

City of Pataskala

Utility Department

Nathan W. Coey, Director

[ncoey@ci.pataskala.oh.us](mailto:ncoey@ci.pataskala.oh.us)

[www.ci.pataskala.oh.us](http://www.ci.pataskala.oh.us)

**CITY OF PATASKALA, OHIO**



621 West Broad Street

Suite 1D

Pataskala, Ohio 43062

Telephone: 740-927-4134

Fax: 740-927-0228

**CITY OF PATASKALA UTILITY DEPARTMENT**

**REGULATIONS ON**

**FATS, OILS, AND GREASE (FOG)**

**AND**

**BEST MANAGEMENT PLAN (BMP)**

**FOR**

**FOOD SERVICE ESTABLISHMENTS**

## **Fats, Oils and Grease Best Management Practices**

1. **Definitions:** “Fats, Oils, and Grease generating Food Service Establishments” or “FOG FSE” shall mean all food service operations or retail food establishments that produce, or may produce, wastewater containing FOG that is discharged directly or indirectly, to the City of Pataskala sanitary sewers. A commercial or industrial facility that meets any of the following criteria is a FOG FSE:
  - a. The facility is required by Ohio Revised Code 3717 to maintain a Food Service Operation License or a Retail Food Establishment License (or equivalent)
  - b. The facility is required by the applicable plumbing code to have a three compartment sink and/or a grease trap/interceptor.
2. All FOG FSE’s shall prepare a written Fats, Oil, and Grease Best Management Plan (“FOG BMP”). The FOG BMP shall be implemented to eliminate and minimize the amount of FOG waste discharged to the sanitary sewers. The FOG BMP shall list grease sources, and identify handling/cleaning procedures that will reduce and minimize grease discharges. The FOG BMP shall also list standard operation procedures to minimize oil and grease discharges or buildups in sewer lines. The FOG BMP shall specify the necessary inspection, cleaning frequency, and record keeping for maintaining any grease traps or interceptors located on site. The FOG BMP shall include the manufacturer’s recommendations or instructions for operation and maintenance of the grease traps or interceptors or both.
3. The FOG BMP shall be signed and dated by a responsible company official.
4. The FOG FSE shall follow its FOG BMP.
5. The FOG FSE shall make its FOG BMP and all relevant documents available upon an annual inspection by the Utility Department.
6. The City will inspect your facility annually to ensure FOG compliance and the City reserves the right to inspect in the event of spills/overflows, or in the event of a complaint.
7. The FOG FSE shall maintain all inspection records and interceptor cleaning logs for a period of three years.

### ***Is grease a problem?***

In the sewage collection and treatment business, the answer is an emphatic YES! Grease is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution.

Large amounts of oil and grease in the wastewater cause trouble in the collection system pipes. It decreases pipe capacity and, therefore, requires that piping systems be cleaned more often and/or some piping to be replaced sooner than otherwise expected. Oil and grease also hamper effective treatment at the wastewater treatment plant.

Grease in a warm liquid may not appear harmful. But, as the liquid cools, the grease or fat congeals and causes nauseous mats on the surface of settling tanks, digesters, and the interior of pipes and other surfaces which may cause a shutdown of wastewater treatment units.

Problems caused by wastes from restaurants and other grease-producing establishments have served as the basis for ordinances and regulations governing the discharge of grease materials to the sanitary sewer system. This type of waste has forced the requirement of the installation of preliminary treatment facilities, commonly known as grease traps or interceptors.

### ***Do I need a grease trap?***

Any establishment that introduces grease or oil into the drainage and sewage system in quantities large enough to cause line blockages or hinder sewage treatment is required to install a grease trap or interceptor. Grease traps/grease interceptors are required by the Ohio Plumbing code for commercial/industrial buildings.

### ***What if I don't install a grease trap?***

If the establishment uses grease and oil in food preparation, it will eventually encounter a maintenance problem with a plugged building sewer line. The blockage can create a sewer backup situation and ultimately a potential health problem in the establishment. Someone will have to pay for removing the blockage. If the problem is in the building sewer line, then the establishment has direct responsibility for paying for the maintenance. If the blockage or restriction is in the public sewer main and it can be proven that the establishment is the cause of the blockage, then the establishment may have to pay for the public sewer to be maintained. Blocking a sanitary sewer line is also a violation of the federal Clean Water Act.

***How often must I have the grease trap/interceptor serviced?***

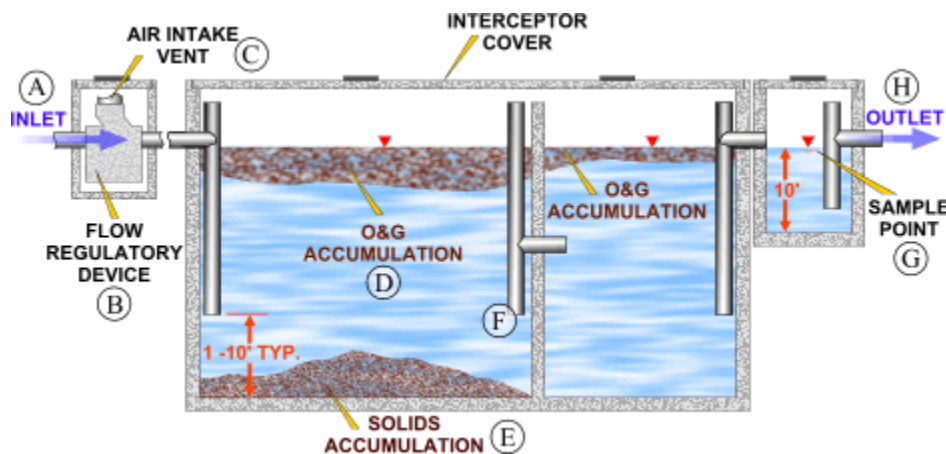
The Utility Department requires that you have the grease trap cleaned at a minimum of 6 months. However the frequency of cleaning may be increased and/or decreased depending upon the design capacity for each specific device.

***How often will my grease trap be inspected by the City?***

The inspection program by this City is to educate and inform the customers, our goal is to ensure that each grease system is working per design and installation. The City can assist in developing your “Best Management Plan” (BMP); our inspections will ensure that you are compliance by following the plans outlined in your BMP. The BMP must be submitted to the Utility Department and maintained on site. The City will inspect your grease trap annually, but reserve the right to inspect at any time in the event of a spill or complaint.

## What is a grease interceptor?

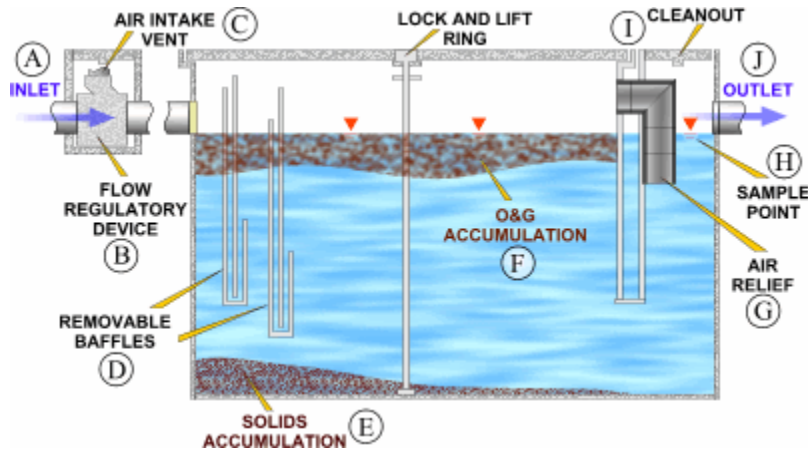
An interceptor is a vault with a minimum capacity of between 500 and 750 gallons that is located on the exterior of the building. The vault includes a minimum of two compartments, and flow between each compartment is through a 90° fitting designed for grease retention. The capacity of the interceptor provides adequate residence time so that the wastewater has time to cool, allowing any remaining grease not collected by the traps time to congeal and rise to the surface where it accumulates until the interceptor is cleaned.



<b>A</b>	Flow from under sink grease traps or directly from plumbing fixtures enters the grease interceptor. The UPC requires that all flow entering the interceptor must enter through the inlet pipe
<b>B</b>	An approved flow control or restricting device is installed to restrict the flow to the grease interceptor to the rated capacity of the interceptor.
<b>C</b>	An air intake valve allows air into the open space of the grease interceptor to prevent siphonage and back-pressure.
<b>D</b>	Oil and grease floats on the water surface and accumulates behind the grease retaining fittings and the wall separating the compartments. The oil and grease will be removed during routine grease interceptor cleaning.
<b>E</b>	Solids in the wastewater that do not float will be deposited on the bottom of the grease interceptor and will need to be removed during routine grease interceptor cleaning.
<b>F</b>	Grease retaining fittings extend down into the water to within 12 inches of the bottom of the interceptor. Because grease floats, it generally does not enter the fitting and is not carried into the next compartment. The fittings also extend above the water surface to provide air relief.
<b>G</b>	Some interceptors have a sample box so that inspectors or employees of the establishment can periodically take effluent samples. Having a sample box is recommended by the UPC but not required.
<b>H</b>	Flow exits the interceptor through the outlet pipe and continues on to the sanitary sewer system.

## What is a grease trap and how does it work?

A trap is a small reservoir built into the wastewater piping a short distance from the grease producing area. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface. The grease can then be removed and disposed properly.



<b>A</b>	Flow from four or fewer kitchen fixtures enters the grease trap.
<b>B</b>	An approved flow control or restricting device is installed to restrict the flow to the grease trap to the rated capacity of the trap.
<b>C</b>	An air intake valve allows air into the open space of the grease trap to prevent siphonage and back-pressure.
<b>D</b>	The baffles help to retain grease toward the upstream end of the grease trap since grease floats and will generally not go under the baffle. This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems.
<b>E</b>	Solids in the wastewater that do not float will be deposited on the bottom of the grease trap and will need to be removed during routine grease trap cleaning.
<b>F</b>	Oil and grease floats on the water surface and accumulates behind the baffles. The oil and grease will be removed during routine grease trap cleaning.
<b>G</b>	Air relief is provided to maintain proper air circulation within the grease trap.
<b>H</b>	Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent.
<b>I</b>	A cleanout is provided at the outlet or just downstream of the outlet to provide access into the pipe to remove any blockages.
<b>J</b>	The water exits the grease trap through the outlet pipe and continues on to the grease interceptor or to the sanitary sewer system.

# Prohibitions Relating to Discharge of Fats, Oil, and Grease

DO NOT...	Basis
Do not discharge fats, oil, and grease in concentrations that will cause an obstruction to the flow in a sewer, or pass through or interference at a wastewater treatment facility.	Grease can solidify and trap other solid particles to completely plug the wastewater collection system.
Do not discharge grease, improperly shredded garbage, animal guts or tissues, paunch manure, bones, hide, hair, fleshing, or entrails.	These materials in combination or alone can cause blockages and other operations and maintenance problems in the wastewater collection and treatment system.
Do not discharge wastewater with temperatures in excess of 140° F to any grease traps. This includes water from mechanical dishwashers that have a minimum required temperature of 160° F.	<p>Temperatures in excess of 140° F will dissolve grease, but the grease can re-congeal and cause blockages further downstream in the sanitary sewer collection system as the water cools.</p> <p>Note: High temperature water, such as from a dishwasher, is discharged to the remotely-located grease interceptor, if there is one. The remote location and the high volume of the interceptor allows the water time to cool so that there is not a problem with dissolving grease and moving it further downstream. The high volume also provides dilution of the detergents in the dishwasher waste.</p>
Do not discharge waste from a food waste disposal unit to any grease traps.	The food waste will greatly reduce the capacity of the grease trap for retaining grease and can cause worse problems with blockages.
Do not discharge caustics, acids, solvents, or other emulsifying agents.	<p>Though emulsifying agents can dissolve solidified grease, the grease can re-congeal further downstream in the sanitary sewer collection system.</p> <p>Caustics, acids, and solvents can have other harmful effects on the wastewater treatment system and can be a hazard to employees working in the wastewater collection system.</p>
Do not discharge fats, wax, grease or oils containing substances that will become viscous between 32° F (0° C) and 150° F (65° C).	The temperatures shown are temperatures that can occur in the wastewater collection and treatment system. If these substances congeal, solidify, or become too viscous, they can cause blockages and other operations and maintenance problems.
Do not utilize biological agents for grease remediation without permission from the sanitary agency receiving the waste.	The biological agents may disrupt the biological treatment process at the wastewater treatment plant.
Do not clean equipment outdoors in an area where water can flow to the gutter, storm drain, or street.	Grease and dirt will be washed off the equipment and enter the storm drain system and flow to nearby streams.

# City of Pataskala Utility Department

## FOG FSE Inspection Checklist

### Facility Information

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Contact Name/Title: \_\_\_\_\_

Date and Time of Inspection: \_\_\_\_\_

Inspector(s): \_\_\_\_\_

	<b>Inspection Item Description</b>	<b>Compliance Status</b>
<b>1</b>	The facility has a BMP in place.	
<b>2</b>	Staff members have been trained on the FOG BMP	
<b>3</b>	"No Grease" signs are in place for appropriate drains.	
<b>4</b>	The facility recycles waste cooking oil and can provide records.	
<b>5</b>	Grease Trap(s) is cleaned regularly and can show records.	
<b>6</b>	Contracted Company for Grease removal/tank cleaning	
<b>7</b>	Date of last cleaning	
<b>8</b>	Pumping/cleaning frequency schedule	
<b>9</b>	Storm drain catch basins show no signs of grease or oil.	
<b>10</b>	The roof shows no signs of grease and oil from the exhaust system.	
<b>11</b>	Exhaust system filters are cleaned regularly, which is documented by cleaning records. Note and record frequency of cleaning.	
<b>12</b>	Grease Interceptor does not contain greater than 1/3 depth in grease accumulation. Document estimated grease in interceptor.	
<b>13</b>	Grease interceptor does not contain more than 1/4 depth in sediment accumulation. Document estimated sediment in interceptor.	
<b>14</b>	Outdoor grease and oil storage containers are covered and do not show signs of overflowing or spills.	
<b>15</b>	Interceptor location	
<b>16</b>	Interceptor size/type	
<b>17</b>	Access manholes in place? Sample tee/sample point on interceptor?	
<b>18</b>	Collect Ph and Oil and Grease sample from interceptor discharge	
<b>19</b>	Violation?	

### Inspector's

Comments: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Date of Written Follow up with Facility \_\_\_\_\_





**CITY OF PATASKALA  
UTILITY DEPARTMENT  
FATS, OILS and GREASE (FOG)  
BEST MANAGEMENT PLAN (BMP)  
FOOD SERVICE OPERATIONS**

**Facility Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**The BMP must be maintained on-site and available for review upon request:**

(Follow attached instructions and use extra sheets if necessary)

**1) List FOG sources:** \_\_\_\_\_ **Handling/cleaning practices to minimize discharge of FOG:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**2) Additional practices to minimize FOG discharges or buildup in sewer lines:**  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**3) List routine inspection and maintenance procedures of the grease interceptor or grease trap:**  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**4) Attach a copy of the Operations and Maintenance procedures for the grease trap(s) or grease interceptor(s). Explain how cleaning frequency will be determined:**  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**CERTIFICATION STATEMENT**

**I CERTIFY UNDER PENALTY OF LAW THAT I HAVE PERSONALLY EXAMINED AND AM FAMILIAR WITH THE INFORMATION IN THIS BEST MANAGEMENT PLAN FOR FATS, OILS, AND GREASE REDUCTION AND BELIEVE THE INFORMATION IS TRUE, ACCURATE AND COMPLETE.**

\_\_\_\_\_  
**Authorized Representative Signature**

\_\_\_\_\_  
**Title**

\_\_\_\_\_  
**Date**

