

Minden Gardnerville Sanitation District Grease/Oil Control Policy

SECTION 1 – PURPOSE

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

SECTION 2 – POLICY

- 2.1 MGSD, like most sewerage treatment facilities, continues to experience sewer blockages caused by the accumulation of fats, oils and greases 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 MGSD service area that discharge wastewater that contains grease must install and properly operate and maintain a grease trap or interceptor.
- 2.2 Grease, oil and sand interceptors shall be provided when, in the opinion of MGSD, 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 a type and capacity which is certified by a qualified professional, such as an engineer, as meeting MGSD's requirements and shall be easily accessible for cleaning, testing and inspection.

SECTION 3 – DEFINITIONS

- 3.1 Fats, Oils, and Greases (FOG's): 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 referred to herein as "Grease" or "Greases"
- 3.2 Food Preparation or Serving Facility: 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 MGSD system.

- 3.3 Cooking Establishments: 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 MGSD system. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.
- 3.4 Grease Trap or Interceptor: A device for separating and retaining waterborne Greases and Grease complexes prior to the wastewater exiting the trap and entering the MGSD sanitary sewer collection and treatment system. These devices also serve to collect settleable 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 as "Grease Interceptor".
- 3.5 Minimum Design Capability: 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.
- 3.6 Non-Cooking Establishments: 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.
- 3.7 User: Any person, including those located outside the jurisdictional limits of MGSD, who contributes, causes or permits the contribution or discharge of wastewater into the MGSD sewer collections system, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.
- 3.8 Vehicle Maintenance Facility: 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.

SECTION 4 – APPLICABILITY

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

- 4.2 All vehicle maintenance facilities are required to have a properly sized grease, oil and sand interceptor.
- 4.3 Facilities other than those noted in Section 4.1 and 4.2 may require the installation of a grease and oil interceptor. The MGSD District Manager, Engineer or other designee of MGSD shall determine the need and applicability of such device.

SECTION 5 – DESIGN

- 5.1 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. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.
- 5.2 All interceptors must be located outside of the building as close as feasible to the source of the wastewater, in such a manner that personnel from MGSD can inspect the interceptors at any time.
- 5.3 MGSD shall be notified of any changes of operation or process at the permitted establishment. The establishment may be required to upgrade their grease interceptor to meet current requirements and standards.
- 5.4 The following documents, in addition to any other documentation which may be required, shall be submitted to MGSD for review and approval prior to issuance of a permit for installation of an interceptor. All installations of interceptors must be inspected by MGSD personnel prior to backfilling. Any changes to the approved plan shall be approved by MGSD, and all applicable fees, if any, shall be paid prior to implementation.
 - A site plan showing the location of the interceptor, lines and cleanout or manhole;
 - Details of the interceptor, lines and cleanout or manhole;
 - Formula and calculations used to determine the interceptor capacity.
(See MGSD Standard Detail Sheets for sizing calculations.)
- 5.5 Every interceptor shall have sufficient capacity to perform the service for which it is provided. All 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. Interceptors shall be rated for the designed flow-through rate of the unit in gallons/minute.
- 5.6 Interceptors shall be installed by users as required by MGSD, at the user's expense. All interceptors shall be of a type, design, and capacity approved by MGSD and shall be readily and easily accessible for cleaning and inspection. All

such interceptors shall be serviced and emptied of accumulated waste contents as required in order to maintain minimum design capabilities or effective volume of the interceptor, but not less than once every 60 days.

SECTION 6 – EXISTING ESTABLISHMENTS

- 6.1 Businesses and other locations subject to this regulation which were in operation before the effective date of this regulation ("Existing Businesses") 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 businesses may receive approval from the MGSD District Manager, Engineer or other designee of MGSD, 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.
- 6.2 Existing businesses with an existing grease interception system that does not meet MGSD'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.

SECTION 7 – SERVICING AND RECORDS

- 7.1 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 the cleaning be less than once every 60 days or as otherwise specified in MGSD's requirements 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.
- 7.2 All grease interceptors shall be cleaned by a properly licensed cleaning and disposal business.
- 7.3 All users, including food preparation or serving facilities and vehicle maintenance facilities shall maintain a written record of maintenance performed on the interceptor for a minimum of (3) three years. All such records will be available for inspection by MGSD upon request.

SECTION 8 – VARIANCE/APPEAL

- 8.1 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 MGSD.
- 8.2 The MGSD District Manager, Engineer or other designee of MGSD, reserves the right to make determinations of the 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..

SECTION 9 – ENFORCEMENT

- 9.1 If, an obstruction of an MGSD sewer mains(s) occurs that causes a sewer overflow and such overflow can be attributed in part or in whole to an accumulation of grease in MGSD's sewer main(s), MGSD will take appropriate enforcement actions, as stipulated in MGSD's Sewer Use Codes, against the generator or contributor of such grease. These actions may include fines, civil penalties or a discontinuance of sewer service.