CITY OF DANBURY

DEPARTMENT OF PUBLIC UTILITIES
155 DEER HILL AVENUE
DANBURY, CT 06810

(203) 797-4637
FAX (203) 796-1590

FOG (Fats, Oil & Grease) Compliance Notice
City of Danbury – Sanitary Sewer Discharge Requirements

May 30, 2012

Attention: Class III & IV Food Preparation Establishments

Re: FOG Discharge Prohibited to Sanitary Sewer
Compliance with City Sewer Ordinance & CT DEEP General Permit

The purpose of this notice is to remind all Class III & IV Food Preparation Establishments that the discharge of FOG is strictly prohibited and that approved grease trap units must be installed and maintained to ensure that FOG does not enter the sewer system.

The following statements are made to help you and your establishment better understand the purpose of this notice:

1. No FOG (fats, oil & grease) is ever to be discharged into the City sewer system.

2. Existing Danbury sewer ordinances prohibit the discharge of any substance that will damage, destroy or cause an obstruction in any sewer; as well as any debris or substance that will attach to the sewer lining or to other substances being transported in the sewer through coagulation or by congealing. FOG substances are known to coagulate or congeal and cause obstructions in sewer lines, and are therefore not allowed by City ordinance to be discharged to the City sewer system.

3. CT DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments was issued in September 2005. All Class III & IV Food Preparation Establishments are required to comply with this General Permit. Compliance with this General Permit requires that your establishment install and maintain a suitably sized grease trap/interceptor designed to capture FOG from kitchen waste lines.

The Danbury Public Utilities Department operates and maintains the City's sanitary sewer collection system. The Public Utilities Department will be contacting you in the near future to inspect, review and confirm your establishment's compliance with the City Sewer Ordinance and CT DEEP's General Permit. We ask that you provide any requested information regarding disposal of all FOG generated from your operation. Requested information includes, but may not be limited to, the name of vendors hired to dispose of FOG, copies of grease disposal contracts or agreements, the amount of fryer grease purchased weekly/monthly and corresponding documents showing how that grease was disposed.

For those establishments who have installed approved grease interceptor units and are in compliance with the City Sewer Ordinance and CT DEEP General Permit, we thank you and appreciate your continued efforts to maintain this compliance.

For those establishments that have not installed required grease interceptor units, please make plans to do so **within ninety (90) days** of your receipt of this letter as this is a current requirement of the CT DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments. Any establishment found to be in violation of the City Sewer Ordinance, through the discharge of FOG or any other excluded waste to the sewer, may be subject to termination of the building sewer service to the City sewer system. We do not want to have to disconnect the existing service of any current sewer customer; however, not complying with sanitary sewer discharge requirements regarding FOG is not an option.

Please note, compliance is necessary to ensure that FOG does not enter the City sewer and result in Sanitary Sewer Overflow (SSO) events. SSO events can result in sewage flowing into buildings or into the outside environment (ground, storm drains, or streams/waterways). The goal in maintaining our sanitary sewer collection system is to prevent the occurrence of SSO events. Elimination of FOG discharge from Class III & IV Food Preparation Establishments will help the City meet this goal.

See attached CT DEEP (Department of Energy & Environmental Protection) Food Preparation Establishment's Guide to the General Permit and Good Management Practices for Animal Fat and Cooking Oil. Please review and implement good management practices in order to reduce the volume of fat and oil that needs to be disposed.

Installation of a grease trap unit will require a plumbing permit from our Permit Center. At a minimum, Outdoor In-Ground Grease Trap/Interceptors and Automatic Grease Recovery Units (AGRU) shall be designed, sized, installed, operated and maintained in accordance with the CT DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments. AGRU manufactures include Thermaco Big Dipper, Highland Tank/Lowe Engineering or approved equal.

If you have any questions, or we can be of assistance to your establishment in meeting the aforementioned requirements, please call 203-797-4539.

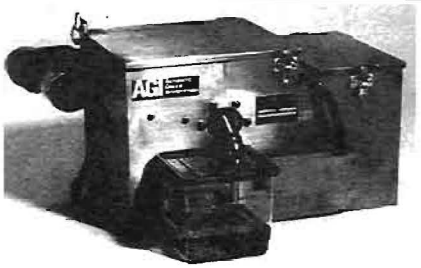
Sincerely,

David M. Day, P.E.
Superintendent

C: Antonio Iadarola, P.E., Director of Public Works
Scott LeRoy, Director of Health & Human Services
Leo Null, Building Official
Sean Hearty, Director of Permit Coordination
Timothy P. Nolan, Foreman – Public Utilities

What is an automatic grease recovery unit? Automatic grease recovery units are relatively small pretreatment units that can be located inside a kitchen facility. These units allow animal fat and cooking oils to accumulate within their separation chamber while skimmers or pumps remove the fat and oil from the unit and deposit this material in a separate container for disposal.

What are the maintenance requirements for an automatic grease recovery unit? After each automatic skimming cycle, the material in the collection container should be emptied into a larger designated non-renderable grease container. When the designated non-renderable grease container is full, a grease trap/interceptor cleaner that specializes in disposal of fat and oils from grease recovery units should be called to remove the material.



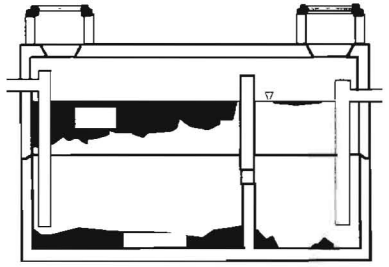
INDOOR ACTIVE GREASE RECOVERY UNIT

Material from the solids screening basket must be discarded in the trash after each operating cycle. Each cleaning of the grease recovery unit must be recorded in an operation and maintenance logbook.

What is an outdoor passive grease interceptor? An outdoor passive grease interceptor is a large, usually concrete tank that is located underground, typically behind the kitchen facility or under the parking lot. Grease interceptors are installed in the sewer piping between the kitchen and the public sewer line. The interceptor collects animal fat and cooking oil that is discharged in the wastewater from a kitchen. However, the tank allows water to pass through it to the public sewer collection system. By collecting the fat and oil prior to the public sewer lines, the possibility of clogging in the sewer lines is decreased.

Many facilities currently have a grease interceptor installed. If the location or size of the unit is unknown, a review of the building plumbing plans or a visual review of the area around your facility can often locate these units. A grease trap/interceptor cleaner can clean the unit and provide information on the size and design of the unit.

What are the maintenance requirements for an outdoor passive grease interceptor? The animal fat and cooking oils that accumulate in the outdoor passive grease interceptors must be removed periodically. The new regulations require that cleaning occur once every three months. Cleaning consists of removing the accumulated grease, water, and settled solids. Cleaning of the grease interceptor must be preformed by a grease trap/interceptor cleaner. All repairs and cleaning activities should be recorded to document ongoing maintenance.



OUTDOOR PASSIVE GREASE INTERCEPTOR

FOOD PREPARATION ESTABLISHMENT'S GUIDE TO THE *GENERAL PERMIT FOR THE DISCHARGE OF WASTEWATER ASSOCIATED WITH FOOD PREPARATION ESTABLISHMENTS*

In September 2005 a new state regulation (DEP-WATERP&S-GP-001)* went into affect. The title of this new regulation is, *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*. This new regulation requires the installation and maintenance of grease traps/interceptors or grease recovery units at all Food Preparation Establishments to keep animal fat, vegetable oils, and similar material from entering public sewer systems. This regulation is intended to protect communities' waterways, sewage collection systems, homes, and businesses from sewage spills. This pamphlet provides basic information on the *General Permit*.

Contact your local Water Pollution Control Authority or building official for a program registration application and additional information.

*A copy of (DEP-WATERP&S-GP-001) can be obtained from the CT DEP or on-line at http://www.dep.state.ct.us/pao/download/watrdown/fog_gp.pdf.

Revision 2006

GOOD MANAGEMENT PRACTICES FOR ANIMAL FAT AND COOKING OIL

The following procedures are recommended to reduce the volume of fat and oil that needs to be disposed of.

1. **Perform dry clean up.** Renderable fat and oils generated during cooking should be poured into a renderable fat and oil collection container. A pot scraper or paper should be used to scrape uneaten food into the trash prior to rinsing.

2. **Place screens over all drain lines.** Screens should be placed over all prep sink and pot sink drains. Screens provide an easy way to prevent clogged drains.

3. **Remove garbage grinders.** The *General Permit* does not allow the use of garbage grinders. Remove garbage grinders to ensure that food scraps do not clog the grease recovery unit's inlet screens or accumulate in grease interceptors.

4. **Place signs at all sinks.** Signs placed above all sinks are a reminder to employees that fat and oil minimization procedures need to be followed. Signs should state the activities that are permitted at each sink. In facilities with active grease recovery units some drains may not discharge into pretreatment equipment.

FOOD PREP ONLY.

NO CLEANING OF POTS, PANS, DISHES, OR UTENSILS IN THIS SINK.

5. **Place used grease in the correct container.** Grease used in cooking and generated during the cooking process can be rendered if it does not come in contact with wastewater. This material should be placed in a separate container for renderable fat and oil. Many facilities place a small grease collection container by the stove for using during cooking. This material may be transferred to a larger container at the end of each shift. This material should never be poured down a drain.

RENDERABLE ANIMAL FAT AND COOKING OIL SHOULD NOT BE PLACED IN THE TRASH.

6. **Maintain the hot water temperature between 125°F and 150°F.** The Public Health Code requires that hot water used in Food Service Establishments be maintained between 125°F and 150°F for sanitation purposes and to prevent scalding. This is also the optimum temperature range for grease pretreatment.

7. **Clean exhaust hood filters in the pot sink or employ a service.** Exhaust hood filters should be cleaned in pot sinks that discharge to Grease Pretreatment Equipment. In no case should these filters be cleaned outside as this may allow the fat and/or oil to enter local rivers and streams by way of storm drains. Services that clean exhaust hood filters are available in some areas of the State.

8. **Properly store waste fat and oil.** When stored improperly, waste fat and oil can attract rodents, flies, stray animals, and produce unpleasant odors. When space is available, placing renderable fats containers in a refrigerated space can eliminate many nuisance conditions. When space is not available in a refrigerated space, the renderable fats container is typically placed outside with other waste collection containers.

   The renderable fats container should be clearly marked and have a secure lid to prevent rain from mixing with the fat and oil. The lid must remain closed when fat and oil are not being added. The area around the container should be level and away from storm drains.

9. **Other** The procedures and equipment at kitchens are as varied as the menus they offer. Food Preparation Establishment managers are encouraged to review their operations and determine what other fat and oil handling methods apply to their facility.