

Town of Halifax

Fats, Oils and Grease Control Ordinance

FATS, OILS AND GREASES (FOG) CONTROL ORDINANCE

Scope and Purpose.

To aid in the prevention of sanitary sewer blockages and obstructions from the contributions and accumulation of fats, oils and greases into the sewer system and treatment plant from industrial or commercial establishments, particularly food preparations and serving facilities.

When not disposed of properly, FOG forms thick layers inside sewers constricting flow. Clogged sewers result in sewage spills and overflows, which creates environmental and public health concerns. Improper cleanup practices allow food particles, oil and grease, and cleaning products to flow to the wastewater collection system.

The Town of Halifax Operations Department devotes equipment and man hours to unstopping and cleaning the sewer (wastewater) collection system which includes, but not limited to manholes, lift stations, gravity lines, and service lines clogged with oil and grease.

Authority

By the adoption of the Sewer Use Ordinance (SUO) of the Town of Halifax, the Town requires that all wastewaters will comply with said ordinance.

Also, in conjunction with Chapter 10, Traps, Interceptors, and Separators of the North Carolina State Building Code, Volume II – Plumbing Code or latest version.

Pursuant to requirements of the Town of Halifax Wastewater Collection System Permit WQCSD0083

The intent of this policy is to also ensure compliance with rules and regulations of the United States Environmental Protection Agency and the North Carolina Department of Environment and Natural Resources.

Definitions.

(a) Fats, Oils, and Greases (FOG)

Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40CFR 136 as “grease or “greases”.

(b) Greases

Rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods. This includes the accumulation of oils, fats, cellulose, starch, proteins, and wax.

(c) Grease Trap and Grease Interceptor

An approved 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. Traps are in the floor grease retention units, which are normally 100 gallons or less capacity. Some older existing traps may be an “under-the-counter” or “above-floor” design. Interceptors are grease retention units, of the “outdoor” or “underground” type and normally consist of a 1,000 gallon or more capacity. Grease traps and interceptors are sometimes referred to herein as “grease interceptors.”

(d) Food Service Establishments (FSE)

Those establishments engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that use one or more of the following preparation activities:

- (1) frying (all methods)
- (2) grilling
- (3) sautéing
- (4) rotisserie cooking
- (5) broiling (all methods)
- (6) blanching
- (7) 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.

Some establishments include, but are not limited to, the following:

- (1) restaurants
- (2) cafeterias
- (3) extended care facilities
- (4) school facilities (public or private)
- (5) Daycare facilities where meals for more than six (6) children are served, prepared, or otherwise made available for human consumption.

(e) Non-Cooking Food Service Establishments

Those establishments are primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include cold dairy and frozen foodstuffs preparation and serving establishments.

(f) Publicly Owned Treatment Works (POTW)

A treatment works as defined by section 212 of the Act, (33 U.S.C. §1292). This definition includes any devices or systems used in the collection, storage, treatment, recycling, and reclamation of municipal sewage (wastewater) or industrial wastes of a liquid or solid nature. It also includes sewers, pipes, and other conveyances of wastewater to the treatment plant.

(g) Sewer Use Ordinance (SUO)

A Town’s legal document stating the requirements of all facilities (including restaurants) discharging to the local POTW.

(h) User

Any person including those located outside the jurisdictional limits of the Town, who contributes, caused, or permits the contribution or discharge of wastewater into the POTW, including persons who contribute such wastewater from mobile sources such as those who discharge hauled wastewater.

(i) Sanitary Sewer Overflow (SSO)

Overflow or discharge of raw sewage from municipal wastewater systems often due to a blockage in a line.

(j) Best Management Practices (BMPs)

Fats, oils, and grease can be managed effectively in the food service industry to minimize the discharge to the sewer system and decrease the required maintenance of grease retention units. Best Management Practices are kitchen cleaning and grease-handling techniques used throughout the industry and have proven effective when implemented properly and consistently.

(k) Minimum Design Capacity

The design features of a grease interceptor and its ability or volume required to effectively intercept and retain grease and grease-laden wastewater discharged into the public wastewater system.

(l) Maintenance

The complete removal of all grease interceptor contents including floatable materials, wastewater, sludge, and solids. The interceptor must be thoroughly cleaned to remove grease and scum from inner walls and baffles.

General Requirements

All food service establishments discharging wastewater into the Town of Halifax wastewater collection system are subject to the following requirements:

1. No grease laden sources are allowed to be connected to the town's sewer collection system unless connected through an approved grease trap or interceptor.
2. All Food Service Establishments shall have grease handling facilities installed and maintained, at the User's expense. Non-Cooking Food Service Establishments and other commercial, institutional and/or industrial establishments may also require grease-handling facilities to be installed when deemed necessary by the Operations Manager or his/her designee.
3. An administrative fee of \$100.00 per year to be paid to the Town is required of all Food Service Establishments. This fee is to be used to offset the cost associated with inspections, testing, and equipment.
4. Any Food Service Establishments without any grease handling facilities will be allowed a compliance deadline not to exceed (1) year from the date of adoption of this ordinance to have approved grease-handling equipment installed.
5. The following shall not be discharged into the Fat, Oil, Grease Removal System:

- a) Waste that does not contain fat, oil, grease, and that does not require treatment.
 - b) Wastewater from dish washing machines or wastewater with temperature exceeding 150°F.
 - c) Ground residue from food waste grinders and garbage disposals.
 - d) Sanitary waste.
 - e) Emulsifiers, chemicals, and enzymes.
 - f) Used cooking oil.
6. Food Service Establishments whose grease handling facilities or methods are either under-designed or substandard, or not adequately maintained to prevent floatable fats, oils, or greases from entering the wastewater system shall be required to provide a schedule whereby corrections will be accomplished.
 7. This Policy maintains the discharge limitation from users of the Town's wastewater collection system for oil and grease at 100 mg/l (milligrams per liter), as identified by EPA Method 1664A. The discharge should have no visible grease or oil. Additionally, the Policy requires the user to install and keep maintained, at owners expense, a grease trap/interceptor at their establishment.
 8. All Food Service Establishments shall have receptacles for the collection of used cooking oil. The receptacle must be leak proof. Disposal frequency shall be maintained to prevent overflow. Disposal shall meet all federal, state, and local laws. Disposal records shall be kept on site for 3 years. The premises shall be maintained properly.

New Establishments

All new Food Service Establishments shall be required to install grease interceptor(s) approved by the Operations Manager or his/her designee and designed according to minimum standards of the North Carolina Plumbing Code. Grease interceptor(s) shall be adequately sized, with no interceptor less than 1,000 gallons total capacity, unless approved by the Operations Manager. All interceptors shall be of a type, design, and capacity approved by the Operations Manager and shall be readily and easily accessible for user cleaning and Town inspection and meet the following minimum design specifications:

- i. Interceptors shall provide for a minimum hydraulic retention time of twenty-four minutes at actual peak flow or 12 minutes at the calculated theoretical peak flow rate as predicted by the uniform plumbing code fixture criteria between the influent and effluent baffles with (20) percent of the total volume of the grease interceptor being allowed for sludge to settle and accumulate, identified hereafter as a "sludge pocket".
- ii. The minimum requirement for the sampling point shall be four inch (4") vertical cleanout.
- iii. An accessible entry into each chamber of the grease trap or interceptor.
- iv. Access manholes, with a minimum diameter of twenty-four inches (24") shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finish grade and be designed and maintained to prevent water inflow and infiltration.

- v. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

No new Food Service Establishment will be allowed to initiate operations until grease handling facilities are installed and approved by the Operations Manager.

Existing Establishments and/or New Establishments Locating in Existing Buildings

All existing food service establishments and new food service establishments located in existing buildings shall have grease handling facilities, meeting the same requirements for installation and design as for new establishments.

Where it is determined by the Operations Manager that the installation of an approved “outdoor” grease interceptor is not feasible or physically impossible to install, then an adequate and approved “under-the-counter” grease trap, may be allowed for use on individual fixtures, including sinks, dishwashers, and other potentially grease containing drains. The location of these units must be located as near as possible to the source of the wastewater and approved by the Operations Manager.

Exemption from Installation Requirements

A food service establishment determined to have no immediate adverse impact on the Town’s wastewater collection system because of the business type may be granted an exemption from the grease trap/interceptor installation requirements.

The Operations Manager may, at any time, revoke an exemption and require that a grease trap/interceptor be installed.

To obtain an exemption, a food service establishment must provide a written request to the Operations Manager stating grounds for the exemption and request an inspection. Approval may only be by the Operations Manager or his designee.

Exemption for grease trap/interceptor requirements by virtue of the business type:

1. An establishment serving beverages only;
2. An establishment serving beverages and/or ready to eat, packaged or unpackaged food items (with or without warming);
3. A snack bar with no food preparations other than food warming;
4. A produce stand that only offers whole, uncut fresh fruits and vegetables;
5. A bed-and-breakfast that prepares and serves breakfast only to guests, with no more than six (6) guestrooms and no more than twelve (12) guests;
6. Other establishments serving only ready to eat foods with or without food warming.

Maintenance and Inspections

The user is solely responsible for maintaining the grease handling facilities at a capacity capable of intercepting fat, oil, and grease, at a capacity to operate efficiently at all times, and at a capacity to achieve compliance with the 100 mg/l grease and oil limit.

The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered acceptable grease trap maintenance practice.

To ensure continuous and adequate operation of grease-handling facilities, regularly scheduled maintenance of grease-handling facilities is required.

Users shall empty and service grease interceptors to achieve compliance with the discharge limits as often as necessary, but in any event no longer than every 30 days. Under no circumstances shall the sludge or scum be reintroduced or discharged into the Town's wastewater collection system or POTW. The Town may require a specific schedule if deemed necessary by the Operations Manager.

Grease traps shall be serviced and documented daily or according to the manufacturer's recommended frequency. If the grease trap is not serviced daily, the user must demonstrate compliance with grease and oil limitations.

The user shall be responsible for the proper removal and disposal of captured material in a manner that complies with all federal, state, and local statutes, rules, regulations, policies, and ordinances. All organic and inorganic solids, such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which settle into the sludge pocket and thereby reduce the effective volume of the grease trap/interceptor, are required to be removed and all floating material is required to be skimmed from trap or basin tank.

Record Keeping

The user shall maintain a written record of grease trap maintenance on-site for a period of three (3) years. These records will be reviewed by the Town of Halifax during their inspection of your establishment.

A copy of each interceptor service record as well as daily trap service shall be faxed to the Operations Manager no later than 15 days after the end of the month during which the maintenance occurred.

A complete report shall include:

1. A receipt signed by the person responsible for performing the work. The date on the receipt must indicate the actual date the work was performed, not a billing date.
2. The receipt shall bear the name, address, phone number, and contact name of the business performing the work.
3. The disposal method and destination of material removed.
4. Indicate the interceptor was refilled with clean water.
5. The size (in gallons) and location (above or below ground, in or outside of building, etc...) of the interceptor in relation to the food service establishment.

It is highly recommended that the user be present during any cleaning or pumping performed by a contractor, in order to appropriately respond to any questions, the Town may have about the services performed.

Inspections

All food service establishments and grease-handling facilities shall be subject to review, evaluation, and inspection by authorized representative(s) of the Town of Halifax during normal working hours.

Results of inspections will be made available to the user. The Town may make recommendations for correction and improvement.

The Town will inspect each food service establishment to ensure compliance with this policy. This may include sink and trap set-up, quality of grease in the trap, clarity of the effluent, grease recycling bin, employee training, and vendor hauling records. However, the Town will initiate additional inspections, sampling, and pursue enforcement if the required hauling vendor paperwork is not in order or if the facility is in the area where a blockage occurs.

Sampling

The Town may require that any user monitor and test their discharge of fat, oil and grease in such a manner and with such methods as are specified by the Manager of Operations. All monitoring results shall be reported to the Town of Halifax within 5 days of receipt by the user. In addition, as a condition of discharging to the system, all users may be monitored by the Town without prior notice.

Those food service establishments whose effluent discharge is determined to cause interference in the conveyance or operation of the Town's wastewater collection system will be required to sample its grease trap discharge and have it analyzed for fat, oil, and grease, at the expense of the user. Results of such analyses shall be reported to the Town.

Samples for fats, oils and grease must be obtained using grab collection techniques. Sampling shall be done from a point near the effluent tee or nearest manhole to get an indication of the effluent flowing from the interceptor. The sample must be collected and analyzed by a laboratory certified by the North Carolina Division of Water Resources.

The reports shall include the date, exact place, method, and time of sampling, the name of the person(s) taking the samples, the dates analyses were performed, lab performing the analyses, the techniques or methods used, and the results of such analyses.

Enforcement

Enforcement actions against Food Service Establishments will be taken in accordance with this policy. However, the Town of Halifax reserves the right to implement other enforcement responses available under the Town of Halifax Sewer Use Ordinance, and North Carolina Law, separately or in combination with this policy.

No later than one (1) year after adoption of this ordinance, all users shall install grease traps or interceptors designed to limit the introduction, contribution, and discharge of greases into the town's wastewater collection system. Grease traps and interceptors with appropriate sampling points shall be installed at the

user's expense whenever any user operates a commercial establishment, industrial establishment, or cooking establishment, or when required by the town's Operations Manager or designee. Grease interceptors must have a minimum capacity of one thousand (1000) gallons or more as required to obtain a grease and oil maximum concentration of 100 mg/l.

Except as provided herein, for a period of one (1) year following adoption of this ordinance, although installation of grease interceptors will be required to be installed, no enforcement action will be taken under this ordinance for the failure to achieve limits on grease discharges from grease interceptors.

If an obstruction or sanitary sewer overflow occurs and the obstruction or overflow can be attributed in part or in whole to an accumulation of grease in the town's sewer system, the town will take appropriate enforcement actions, as stipulated in the town's ordinance, against the generator or contributor of such grease.

Food service establishments whose operations cause or allow excessive grease to discharge or accumulate in the Town's wastewater collection system may be liable to the Town for costs related to service calls for line blockages, line cleanings, line and pump repairs, and other repairs including labor, materials, and equipment.

The User will be liable for any fines and legal services dispensed from the State of North Carolina or the United States of America.

The Failure to pay all service-related charges may be considered grounds for discontinuance of services.

Violations

If it is determined the food service establishment is in violation of the Sewer Use Ordinance, Code of Ordinance, and/or this policy, the Town will notify and advise the establishment of what action is required to correct the violation.

Primary reasons for violations are, but not limited to, the following:

- a) Failure to complete and return survey questionnaire by the due dates, as required by written notification;
- b) Failure to install a grease trap/ interceptor by the due date;
- c) Failure to provide a collection drum or container for segregating oils, grease and/or greasy solids by an assigned date;
- d) Failure to properly maintain, clean/pump out, the grease trap/interceptor at a frequency that ensures efficient operation;
- e) Failure to repair grease trap/interceptor by an assigned date;
- f) Failure to maintain grease trap/interceptor maintenance records on site;

- g) Failure to provide grease trap/interceptor maintenance records to the Operations Department within specified time;
- h) Failure to maintain a copy of the Best Management Practices and documentation supporting employee training on BMPs;
- i) Failure to pay appropriate fee(s) and/or fine(s);
- j) Denied authorized inspector access to your facility to observe conditions, obtain information, and/or perform sampling related to discharges to the Town's wastewater collection system on a given date.

Once a violation is found to exist, all costs associated with the follow-up sampling and testing will be at the User's expense.

If the concentration of grease and oil exceeds the discharge limit, the food service establishment will be routinely inspected, and the discharge will be considered in violation until laboratory analysis confirms compliance.

Penalty

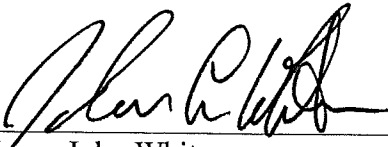
(a) Any person, firm, or corporation violating any of the provisions of the Fats, Oils and Greases Control Ordinance shall be subject to a civil penalty not to exceed \$1000 per day plus costs outlined in this ordinance.


- i. A citation for said violation shall be issued by the Town Manager.
- ii. Each citation for a civil penalty must be paid within thirty (30) days after issuance.
- iii. Each day that the violation continues shall be a separate and distinct offense.

(b) In addition to the enforcement provisions above, the violator shall be responsible for the reimbursement of costs for the following:

- 1. Legal fees.
- 2. Personnel and equipment expenses.
- 3. Cost associated with the clean up or decontamination of a site after the discharge of substances into the Town wastewater collection system, storm water, and or the environment that cause interference, pass-through or a sanitary sewer blockage. This includes clean up and decontamination of all structures/areas including residential, commercial, and the environment.
- 4. Sampling and monitoring.
- 5. All costs associated with a public or private penalty against the town due to any Fats, Oils and Greases Ordinance violations.

Adopted this 12th day of December 2022



Mayor John White

Town Clerk Connie Wells

Frequently Asked Questions

Q. “Do I have a grease trap or interceptor?”

A. If you are not sure whether you have a grease trap, please contact a certified plumber for assistance.

Q. “Do I need a grease trap?”

A. The Town of Halifax requires installation of a grease handling device if your wastewater contains grease, oil, fats, sediments, particular matter, or any other material that can impair the flow of the wastewater through the wastewater collection system.

Q. “What is the difference between grease trap and interceptor?”

A. An interceptor is a device connected to your plumbing system, designed to remove oil and grease from the wastewater before it enters the Town’s wastewater collection system. It is a big concrete/fiberglass box portioned off to remove grease and food waste by trapping things that float and things that settle to the bottom. Interceptors are installed in the ground outside a food service establishment.

A grease trap is a smaller unit, often stainless steel, which works by the same principles. Grease traps are installed indoors, often under the counter.

Q. “How often should I service my grease interceptor?”

A. The proper pumping and cleaning frequency is dependent upon many variables, including but not limited to, type of food prepared, cooking and cleaning methods, mop basins, volume of food or meals

prepared, and the size of your grease interceptor. The Town requires that all grease interceptors be pumped and cleaned out at least every 30 days and grease traps daily.

Q. "What size grease trap should I have?"

A. To effectively remove oil and grease, a grease trap interceptor must retain the water long enough for the oil and grease to separate and float or rise to the baffle chamber. The period of time the water is detained in the unit is called retention time. The Town of Halifax requires that grease interceptors provide a minimum of 20 minutes hydraulic detention time between the influent and effluent baffles with 20 percent of the total volume of the grease interceptor being allowed for sludge pocket.

Q. "What kinds of problems do oil and grease cause?"

A. Oil and Grease in the wastewater system builds up on the walls of the sewer lines, accumulates in pump station wet wells and clogs pumping and control equipment. When oil and grease build up on the walls of the sewer line it reduces the system's capacity and can result in complete blockage. This blockage results in sewer backups and overflows, greatly increasing man hours and maintenance costs, and equipment downtime.

Q. "Isn't my business grand-fathered in under the old rules?"

A. No, any establishment that does not have a properly sized and properly maintained grease interceptor is in violation of this Policy and the Town Code of Ordinance.

Q. "Will a garbage disposal affect a grease interceptor?"

A. Absolutely, the ground up solids that go through the disposal will settle to the bottom of the grease interceptor and take up valuable space. The reduced volume will lower the retention time of the device and reduce its efficiency. The increase loading will also lead to increase maintenance frequency and cost.

Q. "My restaurant doesn't have space to install an exterior in-ground grease interceptor. Are there other options?"

A. It is possible to permit the installation of interior under the counter interceptors instead of exterior in-ground interceptors in instances of space limitations. However, this installation will require increased maintenance and implementation of best management practices to offset trap inefficiency. The automatic grease removal systems are another possible alternative.

Q. "How do I have an Interceptor installed?"

A. Most certified plumbers and plumbing contractors install grease interceptors. All Grease Interceptors must be approved by the Town of Halifax prior to installation.

Q. "What records must I maintain and when are they due?"

A. All maintenance records and employee training on Best Management Practices must be kept for 3 years. These records will be reviewed during inspection. A copy of each interceptor as well as trap service record shall be faxed to 252-583-3234 or mailed to the Operations Manager at the Operations Department, Town of Halifax, PO Box 222, Halifax, North Carolina 27839, no later than 15 days after the end of the month during which the maintenance occurred. A complete report shall include a receipt signed by the person responsible for performing work, date on receipt must indicate actual date work performed, the receipt shall bear the name, address, phone number of business performing work, disposal method, and size and location of interceptor/trap.