



**Food Service Establishments
Grease Control
Best Management Practices**

MANUAL

Doug Gibson, ECUA Wastewater Collection Superintendent

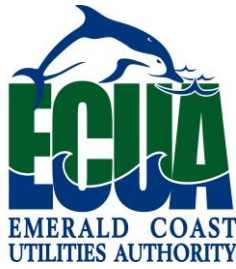
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Food Service Establishments Grease Control Best Management Practices

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Introduction

The Emerald Coast Utilities Authority (ECUA) is an independent special district unit of government charged with the ownership and operation of the water and wastewater utility systems in Escambia County (Florida) and the City of Pensacola, as well as solid waste collection in unincorporated Escambia County. ECUA Board members are elected by the voters of Escambia County for each of the county's five electoral districts.

Originally founded as the Escambia County Utilities Authority in 1981 by a Special Act of the Florida Legislature and is a local governmental body, existing under the laws of the State of Florida. The Authority's name was officially changed to the Emerald Coast Utilities Authority on June 29, 2004.

The ECUA maintains and operates hundreds of miles of gravity main pipes throughout Escambia County. To keep the pipes clean and free-flowing, the ECUA must control Sanitary Sewer Overflows (SSOs), a condition whereby untreated sewage is discharged into the environment prior to reaching a wastewater treatment facility. SSOs are primarily caused by blockages in the sanitary sewer lines.

ECUA has determined grease blockages of fats, oils, and grease (FOG) are a major contributor of SSOs. When grease is disposed in the sewer system it cools, solidifies, and accumulates in the pipes restricting flow. Increased concentrations of FOG are found in the wastewater discharged from food service establishments (FSEs).

To address the problem, ECUA has introduced a fats, oils, and grease (FOG) program working with local FSEs on how to properly dispose of impurities and reduce the number of sewer pipe blockages and SSOs. This program is pursuing to eliminate SSOs and encourage businesses to comply with the Clean Water Act.

ECUA provides the FSE Grease Control Manual to each FSE, which is designed to help businesses understand and comply with the requirements of the GCP.



Fats, Oils and Grease Management (FOG)

Dear Wastewater Customer,

On behalf of the Emerald Coast Utilities Authority, we want to take this opportunity to introduce to you the Fats, Oils, and Grease (FOG) Program. As you may know, one of the remaining major point sources of pollution is overflows from the sanitary sewer system. In most cases, these overflows are preventable. In response to the mandate from the U.S. Environmental Protection Agency (EPA), the Florida Department of Environmental Protection (FDEP) initiated a statewide program to prevent sewer system overflows, which can contaminate storm water systems, lakes and other surface waters, and pose public health problems. The primary cause of sewer system overflows is the discharge of excessive amounts of oils and grease to the wastewater system. Oil and grease create clogs in the collection system and forms layers in lift stations which render the float system inoperable.

The purpose of the Grease Management Resolution is to establish uniform maintenance and monitoring requirements for controlling the discharge of grease from Food Service Establishments discharging into the ECUA's wastewater collection system and commercial grease haulers.

For more detailed information on the Fats Oils and Grease program please review Resolution 08-10 (In document).

If you should have any questions concerning the Grease Management Program or need assistance completing the FOG Discharge Application, please feel free to contact the Environmental Control Program at (850) 969-6513 and (850) 969-6514. Your cooperation and assistance with the Grease Management Program is appreciated.

Food Service Establishments Forms:

- Requirements for Food Services Establishments (FSEs)
- Fats, Oils and Grease Discharge Application
- Training Development Form
- Training Tracking Form
- Grease Interceptor Inspection Check list
- Grease Haulers Manifest
- Best Management Practices
- Questions and Answers



FOG Division Program

Requirements for Food Service Establishments

- Complete and submit Fog Application/Permit (Within 90 days from letter date).
- Ensure grease interceptor/trap is functioning properly and submit Grease Interceptor/Trap Inspection checklist.
- All users shall service their interceptors by pumping as necessary, so as not to exceed the 25% Rule or at a frequency determined by ECUA.
- We **recommend** that Food Service Establishments perform a stick test a minimum of once per month to confirm compliance with the 25% Rule.
- Grease traps shall be cleaned at a minimum frequency of once per week or more often, if deemed by ECUA.
- Grease Hauler Manifest must be filled out completely and accurately.
- Grease Haulers Manifest must be returned to the ECUA within 10 days of cleaning grease interceptor/trap.
- Retain all records of training, grease interceptor/trap maintenance and pumps outs for a minimum of three years. The FOG generator is responsible for any FOG discharge into the sanitary sewer system.



FOG DIVISION

Fats, Oils and Grease Discharge Application Form

Return This Form To:

Customer/FOG Services Manager

P.O. Box 15311

Pensacola

FL 32514-0311

SECTION A-General Information

1. Facility Name: _____

2. Facility Street Address: _____

City: _____ State: _____ Zip: _____

Phone Number _____ Website: _____

3. Business Mailing Address (If different from above) **DO NOT USE P.O. BOX:**

Street: _____

City: _____ State: _____ Zip: _____

4. Owner of Premise (If Different than Facility):
Name: _____

Address: _____

Telephone: _____

5. Designated Signatory Authority of the Facility:
Name: _____

Title: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone number: _____ E-mail Address: _____

6. Designated Facility Contact:
Name: _____

Title: _____

Phone number: _____ E-mail Address: _____

Section B-Water Supply

1. Name as it appears on water bill: _____
Additional Name, (if applicable): _____
Address: _____
City: _____ State _____
Zip _____

2. Water Service Account Number(s)

3. What is your average and maximum monthly water usage:

Average _____ Monthly _____

Section C- Facility Operational Characteristics

1. Please choose one description that best describes your facility.

- | | |
|--|--|
| <input type="checkbox"/> Fast Food Restaurant | <input type="checkbox"/> Nursing Home |
| <input type="checkbox"/> Full Service | <input type="checkbox"/> Hotel/Motel |
| <input type="checkbox"/> Drive Through (only) Restaurant | <input type="checkbox"/> School |
| <input type="checkbox"/> Seasonal Restaurant | <input type="checkbox"/> Club/Organization |
| <input type="checkbox"/> Coffee Shop | <input type="checkbox"/> Company/Office Building |
| <input type="checkbox"/> Bakery | <input type="checkbox"/> Ice Cream Shop |
| <input type="checkbox"/> Supermarket | <input type="checkbox"/> Hospital |
| <input type="checkbox"/> Religious | <input type="checkbox"/> Other _____ |

2. Please indicate each item that you currently have in your facility and the quantity of each:

- | | |
|---|--|
| <input type="checkbox"/> Grill _____ | <input type="checkbox"/> Tilt Kettle/Crock Pot _____ |
| <input type="checkbox"/> Oven _____ | <input type="checkbox"/> Garbage Disposal _____ |
| <input type="checkbox"/> Dishwasher _____ | <input type="checkbox"/> 3 Bay Pot Sink _____ |
| <input type="checkbox"/> Pre Rinse Sink _____ | <input type="checkbox"/> 2 Bay Pot Sink _____ |
| <input type="checkbox"/> Mop Sink _____ | <input type="checkbox"/> Single Bay Sink _____ |
| <input type="checkbox"/> Deep Fryer _____ | <input type="checkbox"/> Hand Sink _____ |
| <input type="checkbox"/> Floor Drains _____ | <input type="checkbox"/> Other Equipment _____ |

3. Provide a copy of indoor and outdoor plumbing floor diagrams, which should include the location of all water meters, facility sewer connections, grease traps, sink floor drains, dishwashers, restrooms, etc.

4. What is the seating capacity of your facility? _____

5. What is the number of customers served per day? _____

6. What are the days of operation? _____



Grease Control Program

Training Development Form

The purpose of this form is to guide owners and managers of Food Service Establishments (FSEs), through the development of a training program specifically designed for your unique facility. Your staff needs to understand how the equipment and operational procedures in your FSE affect the sanitary sewer lines. When you realize which practices are allowing excessive FOG to be discharged to the sanitary sewer system, you can replace them with Best Management Practices (BMP) to prevent such discharge.

To be completed by Owner or Manager

Your Name /Title: _____ Facility Name: _____

Facility Address: _____

- 1. What are the sources of Fats, Oil, and Grease (FOG) in your Establishment?**
Examples: Fryer grease, dish soap, butter, milk and other dairy products

- 2. What devices discharge to the public sanitary sewer system?**
Examples: Pre-rinse station, sinks, dishwashing machine, toilet, and floor drain.

- 3. How can your employees prevent fats, oils and grease (items in #1) from entering into the ECUA sewer system?**
BMP examples are: use detergent instead of soap, before washing dishes and cookware, scrape food and residue into a trash can, use paper towels to absorb oils and
dispose in trash can instead of washing down the drain, etc.

Keep this form on file as an outline for the food service facility and as part of the inspection.

Grease Hauler Manifest Form

The purpose of this form is to track the grease that is removed from a Food Service Establishment (FSE). It is a standard form that helps all FSE's record the volume of grease that is being pumped and removed from their facility. It also helps to ensure that the grease is disposed to a proper location.

Instructions to FSE Representative: An authorized representative for the FSE shall fill out all information requested in the top box of the form. The business address shall be the physical address and not a post office box. The FSE representative shall sign and date the form when the waste is removed certifying that the waste being removed contains no hazardous material.

Instructions to Transporter: The driver of the service vehicle is considered an authorized representative for the transporting company. The driver shall fill in requested information regarding the transporter in the second box of the manifest and shall complete the certification regarding the nature of the waste removed. The address shall be the mailing address of the transporting company. The driver shall maintain possession of the manifest until the waste is discharged at a qualified disposal site. The transporter shall then give the form to the disposal site representative to complete. After completion the transporter shall then return the original manifest to the FSE listed in the first box of the form within 15 days of the date the service was performed.

Instructions to Disposer: An authorized representative for the disposal facility shall fill in requested information in the bottom box of the manifest. The address shall be the mailing address of the disposal facility. The waste disposal site shall be the physical location of the disposal facility. Some examples of the waste disposal methods are landfill burial and wastewater treatment plant. The waste disposal method shall not be detailed. The disposing facility representative shall complete the certification.

THE FOOD SERVICE ESTABLISHMENT (FSE) SHALL KEEP A COPY OF THE MANIFEST AFTER THE TRANSPORTER HAS ACCEPTED THE WASTE. THE FSE SHALL ALSO PROVIDE A SELF-ADDRESSED, STAMPED ENVELOPE WITH THE ORIGINAL FORM TO ENSURE ITS RETURN AFTER THE WASTE HAS BEEN DELIVERED TO THE DISPOSAL SITE. IT IS THE FSF'S RESPONSIBILITY TO TRACK THE MANIFEST AND TO MAINTAIN A COPY OF EACH COMPLETED MANIFEST AT THE FOOD SERVICE FACILITY.

Fines Apply for Any and/or All Interceptors in Violation of 25% Rule



SAMPLE FORM

Grease Hauler Manifest Form

(MUST BE COMPLETED BY QUALIFIED FSE REPRESENTATIVE)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE REMOVED FROM: GREASE TRAP GREASE INTERCEPTOR

CAPACITY _____ GALLONS

I CERTIFY THAT THE WASTE MATERIAL REMOVED FROM THE ABOVE PREMISES CONTAINS NO HAZARDOUS MATERIALS.

FSE REPRESENTATIVE NAME _____
(PRINT)

DATE AND TIME SERVICE

FSE REPRESENTATIVE SIGNATURE

TRANSPORTER INFORMATION
(MUST BE COMPLETED BY TRANSPORTER)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE REMOVED FROM: GREASE TRAP GREASE INTERCEPTOR

VEHICLE TAG NUMBER _____

VEHICLE CAPACITY _____ GALLONS GALLONS REMOVED _____

I CERTIFY THAT THE INFORMATION PROVIDED ABOVE IS CORRECT. I AM AWARE THAT FALSIFICATION OF THIS TRIP TICKET MAY RESULT IN ENFORCEMENT ACTION BY THE CITY.

DRIVER'S NAME _____
(PRINT) DRIVER'S LICENSE NO. _____

DATE AND TIME WASTE ACCEPTED

DRIVER'S SIGNATURE

DISPOSAL INFORMATION
(MUST BE COMPLETED BY DISPOSER)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE DISPOSAL SITE _____

WASTE DISPOSAL METHOD (DESCRIBE) _____

FACILITY PERMIT NUMBER _____

I CERTIFY THAT THE DISPOSAL FACILITY USED IS AUTHORIZED TO ACCEPT THE ABOVE SPECIFIED WASTE AND THAT I HAVE DISPOSED OF THE WASTE IN ACCORDANCE WITH THE REQUIREMENTS OUTLINED IN THAT AUTHORIZATION AND IN ACCORDANCE WITH ALL APPLICABLE FEDERAL, STATE AND LOCAL LAWS AND REGULATIONS.

SITE OPERATORS NAME _____
(PRINT)

DATE AND TIME WASTE RECEIVED

SITE OPERATORS SIGNATURE



Best Management Practices

Grease Control Best Management Practices (BMPs) are practices that will reduce the amount of fats, oils, and grease (FOG), which enter the sewer system from your food service establishment.

The following pages give examples of BMPs that will reduce the amount of grease entering the sewer system from your food service establishment. It also gives examples of harmful practices that you should avoid because they increase the amount of grease entering the sewer system.

High oil and grease concentrations can be lowered by minimizing the amount of food being discharged down all drains (including those attached to two or three compartment sinks and automatic dishwashers). The least expensive alternative that can be used in reducing grease in the sewer is improved kitchen management practices.

- Never empty waste from a deep fryer into a floor drain.
- Scrape or wipe fat, oil, grease, and other food residue from cookware, utensils, etc., before washing or placing in dishwasher.
- Use paper towels to wipe down work areas.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use kitty litter to absorb spills, then sweep and dispose in trash.
- Collect and empty grill scraping and fryer vat grease in grease recycling container.
- Do not put food or liquid food, including dairy products, milk shake syrups, batters and gravy down the drain.
- Empty grease containers before they are completely full to avoid spilling.
- Use detergents, not soaps (soaps contain oil).
- Use strainers designed for sinks in your facility to capture as much of the solid material as possible.
- Use garbage disposals as sparingly as possible. Food particles that pass through the grinder may be trapped in the grease trap, and will require maintenance. Those particles that do not get trapped will pass through to the sewer collection system, where they may cause a blockage, and/or may result in fees assessed to your facility.

Following these simple guidelines along with having a correctly sized and properly functioning grease interceptor will reduce the amount of FOG discharged to the sewer system.

Please feel free to copy this information to distribute or post.



Checklist for Authorization to Use CWRP

In order for grease haulers (hereinafter “Haulers”), who are not licensed, registered, and permitted by the Florida Department of Health (because they do not also haul septage) to become authorized by ECUA to dispose of their grease at the Central Water Reclamation Facility (CWRP). Haulers must adhere to the following:

1. Hauler must have attended a Grease Haulers Training and Education Meeting or viewed the FOG training video on the ECUA website within the past year. **Note: Grease Haulers must attend and view the FOG training video in-person, then after, Grease Haulers can view and receive credit for viewing the FOG training video on-line.**
2. For each such driver employed by hauler who did not personally attend ECUA’s Grease Haulers Training and Education Meeting, the Hauler shall verify that it has communicated the information conveyed therein to the driver in question and otherwise explained proper grease collection methods, grease interceptor/grease trap cleaning procedures, and manifest completion requirements.
3. Hauler must be properly licensed and registered to do business within the State of Florida through Florida’s Secretary of State.
4. Hauler must have an active business license on file with ECUA’s FOG Division.
5. Each Driver whom the Hauler desires to have authorized to use the facilities at the CWRP must have that driver’s Driver License enabling him/her to operate the vehicle on file with ECUA’s FOG Division.
6. Hauler shall have an active certificate of liability insurance, which is acceptable to ECUA’s Risk Management Department on-file with ECUA’s FOG Division.
7. Hauler must execute a form warranting the Hauler will comply with Chapter 6 of the ECUA Code in all respects and adhere to the best management practices for grease collection and grease interceptor/grease trap cleaning.
8. Each Hauler must execute a form warranting that it shall completely remove all of the contents of any grease interceptors and grease traps, which it shall not introduce degreasers and/or any other chemicals or biological agents into any grease interceptors/grease traps when cleaning them; and that Hauler shall not decant, back flush, or discharge grease interceptor/grease trap waste back into the interceptor/trap from which the contents were removed or into any other interceptor or manhole.

Checklist for Authorization to Use CWRP, continued.

9. Each Hauler driver who intends to dispose of grease at the CWRP must execute a form warranting that he/she shall completely remove all of the contents of any grease interceptors/grease traps, which he/she cleans, including floating material, wastewater, and solids; that he/she shall not introduce degreasers or any other chemicals or biological agents into any grease interceptors/grease traps when cleaning them; and that he/she shall not decant, back flush, or discharge grease interceptor/grease trap waste back into the interceptor/trap from which the contents was removed or into any other interceptor or manhole.
10. Hauler must document all grease interceptor/grease trap service on ECUA's Grease Hauler Manifest Form and ensure that the form is fully completed. Hauler shall also maintain copies of the completed Grease Hauler Manifest Form for three (3) years from the date of service and have the forms available for inspection by ECUA personnel and other authorities.
11. Hauler shall also return copies of the Grease Hauler Manifest Form to the grease generator as well as ECUA within ten (10) days of collection.
12. Hauler shall not falsify any documents pertaining to the pumping and/or cleaning of grease interceptors/grease traps.
13. Hauler shall only dispose of grease generated by an ECUA FOG program participant at the CWRP

Any Hauler, which fails to comply with any of these requirements shall be subject to having its disposal privileges at the CWRP revoked, in the sole discretion of ECUA's Executive Director or his appointed designee.

(Please note that meeting the criteria identified also qualifies Hauler to be identified as an ECUA Preferred Hauler).

For any questions regarding the ECUA "Checklist for Authorization to Use CWRP," please contact the following FOG Division Employees:

Doug Gibson, ECUA Wastewater Collection Superintendent
850.969.6513 douglas.gibson@ecua.fl.gov

Jason Wise, ECUA Senior Wastewater Collection Technician
850.969.6514 jason.wise@ecua.fl.gov



Requirements for Preferred Haulers

- Maintaining Grease Interceptor
- Disposing of FOG Properly
- Submitting Customer Reports
- Committed to Serving Customers and Supporting the ECUA FOG Program

Duties of Preferred Haulers:

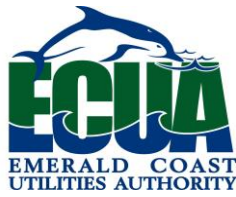
1. Inspections of Grease Interceptors
2. Pumping Grease Interceptions-As Needed and/or Required
3. Any Report or “Pump-Out” Deficiencies Will Be Communicated to the Hauler
4. “Pump-Out” Reports Mailed to ECUA’s Environmental Control Program,
Within 10 Days of any “Pump-Out”

Responsibilities of Preferred Grease Haulers

1. Any Late or Incomplete “Pump-Out” Report is the Responsibility of the Hauler
2. All Grease Interceptor Issues Will Be Discussed with the Hauler
3. Required to Submit Reports to ECUA

Non- Preferred Haulers

1. All Issues Will Be Discussed with the ECUA Customer
2. Focus Will Be On The ECUA Customer
3. May Complete and Submit Reports to Customer, But Submittal of the Report
is the Responsibility of a Non-Preferred Hauler



Certificate of Compliance

I hold the position of _____ representing _____ (hereinafter "Company"), which services grease interceptors and grease traps for food service establishments (FSEs) in the Emerald Coast Utilities Authority (ECUA) service area. Accordingly, the Company would like to provide these services to FSEs who participate in ECUA's Fats, Oils, and Grease (FOG) program and have disposal privileges for the grease interceptors and grease trap contents at the Cantonment, Florida Central Water Reclamation Facility (CWRF).

As a result, the Company has received a copy of Chapter 6 of the ECUA Code, and I have reviewed it in its entirety on behalf of the Company. I hereby warrant on behalf of the company that it will adhere in all respects to the requirements contained therein. Additionally, the Company hereby certifies that it will adhere to best management practices for grease collection and grease interceptor/grease trap cleaning throughout the ECUA service area.

Moreover, the Company warrants that it and all drivers performing services for it will completely remove all of the contents of any grease interceptor/grease traps which are cleaned, including floating degreasers or any other chemicals or biological agents into grease interceptors/grease traps when cleaning them. Additionally, neither the Company nor any of its drivers shall decant, back flush, or discharge grease interceptor/grease trap waste back into the interceptor/trap from which the contents were removed or into any other interceptor or manhole; instead, the Company warrants that it will exclusively dispose of all grease interceptor/grease trap waste in a proper and lawful fashion at a facility authorized to handle such waste.

Lastly, I understand that in the event any driver or other person performing services on behalf of Company fails to comply with any provision contained in Chapter 6 of the ECUA Code or any of the requirements listed above, then ECUA has the right to deny Company in its entirety of any and all disposal privileges at the CWRF.

Signature and Position

Company Name

RESOLUTION
NO. 08-10

A RESOLUTION
TO BE ENTITLED

A FINAL RESOLUTION ESTABLISHING A FATS, OILS,
AND GREASE PROGRAM AS WELL AS FEES AND
CONDITIONS ASSOCIATED WITH THAT PROGRAM;
PROVIDING AN EFFECTIVE DATE.

BE IT RESOLVED BY THE EMERALD COAST UTILITIES AUTHORITY:

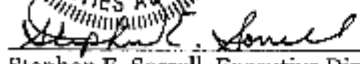
Section I. Purpose. The purpose of this Resolution is to fix and establish a Fats, Oils, and Grease Program as well as fees and conditions associated with that program.

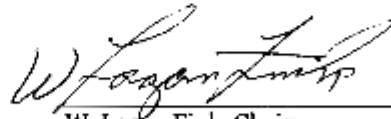
Section II. Findings. After public hearing held on Thursday, June 26, 2008, the Emerald Coast Utilities Authority (ECUA) finds that the establishment of a Fats, Oils, and Grease Program as well as the fees and conditions associated with that program, as set forth in Exhibit "A" to this Resolution to be just and equitable and in accordance with all legal and other obligations with ECUA.

Section III. Amendment of the ECUA Code. Chapter 6 of the ECUA Code, which had been reserved for future use, is hereby amended so as to establish a Fats, Oils, and Grease Program as reflected in Exhibit "A" to this Resolution, as it is ECUA's intent to have Exhibit "A" to this Resolution hereinafter constitute Chapter 6 of the ECUA Code.

Section IV. Effective Date. This Resolution shall take effect July 1, 2008.




Stephen E. Sorrell, Executive Director


W. Logan Fink, Chairman

Adopted on: June 26, 2008

Prepared by: Bradley S. Odom, Esq.

EXHIBIT "A"

Chapter 6

Fats, Oils, and Grease Program

(a) Legislative authority and purpose. This section is adopted pursuant to the authority of F.S. § 125.01 and chapter 162, as amended, and the general laws of the State of Florida to protect the health, safety, and welfare of persons and property in the Emerald Coast Utilities Authority (ECUA) water service area by establishing regulations and requirements for permitting food establishments which, whether by contract, permit, agreement, or otherwise, discharge wastewater into the ECUA wastewater collection and treatment system.

(b) Scope. The provisions of this section shall apply within the ECUA wastewater collection and treatment system service area.

(c) Definitions. When used in this section, the following word(s) shall have the indicated meaning unless the context clearly indicates a different meaning: Drive-in restaurant shall mean an establishment where food is ordered from a menu, prepared, and served to a customer, without the customer having to depart his or her vehicle. Such food or beverage may be consumed within the restaurant building or outside the building within an area set aside for customers; within a motor vehicle parked on the premises; or taken off the premises as a carryout order. Drive-thru restaurant shall mean an establishment without inside seating which principal business is the sale of prepared food or rapidly prepared food offered directly to a customer in a ready-to-consume state. ECUA shall mean the Emerald Coast Utilities Authority. Florida Building Code shall mean the 2001 Florida Building Code or the edition most recently adopted by the Florida Building Commission. Food shall mean a raw, cooked, or processed

edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption. Food establishment shall mean any operation that prepares, packages, serves, or otherwise provides food for human consumption and relinquishes possession of such food to a consumer, directly or indirectly through a delivery service. The term includes elements of an operation, such as a central preparation facility that supplies a satellite feeding location; and operations that are conducted in a stationary, permanent facility or location regardless of whether consumption is on or off the premises and regardless of whether there is a charge for such food. The term includes, but is not limited to, restaurants, drive-in restaurants, drive-thru restaurants, cafes, cafeterias, delicatessens, retail food stores, industrial feeding operations, public and private educational facilities, detention facilities, and health care facilities. The term does not include establishments that offer only prepackaged foods; produce stands or markets that offer only whole, uncut fresh fruits and vegetables; food and beverage vending machines; private homes where food is prepared or served for individual consumption by residents and guests or for sale or service at public functions such as a religious, nonprofit, or charitable organization's bake sale, supper, or other event.

Food establishment sludge shall mean fats, oils, greases, food scraps, and other grease interceptor contents generated by a food establishment using a grease interceptor.

Grease shall mean fats, oils, and other liquid, semisolid, or solid material generated as a result of food preparation by a food establishment. Automotive or other machinery oils and lubricants are not classified as grease for the purposes of this section.

Grease interceptor shall mean a passive interceptor device that its rated flow exceeds 50 gallons per minute (gpm) or has a storage capacity of 750 gallons or more and is located outside the building. Grease interceptor permit shall mean any permit issued by ECUA pursuant to this section.

Grease interceptor treatment process shall mean any physical mechanism, chemical, or biological agent introduced into a grease interceptor with the intention of emulsifying, digesting, filtering, or otherwise affecting the nature of the grease interceptor contents. The term also includes alteration of the temperature of the contents.

Grease trap shall mean a passive interceptor device that its rated flow is 50 gallons per minute (gpm) or less and is located inside the building.

Restaurant shall mean an establishment where food is ordered from a menu, prepared, and served for sale with consumption primarily on the establishment's premises.

Retail food store shall mean any establishment or section of an establishment where food and food products are offered to the consumer and intended for off-premises consumption only. The term includes delicatessens that offer prepared food for sale in bulk quantities only.

Stick test shall mean the insertion of a clear, hollow tube into the grease interceptor to capture a portion of its contents to determine the amount of food establishment sludge present.

Twenty-five percent rule shall mean that the accumulation of food establishment sludge shall not exceed twenty-five percent of the capacity of the grease interceptor as determined by means of a stick test.

User shall mean any person who introduces wastewater into an ECUA wastewater facility.

Wastewater collection and transmission system shall mean any or all of the following: sewers, pipelines, conduits, pumping stations, force mains, and all other facilities used for collection and transmission of wastewater from individual service connections to ECUA facilities intended for the purpose of providing treatment prior to their release into the environment.

Wastewater facility shall mean any or all of the following: the collection and transmission system, the wastewater treatment plant, and the reuse or disposal system of ECUA.

(d) Grease interceptor requirements for food establishments.

(1) Grease interceptors required.

a. No food establishment shall discharge or cause or permit to be discharged wastewater into any ECUA wastewater facility until such establishment shall first install or cause to be installed one or more grease interceptors.

b. Existing food establishments shall install one or more grease interceptors that meet the requirements for new food establishments when the following conditions exist:

1. The food establishment discharges or causes or permits to be discharged wastewater containing solid or viscous substances which may obstruct the flow in a sewer or otherwise interfere with the operation of the wastewater facility such as, but not limited to: grease, garbage with particles greater than one-half inch in any dimension, metal, glass, or rags, as determined after inspection by ECUA; or

2. The food preparation area or kitchen plumbing facilities are remodeled or replaced. This subsection shall apply only if such remodeling or replacement can reasonably be expected to result in an increase in the discharge of substances listed in subsection (d)(1)b.1.

c. New food establishments shall install grease interceptors of the design and capacity specified by the Florida Building Code. Installation of grease traps as a substitute for one or more grease interceptors is prohibited in new construction except where specifically authorized by the ECUA.

d. All food establishment wastewater and waste from food preparation area floor drains and sinks, waste container wash racks, and dishwashers shall be directed through a grease interceptor.

e. All wastewater from restrooms, hand washing sinks, showers, drinking fountains, and icemakers shall be discharged into the wastewater collection system downstream of all necessary grease interceptors and monitoring devices.

f. ECUA may require the user to provide, operate, and maintain, at the user's expense, appropriate monitoring facilities, such as sampling manholes, for observation, inspection, monitoring, and flow measurement of the user's wastewater discharge to the wastewater facility.

(2) Grease interceptor cleaning and maintenance.

a. Grease interceptors shall be accessible at all times for inspection and maintenance.

b. A grease interceptor shall be considered to be out of compliance with this section if the total volume of food establishment sludge displaces twenty-five percent (25%) of the capacity of the interceptor as measured at the point adjacent to the outlet pipe of the grease interceptor.

c. All users shall remove the contents of the interceptor(s) at a frequency so as not to exceed the twenty-five percent rule. Grease interceptor contents shall be removed at the user's expense by a septage disposal service permitted by the Florida Department of Health. Cleaning shall include the complete removal of all contents, including floating material, wastewater, and solids. The user shall maintain a log of cleaning activities and shall make it available for immediate access by inspectors. Any food establishment, other than food establishments served by grease traps, may request in writing an alternate pumping frequency.

d. Decanting, backflushing, or discharging of the grease interceptor contents back into the grease interceptor from which the contents were removed or into any other grease interceptor, for the purpose of reducing the volume of waste to be hauled and disposed, is prohibited.

e. Grease interceptor contents shall be disposed only at a facility or a location that is operated according to the applicable rules of the State of Florida.

f. Grease traps shall be cleaned at a minimum frequency of once per week, or more often, if deemed by ECUA to be necessary to prevent pass-through of food establishment sludge. Cleaning and maintenance shall include removal of the material from the tank walls, baffles, cross pipes, inlets and outlets. The user shall maintain a log of cleaning activities and shall make it available for immediate access by inspectors.

(3) Alternate pumping frequency.

- a. Upon receipt of a written request for an alternate pumping frequency, the ECUA may inspect a grease interceptor when the contents have been removed to ascertain the condition of the grease interceptor and issue a written notification to the food establishment to cease the removal of grease interceptor contents until notified to do so by the ECUA.
- b. The ECUA may reinspect a grease interceptor after 30 days or at a time determined by the ECUA to ascertain the condition of the grease interceptor.
- c. The ECUA may inspect a grease interceptor to determine if the performance criteria in subsection (d)(2)b., above, are being met. The ECUA may determine an alternate pumping frequency based on its findings and issue a written notification of an alternate pumping frequency.
- d. If, at any time, the ECUA determines that the performance criteria in subsection (d)(2)b., above, are not being met, the ECUA may modify the pumping frequency.

(e) Grease interceptor permit requirements.

(1) Grease interceptor permit required. No food establishment shall discharge, or cause or permit to be discharged, wastewater into any ECUA wastewater facility until such establishment shall first obtain a grease interceptor permit from the ECUA. An existing food establishment which has filed a timely application pursuant to this ordinance may continue to discharge until such time as the application has been processed by the ECUA and a grease interceptor permit is issued or denied.

(2) Grease interceptor permit application. Applications for grease interceptor permits shall be completed and filed with the ECUA in the form prescribed by the ECUA within 30 days of notification by the ECUA. Proposed new food establishments shall apply a minimum of 60 days prior to connecting to or discharging wastewater into an ECUA wastewater facility. In support of the application, the applicant shall submit the following:

- a. The name of the food establishment, mailing address, location (if different from mailing address), telephone number, name of contact person and telephone number (if different from food establishment), name and address of operator and owner;
- b. The seating capacity and number of customers served per day;
- c. The average and maximum monthly water usage;
- d. The location of all grease interceptors and/or grease traps and their capacities;
- e. The description of grease interceptor treatment process (if applicable);
- f. The frequency at which grease interceptor and/or grease trap contents are removed;
- g. The plan of the property showing all sources of contaminated water, all grease interceptors, and all possible sources of discharge to the ECUA wastewater facility;
- h. Any other information as determined by the ECUA to be necessary to evaluate the permit application; and
- i. The permit application fee, as established by resolution of the ECUA board.

(3) Grease interceptor permit conditions. Grease interceptor permits shall be expressly subject to all applicable federal, state, and local laws and regulations and shall be subject to the following conditions:

a. Grease interceptor and/or grease trap contents shall be removed at the frequency specified in the grease interceptor permit.

b. The permittee shall immediately notify ECUA of any changes to the information contained in the permit application.

(4) Grease interceptor permit renewal. The permittee shall submit a grease interceptor permit renewal application not less than 90 days prior to expiration. The application shall contain the information listed in subsection (e)(2) above and shall be accompanied by applicable fees.

(5) Grease interceptor permit duration. Except as specified by the ECUA, a grease interceptor permit shall be effective for three years from the date of approval.

(6) Record retention. The permittee shall retain reports of grease interceptor service for a minimum of three years from the date of such service. The documentation of grease interceptor service may include a log provided by the ECUA, receipts or copies of receipts from the septage disposal service, manifest statements from the septage disposal service, records of grease interceptor repair and maintenance, or similar documentation.

(f) Prohibited acts. Any food establishment shall be prohibited from engaging in the following:

(1) Discharging food establishment sludge into the wastewater collection system.

(2) Failing to accurately report the number or capacity of grease interceptors or grease traps or any grease interceptor treatment process.

(3) Failing to notify the ECUA of any changes to the information contained in the permit application.

(4) Failing to remove the contents of a grease interceptor or grease trap at the required frequency.

(5) Failing to completely remove the contents of a grease interceptor when it is cleaned.

(6) Introducing hot water into a grease trap or grease interceptor as a substitute for cleaning.

(7) Falsifying records required by this ordinance, including but not limited to, records pertaining to the servicing of any grease interceptor or grease trap.

(g) Requirements to repair grease interceptors. Any user notified by the ECUA that a grease interceptor or grease trap repair is required shall initiate such repairs within five calendar days. If the public health, safety, or welfare is at risk or if the ECUA finds that a grease interceptor is capable of allowing stormwater inflow, the ECUA may require immediate

repair of the grease interceptor or the cessation of wastewater flow from such grease interceptor.

(h) Monthly fees. Any food establishment which discharges into a wastewater collection system owned, operated, or maintained by ECUA shall be charged twenty-five dollars (\$25) per month.

(i) Reinspection and reinspection fee. In the event that a food establishment fails to pass any inspection made pursuant to this chapter, then ECUA shall reinspect the food establishment within ten (10) calendar days. The food establishment shall be charged a reinspection fee of one hundred dollars (\$100) for this reinspection.

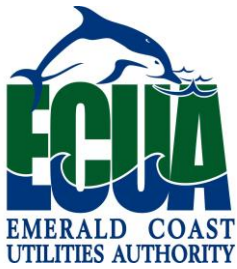
(j) Termination of service. ECUA has a duty and obligation to protect the health, safety, and welfare of persons and property within the ECUA wastewater collection and treatment system service area. Therefore, ongoing compliance with this chapter shall be required as a condition and/or prerequisite to receive services from ECUA, and failure to do so may result in the termination of service by ECUA. Moreover, in the event that a food establishment fails to pass the reinspection referenced in subsection (i) above, ECUA may terminate service to that food establishment until such time as the food establishment passed the required reinspection.

Furthermore, in the event that any fees due under this chapter are not paid in a timely fashion, ECUA may terminate service to the facility concerning which the fees are owing until such time as all fees are paid to ECUA or deposited into the Registry of a Court of competent jurisdiction to decide any dispute which may exist regarding any disputed fees.

Editor's Note:

Approved by ECUA Board on May 29, 2008 via Resolution No. 08-08.

ECUA Code -- Chapter 6 Board approved May 29, 2008 Resolution 08-08



Questions and Answers

Who is required to be included the FOG Program?

All Food Service Establishments are required to be included in the FOG Program.

Restaurants, hospitals, schools, prisons, department stores, mall food courts, bakeries, churches, delicatessens, caterers, etc.

What is the Fee for the Fats, Oils and Grease Program?

There is presently a monthly administrative fee of \$25.00 per month which is added to the water bill of the FOG producer.

Note: To review violations, see Resolution 08-10.

How often should a grease interceptor be pumped and cleaned (outside in the ground)?

If 25% or more of the grease interceptor's capacity is filled with grease and floating solids it must be pumped and cleaned immediately.

What will happen if a Food Service Establishment (FSE) fails inspection?

An ECUA Compliance Inspector shall re-inspect the FSE within 10 calendar days. The FSE shall be charged a re-inspection fee of one hundred dollars (\$100.00).

How often should a grease trap be cleaned (under the FSEs sink)?

A grease trap shall be cleaned at least once a week; in some case depending on the volume of business the FSE shall clean it every day.

How often will an ECUA Compliance Inspector Visit an FSE?

An ECUA inspector will inspect an FSE approximately every 90 days.

Who shall I contact if I have question about ECUA's FOG Program?

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