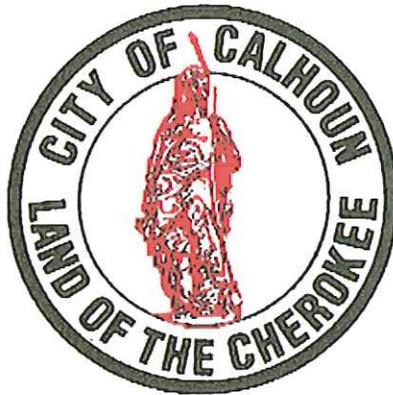


City of Calhoun



**FOOD PROCESSING, SALES, AND/OR SERVICE ESTABLISHMENT
(GREASE TRAP) REGULATIONS/NEW AND EXISTING
INSTALLATIONS, FATS, OILS, AND GREASE PROGRAM (FOG)**

APRIL 9, 2013

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Division I

Sec. 1-01. Permitting

- (a) *Permit required.* For new construction after the issuance of this section and after the issuance of a plumbing permit issued by the City, the owner or operator (hereinafter called the user) of a food processing, sales, or service establishment which discharges wastewater into the city's sewer system shall obtain a food service wastewater discharge permit. For new users, this permit shall be obtained prior to the issuance of any business license issued by the city. For existing users the permit must be obtained within thirty days of notification. Failure to obtain the food service wastewater discharge permit shall be grounds for revocation of the city business license.
- (1) There will be an annual permit fee of \$50.00 for a food service wastewater discharge permit. The General Manager or his/her assignee will evaluate this fee annually.
- (2) Permit conditions may include, but are not limited to, the following:
- a. Permit duration;
 - b. Permit fee;
 - c. Permit transfer limits;
 - d. Frequency of inspections;
 - e. Pretreatment requirements;
 - f. Maintenance requirements;
 - g. Limitations on time or rate of discharge;
 - h. Compliance schedule(s);
 - i. Requirements for maintenance of records and submission of reports;
 - j. Statement of permission to the General Manager or his/her assignee and other duly authorized employees of the city to enter upon the user's property without prior notification for the purposes of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and/or
 - k. Other conditions deemed necessary by the General Manager or his/her assignee to ensure compliance with this article or other applicable ordinances, laws, or regulations.

(b) *Grease trap requirements.* All establishments where food is manufactured, sold, or prepared, except for small areas designated as break areas or the equivalent, discharging wastewater containing fats, oils and grease (FOG) to the city's water pollution control facilities shall install, operate, and maintain a sufficiently sized oil and grease, water and solids separator (hereinafter called grease trap) necessary to achieve and maintain compliance as indicated below:

(1) Outdoor grease traps requirements.

a. Grease traps for new food processing, sales, or service establishments shall have a capacity not less than two 1,500 gallon traps in series for a total tank capacity of 3,000 gallons. See City of Calhoun Detail entitled Recommended Grease Trap Design. Exceptions to this requirement include:

1. Limited space available to install outside grease traps. The General Manager or his/her assignee may approve the installation of a single 1,500 gallon grease trap in cases where site conditions prevent the installation of two 1,500 gallon traps in series.
2. Seating capacities of 100 persons or less. The General Manager or his/her assignee may approve the installation of a single 1,500 gallon grease trap in facilities having a seating capacity of 100 persons or less. See City of Calhoun Detail entitled Recommended Grease Trap Design.
3. Indoor grease trap. The General Manager or his/her assignee may approve the installation of indoor grease traps provided the establishment is not equipped with a dishwasher and/or food waste grinder. All indoor traps shall be sized and installed in accordance with the following Tables I, II, and III, which has been extracted from Plumbing and Drainage Standard PDI-6101, Testing and Rating Procedure for Grease Interceptors with Appendix of Sizing and Installation Data, 1996.

(2) It is prohibited to discharge the following materials into an indoor grease trap:

- a. Wastewater with a temperature higher than 140 degrees Fahrenheit.
- b. Wastewater discharge from dishwashers.
- c. Acid or caustic trap cleaners.
- d. Wastewater discharge from garbage disposals.

Table I. Typical Sizes and Volumes of Sink Compartments

| Fixture Compartment Size (Inches) | Number of Compartments | Drainage Load (Gallons) | Recommended PDI Size Grease Interceptor |
|---|---------------------------|----------------------------|---|
| 18 X 12 X 6 | 1 | 4.2 | 7 |
| 16 X 14 X 8 | 1 | 5.8 | 7 |
| 20 X 18 X 8 | 1 | 9.4 | 10 |
| 18 X 16 X 8 | 2 | 15.0 | 15 |
| 20 X 18 X 8 | 2 | 18.7 | 20 |
| 30 X 20 X 8 | 1 | 15.5 | 20 |
| 24 X 20 X 12 | 1 | 18.7 | 20 |
| 22 X 20 X 8 | 2 | 23.0 | 25 |
| 22 X 20 X 12 | 2 | 34.0 | 35 |
| 48 X 24 X 12 | 2 | 44.9 | 50 |
| 22 X 20 X 12 | 3 | 51.4 | 70 |
| 22 X 20 X 12 | 4 | 68.6 | 70 |

Table II. Procedure for Sizing Indoor Grease Traps
(Flow rates shall be calculated based on a two minute drainage period)

| Steps | Formula | Example |
|-------|--|--|
| 1 | Determine cubic content of fixture by multiplying length width X depth. | A sink 48" length by 24" wide by 12" deep. Cubic content 48 X 24 X 12 = 13,824 cubic inches. |
| 2 | Determine capacity in gallons. 1 gal. = 231 cubic inches. | Contents in gallons 13,824/231 = 59.8 gallons |
| 3 | Determine actual drainage load. The fixture is normally filled to about 75% of capacity with water. The items being washed displace about 25% of the content, thus actual drainage load = 75% of fixture capacity. | Actual drainage load 0.75 X 59.8 = 44.9 gallons |
| 5 | Select indoor grease trap using the following Table A1.2 for Sizing and Rating, which corresponds to the flow rate, calculated. Note: Select next larger | For two minute period: 22.5 GPM requires PDI size " 25." |

| | | |
|--|--|--|
| | size when flow rate falls between two sizes listed. | |
|--|--|--|

Table III. Sizing and Rating of Indoor Traps

| | | | | | | | | |
|------------------------------|---|----|----|----|----|----|----|-----|
| PDI Size Symbol | 4 | 7 | 10 | 15 | 20 | 25 | 35 | 50 |
| Flow Rate GPM | 4 | 7 | 10 | 15 | 20 | 25 | 35 | 50 |
| Grease Capacity Pounds | 8 | 14 | 20 | 30 | 40 | 50 | 70 | 100 |

- (c) Outdoor grease traps shall have the following design features: A tee inlet in which one tee branch extends a minimum of one foot below the liquid level, an outlet tee with a minimum submergence of 2/3 the liquid depth, a baffle to separate the trap into two compartments and two manhole access ways for inspection of inlet and outlet tees. The trap shall have cleanouts and be located for easy access for pump out and inspection. Dishwasher and grinder wastewater shall be discharged to outdoor grease traps. See City of Calhoun Detail entitled Recommended Grease Trap Design.

Sec. 1-02 Food service establishment (grease trap) regulations/existing installations.

- (a) *Permit required.* The owner or operator (hereinafter called the user) of a food processing, sales, or service establishment which discharges wastewater into the city's sewer system, installed before the adoption of the section, shall obtain a food service wastewater discharge permit within thirty days of notification. This permit shall be obtained prior to the issuance of any business license issued by the city. Failure to obtain the food service wastewater discharge permit shall be grounds for revocation of the city business license.

(1) There will be an annual permit fee of \$50.00 for a food service wastewater discharge permit. The General Manager or his/her assignee will evaluate this fee annually.

(2) Permit conditions may include, but are not limited to, the following:

- a. Permit duration;
- b. Permit fee;
- c. Permit transfer;
- d. Frequency of inspection;

- e. Pretreatment requirements;
- f. Maintenance requirements;
- g. Limitations on time or rate of discharge;
- h. Compliance schedules;
- i. Requirements for maintenance of records and submission of reports;
- j. Statement of permission to the General Manager or his/her assignee and other duly authorized employees of the city, to enter upon the user's property without prior notification for the purposes of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and/or
- k. Other conditions deemed necessary by the General Manager or his/her assignee to ensure compliance with this article or other applicable ordinances, laws, or regulations.

Division II

Section 2-01. Inspections requirements for new and existing installations.

(a) Frequency of maintenance by the owner.

- (1) *Maintenance of an outdoor grease trap*: Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25 Percent Rule" as defined in paragraph (4) below, and at intervals no less than once every 90 days.
- (2) *Maintenance of indoor grease trap*: Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25 Percent Rule" as defined in paragraph (4) below. Indoor grease traps must be cleaned at intervals no less than once every 14 days.
- (3) It is specifically prohibited to maintain grease traps by bacteriological, chemical, or enzymatic addition or treatment.
- (4) The "25 Percent Rule" requires that the depth of oil and grease (floating and settled) in a trap shall not be equal to or greater than 25 percent of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap. In application of this rule, the depth of floating oil and grease shall not be greater than 20 percent of total operating depth of a trap since five percent of the oil and grease is generally settled at the bottom of the trap.

- (5) The user shall be responsible for the proper removal and legal disposal of the grease trap waste. All waste removed from each grease trap must be disposed of at a facility permitted to receive such waste. In no manner shall any grease trap pumpage be discharged to the city's sewer system. Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludges, and solids. Top skimming of outdoor grease traps, decanting or back flushing of the grease trap or its wastes for the purpose of reducing the volume to be hauled is prohibited. Further, the discharge of liquid, semi-solids, or solids into a grease trap from vehicles after servicing is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system. It is specifically prohibited to maintain grease traps by bacteriological, chemical, or enzymatic addition or treatment.
- (6) *Record keeping requirement.* The user shall be responsible for maintaining records (manifests) as to the dates of service, quantity of waste removed, end disposal site of waste, and waste hauler. These records shall be kept on-site at the user's location for a period of three years and subject to the General Manager or his/her assignee review without prior notification. The records shall also be submitted for annual permit renewal as required by the General Manager or his/her assignee. The manifest shall contain the information listed below:

Food service establishment

Name:

Address:

Phone:

Food service establishment wastewater discharge permit #:

Trap type and size:

Authorized signature (verifying that grease trap was cleaned and in operable condition): and

Date of service

Service company information (waste hauler)

Name:

Address:

Phone:

Hauler permit #:

Total gallons removed from grease trap:

Disposal method:

Authorized signature and date of service

Disposal site

Name:

Address:

Phone:

Facility permit #:

Total gallons received:

Authorized signature and date of disposal

(b) Inspections by the City and Owner:

- (1) In order to achieve compliance with this section, food service establishments will be inspected by the City on a random schedule.
- (2) Inspection of a grease trap by the Owner shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25 Percent Rule" as defined in paragraph (a)(4) above.
- (3) Once a grease trap fails a City inspection, the inspector shall notify the Owner that the grease trap must be cleaned out within three days. After three days, the inspector will re-inspect the grease trap. If the grease trap is found to be in compliance, the inspector shall schedule the next inspection within 90 days for outside grease traps and 14 days for inside grease traps. If upon re-inspection the grease trap is found to be in compliance, the inspection schedule shall revert to the City's random schedule. Upon the re-inspection, if the grease trap is found to still be in violation, a notice of noncompliance will be issued and the grease trap user must clean the grease trap immediately. Any grease trap, which receives three notices of noncompliance within a 24-month period, shall be deemed a nuisance by the General Manager or his/her assignee and shall require such corrections necessary to abate said nuisance. Any mechanically operated grease trap found in non-compliance, shall be deemed a nuisance by General Manager or his/her assignee and must be upgraded to the new installations requirements of this Section.

(c) *Notice of non-compliance.* Whenever the General Manager or his/her assignee discovers a violation of the 25 Percent Rule, or of the plans or specifications submitted and approved thereunder, or of a permit issued thereunder, a written notice or order shall be served by the General Manager or his/her assignee upon the person responsible for directing discontinuance of such illegal action and the remedying of the condition that is in violation of the provisions of this Section.

(d) *Disregard of notice.* If a person served with a notice or order to remove existing unsafe conditions from systems, appliances or equipment or discontinue the use of same, should fail within a reasonable time as set by the General Manager or his/her assignee to comply with the requirements thereof, the General Manager or his/her assignee shall institute an appropriate action in the courts to compel a compliance.

(e) Penalties.

- (1) Any person who shall violate a provision of this Code or fails to comply therewith or with any of the requirements thereof shall be deemed guilty of an offense and upon conviction thereof shall be punished as provided in Article IV Division 3 of the Code of Ordinances of the City of Calhoun.

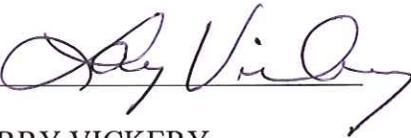
Whenever in this Code or in any ordinance of the city any act is prohibited or is made or declared to be lawful or any offense, or whenever in this Code or ordinance the doing of any act is declared to be unlawful, where no specific penalty is provided therefore, the violation of a provision of this Code or that ordinance shall be punished by a fine not to exceed \$1,000.00 and costs or imprisonment in the City for not more than 60 days, or work on the public streets or on public works of the city for not more than 60 days, or by any one or more of these punishments, subject to all limitations contained in the Charter of the city. Each day any violation of this Code or of any ordinance continues shall constitute a separate offense.

In addition to the penalties herein above provided, any condition caused or permitted to exist in violation of any of the provisions of this Code or any ordinance shall be deemed a public nuisance and may be abated by the city as provided by law, and each day that the condition continues shall be regarded as a new and separate offense."

- (2) The grease trap users are subject to the enforcement provisions set forth in Article IV Division 3 of the City Code. In addition, food processing, sales, or service establishment grease trap users are subject to the following penalties for violation of this Section:
 - a. First offense: A fine of \$1,000.00.
 - b. Second offense: A fine of \$1,000.00 and confinement in the city jail for a period not to exceed 30 days.
 - c. Third offense: A fine of \$1,000.00 and confinement in the city jail for a period not less than seven days and not more than 60 days.
 - d. If the business violates the grease discharge permit ordinance three times within 24 months, the permit will be revoked. The Code of Ordinances provides for penalties of \$1,000.00 or a maximum of six months in jail.
 - e. The City Council may modify the penalties set out in this Code Section.
- (3) Additional pretreatment. If additional pretreatment and/or maintenance is required to meet the provisions in this section, the General Manager or his/her assignee may require that food processing, sales, or service establishments in existence prior to the codification of this section upgrade to the provisions provided herein and above.
- (f) *Abatement.* The imposition of the penalties herein prescribed shall not preclude the City from instituting an appropriate civil action or proceeding to prevent an unlawful construction, reconstruction, alteration, repair, conversion, maintenance or use, or to restrain, correct or abate a violation, or to prevent the use of any equipment, appliance or system covered by this Code.

IN WITNESS WHEREOF, the parties hereto have set their hands and caused their seals to be affixed hereupon the date and year first above written.

CITY OF CALHOUN, GEORGIA

By: 

LARRY VICKERY,
GENERAL MANAGER

BY: 

JAMES F. PALMER, MAYOR

(SEAL)



PAUL WORLEY, CITY CLERK