



Mt. Juliet FOG Program Operational Division Policy
Mt. Juliet Public Works Department
Fats, Oils & Grease (FOG) Management Policy

RATIONALE:

1. The City of Mt. Juliet, TN needs to prevent sewer system blockages and obstruction in its sewer system caused by the collection of fats, oils and greases (FOG).
2. The management of an effective FOG program with the food service establishments, commercial facilities, and industrial facilities will prevent sewer system overflows and reduce the operational costs of the City of Mt. Juliet.
3. *Mt. Juliet Sewer Use Ordinance Chapter 30* references this policy regarding all food service establishments (restaurants, grocery stores, nursing homes, retirement centers, markets, and other commercial facilities that cook or prepare food) are required to comply with this policy. The specific references in the *Mt. Juliet Sewer Use Ordinance Chapter 30* are:
13-1-3(g) Grease, Grit, Oil, and Lint Interceptors or Traps
13-1-3(h) Multi-Use Private Sewer Systems
13-1-7(b) Plans and Specifications
12-1-7(d) Oil and Grease Control Program

RECOMMENDATION:

1. The City of Mt. Juliet will implement the Fats, Oils & Grease (FOG) Management Policy as part of its Industrial Pretreatment Program.

Policy:

1. The attached Fats, Oils & Grease (FOG) Management Policy is adopted for the City of Mt. Juliet.

Effective Date: **May 28, 2008**

Mt. Juliet Public Works Department

Fats, Oils & Grease (FOG) Management Policy

Scope & Purpose:

The City of Mt. Juliet Fats, Oils, and Grease Control Program, which is located in the Sewer Use Ordinance (Chapter 30) is designed to aid in the prevention of sanitary sewer blockages and obstructions from the contribution and accumulation of fats, oils, and greases into such sewer system from industrial or commercial establishments, particularly food preparation and serving facilities. FSE are required to install City approved grease interceptor(s) and maintain said interceptor to reduce the contribution of fats, oils, and grease into the sewer system. Please note that with the renovation or fit-up of an existing food service establishment, existing grease interception; if present, must be approved by the City for grease control adequacy.

Typical Food Service Establishments (FSE) who are affected by the City of Mt. Juliet Fats, Oils, and Grease Control Program:

- Restaurants
- Cafeterias
- Schools
- Daycare/Retirement Facilities (who prepare food)
- Café (coffee shops/sandwich/grill facilities)
- Bakery (includes in home baking businesses)
- Concession Stands
- Meat/Deli/Seafood Facilities
- Club Houses / Recreation Centers
- Churches

Definitions:

1. Fats, Oils, & Grease (FOG): Organic polar compounds derived from animal and/or plant sources. FOG may be referred to as “grease” or “greases” in this section.

2. Food Service Establishment (FSE): Any establishment, business or facility engaged in preparing, serving or making food available for consumption. Single family residences are not a FSE, however, multi-residential facilities may be considered a FSE at the discretion of the Director. Food Service Establishments will be classified as follows:

Class 1: Deli – engaged in the sale of cold cut and microwaved sandwiches/subs with no frying or grilling on site, Ice Cream shops and beverage bars as defined by NAICS 722515 (with exception of doughnut shops with on premise baking and large coffee shops which are classified as Class 2), Day Care Facilities (minimum classification-depending on menus, food preparation, and number of meals served) as defined by NAICS 624410, and Mobile Food Vendors as defined by NAICS 722330.

Class 2: Limited Service Restaurants (a.k.a. Fast Food Facilities) as defined by NAICS 722513, Day Care Facilities (maximum classification-depending on menus, food preparation, and number of meals served) as defined by NAICS 624410, and Caterers as defined by NAICS 722320, Full Service Restaurants (minimum classification-seating capacity less than 65) as defined by NAICS 722511.

Class 3: Full-Service Restaurants (maximum classification-seating capacity-seating capacity greater than 65) as defined by NAICS 722514.

Class 4: Buffet and Cafeteria Facilities (maximum classification-seating capacity-seating capacity greater than 65) as defined by NAICS 722514.

Class 5: Institutions (Schools, Hospitals, Prisons, etc) which include NAICS classifications 611110, 611310, 623110, 623311, 623312, 722310, 813110, and 922140, buy not to exclude self-run operations.

3. (Brown) Grease: Fats, oils and grease that is discharged to the grease control equipment.
4. (Yellow) Grease: Fats, oils and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc...) and can be recycled.
5. Grease Control Equipment (GCE): A device for separating and retaining wastewater FOG prior to wastewater exiting the FSE and entering the Mt. Juliet sewer system. The GCE is so constructed as to separate and trap or hold fats, oils and grease substances from entering the Mt. Juliet sewer system. Devices include grease interceptors, grease traps, or other devices approved by the Director.
6. Grease Interceptor: Grease Control Equipment identified as a large tank, usually 500 gallon to 2,000 gallon capacity, which provides FOG control for a FSE. Grease interceptors will be approved by the Public Works office and located outside the FSE, unless a variance request has been granted.
7. Grease Trap: Grease Control Equipment identified as an “under the sink” trap, a small container with baffles, or a floor trap. For a FSE approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40-pound capacity trap. All grease traps will have flow control restrictor and venting and approved by the Public Works office.
8. Grease Recycle Container: Container used for the storage of yellow grease.
9. NAICS: North American Industry Classification System, using 2012 classifications. The website is found at: <http://www.census.gov/epcd/www/naics.html>
10. Noncompliance Notification: A notification to the user that a practice, an action, or wastewater discharge is noncompliant with Department regulations or policies. A NCN informs the user that an action is required of the user within a specified timeframe designated by the Department, or their designee, or the noncompliance will require the Department to escalate enforcement action against the user.
11. POTW (Publicly Owned Treatment Works): A POTW is a wastewater treatment facility and its entire infrastructure that is owned by a state or municipality.
12. Series: (Grease Interceptors Installed in Series): Grease interceptor tanks are installed one after another in a row and are connected by plumbing pipe.
13. Tee or T (Influent & Effluent): A T-shaped pipe extending from the ground surface below grade into the grease interceptor to a depth allowing recovery (discharge) of the water layer located under the layer of FOG. Influent & Effluent

T's are recommended to be made of PVC or equivalent material and extend to within 12" to 15" of the bottom of the interceptor.

14. (Black) Water: Wastewater containing human waste, from sanitary fixtures such as toilets and urinals.
15. (Gray) Water: Refers to all other wastewater other than black water as defined in this section.

General Requirements:

1. All existing Food Service Establishments (FSEs) are required to have grease control equipment (GCE) installed, maintained and operating properly, in accordance with this FOG Management Policy unless a variance from this requirement has been granted by the Department.
2. All FSEs will be required to maintain records of cleaning and maintenance of GCE. GCE maintenance records include, at a minimum, the date of cleaning/maintenance, company or person conducting the cleaning/maintenance, volume (in gallons) of grease wastewater removed. A grease waste hauler completed manifest must include this information to meet this requirement.
3. GCE maintenance records will be available at the FSE premises so they can be provided to the City of Mt. Juliet or their representative, and/or the Health Department. The FSE shall maintain GCE maintenance records for three (3) years.
4. All existing and/or permitted FSEs must notify the Department, in writing, prior to any change in ownership, location, or significant change in operation. FSE permits are non-transferable.
5. No FSE will discharge oil and grease in concentrations that exceed the City of Mt. Juliet Sewer Local Limit Operational Division Policy 2008-01 or Chapter 30 Sewer Use Ordinance instantaneous grab limit for oil and grease.
6. All FSEs are required to dispose of yellow grease in an approved container, where contents will not be discharged to any storm water grate, drain or conveyance. Yellow grease, or any oils or grease, poured or discharged into the FSE sewer lines or Mt. Juliet sewer system is a violation of this ordinance.
7. Owners of Commercial Property will be held responsible for wastewater discharges from leaseholder on their property.
8. The Department may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this policy and/or the City of Mt. Juliet Municode Chapter 30 of the Sewer Use Ordinance.
9. No automatic dishwasher allowed on grease waste line if a pre-rinse sink is before. If dishwasher is connected to grease waste line, increasing size of grease control will be required.

10. Grease Control Equipment Certification Requirement:

All establishments with grease control equipment must have their grease interceptor or grease trap inspected and certified annually. Certification can only be performed by an approved inspector (i.e. grease waste hauler, plumber) that has attended and passed Metro Water Services', or Mt. Juliet Department of Public Works', ***Grease Control Equipment (Grease Interceptor/ Grease Trap) Certification course*** and is current. If a grease interceptor or grease trap "Passes" the certification requirement, then no further action is required. If a grease interceptor or grease trap "Fails" the certification requirement, then a corrective action response is required from the FSE owner or authorized representative to the City of Mt. Juliet. Completed certification forms {Grease Interceptor Certification (Form A) or Grease Trap Certification (Form B)} must be completed and signed by the "certified" grease waste hauler or plumber, as well as the FSE owner or authorized representative, and submitted to Mt. Juliet Public Works Department. The original certification form must be submitted to:

Mt. Juliet Public Works Department
Attn: FOG Program
71 East Hill Street
Mt. Juliet, TN 37122

11. Failure of a Grease Interceptor Certification, or Grease Trap Certification: The FSE owner or authorized representative is responsible for including detailed "Corrective Action Response" information on the Grease Interceptor Certification form, or the Grease Trap Certification form that is submitted to the Mt. Juliet Public Works Department. If necessary, additional pages may be attached to the certification form. At a minimum, the "Corrective Action Response" information must include the reason for the failed certification, what corrective action will be taken to address the failure, and the date the corrective action will be completed.

12. FSEs shall observe Best Management Practices (BMPs) for controlling the discharge of FOG from their facility. Examples of BMPs include:

- A. Recycle waste cooking oil; dispose in Grease Recycle Bin or Container. Do NOT pour any grease into sinks, floor drains or mop sinks.
- B. Post "NO GREASE" signs above all kitchen sinks to remind employees.
- C. "Dry Wipe" and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
- D. Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
- E. If an oil or grease spill occurs, clean up using "dry" oil absorbent material or use ice to make grease solidify. Scoop up and dispose into a trash container. Do NOT wash oil or grease into drains.

- F. Dispose of food items in the trash. Food grinder use is discouraged due to build up of solids in the GCE which causes decreased efficiency and need to increase pumping frequency of the GCE.
 - G. Educate and train all employees on grease control and preventing sewer pipe clogs and sewer overflows.
13. FSEs shall dispose of yellow grease in an approved container, or recycle container, and the contents shall not be discharged to any sanitary sewer line, storm water grate, drain or conveyance. The discharge of Fats, Oils, & Grease into the POTW is a violation of the Mt. Juliet Sewer Use Ordinance – Chapter 30.
14. It shall be a violation of the Mt. Juliet Sewer Use Ordinance – Chapter 30 to push or flush the non-water portion of GCE into the public sewer.

Any new food service establishment, upgrading of an existing food service establishment or change of ownership of existing food service establishment will be required to install and maintain City of Mt. Juliet approved grease control equipment. Food service establishments in all FSE Class categories (Class 1 through 5) must submit a FOG plan to Mt. Juliet Public Works for approval. The FOG plan includes completion and submittal of the “Grease Inquiry Form” and shall include identification of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc...) ; the number and size of dishwashers, sinks, floor drains, and other plumbing fixtures; type of FSE classification; type of food to be served; and plans for the grease interceptor dimensions and location. The Department will review the FOG plan, grease interceptor sizing and approve, or make changes as necessary to aid in the protection of a FOG discharge from the FSE.

New construction of FSEs shall have separate sanitary (restroom) and grease waste lines. The grease waste lines shall be plumbed to appropriately sized GCE. No sanitary wastewater or stormwater shall be plumbed to the GCE.

All FSEs must meet these FOG Management Policy requirements.

All new FSEs and FSEs that are renovating their facilities, or FSE that are changing ownership must contact the Public Works Department for final approval of the grease control equipment. Approval will include onsite inspection of the grease control equipment by the Public Works Department, or their authorized representative. In addition to the final inspection, rough-in inspections may be required in some cases. Failure of the FSE to contact the Public Works Department to conduct the inspection of the new GCE may result in enforcement action.

NEW MULTI-UNIT FACILITIES: New strip malls or strip centers must have two separate sewer line connections at each unit within the strip mall or strip center. One sewer line will be for sanitary wastewater and one sewer line will be for the kitchen area, or potential kitchen area, of each unit. The kitchen area, or potential kitchen area, sewer line will be connected to floor drains in the specified kitchen area, and will connect, or be able to connect, to other food service establishment kitchen fixtures, such as 3 compartment sink, 2 compartment sink, pre-rinse sink, mop sink and hand wash sink. New multi-unit facility, or new “strip mall” facility, owners shall contact the Department prior to conducting private plumbing work at the multi-unit facility site. Multi-unit facility

owners, or their designated contractor, shall have plans for separate private wastewater lines for kitchen and sanitary wastewater for each “individual” unit. In addition, the plans shall identify “stub-out” locations to accommodate a minimum 1,000-gallon grease interceptor for each unit of the multi-unit facility. New multi-unit facility, or new “strip mall” facility owners shall consider suitable physical property space and sewer gradient that will be conducive to the installation of an exterior, in-ground GI when determining the building location. The property owner of a multi-unit facility is responsible for the maintenance of any grease control equipment used by the multiple FSEs.

FSEs located in a new multi-unit facility shall have a minimum of a 1,000-gallon grease interceptor installed, unless that FSE is identified as a Class 1 facility. Sanitary wastewater, or black water, cannot be connected to GCE.

Variance to Grease Interceptor Installation: At the discretion of the Director, some FSEs may receive a variance from the required installation of a grease interceptor.

Approval of Grease Control Equipment: All new FSEs and FSEs that have upgraded their facilities must contact the Mt. Juliet Public Works Department for final approval of the grease control equipment. This will include onsite inspection of the grease control equipment by the Department, or their authorized representative. Failure of the FSE to contact the Department to conduct the inspection of the new GCE will result in escalation of enforcement action.

Grease Control Equipment Sizing:

Minimum acceptable size of grease control equipment for each FSE Classification will be as follows:

Class 1: Deli, Ice Cream shops, Beverage Bars, Day Care Facilities (minimum classification)- 20gpm/40 pound Grease Trap (NAICS 722515, 722330).

Exceptions to Class 1 are doughnut shops with no premise baking and large coffee shops, which are classified as Class 2 facilities. Mobile Food Units/Vendors not connected to the sanitary sewer during operation may have a minimum 10 gpm/40 pound Grease Trap.

Class 2: Limited Service Restaurants, Carry-out, Caterers, Day Care Facilities (maximum classification), Full Service Restaurants (minimum classification), Buffet Cafeteria Facilities (minimum classification) - 1,000 gallon Grease Interceptor (NAICS 722513, 722320, 624410)

Class 3: Full Service Restaurants- 1,500 gallon Grease Interceptor (NAICS 722511)

Class 4: Buffet and Cafeteria Facilities- 2,000 gallon Grease Interceptor (NAICS 722514)

Class 5: Institutions (Schools, Hospitals, Prisons, etc) 2,000 gallon Grease Interceptor (NAICS 611110, 611310, 623110, 623311, 623312, 722310, 813110, 922140)

A variance to the above minimum sizes may be granted by the Public Works Department if proper justification is provided.

To calculate the appropriate size GCE, the FSE’s engineer, architect, licensed plumber or

contractor should use a formula that considers all cooking and food preparation equipment, all kitchen plumbing fixture units, the discharge plumbing pipe for each fixture unit, storage capacity, type of facility, and an adequate retention time. The grease control equipment minimum acceptable size for the above list FSE classifications (Class 1 through 5) shall be met.

Retention time through the grease interceptor should be at least 30 minutes to one hour.

The Department will review GCE sizing information received from the completed Grease Control Inquiry Form or the FSE's engineer, architect or contractor. The Department will make a decision to approve, or require additional grease interceptor volume, based on the type of FSE, the number of fixture units, and additional calculations. Grease interceptor capacity should not exceed 2,000 gallons for each interceptor tank. In the event that the grease interceptor calculated capacity needs to exceed 2,000 gallons, the FSE shall install an additional interceptor of the appropriate size. If additional interceptors are required, they shall be installed in series.

Grease interceptors that are installed in series shall be installed in such a manner to ensure positive flow between the tanks at all times. Therefore, tanks shall be installed so that the inlet invert of each successive tank shall be a minimum of 2 inches below the outlet invert of the preceding tank.

Grease Control Equipment Specifications

Grease Control Equipment must remove fats, oils, & grease at or below the Mt. Juliet Sewer Use Ordinance – Chapter 30 limit of 100 mg/L. Failure to comply, will require enforcement action in accordance with the Food Service Establishment Enforcement Response Plan.

Grease Interceptor Design and Installation

Piping Design

1. The inlet and outlet piping shall have 2-way cleanout tees installed.
2. The inlet piping shall enter the receiving chamber 2 1/2" above the invert of the outlet piping.
3. On the inlet pipe, inside the receiving chamber, a sanitary tee of the same size pipe in the vertical position with the top unplugged shall be provided as a turndown. To provide air circulation and to prevent "air lock", a pipe (nipple) installed in the top tee shall extend to a minimum of 6" clearance from the interceptor ceiling, but not less than the inlet pipe diameter. A pipe installed in the bottom of the tee shall extend to a point of 2/3 the depth of the tank. The inlet T should be made of Schedule 40 PVC or equivalent material. *See illustration.*
4. The outlet piping shall be no smaller than the inlet piping, but in no case smaller than 4" ID.

5. The outlet piping shall extend to 12" above the floor of the interceptor and shall be made of a non-collapsible material. The minimum requirement for outlet piping is Schedule 40 PVC.
6. The outlet piping shall contain a tee installed vertically with a pipe (nipple) installed in the top of the tee to extend to a minimum of 6" clearance from the interceptor ceiling, but not less than the pipe diameter, with the top open. The minimum requirement for the outlet tee is Schedule 40 PVC. *See illustration.*

Baffles

1. The grease interceptor shall have a non-flexing (i.e. concrete, steel, etc.) baffle the full width of the interceptor, sealed to the walls and the floor, and extend from the floor to within 6" of the ceiling. The baffle shall have an inverted 90 degree sweep fitting at least equal in diameter size to the inlet piping, but in no case less than 6" ID. The bottom of the sweep shall be placed in the vertical position in the inlet compartment 12" above the floor. The sweep shall rise to the horizontal portion, which shall extend through the baffle into the outlet compartment. The baffle wall shall be sealed to the sweep. *See illustration.*
2. The inlet compartment shall be 2/3 of the total liquid capacity with the outlet compartment at 1/3 liquid capacity of the interceptor.

Access Openings (Manholes)

1. Access to grease interceptors shall be provided by a minimum of 1 manhole per interceptor division (baffle chamber) and of 24-inch minimum dimensions terminating 1 inch above finished grade with cast iron frame and cover. An 8" thick fiber reinforced concrete pad extending a minimum of 12" beyond the outside dimension of the manhole frame shall be provided. One manhole shall be located above the inlet tee hatch and the other manhole shall be located above the outlet tee hatch. A minimum of 24" of clear opening above each manhole access shall be maintained to facilitate maintenance, cleaning, pumping, and inspections.
2. Access openings shall be mechanically sealed and gas tight to contain odors and bacteria and to exclude vermin and ground water, in a manner that permits regular reuses.
3. The manholes are to be accessible for inspection by the Department at all times.

Additional Requirements

1. **Water Tight** – Precast concrete grease interceptors shall be constructed to be watertight. A static water test shall be conducted by the installer and timed so as to permit verification through visual inspection by regulatory agent. The water test shall consist of plugging the outlet (and the inlet if necessary) and filling the tank(s) with water to the tank top a minimum of 24 hours before the inspection. The tank

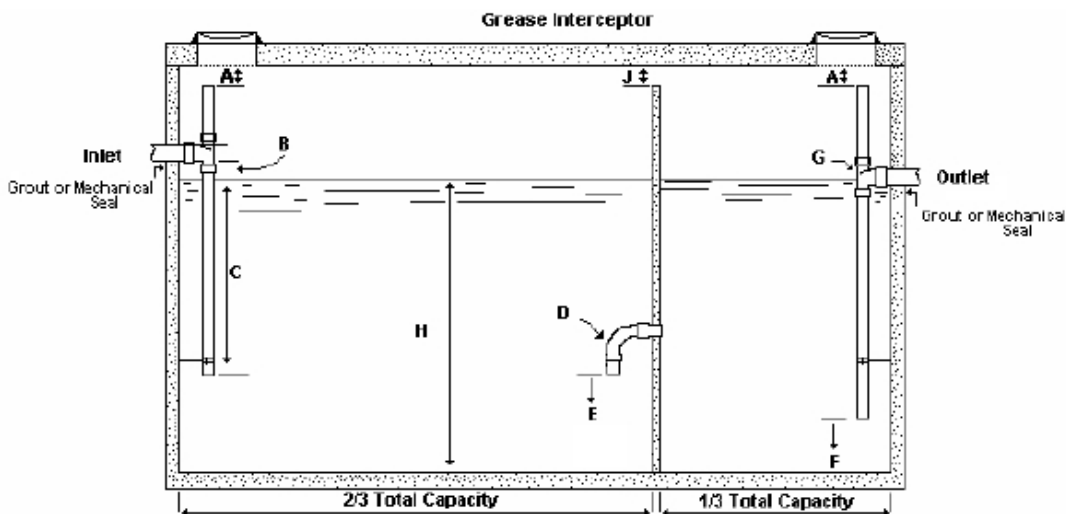
shall not lose water during this test period. Certification by the plumbing contractor shall be supplied to the Department prior to final approval of grease control equipment.

2. **Location** –Grease Interceptors shall be located so as to be readily accessible for cleaning, maintenance, and inspections. They should be located close to the fixture(s) discharging the greasy waste stream. If possible, Grease Interceptors should not be installed in “drive-thru” lanes or a parking area. If so, an 8” fiber reinforced 3500psi concrete pad extending a minimum of 12” beyond the outside dimension of the tank shall be provided. Grease Interceptor lids shall never be paved over.
3. **Cleaning** – Grease interceptors shall be cleaned at a frequency of not less than once every 3 months unless approved by the Department. Approval will be granted on a case by case situation with submittal by the FSE documenting proof of proposed frequency. Grease interceptors must be pumped in full when the total accumulations of surface FOG (including floating solids) and settled solids reaches twenty-five percent (25%) of the grease interceptor’s overall liquid depth. This criterion is referred to as the “25 Percent Rule”. At no time, shall the cleaning frequency exceed three months unless approved by the Department. Approval will be granted on a case by case situation with submittal by the FSE documenting proof of proposed frequency.
4. **Responsibility** – The FOG Generator (Establishment owner) is responsible for the removal of Fats, Oils and Grease (FOG) from wastewater routed to a public or private wastewater collection system by means of scheduled, routine operational maintenance (cleaning and inspection of essential components); and maintenance of the structural integrity of the Grease Control Equipment (GCE; e.g. traffic rated, water tight, etc.). However, in the absence of the FOG Generator, such as when a food service tenant vacates a rental space equipped with Grease Control Equipment, the real property owner or their duly authorized representative (property manager) of any such real property shall assume all responsibilities for the maintenance of existing Grease Interceptor installed on the property. The real property owner or their duly authorized representative (property manager) shall be responsible for the servicing of the existing Grease Interceptor prior to entering into future lease agreements with subsequent food service or other FOG generating tenants.
5. **Construction Material** – Grease Interceptors shall be constructed of sound durable materials, not subject to excessive corrosion or decay, and shall be water and gas tight. A 24-hour leak test may be required for new or existing grease interceptors if there is reason to believe that the interceptor is not water and gas tight. If possible, Grease Interceptors should not be installed in “drive-thru” lanes. Grease Interceptor manholes shall never be paved over. Each interceptor shall be structurally designed to withstand any anticipated load to be placed on the interceptor (i.e. rated vehicular traffic in parking or driving areas). One-piece manufactured concrete tanks is preferred.
An 8” fiber reinforced 3500psi concrete pad extending a minimum of 12” beyond the outside dimension of the tank shall be provided. Grease Interceptor lids shall never be paved over.

Note: Concrete materials and other grease interceptor materials shall meet the American National Standards Institute, Inc. (ANSI) and International Association of Plumbing and Mechanical Officials (IAPMO) standards.

6. **Marking and Identification** - Prefabricated gravity grease interceptors shall be permanently and legibly marked with the following:

- Manufacturer's name or trademark, or both
- Model number
- Capacity
- Month and year of manufacture
- Load limits and maximum recommended depth of earth cover in feet; and Inlet and outlet



- A.) Minimum 6" , but not less than pipe diameter.
- B.) Inlet pipe invert to be 2 1/2" above liquid surface.
- C.) Inlet pipe to terminate 2/3 depth of water level.
- D.) 90 degree Sweep, minimum size - 6".
- E.) Sweep terminates at same level as "C"
- F.) 12" from floor to end of outlet pipe.
- G.) Outlet pipe no smaller than inlet pipe, minimum - 4".
- H.) Minimum depth of liquid capacity - 42".
- J.) Maximum distance from ceiling - 6".

The tank shall be of a monolithic body design, separated by a solid baffle into 2/3 total capacity inlet chamber and 1/3 total capacity outlet chamber. It shall have 24" access ways over each drop tee. Flow through the baffle will be provided by a 90 degree sweep. All perforations and seams shall be sealed with hydraulic cement or welded. All piping shall be a minimum of schedule 40 PVC solvent welded; pipe clamps and/or hangers may be required. All parts of the system shall be made water and gas tight from two way cleanout upstream of tank to a two way cleanout downstream of tank including any risers to grade; proper venting allowed.

Grease Interceptor Cleaning/Maintenance Requirements

1. Partial pump of interceptor contents or on-site pump & treatment of interceptor contents will not be allowed due to reintroduction of fats, oils and grease to the interceptor and pursuant to the Code Federal Regulation (CFR) § 403.5 (b) (8), which states “*Specific prohibitions. In addition, the following pollutants shall not be introduced into a POTW: Any trucked or hauled pollutants, except at discharge points designated by the POTW*”.
2. Grease interceptors must be pumped in full when the total accumulations of surface FOG (including floating solids) and settled solids reaches twenty-five percent (25%) of the grease interceptor’s overall liquid depth. This criterion is referred to as the “25 Percent Rule”. At no time, shall the cleaning frequency exceed three months unless approved by the Department. Approval will be granted on a case by case situation with submittal by the FSE documenting proof of proposed frequency. Some existing FSEs in Class 2 through 5 will need to consider monthly pumping to meet this requirement.
3. The Grease interceptor effluent-T will be inspected during cleaning and maintenance and the condition noted by the grease waste hauler’s company or individual conducting the maintenance. Effluent-T’s that are loose, defective, or not attached must be repaired or replaced immediately.
4. Grease Interceptors must have access manholes over the influent-T and effluent-T for inspection and ease of cleaning/maintenance. Access manholes will be provided for all separate compartments of interceptors for complete cleaning (i.e. interceptor with two main baffles or three compartments will have access manholes at each compartment).
5. Grease Interceptors must be “certified” annually by a Mt. Juliet Public Works Department, or Metro Water Services, approved grease waste hauler or plumber. Grease Interceptor Certification (Form A) must be completed and submitted to the Mt. Juliet Public Works Department annually. See General Requirements #7 and #8.

Grease Trap Sizing, Installation, Cleaning, & Maintenance Requirements

1. **All** grease traps will have flow control restrictor and vented. Failure to have the flow restrictor and venting will be considered a violation.
2. All new FSEs that are allowed to install grease traps must have Department approval prior to starting operations.
3. Grease Trap minimum size requirement is a **20 gallon per minute / 40 pound capacity trap**.
4. Grease Traps must have the Plumbing Drainage Institute certification and be installed as per manufacturer’s specifications.
5. No automatic dishwasher shall be connected to an under-the-sink grease trap or floor grease trap. Dishwashers will cause hydraulic overload of the grease trap.

6. No automatic drip or feed system additives are allowed prior to entering the grease trap.
7. A single grease trap device shall be installed for each significant kitchen fixture unit (i.e. each 3-compartment sink). The Public Works Department must approve the number of grease traps and connections to the grease trap.
8. During cleaning of the grease trap, the flow restrictor shall be checked to ensure it is attached and operational.
9. Grease Traps will be cleaned of complete fats, oils, and grease and food solids at a minimum of every two (2) weeks. If the FOG and food solids content of the grease trap are greater than 25%, then the grease trap must be cleaned every week, or as frequently as needed to prevent 25% of capacity being taken from FOG and food solids.
10. Grease Trap waste should be sealed or placed in a container to prevent leachate from leaking, and then disposed, or hauled offsite by a grease waste hauler or plumber to an approved disposal location
11. Grease Trap waste should not be mixed with yellow grease in the grease recycle container.
12. Grease Traps must be “certified” annually by a Mt. Juliet Public Works Department, or Metro Water Services, approved inspector. See General Requirements #7 and #8.

Accidental Discharge-Safeguards:

FSEs shall provide such facilities and institute such procedures as are reasonably necessary to prevent or minimize the potential for accidental discharge of fats, oils, and grease into the sewage collection system. This includes implementation of “Best Management Practices” protocols.

“Additives” Prohibition for use as Grease Management and Control

1. Additives include but are not limited to products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes and bacteria.
2. If the Department identifies an FSE that is using “additives” and is contributing FOG to the Mt. Juliet sewer system, or has caused any interference to the sewer system, the FSE shall immediately stop use of the “additive”.
3. At no time shall additives be used just prior to under the sink traps or floor grease traps.
4. The use of additives is prohibited with the following exceptions:
 - A. Additives may be used to clean the FSE drain lines but only in such quantities that it will not cause fats, oils and grease to be discharged from the grease control equipment to the sewer system, or cause temporary breakdown of FOG that will later re-congeal in the downstream sewer system.
 - B. If the product used can be proven to contain 100% bacteria, with no other additives. Approval of the use of the product must come from the Director and

FSE must submit a full disclosure MSDS and certified sample results from the manufacturer of the product.

5. The use of approved additives will in no way be considered as a substitution to the maintenance procedures required herein.

Right of Entry – Inspection and Monitoring

The Department, or their authorized representative, shall have the right to enter the premises of FSEs to determine whether the FSE is complying with the requirements of this policy and/or the Mt. Juliet Sewer Use Ordinance – Chapter 30. FSEs shall allow Department personnel, or their authorized representative, upon presentation of proper credentials, full access to all parts of the premises for the purpose of inspection, monitoring, and/or records examination. Unreasonable delays in allowing Department personnel access to the FSE premises shall be a violation of this policy and the Mt. Juliet Sewer Use Ordinance – Chapter 30.

The Department may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this policy and/or the Mt. Juliet Sewer Use Ordinance – Chapter 30.

Fee Option:

The Department may charge inspection, monitoring, assessment, impact, and permit fees to the food service establishments to get reimbursement for the FOG program costs.

The Department may issue individual permits or general permits to food service establishments. Individual permits or general permits may be issued for a period or duration of up to 5 years. All new FSEs shall complete the Public Works Department's FSE Grease Application and submit the form to the Public Works Department, which will serve as the FSEs permit application. The Department's FOG inspection form will serve as the permit application for existing FSEs.

Enforcement Action

Enforcement Action against the FSE includes, but is not limited to, failure to clean or pump grease control equipment, failure to maintain grease control equipment including inspection and installation of properly functioning effluent-T and baffles, failure to install grease control equipment, failure to control FOG discharge from the FSE, and use of additives in such quantities so that FOG is pushed downstream of the FSE.

Fats, Oils and Grease blockage in downstream manhole from FSE:

If FSE inspections and field investigations determine that any fats, oils and grease interference or blockage in the sewer system, a sewage pumping station, or the wastewater treatment plant is caused by a particular food service establishment, then that food service establishment shall reimburse the Mt. Juliet Public Works Department for all labor, equipment, supplies and disposal costs incurred by the

Department to clean the interference or blockage. The charges will be added to the FSEs water/wastewater bill. Failure to reimburse the Department will result in termination of water service.

FSE failure to maintain GCE after Notification or NOV due date:

If a FSE fails to pump, clean or maintain their GCE after a NOV due date, Mt. Juliet Public Works Department may choose to pump/clean the GCE to prevent additional FOG problems downstream. The FSE will be charged by the Department for the cost of pumping and maintaining the FSE's GCE. Mechanical failure of the GCE will be considered a violation of the Mt. Juliet Sewer Use Ordinance – Chapter 30 which pertains to the construction and maintenance of pretreatment facilities and subject to penalties of up to \$10,000 / day for each day in violation.

Penalties

Penalties will be issued as per the Food Service Establishment Enforcement Response Guide, and the Sewer Use Ordinance.