

ARTICLE IX

Grease Trap Installation and Maintenance

75A-54. Definitions.

As used in this section, the following terms shall have the meanings indicated:

GREASE. Material composed primarily of fats, oil and grease (FOG) from animal or vegetable sources. The terms fats, oil, and grease shall be deemed as Grease by definition. Grease does not include petroleum based products.

GREASE TRAP. A device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system. A grease trap must be installed in such a manner as to facilitate easy inspection and cleaning.

FOOD SERVICES FACILITIES. Those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing. These facilities include restaurants, cafeterias, hotels, motels, nursing homes, schools, grocery stores, jails, churches, camps, caterers, manufacturing plants, or any other sewer users as determined by the Public Works Supervisor who discharge applicable waste. Exempted here from are self-contained single family living units.

USER. Any person or establishment including those located outside the jurisdictional limits of the Borough who contributes, causes, or permits the contribution or discharge of wastewater into the Authority's wastewater collection or treatment system, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

OIL/WATER SEPERATOR. An approved and industry standard system that is specifically and manufactured to separate oil from water. The system shall allow the oil to be collected and removed on a regular basis as to prevent it from being discharged into the wastewater collection system. Only oil/water separators manufactured for that specific operation will be approved. Adequate support literature from the manufacturer will be required so as to allow a proper review by the Public Works Supervisor or his designee

75A-55. Control Plan for (FOG) and Food Waste

- A. Any new construction, renovation, or expansion of Food Service Facilities shall be required to submit to the Authority a FOG and food waste control plan that will effectively control the discharge of undesirable materials into the wastewater collection system. This shall be submitted prior to the issuance of any building permit by the Borough. Prior to the issuance of any certificate of occupancy by the Borough there shall be installed an operational grease trap confirming to the requirements of this article.

- B. Any existing Food Service Facilities shall also be required to submit a FOG and food waste control plan that will effectively control the discharge of undesirable materials into the wastewater collection system. Existing facilities shall not be exempt from the requirements of this ordinance. There will be no “Grandfathering”.
 - 1) Existing establishments shall have an approved outside grease trap installed and functional, to the satisfaction of the Public Works Superintendent and/or Chief Wastewater Operator, within six (6) months following the effective date of this ordinance.
 - 2) Plans and specifications for these grease traps shall be submitted to the Borough Clerk’s office by December 30, 2020. Denial or approval notification shall be made within forty-five (45) days following submission.
 - 3) If said plans are denied, revisions are to be submitted within sixty (60) days.

75A-56. General Criteria.

- A. Installation Requirements. All existing, proposed, or newly remodeled Food Service Facilities inside the Borough of Woodstown wastewater service area shall be required to install, at the user’s expense, an approved, properly operated and maintained grease trap.

- B. Sanitary Sewer Flows. Sanitary sewer flows from toilets, urinals, lavatories, etc. shall not be discharged into the grease trap. These flows shall be conveyed separately to the sanitary sewer service lateral.
- C. Floor Drains. Only floor drains which discharge or have the potential to discharge grease shall be connected to a grease trap.
- D. Garbage Grinders/Disposers. It is recommended that solid food waste products be disposed of through normal solid waste/garbage disposal means. If a grinder/disposal is used it must be connected to the grease trap. The use of grinders is discouraged since it decreases the operational capacity of the grease trap and will require an increased pumping frequency to ensure continuous and effective operation.
- E. Dishwashers. Commercial dishwashers must be connected to the grease trap. Dishwashers discharge soap and hot water which can melt grease and allow it to pass through an undersized grease trap. Traps must be sized accordingly to allow enough detention time to allow water to cool and grease to solidify and float to the top of the trap.
- F. Location. Grease trap shall be installed in accordance with the National Standard Plumbing Code 2009 Edition, Sub-Chapter 6 (6.2.7) or as amended in subsequent editions.
- G. Pass Through Limits. No User shall allow wastewater discharge concentration from grease trap to exceed 100MgPL (milligrams per liter) as identified by EPA method 1664A.

75A – 57. Design Criteria.

- A. Grease traps shall be constructed in conformance with the National Standard Plumbing Code 2009 Edition, Sub-Chapter 6 (6.2.7) or as amended in subsequent editions. It shall have a minimum of two compartments with fittings designed for grease retention. All grease removal devices or technologies shall be subject to the written approval of the Public Works Superintendent and/or Chief Wastewater Operator approval shall be based on demonstrated removal efficiencies of the proposed technology.
- B. Access. Access to grease traps shall be available at all times, to allow for their maintenance and inspection. Access to trap shall be provided by two manholes (one on each compartment) terminating at finished grade with cast iron frame and cover.

- C. Load-Bearing Capacity. In areas where additional weight loads may exist, the grease trap shall be designed to have adequate load-bearing capacity. (Example: vehicular traffic in driving or parking areas.)
- D. Inlet and Outlet Piping. Wastewater discharging to a grease trap shall enter only through the inlet pipe of the trap. Each grease trap shall have only one inlet and one outlet pipe.
- E. Grease Trap Sizing. All grease traps shall have a capacity of not less than 1,000 gallons nor exceed a capacity of 3,000 gallons. If the calculated capacity exceeds 3,000 gallons, multiple units plumbed in series shall be installed.

75A-58. Grease Trap Maintenance

- A. Cleaning/Pumping. The user, at the user's expense, shall maintain all grease traps to assure proper operation and efficiency. Maintenance of grease trap shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludge and solids. This work shall be performed by a qualified and licensed hauler. Decanting or discharging of removed waste back into the trap from which it was removed or any other grease trap, for the purpose of reducing the volume to be disposed, is prohibited. This service shall also include a thorough inspection of the trap and its components. Any needed repairs shall be noted. Repairs shall be made at user's expense.
- B. Cleaning/Pumping Frequency. The grease trap must be pumped out completely a minimum of twice a year, or more frequently, as determined by the Public Works Superintendent and/or the Chief Wastewater Operator, as needed to prevent carryover of grease into the sanitary sewer system.
- C. Disposal. All waste removed from each grease trap must be disposed of at a facility approved to receive such waste in accordance with the provisions of this program. In no way shall the pumpage be returned to any private or public portion of the Borough's sanitary sewer collection system. All pumpage from grease traps must be tracked by a manifest, which confirms pumping, hauling, and disposal of waste. The customer must obtain and retain a copy of the original manifest from the hauler.
- D. Maintenance Log. A grease trap cleaning/maintenance log indicating each pumping for the previous 24 months shall be maintained by each Food Service Facility. This log shall include the date, time, amount pumped, hauler, and disposal site. This log shall also include any type of maintenance or repairs, the date performed and the next date for scheduled maintenance. This log shall be kept in a conspicuous location for

inspection. Said log shall be made available to the Public Works Supervisor or his representative upon request.

- E. Inspections. The Public Works Superintendent and/or the Chief Wastewater Operator or his designee will perform periodic inspections of these facilities and shall notify the user of any additional required maintenance or repairs. Upon written notification by the Public Works Superintendent and/or Chief Wastewater Operator, the user shall be required to perform the maintenance and records of said maintenance within 14 calendar days. Upon inspection by the Public Works Superintendent, and/or Chief Wastewater Operator the user may be required to install, at his expense, additional controls to provide a complete system which prevents discharges of undesirable materials into the wastewater collection system.

57A – 59. Additives.

Any biological additive(s) placed into the grease trap or building discharge line including, but not limited to, enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and grease shall require written approval by the Plumbing Subcode Official prior to use. The use of such additives shall in no way be considered as a substitution to the maintenance procedures required herein.

57A-60. 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 grease trap.

57A – 61. Fees.

A. Any establishments within the Borough where grease or oil have the capacity to enter the sanitary sewer system shall be required to pay an annual inspection fee of \$100. The Authority will bill each establishment in January, and this fee must be paid no later than March 15. A contract and evidence that the contract is in force or invoices showing that the facilities are being properly cleaned and maintained shall be presented with payment. Failure to pay the annual inspection fee and provide the required proof of maintenance will result in violations pursuant to 57A-62.

B. Pursuant to 57A-58E, the Public Works Superintendent and/or Chief Wastewater Operator or his designee shall make a yearly inspection of all facilities with the potential of grease or oil to enter the sanitary sewer system. If a facility is a constant problem for the Borough, and the owner is not cooperating with the Borough in finding a solution to the grease or oil and making the necessary modifications to their facilities, and the Borough

personnel are required to make repeated inspections, then the Borough will charge an additional fee of \$50 for each inspection above the initial one covered by the aforementioned fee until the problem is solved.

57A-62. Violations and penalties.

- A. Any facility not in compliance of the requirements with this article shall be subject to fines not to exceed \$500 per day for the duration of their noncompliance or violation of this article. They shall also be responsible for all necessary and reasonable costs the Borough incurs in correcting any and all problems caused by the noncompliance or violation of this article.
- B. Recovery of Damages. When the discharge from a establishment causes an obstruction, damage, or any other impairment to the treatment works, or causes any expense, fine, penalty, or damage of whatever character or nature to the Borough, the Public Works Superintendent and/or Chief Wastewater Operator shall invoice the owner for same incurred by the Authority. If the invoice is not paid, the Public Works Superintendent and/or Chief Wastewater Operator shall notify the Authority Attorney to take such actions as shall be appropriate to seek reimbursement.
- C. Remedies Nonexclusive. The remedies provided for in this Ordinance are not mutually exclusive. The Public Works Superintendent and/or Chief Wastewater Operator may take any, all, or any combination of these actions against a noncompliant person or business.

Adopted: August 18, 2020

Cynthia Dalessio, Secretary/Treasurer