Fats, Oil and Grease Policy

The Hillsborough Code of Ordinances outlines the town's fats, oil and grease policy. Below are the relevant sections.

Sec. 15-18 — Fats, oil and grease policy.

(a) *Purpose.* The intent of this policy is to provide guidelines and procedures to ensure compliance with Hillsborough's Sewer Use chapter. This policy is designed to aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases discharged to the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

(b) Policy.

(1) The Town of Hillsborough, like most water and sewer utilities, continues to experience sewer blockages caused by the accumulation of fats, oils, and grease on the surfaces of sewer lines. Greasy wastewater can be discharged to the sewer system from several sources, including food service operations. In order to reduce sewer blockages, customers in the Hillsborough service area that discharge wastewater that contains grease must install and properly operate and maintain a grease trap or interceptor.

(2) Grease, oil and sand interceptors shall be provided when, in the opinion of the Town of Hillsborough, they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil, or sand; except that such interceptors shall not normally be required for residential users. All interception units shall be of type and capacity which is certified by a qualified professional, such as an engineer, as meeting Hillsborough's requirements and shall be easily accessible for cleaning, testing and inspection.

(c) *Definitions.* The following words, terms and phrases, when used in this section, shall have the meanings ascribed to them in this subsection, except where the context clearly indicates a different meaning:

(1) Fats, oils, and greases refers to 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 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as the term "grease."

(2) Food preparation or serving facility means any commercial or industrial facility that prepares or serves food, including but not limited to a restaurant, café, cafeteria, snack bar, grill, deli, catering service, bakery, grocery store, butcher shop, or similar establishment that discharges wastewater to the Hillsborough system.

(3) Cook establishments means those establishments primarily engaged in activities of preparing, serving, or otherwise making available food for consumption and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching and which discharge wastewater to the Hillsborough system. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, nondrinkable food product in or on a receptacle that requires washing.

(4) Grease trap or interceptor means a device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the Hillsborough sanitary sewer collection and treatment system. These devices also serve to collect settable solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system. Grease traps and interceptors are sometimes referred to herein by the term, "grease interceptors."

(5) Minimum design capability means the design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the public sanitary sewer.

(6) Noncooking establishments means those establishments 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.

(7) User means any person, including those located outside the jurisdictional limits of Hillsborough, who contributes or causes or permits the contribution or discharge of wastewater into the Hillsborough sewer collections system, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

(8) Vehicle maintenance facility means any commercial or industrial facility where automobiles, trucks or equipment are serviced or maintained, including garages, service stations, repair shops, oil and lubrication shops, or similar establishments.

(d) Applicability.

(1) The following types of facilities will be required to have grease interceptors: restaurants, schools, hospitals, service stations, carwashes, vehicle repair and lubrication facilities, nursing homes, and any other facility that handles grease and which discharges wastewater containing grease into the Hillsborough sewer collection system. All such establishments are required to have a properly sized and functioning grease interceptor which a qualified professional certified, to Hillsborough, is designed to meet Hillsborough's sewer use and grease control requirements.

(2) All vehicle maintenance facilities are required to have a properly sized grease, oil and sand interceptor.

(3) Facilities other than those noted in subsections (d)(1) and (2) of this section may require the installation of a grease and oil interceptor. The Hillsborough town engineer of his designee shall determine the need and applicability of such device.

(e) Design.

(1) Access manholes, with a minimum diameter of 24 inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. If the tank is located in an area subject to vehicular traffic, the tank shall be constructed for traffic rated locations and the manhole rings and risers shall be designed and constructed for H-20 loading. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

(2) All interceptors shall be located outside of the building in such a manner that personnel from Hillsborough can inspect the interceptors at any time.

(3) Hillsborough shall be notified of any changes of operation or process at the permitted establishment. The establishment may be required to upgrade its grease interceptor to meet current requirements and standards.

(4) The following documents shall be submitted to Hillsborough for review and approval prior to issuance of a permit for installation of an interceptor. Any changes to the approved plan shall be approved by Hillsborough, prior to implementation.

a. A site plan showing the location of the interceptor, lines and cleanout or manhole;
b. Details of the interceptor, lines and cleanout or manhole;
c. Formula and calculations used to determine the interceptor capacity.

(5) Every interceptor shall have sufficient capacity to perform the service for which it is provided. Interceptors shall be designed to provide for a minimum hydraulic retention time of 24 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. Four different design methods will be available for use based on the needs of the facility. Method 1 bases the size of the device upon the number of kitchen drainage fixtures; Method 2 (EPA-1) bases the size of the device upon the number of seats in a facility; Method 3 (EPA-2) bases the size of the device upon the number of meals served each day; and Method 4 uses NCDEH standards. All four methods are on file in the engineer's office.

(6) All grease traps and interceptors must be designed using standard engineering principles for sedimentation and floatation in gravity separators. Baffles and good inlet design are required to deflect the flow across the surface areas of the units and sufficient grease and solids storage capacity is required. Grease traps and interceptors shall be rated for the designed flow-through rate of the unit in gallons/minute.

(7) Grease interceptors shall be installed by users as required by Hillsborough. Grease interceptors shall be installed at the user's expense. All grease interceptors shall be of a type, design, and capacity approved by Hillsborough and shall be readily and easily accessible for cleaning and inspection. All such grease interceptors shall be serviced and emptied of accumulated waste contents as required in order to maintain minimum design capabilities or effective volume of the grease interceptor, but not less frequently than once every 60 days.

(8) Grease interceptors shall be installed to handle only discharge from food preparation, handling and cleaning areas that generate grease components. Domestic waste is to go directly into the sanitary sewer without passing through the interceptor.

(f) Existing establishments.

(1) Businesses and other locations subject to this chapter which were in operation before the effective date of the ordinance from which this subsection is derived (Existing establishments) and do not have grease interception systems are generally required to install such a system within one year of the effective date of this regulation. Such business may receive approval from the town engineer or his designee, to install a system under alternate standards taking into account the circumstances of the business's operation, production of waste grease, and the practicality of installation under normal requirements.

(2) Existing businesses with an existing grease interception system that does not meet Hillsborough's standards may be required to upgrade the system or may be allowed to continue use of the present system subject to requirements such as a clean out frequency less than 60 days.

(3) Existing systems and alternate standard systems shall be capable of meeting the local limit for oil and grease.

(g) Servicing and records.

(1) Servicing and maintenance is essential for the efficient operation of grease traps and interceptors. All grease interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the grease interceptor. Servicing frequency is site-specific and is dependent on the amount of oil and grease and suspended solids generated at each operation and the size of the grease trap or interceptor. In no case shall the frequency of cleaning be less than once every 60 days, or as otherwise specified in Hillsborough's permit for the interceptor system. The volumes of greases and solids in grease traps and interceptors must not exceed the designed grease and solids storage capacity of the unit.

(2) All grease interceptors shall be cleaned by a properly licensed cleaning and disposal operation. Wastes shall be disposed of in a proper and legal manner. Copies of pump tickets shall be sent to the town engineer's office to be kept on file.

(3) All users, including food preparation or serving facilities and vehicle maintenance facilities shall maintain a written record of maintenance performed on the interceptor. Records shall be retained on file at the facility for a minimum of three years, for the immediately prior three-year period. All such records will be available for inspection by Hillsborough upon request.

(h) Variance/Appeal.

(1) 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 Hillsborough. Each facility that qualifies for this variance will be reevaluated once every five years to ensure that the facility is still in compliance.

(2) The town engineer or his designee, reserves the right to make determinations of grease interceptor adequacy and need, based on review of all relevant information regarding grease interceptor performance, facility site and building plan review, and to require repairs to, or modification or replacement of such traps.

(i) *Enforcement.* If an obstruction of a Hillsborough sewer main occurs that causes a sewer overflow and such overflow can be attributed in part or in whole to an accumulation of grease in Hillsborough's sewer main, Hillsborough will take appropriate enforcement actions, as stipulated in this chapter, against the generator or contributor of such grease. These actions may include fines, civil penalties or a discontinuance of sewer service.

(Prior Code, § 15-18; Ord. of 5-12-2003)