

OIL AND GREASE ORDINANCE (OGO)
City of Roxboro
ADOPTED JUNE 12, 2001
AN ORDINANCE REGULATING OIL AND GREASE DISCHARGE INTO THE
CITY OF ROXBORO WASTEWATER SYSTEM

Section 20-12 of Chapter 20, Article I
Wastewater Discharge & Pollution Abatement

OIL & GREASE REMOVAL
ORDINANCE

PURPOSE

This policy is designed to implement and enforce the oil and grease discharge rules of The Sewer Use Ordinance sections 2.3,c, (2)(3), (14), 2.11 and the requirements set forth in Condition I (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 ROXBORO's Public Services Department to meet the conditions set forth in its North Carolina Division of Water Quality (NCDWQ) issued Collection System permit thereby preventing the excessive introduction of oil & grease into the City's sewer system and wastewater treatment plant which have the potential for creating hazardous conditions in the collection system, treatment plant inhibitions, increased treatment cost, fines, and other cost for the City.

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

AUTHORITY

CITY OF ROXBORO SEWER USE ORDINANCE

Section 2.3 Prohibited Discharge Standards

(c) No user shall contribute or cause to be contributed into the POTW (Publicly Owned Treatment Works) the following: pollutants, substances, or wastewater:

(2) Solid or viscous substances in amounts which will cause obstruction of the flow in the POTW resulting in interference.

(3) Petroleum oil, nonbiodegradable cutting oil, or products of mineral oil origin, in amounts that will cause pass through or interference.

(14) Fats, oils, or greases of animal or vegetable origin in concentrations greater than one hundred (100) mg/l.

Section 2.11 Hauled Wastewater

(d) No grease collector nor oily waste shall be hauled to the POTW.

Section 6.2 Inspection and Sampling

The City will inspect the facilities of any user to ascertain whether the purpose of this ordinance is being met and all requirements are being complied with. Persons or occupants of premises where wastewater is created or discharged shall allow the City, approval authority and EPA or their representative ready access at all reasonable times to all parts of the premises for the purposes of inspection, sampling, records examination and copying or in the performance of any of their duties. The City, approval authority and EPA shall have the right to set up on the user's property such devices as are necessary to conduct sampling, inspection, compliance monitoring and/or metering operations. Where a user has security measures in force which would require proper identification and clearance before entry into their premises, the user shall make necessary arrangements with their security guards so that upon presentation of suitable identification, personnel from the City, approval authority and EPA will be permitted to enter, without delay, for the purposes of performing their specific responsibilities. Denial of the POTW Director's/Superintendent's, approval authority's, or EPA's access to the user's premises shall be a violation of this ordinance. Unreasonable delays may constitute denial of access.

DEFINITIONS

Control Authority: The Director of Public Services for the CITY OF ROXBORO or his designee.

Food Service Establishment: Any commercial facility discharging kitchen or food preparation wastewater; including restaurants, motels, hotels, cafeterias, hospitals, schools, bars, delicatessen, meat cutting preparation, bakeries, etc. and any other facility which, in the opinion of the Control Authority, would require a grease trap installation by virtue of its operation.

Grease Interceptor / Grease Trap: A device 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 1000-gallon capacity or more, or the "under-the-counter" package units, 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 defined to include the accumulation of oils, fats, cellulose, starch, proteins, wax, or grease, whether emulsified or not, in the Sewer System of the Authority. 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 shall mean 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 in to the sewer system.

Interference: A discharge which alone or in conjunction with a discharge or discharges from other sources inhibits and/or disrupts the POTW, its treatment processes and/or its sludge processes, use and/or disposal. Interference shall include, but 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 to 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 Solid Waste Disposal Act) applicable to the method of disposal or use employed by the POTW.

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

GENERAL REQUIREMENTS

AUTHORITY: Chapter 10- Sections 1004.4 of the North Carolina State Building Code, Volume II – Plumbing.

“A grease interceptor shall be installed in the waste line leading from sinks, drains or other fixtures in the following establishments when, in the opinion of the plumbing official, a hazard exists: restaurants, hotel kitchens or bars, factory cafeterias or restaurants, clubs, or other uses where grease can be introduced into the drainage system in quantities that can affect line stoppage or hinder sewage disposal.”

A. All Food Service Establishments shall have grease-handling facilities approved by the Control Authority. Establishments whose grease-handling facilities or methods 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. All Food Service Establishment’s grease-handling facilities shall be subject to review, evaluation, and inspection by the CITY OF ROXBORO Public Services Department representatives during normal working hours. Results of inspections will be made available to 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.

D. Food Service Establishments who continue to violate the Oil & Grease Removal Ordinance Requirements may be considered grounds for discontinuance of sewer service.

E. Food Service Establishments whose operations cause or allow excessive grease to discharge or accumulate in the CITY OF ROXBORO collection system may be liable to the city for costs related to Public Service Dept. service calls for line blockages, line cleanings, line and pump repairs, etc. including all labor, materials, and equipment. Failure to pay all service-related charges may also be grounds for sewer service discontinuance.

F. Regularly scheduled maintenance of grease-handling facilities and equipment is required to ensure adequate operation. In the maintaining of these grease interceptors, the owner, lease-holder or operator shall be responsible for the approved removal and disposal of grease by the CITY OF ROXBORO Oil & Grease Removal Ordinance guidelines, and shall maintain on-site records of clean-out date, name of clean-out firm, signature of owner/manager, and a receipt from the clean-out firm. Records shall be maintained for a period of three (3) years.

G. The Owner shall be responsible for ensuring that no waste or wastewater pumped from the grease interceptor/grease trap is reintroduced back into the interceptor. This is a violation of the City Sewer Use Ordinance and can result in enforcement action.

H. Any Food Service Establishment whose effluent discharge to the sewerage system is determined by the CITY OF ROXBORO 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 analyses shall be reported to the CITY OF ROXBORO Public Services Dept.

I. All grease traps/interceptors shall be designed to have a minimum 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 effluent wastewater discharged to the sewer.

J. Food Service Establishments shall adopt procedures for handling sources of floatable oils, fat or grease

originating within their facility. A notice shall be permanently posted at a prominent place in the facility-advising employees of the procedures to be followed.

CONSTRUCTION STANDARDS

A. New Facilities

All new Food Service Establishments shall be required to install a grease interceptor, according to the Control Authority guidelines. Grease interceptors shall be adequately sized, with no interceptor less than 1,000 gallons total capacity unless otherwise approved by the Control Authority. The following information must be supplied to the CITY OF ROXBORO Public Services Dept. before plans will be approved and Authorization to Construct (install) is issued.

- a. Plumbing drawings for the proposed facility.
- b. Identification & Dimensions (length x width x depth) in inches for each compartment of each drainage unit.
- c. Dishwasher contribution (per supplier) in GPM
- d. Pulper contribution (per supplier) in GPM
- e. Drain specifications (pipe diameter)
- f. Name of engineering firm or supplier who sized "Trap".
- g. Trap information including: supplier, type, size, calculations used to determine required 24 min. detention time.
- h. Flow control device information. Type
- i. Any other information requested by the Control Authority.

No new Food Service Establishments will be allowed to initiate operations until grease-handling facilities are installed and approved by the Control Authority.

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, 1/2 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 ordinance.

B. Existing Facilities

All existing Food Service Establishments shall have grease-handling facilities, approved by the Control Authority. Food Service Establishments without any grease-handling facilities will be given a compliance deadline not to exceed six (6) months from date of notification to have approved and installed grease-handling equipment in compliance with this Policy. Failure to do so will be considered a violation of the City of Roxboro Sewer Use

Ordinance and may subject the facility to penalties and corrective actions or service discontinuance. Said installations shall meet the same requirements for design as for new facilities. (See Section A. above under Construction Standards).

In the event an existing Food Service Establishment's grease-handling facilities are either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies, required improvements, and given a compliance deadline not to exceed six (6) months to conform with the requirements of this Oil & Grease Removal Ordinance.

For cases in which "outdoor" type grease interceptors are infeasible to install, 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 it is determined that an "outdoor" type grease interceptor is infeasible the Food Service Establishment shall meet the same requirements for design as for new facilities. (See Section II. A. above under Construction Standards). 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.

The Control Authority approval of flow control devices and grease trap design must be obtained prior to installation.

The location of "under-the-counter" units must be near the source of the wastewater as 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 means of the captured material and shall maintain records of the dates and means of disposal, which are subject to review by the CITY OF ROXBORO Public Services Dept. (See Section I. F.)

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

C. New Food Service Establishments in Existing Buildings

Where practical, new Food Service Establishments locating in existing buildings will be required to comply with the grease trap Standards applicable to new facilities. (See Section II.).

Where physically impossible to install "outdoor" units, "under-the-counter" units may be allowed as with existing food service establishments provided prior approval of unit type, size, location, etc. is approved by the CITY OF ROXBORO Public Services Dept. (See B.2. above).

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 not cause the facility any problems in meeting the discharge requirements of the Control Authority. Any variance to the requirements herein shall be granted at the discretion of the Public Services Director for the CITY OF ROXBORO.

The intent of this policy is to ensure compliance with the City's POTW NPDES Permit No. NC0021024, which is required by the United States Environmental Protection Agency. This policy is in no way intended to discourage development, but rather to protect the facilities and the City's infrastructure as it relates to the sanitary sewer system.

ENFORCEMENT

- a.** The Control Authority shall conduct a minimum of one compliance inspection annually. The Director of Public Services may direct Public Services staff to inspect any one or more Food Service Establishment based on compliance history, collection system problems, etc.
- b.** Food Service Establishments determined to be in Non-Compliance of the Oil & Grease Removal Ordinance requirements that are linked to a collection line blockage will be required to reimburse the CITY OF ROXBORO for expenses associated with clean-up.
- c.** Food Service Establishments determined to be in Non-Compliance with the Oil & Grease Removal Ordinance requirements that are linked to a collection line blockage will be required to increase its interceptor cleaning frequency.
- d.** The CITY OF ROXBORO may assess penalties for failure to keep required records, failure to clean in-floor / under-sink units daily or in-ground units every 30 days or according to variance issued by the CITY OF ROXBORO.

PENALTIES

- Food Service Establishments determined to be in non-compliance with the record keeping requirements of the Oil & Grease Removal Ordinance will be issued a Notice of Violation (NOV). Food Service Establishments determined to be in non-compliance twice in a twelve-month period for record keeping could be fined up to \$500.00.
- The SEWER USE ORDINANCE provides for civil penalties of up to \$25,000 per day.
- Food Service Establishments that does not install a Grease trap/interceptor when instructed to do so by the Control Authority will be fined \$200.00 / month until a properly sized trap/interceptor is installed.

THE OIL & GREASE REMOVAL PROGRAM MAY BE MODIFIED OR CHANGED BY THE CITY OF ROXBORO AT ANY TIME IN ACCORDANCE TO THE REQUIREMENTS OF THE CITY SEWER USE ORDINANCE, NORTH CAROLINA GENERAL STATUTES AND FEDERAL REGULATIONS.

EFFECTIVE DATE

This ordinance shall be in full force and effect ADOPTED and APPROVED this 12th day of June, 2001.

Mayor Lois McIver Winstead

ATTEST:

Cheryl M. Barnette, City Clerk (Seal)