater. Wastewater temperatures shall not exceed 120 degrees where entering the grease interceptor.
 - (d) FOG interceptors installed in areas that will allow vehicle traffic over the interceptor shall be designed to have adequate load-bearing capacity.
 - (e) Each interceptor shall have only one inlet and one outlet pipe connection.
 - (f) Each interceptor shall have a sample well installed
 - (g) The capacity shall not be less than 1,000 gallons and not more than 3,000 gallons unless approved by the PUB. If the calculated capacity exceeds 3,000 gallons then multiple units shall be plumbed in series to meet the needed capacity.
- (Ord. 1395. Passed 6-14-11.)

922.06 FOG INTERCEPTOR SIZING FORMULAS.

The required size of the FOG interceptor shall be calculated using the control authority's approved formula. (Ord. 1395. Passed 6-14-11.)

922.07 FOG INTERCEPTOR MAINTENANCE.

- (a) The user at their expense shall maintain the FOG interceptors to ensure proper operation and efficiency. Maintenance of the interceptor shall include the removal of all contents, including floating material, wastewater, and sludge/solids. Removal shall be performed by a qualified and licensed contractor. Decanting or discharging of removed waste back into the interceptor or any

other interceptor, for the purpose of reducing the volume to be disposed, is prohibited.

(b) Cleaning shall include the practice of scraping excessive solids from the walls, floors, baffles and all pipework.

(c) FOG interceptor shall be thoroughly inspected after each pumping/cleaning. Any deficiencies shall be recorded in a maintenance log and repairs made at the user's expense. Notice of any maintenance or repairs shall be submitted to the control authority at the conclusion of the event (cleaning, pumping or equipment repair).

(d) Pumping/cleaning frequency shall be performed when the total volume of captured grease and solid material displaces more than twenty-five percent (25%) of the total volume of the unit or once every six months, or as determined by the control authority, to prevent pass-through of grease into the sanitary sewer system.

(e) All waste removed from the interceptor must be disposed of at a facility approved to accept such material in accordance with State and Federal regulations. All waste material must be tracked with a manifest, which confirms pumping, hauling and disposal of the material. The customer must obtain and retain a copy of the original manifest from the hauler.

(f) User shall retain a maintenance log for each FOG interceptor indicating all pumping, cleaning and repairs. This log shall include no less than the following information: date, time, volume of waste pumped, hauler and disposal site. This log shall be kept in an accessible location and made available to a control authority representative upon request.

(g) Copies of maintenance records shall be submitted to the Parkersburg Utility Board on a biannual basis (twice per year) and be due on the last day of the month of December and June. The report shall include no less than the following information:

- (1) Facility name, address, contact person and phone number
- (2) Maintenance company name, address and contact person and phone number
- (3) Name of person responsible for maintaining records
- (4) Types of maintenance performed
- (5) Copies of manifests.
- (6) Reports shall be submitted to:

Parkersburg Utility Board
125 19th Street
Parkersburg, WV 26101
Attn. Pretreatment Coordinator

(h) The Parkersburg Utility Board will perform periodic inspections of these facilities and shall notify the user of any additional maintenance required. User is required to perform the maintenance specified within fourteen (14) calendar days of written notification from the Parkersburg Utility Board. Following inspection, the control authority may require the user to install, at user expense, additional controls to prevent undesirable materials from reaching the wastewater collection system. (Ord. 1395. Passed 6-14-11.)

922.08 ADDITIVES.

The use of biological additives is prohibited for use in FOG interceptors. Enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils and grease shall in no way be considered as a substitution for the standard maintenance of pumping and hauling waste material.

(Ord. 1395. Passed 6-14-11.)

922.09 CHEMICAL TREATMENT.

Chemical treatments such as drain cleaners, acid, or other chemical solvents designed to dissolve or remove grease shall not be allowed to enter the FOG interceptor.

(Ord. 1395. Passed 6-14-11.)

922.10 CONTROL EQUIPMENT.

(a) The equipment installed to control FOG must be designed in accordance to plumbing codes, DEP and current engineering standards and approved by the Parkersburg Utility Board.

(b) Underground equipment shall be tightly sealed to prevent inflow of surface water and shall be easily accessible to allow regular maintenance and inspection.

(c) Control equipment shall be maintained by the owner/user of the facility to prevent a stoppage of the wastewater collection system and the accumulation of FOG material in the collection system lines, pumps and wastewater treatment plant.

(d) If the Parkersburg Utility Board is required to clean out the wastewater collection lines, as a result of the user's poorly maintained control equipment, the owner/user shall be required to reimburse the control authority for all expenses including any fines that may be incurred due to any sanitary overflow due directly to the user's discharge.

(e) The Parkersburg Utility Board retains the right to inspect and approve any and all installations of control equipment.

(Ord. 1395. Passed 6-14-11.)

922.11 ALTERATION OF CONTROL METHODS.

The Parkersburg Utility Board reserves the right to request additional control measures if existing control equipment is shown to be insufficient to protect the POTW from interference due to the discharge of FOG. (Ord. 1395. Passed 6-14-11.)

922.12 VARIANCE OR WAIVER.

The Parkersburg Utility Board reserves the right to issue a waiver or variance to the requirement of this article as may be deemed applicable by the General Manager.

(Ord. 1395. Passed 6-14-11.)

922.99 PENALTIES.

(a) Any person, individual or user found to be violating any provision of this article, shall be served by the Board with a written Notice of Violation. Such a notice shall state the nature of the violation and also provide a reasonable time limit for the satisfactory correction of the violation thereof. The identified offender shall permanently cease all violations within the stated time limit of the Notice of Violation

(b) Any person, individual or user who shall continue any violation beyond the time limit provided by the Notice of Violation shall be guilty of a misdemeanor and upon conviction thereof shall be fined in an amount not to exceed two hundred dollars (\$200.00) for each violation. Each day in which any such violation shall continue shall be deemed a separate offense.

(c) Any person, individual or user violating any of the provisions of this article shall become liable to the Board for any expense, loss, or damage occasioned by the Board by reason of such violation.

(d) Fines and costs imposed under provision of this article shall be enforceable and recoverable in the manner provided by applicable law.

(Ord. 1395. Passed 6-14-11.)