

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

FOR

**CAPACITY, MANAGEMENT, OPERATION, AND
MAINTENANCE (CMOM) PROGRAM**



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PREPARED FOR:

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PROGRAM DATES:

**June 1, 2017
December 13, 2017 (Revision No. 1)
September 7, 2018 (Revision No. 2)**

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ATTACHMENTS

- Attachment A: Grease Waste Hauler Manifest
- Attachment B: Annual Grease Interceptor Certification and Construction Inspection Form
- Attachment C: Annual Grease Trap Certification and Construction Inspection Form
- Attachment D: Fats, Oils and Grease (FOG) Control Enforcement Response Guide (Pending*)
- Attachment E: Fats, Oils and Grease (FOG) Control Program Permit Application
- Attachment F: Grease Control Inquiry Form
- Attachment G: Water Tightness Certification Form
- Attachment H: Approved Grease Waste Haulers List
- Attachment I: Grease Waste Hauler Permit Application
- Attachment J: GCE Certification Class (Pending)
- Attachment K: Notice of Violation
- Attachment L: Sewer Use Ordinance (Pending*)
- Attachment M: Legal Support Program (Pending*)
- Attachment N: Mailers

* To be developed under Legal Support Program.

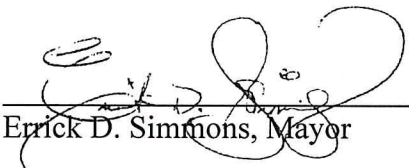
CERTIFICATION

Fats, Oils and Grease (FOG) Control Program

Partial Consent Decree

City of Greenville, MS

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering such information, the information submitted is, to the best of my knowledge and belief, true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.



Erick D. Simmons, Mayor

9-10-18

Date



FATS, OILS AND GREASE (FOG) CONTROL PROGRAM

1 Purpose

This Fats, Oils and Grease (FOG) Control Program (PROGRAM) sets forth requirements to aid in the prevention of sanitary sewer blockages, obstructions, and overflows due to the contribution and accumulation of FOG in the City of Greenville, MS, sanitary sewer system from residential, commercial, industrial, and institutional customers.

2 Definitions

The following words, terms, and phrases shall have the meaning ascribed to them in this section, except where context clearly indicates a different meaning.

- A. **Applicant** means the owner or agent of any food service facility submitting a **Fats, Oils and Grease (FOG) Permit Application (Attachment E)** to the City of Greenville Fire Department.
- B. **Best Management Practices (BMPs)** means any program, process, operating method, or measure that controls, prevents, removes, or reduces the discharge of FOG.
- C. **Black Water** means wastewater containing human waste from sanitary fixtures such as toilets and urinals.
- D. **City** means the City of Greenville, Mississippi.
- E. **Department** means the City of Greenville Fire Department.
- F. **Director** means the Fire Chief of the City of Greenville Fire Department, his/her designee, or the person the Director may designate to carry out the functions set forth in the PROGRAM.
- G. **FOG** means organic polar compounds derived from animal and/or plant sources. FOG may also be referred to as "grease" or "greases" in this section.
- H. **Food** means any raw, cooked, or processed edible substance, ice, beverage, or ingredient intended for human consumption.
- I. **Food Service Establishment (FSE)** means any facility engaged in the business of preparing food for human consumption and/or the serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes, but is not limited to, restaurants, coffee shops, cafeterias, short order cafes, delicatessens, taverns,



lunchrooms, places with manufactured retail sandwiches, soda fountains, institutional cafeterias/kitchens, catering establishments, manufacturing facility test kitchens and similar facilities by whatever name called.

FSEs will be classified as follows:

- 1) Class 1: Delicatessen engaged in the sale of cold-cut and microwaved sandwiches/subs with no frying or grilling on-site as defined by NAICS 445110, Snack and Non-Alcoholic Bars such as Coffee Shops, Frozen Yogurt Shops, Doughnut Shops, Ice-Cream Shops with no frying or grilling on-site as defined by NAICS 722515, Meat Markets with meat preparation such as slicing and grinding as defined by NAICS 445210, Retail Bakeries (small) with no on premise frying or preparation of other non-bakery foods as defined by NAICS 311811, and Mobile Food Vendors as defined by NAICS 722330.
- 2) Class 2: Limited Service Restaurants (Fast Food Restaurants, Drive Ins, Carry Outs, etc.) as defined by NAICS 722513, Day Care Centers as defined by NAICS 624410, Religious Organizations (maximum classification depending on menus, food preparation, culinary cleaning, number of meals served, and frequency with which meals are served) defined by NAICS 813110, Snack and Non-Alcoholic Bars such as Coffee Shops, Doughnut Shops with on premise frying or grilling as defined by NAICS 722515, Drinking Establishments (maximum classification depending on menus, food preparation, culinary cleaning, number of meals served, and with frequency of meals served) such as Bars, Taverns, Nightclubs, etc. with limited food services as defined by NAICS 722410, Convenience Stores that engage in on premise cooking as defined by 447110, Caterers and Banquet Halls (i.e. Event Centers) as defined by NAICS 722320.
- 3) Class 3: Full Service Restaurants as defined by NAICS 722511.
- 4) Class 4: Buffet and Cafeteria Facilities as defined by NAICS 722514.
- 5) Class 5: Institutions (Schools, Hospitals, Nursing Homes, Prisons, etc.) as defined by NAICS classifications 611110, 611310, 623311, 623312, 722310, and 922140 but not to exclude private operations.

The City reserves the right to add or subtract and/or amend categories of the NAICS from FSE Classifications.

- J. **Fryer Oil** means oil that is used and/or reused in fryers for the preparation of fried foods. **Discharge of fryer oil into the city sewer system is STRICTLY PROHIBITED.**
- K. **Gray Water** refers to all other wastewater other than black water as defined in this section.
- L. **Grease** means FOG used for the purpose of preparing food or resulting from food preparation and includes all elements of FOG.
- M. **Grease Control Equipment (GCE)** means a device for separating and retaining wastewater from FOG prior to wastewater exiting the FSE and entering the City's sewer



system. The GCE shall be constructed so as to separate and trap or hold FOG substances from entering the City's sewer system. Devices include grease interceptors, grease traps, and other devices approved by the City.

- N. **Grease Interceptor** means GCE identified as a large tank, usually 1,000 gallon to 3,000 gallon capacity, which provides FOG control for a FSE. Grease interceptors will be located outside the FSE, unless a variance request has been granted.
- O. **Grease Management Coordinator** is defined as a person employed by the City who is charged with the responsibility of administering the provisions of the PROGRAM to ensure compliance by Users with applicable laws, rules, regulations, policies, and ordinances.
- P. **Grease Trap** means GCE identified as an "under the sink" trap, a small container with baffles, or a floor trap. For a FSE approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40 pound capacity trap. All grease traps will have flow control restrictor and venting.
- Q. **Grease Recycle Container** is a container used for the storage of yellow grease.
- R. **Maintenance** means the complete removal of all grease interceptor or trap contents including floatable materials, sludge and solids. The interceptor or trap must be thoroughly cleaned to remove grease and scum from inner walls and baffles. Interceptor or trap must be filled with cold potable water to complete maintenance operation.
- S. **Mobile Food Unit** means a self-propelled or vehicle-mounted unit intended to be used as a FSE. Mobile food units are not required to be permitted; however, they must abide by the terms of this PROGRAM with regards to the FOG that they generate.
- T. **NAICS** is the North American Industry Classification System 2017 Edition. The website is found at <http://www.census.gov/epcd/www/naics.html>.
- U. **Permit** means written authorization to discharge to the City's wastewater collection system granted by the Department to the owner of the FSE or his/her authorized agent. Permit is referred to as a FSE FOG Control Permit. **Permits are NON-TRANSFERRABLE.** A new owner or operator of an existing food service facility shall apply for and obtain a new permit.
- V. **Series** (Grease Interceptors Installed in Series) means grease interceptor tanks are installed one after another in a row and are connected by a plumbing pipe.
- W. **Tee or T** (Influent & Effluent) is a T-shaped pipe extending from the ground surface below grade into the grease interceptor to a depth allowing recover (discharge) of the water layer located under the layer of FOG. Influent & Effluent T's are recommended to be made of PVC or equivalent material, and extend to within 12" of the bottom of the interceptor.



- X. **Temporary Food Service Facility** means a FSE that has no permanent sewer connection and operates at the same location for a period of time not to exceed 14 days in conjunction with a single event, such as a fair, carnival, circus, exhibition or similar temporary festival. Temporary food service facilities are not required to be permitted; however, they must abide by the terms of this PROGRAM with regards to the FOG that they generate.
- Y. **User** means the owner or operator of a FSE that discharges wastewater into the City sanitary sewer.
- Z. **Yellow Grease** means FOG that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc.) and can be recycled. Yellow grease is normally stored in a grease recycle container or bin for beneficial reuse.

3 General Requirements

- A. All existing FSEs are required to have GCEs installed, maintained, and operating properly, in accordance with the **Sewer Use Ordinance (Attachment L)**.
- B. All FSEs will be required to maintain records of cleaning and maintenance of GCE. GCE maintenance records include, at a minimum, the date of cleaning/maintenance, company or person conducting the cleaning/maintenance, volume (in gallons) of grease wastewater removed, and final disposal location. A completed **Grease Waste Hauler Manifest (Attachment A)**, that includes all the minimum information mentioned above, will meet this requirement.
- C. GCE maintenance records will be available at the FSE premises so they can be furnished to the City or their representative, and/or the Health Department. The FSE shall maintain GCE maintenance and manifest records for three (3) years.
- D. No FSE will discharge oil and grease in concentrations that exceed the City numerical limit for Oil and Grease of 100 mg/l.
- E. Owners of commercial property will be held responsible for wastewater discharges from the leaseholder on their property.
- F. All establishments with GCE must have their grease interceptor or grease trap inspected and certified annually by a City licensed plumber. If a grease interceptor or grease trap “passes” the annual certification requirement, then no further action is required. If a grease interceptor or grease trap “fails” the certification requirement, then a Corrective Action Response is required from the FSE owner or authorized representative to the City. An **Annual Grease Interceptor Certification and Construction Inspection Form (Attachment B)** or **Annual Grease Trap Certification and Construction Inspection Form (Attachment C)** must be completed and signed by a City licensed plumber, as well as the FSE owner or authorized representative, and submitted to the City. The original certification form must be submitted to:



Greenville Fire Department
Fire Station No. 1
Attn: FOG Program
532 Central Avenue
Greenville, MS 38702

G. Failure of a Grease Interceptor Certification or Grease Trap Certification:

The FSE owner or authorized representative is responsible for including detailed “Corrective Action Response” information on the **Annual Grease Interceptor Certification and Construction Inspection Form (Attachment B)**, or the **Annual Grease Trap Certification and Construction Inspection Form (Attachment C)** that is submitted to the City. If necessary, additional pages may be attached to the certification form. At a minimum, the “Corrective Action Response” information must include the reason for the failed certification, what corrective action will be taken to correct the problem, and the date the corrective action will be completed. The Greenville Fire Department will review the request and either approve or deny the Corrective Action Response and/or schedule. The City will utilize the **FOG Control Enforcement Response Guide (Attachment D)** when determining fines and/or penalties for non-compliance issues.

H. FSEs shall observe BMPs for controlling the discharge of FOG from their facility. Examples of BMPs include:

- 1) Recycle waste cooking oil; dispose in Grease Recycle Bin or Container. **Do NOT pour any grease into sinks, floor drains, or mop sinks.**
- 2) Post “**NO GREASE**” signs above all kitchen sinks to remind employees.
- 3) “Dry Wipe” and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
- 4) Use strainers in sink drains and floor drains to prevent large food particles and containers from entering the sewer line.
- 5) If an oil or grease spill occurs, clean up using “dry” oil absorbent material or use ice to make grease solidify. Scoop up and dispose into a trash container. **Do NOT wash oil or grease into drains.**
- 6) Dispose of food items in the trash. Food waste grinder (i.e. garbage disposal) use is discouraged due to build-up of solids in the GCE which causes decreased efficiency and the need to increase pumping frequency of the GCE.
- 7) Educate and train all employees on grease control and preventing sewer pipe clogs and sewer overflows.

I. FSEs shall dispose of yellow grease in an approved container, or recycle container, and the contents shall not be discharged to any sanitary sewer line, storm water grate, drain or other conveyance. **Yellow grease, or oils, poured or discharged into the FSE sewer lines or City’s sewer system is a violation of this PROGRAM and the City’s Sewer Use Ordinance (Attachment L).**



- J. It shall be a violation of this PROGRAM and, therefore, the **Sewer Use Ordinance (Attachment L)**, to push or flush the non-water portion of GCE into the public sewer.

4 Permit Requirements for FSEs

- A. Each FSE shall obtain a permit to enable the inspection and monitoring of facilities which have the potential to discharge FOG to the City sewer system. The annual permit fee for each FSE shall be fifty dollars (\$50.00).
- B. Each FSE shall have an authorized representative who has attended the City **GCE Certification Class (Attachment J)** and passed the GCE class test.
- C. All information contained in the **Fats, Oils and Grease (FOG) Control Permit Application (Attachment E)** shall be certified by the applicant as true and complete prior to the City's review for approval. The application shall include the grease interceptors and traps located at a facility which are operated by the same owner or manager. Each grease interceptor and trap shall be identified individually on the application by a unique identifier. The FSE authorized representative shall be listed on the application. The Director shall review completed applications for approval within thirty (30) days of receipt.
- D. Permit conditions shall include, but are not limited to the following:
 - 1) Permit duration;
 - 2) Permit fee;
 - 3) Permit is non-transferrable;
 - 4) Frequency of inspections;
 - 5) Maintenance requirements;
 - 6) Compliance schedule;
 - 7) Requirements for retaining records;
 - 8) Statement of permission for the Director and other duly authorized employees of the City to enter upon the User's property without prior notification for the purpose of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and
 - 9) Other conditions deemed by the Director necessary to ensure compliance with this PROGRAM and other applicable ordinances, laws and regulations.
- E. If a permit application is denied:
 - 1) The applicant will be advised in writing of the specific cause for the denial within thirty (30) calendar days of the decision to deny the permit application.
 - 2) The applicant who is denied a permit under this program shall have the right to appeal such denial to the City Fire Department. The appeal shall be filed within fifteen (15) days of receipt of the notice of denial.



5 Exemption from Grease Control Program Permit Requirement

- A. FSEs which do not discharge FOG to the sanitary sewer system and do not operate a food waste grinder (i.e. garbage disposal) are exempt from the permit requirements. They are, however, subject to inspection by the City and are required to notify the City if changes are made which generate grease and/or solid waste. The exemption will be in effect until there is a change in food service operations.

6 GCE Requirements

- A. New FSEs, Existing FSEs, Upgrading of Existing FSEs or Change of Ownership of Existing FSEs Requirements:
 - 1) Any new FSE, existing FSE, upgrading of existing FSE, or change of ownership of existing FSE will be required to install and maintain a GCE(s). FSEs in one of these categories must submit a FOG plan to the City for approval. The FOG plan must include identification of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc.); number and size of dishwashers, sinks, floor drains, and other plumbing fixtures; type of FSE classification; type of food served; and plans for the grease interceptor dimensions and location.
 - 2) The City provides a **Grease Control Inquiry Form (Attachment F)** that can be submitted by the FSE or their representative. The City will review the FOG plan, GCE sizing, construction schedule and approve, or make changes, as necessary, to aid in preventing a FOG discharge from the FSE.
 - 3) The City will perform inspections during the GCE construction/installation phase and annual inspection.
- B. Newly constructed FSEs shall have separate sanitary (restroom) and kitchen process lines. The kitchen process lines shall be plumbed to appropriately sized GCE. No sanitary wastewater or stormwater shall be plumbed to the GCE.
- C. The internal plumbing for all new FSEs shall be constructed to separate sanitary (restroom) flow from kitchen process flow. Sanitary flow and kitchen process discharges shall be approved separately by the City and shall discharge from the building separately. Kitchen process lines and sanitary lines may combine prior to entering the public sewer; however, the lines cannot be combined until after the GCE.
- D. Grease interceptors or grease traps will be installed and connected so that it may be easily accessible for inspection, cleaning, and removal of grease at any time.
- E. Existing FSEs are required to meet the PROGRAM requirements.



F. New Multi-Unit (Strip Mall) Facilities:

- 1) New strip malls or strip centers must have two separate sewer line connections at each unit within the strip mall or strip center. One sewer line will be for sanitary wastewater and one sewer line will be for the kitchen area, or potential kitchen area, of each unit. The kitchen area, or potential kitchen area, sewer line will be connected to floor drains in the specified kitchen area, and will connect, or be able to connect, to other FSE kitchen fixtures, such as 3-compartment sinks, 2-compartment sinks, pre-rinse sinks, mop sinks, and hand wash sinks.
- 2) New multi-unit facility, or new “strip mall” facility, owners shall contact the City prior to conducting private plumbing work at the multi-unit facility site. Multi-unit facility owners, or their designated contractor, shall have plans for separate private wastewater lines for kitchen and sanitary wastewater for each “individual” unit. In addition, the plans shall identify “stub-out” locations to accommodate a minimum 1,000 gallon grease interceptor for each unit of the multi-unit facility. New multi-unit facility, or new “strip mall” facility owners shall consider suitable physical property space and sewer gradient that will be conducive to the installation of an exterior, in-ground grease interceptor when determining the building location.
- 3) FSEs located in a new multi-unit facility shall have a minimum of a 1,000 gallon grease interceptor installed, unless that FSE is identified as a Class 1 facility.

G. Approval of GCE:

All new FSEs and upgraded FSEs must contact the City for final approval of the GCE. FSE shall submit construction documents (i.e. site map, design documents/calculations, as-built drawings and/or manufacturer’s specification sheet) to the City prior to final approval. The City’s review will include an onsite inspection of the installation of the GCE by the City, or their authorized representative. Failure of the FSE to contact the City to conduct the inspection will result in enforcement action.

7 GCE Sizing

A. **Minimum** acceptable size of GCE for each FSE Classification will be as follows:

- 1) Class 1: Delicatessen, Ice Cream shops, Beverage Bars, Mobil Food Vendors, Meat Markets, Retail Bakeries – **20 gpm/40 pound Grease Trap** (NAICS 445110, 722515, 445210, 311811, 722330)
- 2) Class 2: Limited-Service Restaurants, Day Care Centers, Religious Organizations, Snack and Non-Alcoholic bars with on premise cooking, Convenience Stores, Caterers, Banquet Halls (i.e. Event Centers) – **1,000 gallon Grease Interceptor** (NAICS 722513, 624410, 813110, 722515,



447110, 722320)

- 3) Class 3: Full Service Restaurants – **1,000 gallon Grease Interceptor** (NAICS 722310)
 - 4) Class 4: Buffet and Cafeteria Facilities – **1,500 gallon Grease Interceptor** (NAICS 722514)
 - 5) Class 5: Institutions (Schools, Hospitals, Prisons, etc.) – **2,000 gallon Grease Interceptor** (NAICS 611110, 611310, 623311, 623312, 722310, 922140)
- B.** When calculating the appropriate size GCE, the FSE's licensed plumber or professional engineer should use a design approach that considers fixture units, storage capacity, type of facility and an adequate retention time.
- C.** The City will review GCE sizing information referenced on the submitted **Grease Control Inquiry Form (Attachment F)** or the FSE's engineer's construction plans. The City will make a decision to approve, or require additional grease interceptor volume, based on the type of FSE, the number of fixture units, and other factors. Grease interceptor capacity should not exceed 3,000 gallons for each interceptor tank. In the event that the grease interceptor calculated capacity needs to exceed 3,000 gallons, the FSE shall install an additional interceptor of the appropriate size. If additional interceptors are required, they shall be installed in series.
- D.** Grease interceptors that are installed in series shall be installed in such a manner as to ensure positive flow between the tanks at all times. Therefore, tanks shall be installed so that the inlet invert of each successive tank shall be a minimum of 2 inches below the outlet invert of the preceding tank.
- E.** GCE must remove FOG at or below the City Oil and Grease limit of 100 mg/L. Failure to comply will result in enforcement action.

8 Grease Interceptor Design & Installation

- A.** Piping Design:
- 1) The inlet and outlet piping shall have 2-way cleanout tees installed.
 - 2) The inlet piping shall enter the receiving chamber above the invert of the outlet piping (2 1/3" recommended).
 - 3) On the inlet pipe, inside the receiving chamber, a sanitary tee of the same size pipe in the vertical position with the top unplugged shall be provided as a turndown. To provide air circulation and to prevent "air lock", a pipe (nipple) shall be installed in the top of the tee. A pipe installed in the bottom of the tee shall extend to a point of 2/3 depth of the tank. The inlet T should be made of Schedule 40 PVC or equivalent material. See Illustration.



- 4) The outlet piping shall be no smaller than the inlet piping, but in no case smaller than 4" ID.
- 5) The outlet piping shall extend to 12" above the floor of the interceptor and shall be made of a non-collapsible material. Minimum requirement for outlet piping is Schedule 40 PVC.
- 6) The outlet piping shall contain a tee installed vertically with a pipe (nipple) installed in the top of the tee. Minimum requirement for the outlet tee material is Schedule 40 PVC. See Illustration.

B. Baffles:

- 1) The grease interceptor shall have a non-flexing (i.e. concrete, steel, etc.) baffle the full width of the interceptor, sealed to the walls and the floor, and extend from the floor to within a manageable distance from the ceiling (6" recommended). The baffle shall have an inverted 90 degree sweep fitting at least equal in diameter size to the inlet piping, but in no case less than 6" ID. The bottom of the sweep shall be placed in the vertical position in the inlet compartment 12" above the floor. The sweep shall rise to the horizontal portion, which shall extend through the baffle into the outlet compartment. The baffle wall shall be sealed to the sweep. See Illustration.
- 2) The inlet compartment shall be 2/3 of the total liquid capacity with the outlet compartment at 1/3 liquid capacity of the interceptor.

C. Access Openings (Manholes):

- 1) Access to grease interceptors shall be provided by a minimum of 1 manhole per interceptor division (baffle chamber) and of 24-inch minimum dimensions terminating 1 inch above finished grade with cast iron frame and cover. A concrete pad extending a minimum of 12" beyond the outside dimension of the manhole frame shall be provided. One manhole shall be located above the inlet tee hatch and the other manhole shall be located above the outlet tee hatch. A minimum of 24" clear opening above each manhole access shall be maintained to facilitate maintenance, cleaning, pumping and inspections.
- 2) Access openings shall be mechanically sealed and gas tight to contain odors and bacteria and to exclude vermin and ground water, in a manner that permits regular reuse.
- 3) The manholes are to be accessible for inspection by the City.

D. Additional Requirements:

- 1) Water Tightness Testing – Precast concrete grease interceptors shall be watertight. A static water test shall be conducted by the City licensed plumber in accordance with the American Society for Testing and Material (ASTM)



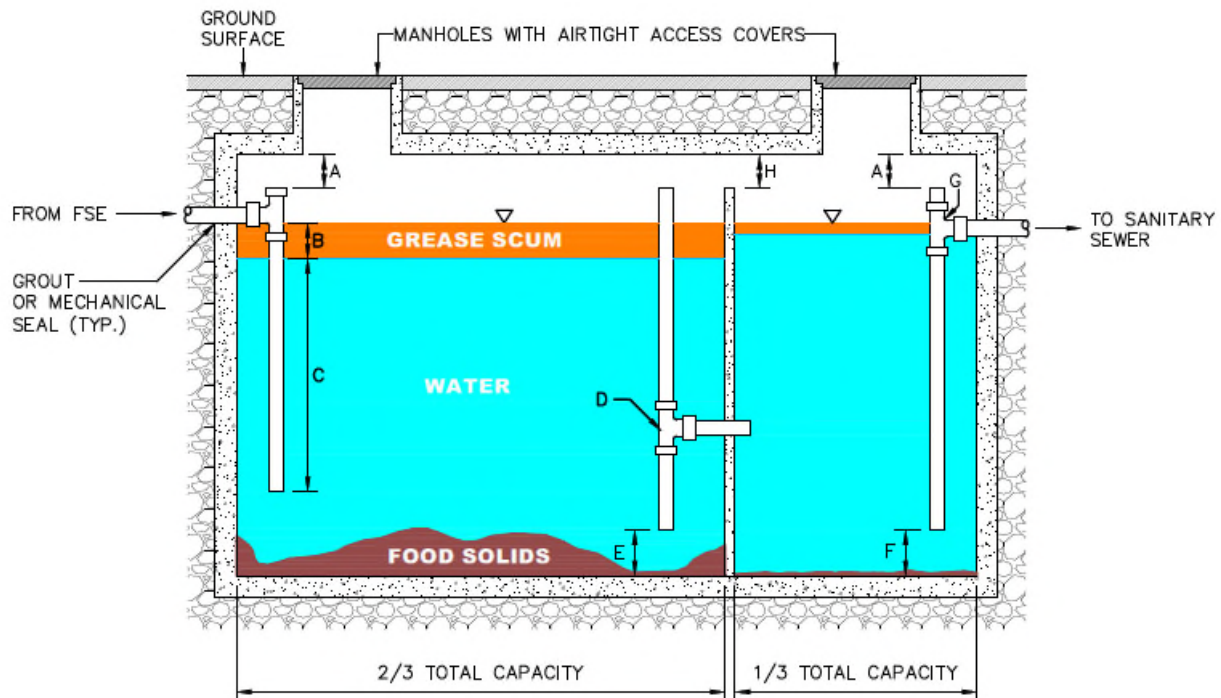
Standard C1613-10 and timed so as to permit verification through visual inspection by the City. The hydrostatic water test consists of sealing the tank, filling it with water to its operational level, and letting it stand for 8 to 10 hours. If there is a measurable drop in the water surface, refill the tank to its operational level and let stand for another 8 to 10 hours. If there is no further measurable drop in the water surface elevation, the tank passes the test. Tanks shall not be rejected for damp spots on the exterior concrete surface. If the tank fails, it can be repaired and retested. Certification by the licensed plumber, who performs the test, shall be recorded on the **Water Tightness Certification Form (Attachment G)** and submitted to the City prior to final approval of the GCE.

- 2) Location – Grease interceptors shall be located so as to be readily accessible for cleaning, maintenance, and inspections. They should be located close to the fixture(s) discharging the greasy wastestream. If possible, grease interceptors should not be installed in “drive-thru” lanes or a parking area. Grease interceptor access manholes shall never be paved over.
- 3) Cleaning – Grease interceptors shall be cleaned at the frequency of not less than once every ninety (90) days unless approved by the City. Approval will be granted on a case by case basis with submittal by the FSE documenting proof of proposed frequency. Grease interceptors must be pumped-in-full when the total accumulation of surface FOG (including floating solids) and settled solids reaches twenty-five percent (25%) of the grease interceptor’s overall liquid depth. This criterion is referred to as the “25 Percent Rule”. Some FSEs may have to pump their grease interceptors on a 30 day or 60 day schedule to meet the 25% rule criteria.
- 4) Responsibility – Removal of the grease from the wastewater routed to a public or private sanitary system is the responsibility of the User. If the User is unresponsive, the responsibility then falls on the property owner.
- 5) Construction Material – Grease interceptors shall be constructed of sound, durable materials, not subject to excessive corrosion or decay, and shall be both water and gas tight. Each interceptor shall be structurally designed to withstand any anticipated load to be placed on the interceptor (i.e. vehicular traffic in parking or driving areas).
- 6) Standards – Concrete materials and other grease interceptor materials shall meet the appropriate ASTM, the American National Standards Institute, Inc. (ANSI) and International Association of Plumbing and Mechanical Officials (IAPMO) standards.
- 7) Marking and Identification – Prefabricated gravity grease interceptors shall be permanently and legibly marked with the following:
 - a. Manufacturer’s name or trademark, or both;
 - b. Model number;
 - c. Capacity;



- d. Month and year of manufacture;
- e. Load limits and maximum recommended depth of earth cover in feet; and
- f. Inlet and outlet.

TYPICAL UNDERGROUND GREASE INTERCEPTOR DIAGRAM



LEGEND:

- A) 6" (RECOMMENDED), BUT NOT LESS THAN PIPE DIAMETER.
- B) INLET PIPE INVERT TO BE 2½" ABOVE LIQUID SURFACE.
- C) INLET PIPE TO TERMINATE ¾ DEPTH OF WATER LEVEL.
- D) 6" (RECOMMENDED).
- E) 12" FROM FLOOR TO END OF SWEEP (RECOMMENDED).
- F) 12" FROM FLOOR TO END OF OUTLET PIPE (RECOMMENDED).
- G) OUTLET PIPE NO SMALLER THAN INLET PIPE, MINIMUM 4".
- H) MINIMUM DISTANCE FROM CEILING 6".

9 Variance and Waiver of GCE

- A. A variance or a conditional waiver from the grease interceptor requirements on such terms and conditions as may be established by the City, consistent with the requirements of the sewer wastewater discharge requirements, the PROGRAM, and best construction, engineering, environmental and health and safety practices, to: (1) allow alternative pretreatment technology that is, at least, equally effective in controlling the FOG discharge in lieu of a grease interceptor, may be granted by the City to FSEs demonstrating to the City's satisfaction that it is impossible to install, operate or maintain a grease interceptor; or (2) where the FSE demonstrates to the City's satisfaction that any FOG discharge from the



FSE is negligible and will have an insignificant impact to the sewer system.

- B. For FSEs where the installation of GCE is not feasible and no equivalent alternative pretreatment can be installed, a waiver from the GCE requirement may be granted with the imposition of a Grease Disposal Mitigation Fee as described in Section 10. The City's determination to grant the waiver with a Grease Disposal Mitigation Fee will be based upon such considerations that the City determines to be appropriate and consistent with the sewer wastewater discharge requirements, the PROGRAM, and best construction, engineering, environmental and health and safety practices, provided, however, that a GCE will be installed when the FSE undergoes a significant remodel.
- C. The variance or waiver shall be valid for one (1) year and shall be automatically renewed, provided:
 - 1) That there has been no remodeling or change in operations; and
 - 2) That all fees or fines and penalties in relation to this ordinance have been paid by the holder of the variance or waiver.
- D. In the event that a variance or waiver is revoked or not automatically renewed, the City may require the FSE formerly holding the variance or waiver to install a GCE.

10 Grease Disposal Mitigation Fee

- A. Any FSE that operates without a GCE may be required to pay an annual Grease Disposal Mitigation Fee to equitably cover the costs of increased maintenance and administration of the sewer system as a result of the FSE's inability to adequately remove FOG from its wastewater discharge. This section shall not be interpreted to allow a new FSE, or existing FSEs undergoing remodeling or change in operations, to operate without an approved GCE unless the City has determined that it is impossible to install or operate a GCE for the FSE under the provisions of this ordinance.
- B. The Grease Disposal Mitigation Fee shall be established by resolution of the City, and shall be based on the estimated annual increased cost of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the FSE resulting from the lack of a grease interceptor or grease control device and such other costs that the City considers appropriate.

11 Approved Grease Waste Haulers

- A. To ensure proper maintenance of GCE and proper disposal of the FOG waste, the City will maintain an **Approved Grease Waste Haulers List (Attachment H)**. Criteria for a grease waste hauler to be placed on the **Approved Grease Waste Haulers List (Attachment H)** shall consist of, but not be limited to, the following:
 - 1) Signature of the grease waste hauler company's authorized representative and



submittal to the City of a completed **Grease Waste Hauler Permit Application (Attachment I)**.

- 2) Applicant shall pay a fee of fifty dollars (\$50.00) for obtaining an approved permit; the permit shall remain valid for a period of one year following the date of issuance.
- 3) Applicants seeking a permit shall provide documentation of the grease disposal site and information for each vehicle used in the hauling of any grease interceptor or trap waste.
- 4) The grease waste hauler permit will include grease waste hauler reporting requirements to the City and making records available to City personnel, or their authorized representative.
- 5) Failure to meet any of the grease waste hauler permit requirements will result in removal of the grease waste hauler from the **Approved Grease Waste Haulers List (Attachment H)** and/or enforcement action.

The grease waste hauler employees and the FSE employees who will be completing the FSE GCE certification and/or manifest forms must attend a City **GCE Certification Class (Attachment J)** and pass the GCE class test.

- B. All grease haulers shall also be licensed by the Mississippi State Department of Health (MSDH) in accordance with Chapter 2, Subchapter 1, Subsection 38 of the Mississippi State Department of Health Regulations and Standards, as authorized by Section 41-67-3 of the Mississippi Code of 1972.
- C. Grease Waste Haulers shall not comingle grease trap and/or interceptor waste with septic tank waste and transport to a disposal site as part of a mixed load.
- D. The **Grease Waste Hauler Manifest (Attachment A)** shall accompany all grease interceptor and trap waste to the disposal site. The grease hauler shall complete their portion of the **Grease Waste Hauler Manifest (Attachment A)** and deliver the manifest to the disposal site, where it will be completed. The grease hauler shall then collect the completed manifest from the disposal site and return a copy to the FSE being serviced.
- E. Grease interceptor and trap maintenance shall include the following minimum services:
 - 1) Complete removal of all grease interceptor or trap contents rather than skimming the top grease layer;
 - 2) Thorough cleaning of the grease interceptor or trap to remove grease and scum from inner walls and baffles;
 - 3) Fill the cleaned grease interceptor or trap with cold potable water prior to placing it back into service;
 - 4) Completion of waste hauler's section of the **Grease Waste Hauler Manifest (Attachment A)** from FSE and delivery to waste disposal site along with the grease interceptor or trap waste; and
 - 5) Furnish a copy of the manifest to the FSE.



- F. Top skimming, decanting or back flushing of the grease interceptor or trap or its contents for the purpose of reducing the volume of waste to be hauled is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the sanitary sewer system.
- G. Any vehicle used for the transportation of grease interceptor or trap waste shall be maintained in good working order. All hoses, tanks, pumps, pipes, valves and gauges shall be in good repair and free of any leaks which could cause a spillage or discharge of waste from the vehicle. Safety plugs, safety caps and any other devices approved by the Director shall be installed in all hoses of the tank to prevent spillage or leakage.

12 **Cleaning Maintenance Requirements for Grease Interceptors and Traps**

- A. Partial pump of interceptor contents or on-site pump and treatment of interceptor contents will NOT be allowed due to the reintroduction of FOG to the interceptor and pursuant to the City of Greenville Sewer Use Ordinance and as referenced in the 40 Code of Federal Regulations (CFR) §403.5 (b)(8), which states “Prohibited discharges. No persons shall discharge or cause or allow to be discharged or deposited into the City’s wastewater system any wastewater that contains the following: Any trucked or hauled pollutants, except at discharge points designed, permitted, and approved by the City.”
- B. Grease interceptors must be pumped-in-full (total pump of all contents) when the total accumulations of surface FOG (including floating solids) and settled solids reaches twenty-five percent (25%) of the grease interceptor’s overall liquid depth. This criterion is referred to as the “25 Percent Rule.” At no time, shall the cleaning frequency exceed ninety (90) days unless approved by the City. Approval will be granted on a case by case basis with submittal by the FSE documenting proof of proposed frequency. Some existing FSEs in Class 2 through 5 will need to consider a more frequent pumping schedule.
- C. The grease interceptor will be inspected during cleaning and maintenance and the condition noted by the grease waste hauler’s company or individual conducting the maintenance. Influent and/or effluent-T’s that are loose, defective, or unattached must be repaired or replaced immediately. Any other damaged or defective parts of the grease interceptor observed during the inspection must also be repaired or replaced immediately. Any repairs should be documented and kept on file at the FSE.
- D. Grease interceptors must have access manholes over the influent-T and effluent-T for inspection and ease of cleaning/maintenance. Access manholes will be provided for all separate compartments of interceptors for complete cleaning (i.e. interceptor with two main baffles or three compartments will have access manholes at each compartment).
- E. Grease interceptor waste must be hauled offsite and disposed of at a State- or POTW-approved disposal location.



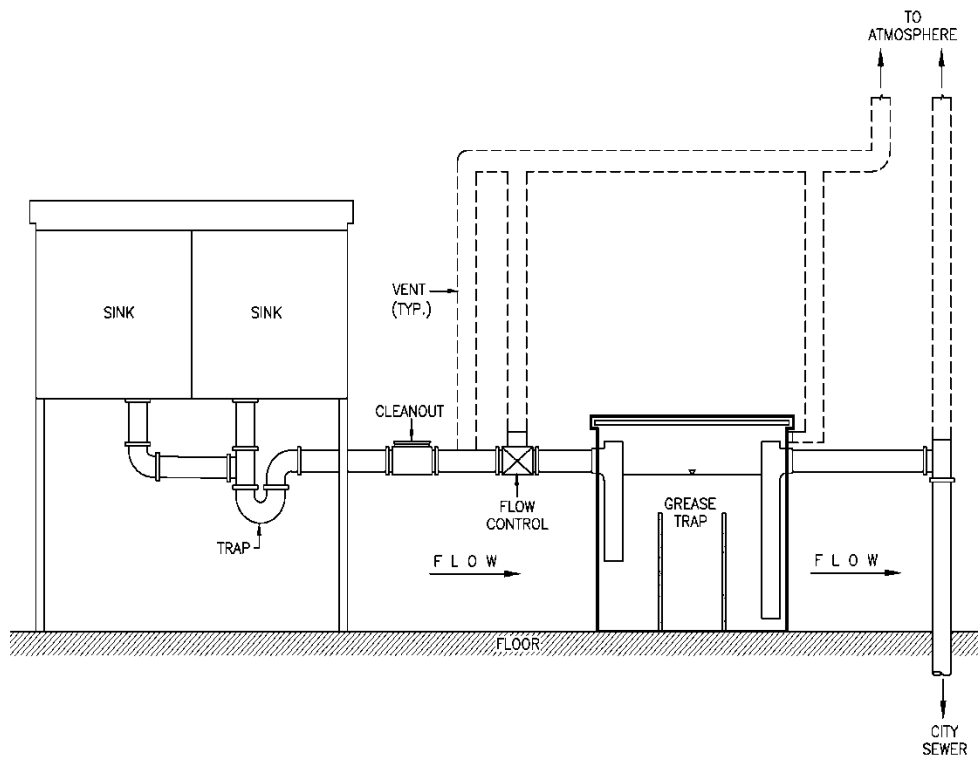
- F. Grease interceptors must be “certified” annually by a City licensed plumber. An **Annual Grease Interceptor Certification and Construction Inspection Form (Attachment B)** must be completed and submitted to the City annually.
- G. FSEs which operate infrequently or only for special events may request a modification to the maintenance schedule specified above. The Director may authorize a maintenance frequency related to the operation of the FSE. The User shall submit a request for a modified maintenance schedule which includes all details of operation for the Director to review.
- H. The User shall be responsible for retaining records of the maintenance of grease interceptors and traps including manifests, permits, permit applications, sampling data, correspondence and any other documentation that may be requested by the City. These records shall include the dates of service, volume of waste removed, waste hauler and disposal site of waste. These records shall be kept on-site at the location of the grease interceptor or trap for a period of three (3) years and are subject to review without prior notification.

13 Grease Trap Sizing, Installation, and Maintenance

- A. All grease traps shall have a flow control restrictor and be properly vented. Failure to have the flow restrictor and venting will be considered a violation.
- B. All new FSEs that are allowed to install grease traps must have City approval prior to starting operations.
- C. Grease trap minimum size requirement is a 20 gallon per minute/40 pound capacity trap.
- D. Grease traps must have the Plumbing and Drainage Institute (PDI) certification, and be installed as per manufacturer’s specifications.
- E. No automatic dishwasher shall be connected to an under-the-sink grease trap or floor grease trap. Dishwashers will cause hydraulic overload of the grease trap.
- F. No automatic drip or feed system for additives is allowed prior to entering the grease trap without written approval from the Grease Management Coordinator.
- G. A single grease trap device shall be installed for each significant kitchen fixture unit (i.e. each 3 compartment sink). The City must approve the number of grease traps and connections to the grease trap.
- H. During cleaning of the grease trap, the flow restrictor shall be checked to ensure it is attached and operational.



- I. Grease traps will be cleaned of complete FOG and food solids at a minimum of every thirty (30) days. If the FOG and food solid content of the grease trap is greater than 25%, then the grease trap must be cleaned as frequently as needed to prevent 25% of capacity being occupied with FOG and food solids.
- J. Grease trap waste should be sealed or placed in a container to prevent leachate from leaking, and then disposed of off-site.
- K. Grease trap waste should not be mixed with yellow grease in the grease recycle container.
- L. Grease traps must be “certified” annually by a City licensed plumber. An **Annual Grease Trap Certification and Construction Inspection Form (Attachment C)** must be completed and submitted to the City.
- M. A log book must be maintained for each trap which references the amount of grease removed per cleaning event and maintenance/certification history.



TYPICAL INTERNAL (UNDER THE SINK) GREASE TRAP DIAGRAM

14 Right-of-Entry- Inspection and Monitoring

- A. The City, or its authorized representative, shall have the right to enter the premises of FSEs to determine whether the FSE is complying with the requirements of the PROGRAM



and/or the City **Sewer Use Ordinance (Attachment L)**. FSEs shall allow City personnel, or their authorized representatives, upon presentation of proper credentials, full access to all parts of the premises for the purpose of inspection, monitoring, and/or records examination. Unreasonable delays in allowing City personnel access to the FSE premises shall be a violation of this PROGRAM and the City Sewer Use Ordinance.

- B. All grease interceptors/traps shall be subject to review, evaluation, and inspection by City personnel, or their authorized representative, during normal working hours. Inspections will determine proper maintenance, changes in operation, proper records and files, ability of interceptor to trap and prevent grease from entering the system, and any other factors pertaining to grease management. City personnel, or their authorized representative, reserve the right to make determinations of interceptor/trap condition and adequacy based on review of all information regarding the interceptor/trap performance and requires cleaning, maintenance, modification or replacement. All records will be available on site for review by City personnel, or their authorized representative, for a period of three (3) years.
- C. The City may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this PROGRAM and/or the City **Sewer Use Ordinance (Attachment L)**.

15 **Accidental Discharge Prevention**

- A. FSEs shall provide such facilities and institutions such procedures as are reasonably necessary to prevent or minimize the potential for accidental discharge of FOG into the sewage collection system. This includes implementation of “Best Management Practices” protocols.

16 **“Additive” Prohibitions for Use as Grease Management and Control**

- A. Additives include, but are not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes, and bacteria.
- B. Use of biological additives is discouraged. Any additive placed into the grease trap or building discharge designed to absorb, purge, consume, treat, or otherwise eliminate grease shall require written approval by the Grease Management Coordinator. If the City identifies FOG in the downstream sewer system from a FSE that is using an additive, then the City may require the FSE to discontinue use of the additive.
- C. Additive use will not be a substitute for regular, required cleaning or pumping of GCE.
- D. This PROGRAM prohibits the use of chemicals, acids, caustics, enzymes, hot water, emulsifiers, surfactants, or other additives which allow oil or grease to pass through the User’s grease trap or grease interceptor.

17 **Fee Option**

- A. The City may charge inspection, monitoring, assessment, impact, surcharge, and/or permit



fees to the FSEs for reimbursement of the PROGRAM costs.

- B. Any FSE that operates without a GCE may be required to pay an annual Grease Disposal Mitigation Fee to equitably cover the costs of increased maintenance and administration of the sewer system as a result of the FSE's inability to adequately remove FOG from its wastewater discharge.

18 Penalties

- A. Enforcement action against the FSE will be imposed for infractions including, but not limited to, failure to clean or pump grease control equipment, failure to maintain GCE including installation of properly functioning effluent-T and baffles, failure to install GCE, failure to control FOG discharge from the FSE, failure to certify the grease interceptor or trap, creating a sewer line obstruction, creating a sanitary sewer overflow, and use of additives so that FOG is diluted and pushed downstream of the FSE.
- B. Whenever City personnel, or their authorized representatives, determine that a grease interceptor or trap is in need of installation, pumping, repairs, maintenance, or replacement, a noncompliance notification or **Notice of Violation (NOV) (Attachment K)** will be issued stating the nature of the violations(s) and timeframe for corrective measures.
- C. If the FSE fails to initiate action in response to a NOV, a second notice will be issued and additional fees assessed. Fees may include costs associated with service calls for sewer line blockages, line cleaning, camera trucks, line and pump repairs, including all labor, material, and equipment. Further non-compliance will result in escalation of enforcement action as determined in the City **Fats, Oils and Grease (FOG) Control Enforcement Response Guide (Attachment D)** and the City **Sewer Use Ordinance (Attachment L)**.
- D. Immediate discontinuance of water and/or wastewater service may be issued if the facility presents an imminent threat to the health and welfare of the public, or to the environment, causes stoppages or excessive maintenance of the sanitary sewer system, causes significant interferences with the wastewater treatment plant, or causes the City to violate any condition of its NPDES permit. Service shall be reinstated when such conditions have been corrected.
- E. In addition to any inspection or violation fees, any User who is found to have violated this ordinance, may be assessed an administrative penalty by the City. Each day on which non-compliance shall occur or continue shall be deemed as a separate and distinct violation. Such assessment and all other fees may be added to the User's next scheduled water/sewer bill.
- F. If inspections and field investigations determine that any FOG interference or blockage in the sewer collection system, a sewage pumping station, or the wastewater treatment plant is caused by a particular FSE, then that FSE shall reimburse the City for all labor, equipment, supplies, and disposal costs incurred by the City to clean the interference or blockage. The charges will be added to the FSEs water/sewer bill. Failure to reimburse the City may result



in termination of water service.

- G. Any person who knowingly makes any false statement, representation, or certification in any application, record, report, manifest or other document filed or required to be maintained pursuant to this Ordinance, shall be subject to the penalties as set out above and result in the suspension or revocation of permits.
- H. For all other violations not specifically mentioned above, the City will use the City of Greenville **Fats, Oils and Grease (FOG) Control Enforcement Response Guide (Attachment D)** as a guide for enforcement action.

19 Sludge Characterization Study

- A. Upon implementation of the PROGRAM, the Director will compile FOG-related data obtained by the City (SSO reports, work orders, GCE annual certifications, etc.) to identify areas within the sewer system which have experienced FOG-related issues (violations, maintenance, damage, repairs etc.). The findings will be vetted to further identify existing and/or future FOG-related concerns, such as:
 - 1) Chronic FSE FOG violations;
 - 2) Clusters of FOG-related maintenance issues and/or sewer repairs; and/or
 - 3) Sewer mini-systems which are prone to receive FOG-laden wastewater.
- B. The findings will then be used to:
 - 1) Initiate enforcement action (see Section 18);
 - 2) Initiate additional public education efforts in those areas where customers continue to discharge FOG-laden wastewater; and/or
 - 3) Update appropriate CMOM O&M manuals (Gravity Sewer System O&M Program, Pump Station Operations and Preventative Maintenance Program, etc.).

20 Program Performance Goals

- A. Initial Goal – Within twelve (12) months of the execution and EPA-approval of the PROGRAM, the City will identify, permit and tabulate all existing FSEs; the FSE tabulation will include the name of the FSE, address, type of GCE(s) and, over time, the average quantity of FOG generated per day. This goal will insure compliance with the Partial Consent Decree's requirement that all FSEs be identified and mapped on the City's Sewer Mapping Program by September 30, 2018.
- B. Routine Goals – The identification, permitting and mapping of all New FSEs and upgrading of Existing FSEs will occur in accordance with the scheduling referenced in the PROGRAM.
- C. Inspection Goals – The City will inspect all FSEs annually.



- D. Sludge Characterization Study Goal – The Sludge Characterization Study will be updated as new data is obtained by the City. It will be evaluated on an annual basis.

21 Review and Update of PROGRAM

- A. This PROGRAM is intended to be a working document and will be reviewed and updated by the City annually. It may be necessary to update the list of Certified Grease Haulers and FSEs more frequently. Key personnel should make suggestions to the Director for amending the program where insight and experience dictate.
- B. The City will maintain adequate staffing and equipment to insure proper administration and implementation of the PROGRAM. The City will also retain legal services to assist them, as needed. Initially, the staff will consist of the Director, the Grease Management Coordinator and two (2) inspectors. Staffing concerns will be evaluated annually.

END OF PROGRAM



Attachment A
City of Greenville, MS
Grease Waste Hauler Manifest



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

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 FSEs record the volume of grease that is being pumped and removed from their facility. It also helps to ensure that the grease is disposed of at a licensed disposal facility.

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 wastes* or radioactive materials. The FSE shall maintain a copy of each manifest for three (3) years.

INSTRUCTIONS TO GREASE WASTE HAULER: The driver of the service vehicle is considered an authorized representative for the grease waste hauler. 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 grease waste hauler. The driver shall maintain possession of the manifest until the waste is discharged at a licensed disposal facility. 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 approved disposal methods are landfill burial and wastewater treatment facility. The waste disposal method shall not be detailed. The disposing facility representative shall complete the certification.

THE FSE SHALL KEEP A COPY OF THIS 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 FSE'S RESPONSIBILITY TO TRACK THE MANIFEST AND TO MAINTAIN A COPY OF EACH COMPLETED MANIFEST AT THE FOOD SERVICE FACILITY.

* "Hazardous wastes" means any waste or combination of waste of a solid, liquid, contained gaseous, or semisolid form which because of its quantity, concentration or physical, chemical or infectious characteristics, may (i) cause, or significantly contribute to an increase in mortality or an increase in serious irreversible or incapacitating reversible illness; or (ii) pose a substantial present or potential hazard to human health or the environment when improperly treated, stored, transported, disposed of, or otherwise managed which are listed by the Environmental Protection Agency as hazardous wastes which exceed the threshold limits set forth in the Environmental Protection Agency regulations for classifying hazardous waste. Such wastes include, but are not limited to, those wastes which are toxic, corrosive, flammable, irritants, strong sensitizers, or which generate pressure through decomposition, heat or other means. Such wastes do not include those radioactive materials regulated pursuant to the Mississippi Radiation Protection Law of 1976, appearing in Section 45-14-1 et seq.

Attachment A
City of Greenville, MS
Grease Waste Hauler Manifest



Return completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

1. MUST BE COMPLETED BY QUALIFIED FSE REPRESENTATIVE

Business Name: _____
 Address: _____ City: _____ Phone: _____
 Waste removed from: _____
 Capacity: _____ Gallons
I certify that the waste material removed from the above premises contains no hazardous materials.
 FSE Representative Name (print): _____

Date	Time of Service	FSE Representative Signature
------	-----------------	------------------------------

2. GREASE WASTE HAULER INFORMATION (MUST BE COMPLETED BY GREASE WASTE HAULER)

Business Name: _____
 Address: _____ City: _____ Phone: _____
 Waste removed from: Grease trap, interceptor (circle)
 Vehicle Tag Number: _____
 Vehicle Capacity: _____ Gallons Gallons Removed: _____
 Remarks/Comments: _____

I certify that the information provided above is correct. I am aware that falsification of this manifest may result in enforcement action by the City.
 Driver's Name (print): _____ Driver's License No. (print): _____

Date	Time Waste Accepted	Driver's Signature
------	---------------------	--------------------

3. DISPOSAL INFORMATION (MUST BE COMPLETED BY DISPOSER)

Business Name: _____
 Address: _____ City: _____ Phone: _____
 Waste Disposal Site: _____
 Waste Disposal Method
 (describe): _____
 Facility Permit No.: _____

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 Operator's Name (print): _____

Date	Time Waste Received	Site Operator's Signature
------	---------------------	---------------------------

Attachment B
City of Greenville, MS
Annual Grease Interceptor Certification
And Construction Inspection Form



Return completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

FSE Name: _____
 Address: _____
 FSE Representative: _____
 Date: _____
 Phase of Work (circle one): **Installation** or **Annual Certification**

1. TYPE OF BUSINESS

<input type="checkbox"/> Bakery	<input type="checkbox"/> Restaurant/Bar	<input type="checkbox"/> Delicatessen	<input type="checkbox"/> Grocery Store
<input type="checkbox"/> Meat Market	<input type="checkbox"/> Fish Market	<input type="checkbox"/> School	<input type="checkbox"/> Convenience/Gas Station
<input type="checkbox"/> Hotel/Motel	<input type="checkbox"/> AFL/Nursing Home	<input type="checkbox"/> Hospital/Medical Center	<input type="checkbox"/> Other: _____

2. TYPE OF FOOD PREPARATION EQUIPMENT

Type of Food Equipment	Yes/No	Maintained by	Cleaning Frequency	Quantity	Comments
Deep Fryer					
Hot Grill					
Stove					
Meat Slicer					
Rotisserie					

3. TYPE OF EXTRACTOR EQUIPMENT

	Yes/No	Maintained by	Cleaning Frequency	Quantity	Comments
Below Ground/Indoor Grease Interceptor(s)					
Above Ground/Indoor Grease Interceptor(s)					
Below Ground/Outdoor Grease Interceptor(s)					
Above Ground/Outdoor Grease Interceptor(s)					
Indoor Storage Tank(s)					
Outdoor Storage Tank(s)					
Indoor Container(s)					
Outdoor Container					

4. INSPECTION CRITERIA

	PASS	FAIL*
Grease Interceptor completely emptied and cleaned before inspection?		
There is access to all Interceptor chambers for cleaning?		
Influent (inlet) T is attached and meets FOG policy?		
Effluent (outlet) T is attached and meets FOG policy?		
Effluent (Outlet) T is made of non-collapsible material that does not easily flex or bend, and is secure?		
Grease Interceptor has no visible holes or leaks?		
Baffle(s) (inlet, middle and outlet (depending on design)) are secure and operational?		
Grease Interceptor is watertight (installation only)?		
Automatic or machine dishwasher is NOT connected to the grease trap?		
Sewer clean-out covers are properly installed & watertight?		

**IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed, needs to be provided under "Corrective Action Response" section (attach additional sheets to explain corrective action if necessary).*

Attachment B
City of Greenville, MS
Annual Grease Interceptor Certification
And Construction Inspection Form



Return completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

4. WASTE MATERIAL HANDLING	
Fats/Oil/Grease	
Pumping Company:	<input type="checkbox"/> Self Maintained <input type="checkbox"/> Service Provider:
Frequency:	<input type="checkbox"/> N/A
5. IS A FATS, OIL AND GREASE MAINTENANCE LOG CURRENTLY BEING MAINTAINED?	
<input type="checkbox"/> Yes <input type="checkbox"/> No, explain _____	

FSE CERTIFICATION:

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the persons who manage the system or those persons directly responsible for gathering the information, the information submitted, to the best of my knowledge and belief are true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Print Name: _____ Signature: _____ Date: _____

CONTRACTOR/PLUMBER CERTIFICATION: This grease interceptor has PASSED FAILED certification.

I, _____, of _____,
 (Print Name of Contractor) (Print Company Name)

certify that the above listed facility has a _____ gallon interceptor.

I have (circle one) **inspected** or **installed** the grease interceptor and provided the above information.

Signature: _____ Date: _____ Phone No. _____

CITY INSPECTOR CERTIFICATION:

I, _____, have examined **the installation of the GCE** or **the annual inspection**
 (Print Name of Inspector) (circle one of the above)

and found that it (check one):

- complies with the FOG Control Program, or
- does not comply with the FOG Control Program unless the Corrective Action Response is performed.

Signature: _____ Date: _____ Phone No. _____

Corrective Action Response: _____

Attachment C
City of Greenville, MS
Annual Grease Trap Certification
And Construction Inspection Form



Return completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

FSE Name: _____
 Address: _____
 FSE Representative: _____
 Date: _____

Phase of Work (*circle one*): **Installation** or **Annual Certification**

1. TYPE OF BUSINESS		
<input type="checkbox"/> Bakery	<input type="checkbox"/> Restaurant/Bar	<input type="checkbox"/> Delicatessen
<input type="checkbox"/> Meat Market	<input type="checkbox"/> Fish Market	<input type="checkbox"/> School
<input type="checkbox"/> Hotel/Motel	<input type="checkbox"/> AFL/Nursing Home	<input type="checkbox"/> Hospital/Medical Center
<input type="checkbox"/> Grocery Store		
<input type="checkbox"/> Convenience/Gas Station		
<input type="checkbox"/> Other: _____		
2. INSPECTION CRITERIA		
	PASS	FAIL*
Grease trap completely emptied and cleaned before inspection?		
There is access to all trap chambers for cleaning?		
Flow restrictor device is installed (before grease trap or at grease trap inlet)?		
Flow Restrictor device installation is correct (proper flow direction and orientation)?		
Grease trap is vented (vent on flow restrictor)?		
Grease trap has no visible holes or leaks?		
Baffle(s) (inlet, middle and outlet (depending on design)) are secure and operational?		
Automatic or machine dishwasher is NOT connected to the grease trap?		
Sewer clean-out covers are properly installed and watertight?		
* IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed inspection/certification. A statement of the plan of action to be taken, with date to be completed, needs to be provided under "Corrective Action Response" section (attach additional sheets to explain corrective action if necessary).		
3. WASTE MATERIAL HANDLING		
Fats/Oil/Grease		
Pumping Company:	<input type="checkbox"/> Self Maintained	<input type="checkbox"/> Service Provider:
Frequency:	<input type="checkbox"/> N/A	
4. IS A FATS, OIL AND GREASE MAINTENANCE LOG CURRENTLY BEING MAINTAINED?		
<input type="checkbox"/> Yes <input type="checkbox"/> No, explain _____		

FSE CERTIFICATION:

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the persons who manage the system or those persons directly responsible for gathering the information, the information submitted, to the best of my knowledge and belief are true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Print Name: _____ Signature: _____ Date: _____

Attachment C
City of Greenville, MS
Annual Grease Trap Certification
And Construction Inspection Form



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

CONTRACTOR/PLUMBER CERTIFICATION: This grease trap has **PASSED** **FAILED** certification.

I, _____, of _____,
(Print Name of Contractor) (Print Company Name)
certify that the above listed facility has a _____ gallons per minute/ _____ pound capacity grease trap.

I have (circle one) **inspected** or **installed** the grease trap and provided the above information.

Signature: _____ Date: _____ Phone No.: _____

CITY INSPECTOR CERTIFICATION:

I, _____, have examined **the installation of the GCE** or **the annual inspection**
(Print Name of Inspector) (circle one of the above)

and found that it (check one):

- complies with the FOG Control Program, or
- does not comply with the FOG Control Program unless the Corrective Action Response is performed.

Signature: _____ Date: _____ Phone No. _____

Corrective Action Response: _____

Attachment D
City of Greenville, MS
Fats, Oils and Grease (FOG) Control Program
Enforcement Response Guide



Return Completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

DOCUMENT PENDING

FATS, OIL AND GREASE (FOG) CONTROL PROGRAM
ENFORCEMENT RESPONSE GUIDE

Attachment E
City of Greenville, MS
Fats, Oils, and Grease (FOG) Control Program
Permit Application



Return completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

All Food Service Establishments operating a grease interceptor or grease trap must complete this application and obtain a permit pursuant to the City of Greenville FOG Control Program and Grease Ordinance. Please type or print clearly.

1. FACILITY INFORMATION

Facility Name: _____

Privilege License No. _____ State Tax ID No. _____

Business Physical Address: _____

Phone Number(s): _____

Facility's Authorized Representative: _____

Position/Title: _____

Corporate Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone Number(s): _____

2. FOOD SERVICE ACTIVITY

Provide a brief narrative of food service activity; list type of food served.

3. GREASE INTERCEPTORS AND GREASE TRAPS

Provide information on each grease interceptor, grease trap or grease removal device:

Device ID No.	Location	Type Interceptor or Trap?	Size and Capacity	Manufacturer	Model No.

4. Fryer Oil (Fryer oil is not allowed to be discharged to sanitary sewers.)

Do you have fryer oil? Yes No If yes, amount of gallons on site: _____

Describe how fryer oil is handled: _____

Frequency of Fryer Oil Disposal: _____

Address: _____

City: _____ State: _____ Zip: _____

Contact: _____ Telephone: _____

Fryer Oil Disposal Site: _____ Site License No. _____

Address: _____

City: _____ State: _____ Zip: _____

Contact: _____ Telephone: _____

5. Grease Interceptor or Trap Maintenance

Grease Interceptor or Trap Waste Hauler: _____

Address: _____

City: _____ State: _____ Zip: _____

Contact: _____ Telephone: _____

Grease Waste Disposal Site: _____

Disposal Site License No. _____

Address: _____

City: _____ State: _____ Zip: _____

Contact: _____ Telephone: _____

Frequency of grease interceptor or trap maintenance: _____

Authorized Food Service Facility Statement

I, being duly authorized to sign this document, and in consideration for the granting of a Food Service Establishment FOG Control Permit, do hereby agree to allow duly authorized employees of the City of Greenville the right to enter upon said company properties, without prior notification, for the purposes of inspection, observation, measurement, sampling, copying of records, photography, or testing. I also certify that I have received a copy of the City of Greenville FOG Control Program and that I have read and understood the requirements that apply to Food Service Establishments. I understand that failure to abide by the terms of this permit may be cause for disconnection of water and sewer services to the property authorized to discharge by this permit. I certify under penalty of law that this document and all attachments were prepared under my direct supervision and the information submitted is, to the best of my knowledge and belief, true, accurate and complete. I am aware of the penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations as set forth in the City of Greenville FOG Control Program and Sewer Ordinance.

Name (Please Print)

Title

Signature

Date

FOR OFFICE USE			
Date Received:	Received By:	Application No.	Permit Fee:
Signature of Approval		Date of Approval	

Attachment F
City of Greenville, MS
Grease Control Inquiry Form



Return Completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

All establishments must *Complete* and *Submit* the accompanying form for review in order to receive a permit.

Instructions:

- Please complete the entire form and submit as per the instructions.
- Section 3: There are 5 classifications for food service establishments, each with *minimum* grease control equipment requirements.
 - Class 1: Delicatessen engaged in the sale of cold-cut and microwaved sandwiches/subs with no frying or grilling on site, ice cream shops and beverage bars as defined by NAICS 722513, Mobile Food Vendors as defined by NAICS 722330. (*minimum 20 gallons per minute / 40 pound capacity grease trap*)
 - Class 2: Limited service restaurants (caterers, Daycares, etc.) as defined by NAICS 722513 and caterers as defined by NAICS 722320 (*minimum 1000 gallon grease interceptor*).
 - Class 3: Full service restaurants, defined by NAICS 722310 (*minimum 1000 gallon grease interceptor*)
 - Class 4: Buffet and Cafeteria facilities, defined by NAICS 722514 (*minimum 1500 gallon grease interceptor*)
 - Class 5: Institutions (schools, hospitals, prisons, etc.) defined by NAICS 722310 but not to exclude private operations (*minimum 2000 gallon grease interceptor*).
- **NAICS: North American Industry Classification System*
- Section 3 also requires a copy of plumbing plans of the *kitchen and food prep area only*. Including additional unnecessary plans such as electrical, flood control, etc. will delay a response to your submittal.
- Submittal of Form:
 - Fax to 662-378-1617, ATTN: Environmental Compliance, FOG Program or,
 - Mail to: **Greenville Fire Department, Fire Station No. 1, 532 Central Avenue, Greenville, MS 38702**
- Greenville Fire Department implemented the FOG Control Program in part due to impending Federal Regulations (CMOM) and due to the excessive costs to the Department. These costs translate to inefficiencies, sewer overflows, damages to homes/businesses, and higher rates. No Food Service Establishment is exempt from these laws.

Attachment F
City of Greenville, MS
Grease Control Inquiry Form



Return Completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

1. FACILITY INFORMATION

Permit No. _____

New Facility? YES NO

Upgrade to an Existing Facility? YES NO

If upgraded to an existing facility, is kitchen area and food preparation area affected? YES NO

Name of Facility: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone number: _____ Fax: _____

Available Seating? _____ No. of Employees _____

Approximate # of meals served per day: _____

Days and Hours of Operation? _____

Describe the types of food that will be served: _____

2. AUTHORIZED REPRESENTATIVE INFORMATION

Contact Name: _____ Title: _____

Phone: Number: _____ Email Address: _____

3. GREASE CONTROL EQUIPMENT

Type of Grease Control Equipment Proposed:	<input type="checkbox"/> Interceptor <input type="checkbox"/> Under Sink Trap <input type="checkbox"/> Floor Trap
Attach Copy of Calculations for Grease Control Equipment Sizing	<input type="checkbox"/> Enclosed
Size of Proposed Grease Control Equipment	<input type="checkbox"/> Other (describe) _____
<input type="checkbox"/> 500 Gallons	<input type="checkbox"/> 1,000 Gallons
<input type="checkbox"/> 1500 Gallons	<input type="checkbox"/> 2000 Gallons
<input type="checkbox"/> Two Interceptors in Series:	Size of Each Tank: _____
<input type="checkbox"/> 20 GPM/ 40 LB.	<input type="checkbox"/> 25 GPM/ 50 LB.
<input type="checkbox"/> 35 GPM/ 70 LB.	<input type="checkbox"/> 50 GPM/ 100 LB.

Attach copy of plumbing plans for kitchen area and food preparation area only.

4. KITCHEN FIXTURES

Grease Recycle Bin/Container Available?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Have reviewed Best Mgt. Practices (BMPs) for FOG Control?	Yes <input type="checkbox"/>	No <input type="checkbox"/>

FIXTURE	#	Drain Size (in – Diameter)	FIXTURE	#	Drain Size (in – Diameter)

Attachment G
City of Greenville, MS
Water Tightness Certification Form



Return Completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

Certification of Water Tightness of an installed grease interceptor shall be in accordance with the field hydrostatic tightness testing (ASTM C-1613-10).

1. FACILITY INFORMATION		
Facility Name: _____		
Privilege License No. _____ FOG Permit No. _____		
Business Address: _____		
City: _____ State: _____ Zip: _____		
Phone Number: _____ Facility Contact Name: _____		
Position/Title: _____		
2. WATER TIGHTNESS TESTER		
Name: _____ Company: _____		
Address: _____		
City: _____ State: _____ Zip: _____		
3. GREASE INTERCEPTOR INFORMATION		
Manufacturer: _____ Model/Size: _____		
Capacity: _____		
4. WATER TIGHTNESS TEST INFORMATION		
<u>Description</u>	<u>Date</u>	<u>Time</u>
1. Fill Tank with Clean Water		
2. Start Water Tightness Test		
3. End Water Tightness Test		
<input type="checkbox"/> Passed Water Tightness Test Without Repair <input type="checkbox"/> Passed Water Tightness Test Following Repair Indicate Repair made: _____		

Certification

I have tested the installed grease interceptor for the above-named project in accordance with the water tightness testing requirements specified in ASTM C1613-10 and certify that the interceptor passed the water tightness test.

Signature of Tester: _____

Date: _____

Name (printed): _____

License No. _____

Attachment H
City of Greenville, MS
Approved Grease Waste Haulers List



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

DOCUMENT PENDING

APPROVED GREASE WASTE HAULERS LIST

Attachment I
City of Greenville, MS
Grease Waste Hauler Permit Application



Return Completed form to:
 Greenville Fire Department
 Fire Station No. 1
 532 Central Avenue
 Greenville, MS 38702
 Phone: 662-378-1616
 Fax: 662-378-1617

1. FOR DEPARTMENT USE ONLY

Date Received: _____ Date Permit Issued: _____
 Name on Permit: _____ Permit Number: _____

2. TO BE SIGNED AND COMPLETED BY APPLICANT

Name of Business _____ Telephone: _____
 Street Address: _____
 City: _____ State: _____ Zip: _____

Name of Applicant/Owner: _____
 Mailing Address _____
 City: _____ State: _____ Zip: _____
 Means of Collecting, Transporting, and Disposing Waste: _____

Location of Disposal Facility and Method of Grease Waste Disposal:

Facility	Disposal Method
_____	_____
_____	_____
_____	_____

Mode of Transportation:

Vehicle Tag Number	State of Vehicle Registration	Capacity
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Certification

I agree to allow the inspection of all grease waste tank cleaning equipment, vehicles, implements, containers, or other devices and sites used in the collection, transportation, or disposal of Grease Waste tank contents. I also agree to mark my vehicle(s) and FOG holding tanks and to keep adequate records and submit them to the City of Greenville, MS, in accordance with the FOG Control Program. I understand that the permit renewal is required every year.

Signature: _____ **Date:** _____

Name: _____ **Title:** _____

Attachment J
City of Greenville, MS
GCE Certification Class



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

EXAMINATION MATERIAL
WITHHELD FROM PUBLIC VIEWING.

Attachment K
City of Greenville, MS
Notice of Violation



Return Completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

Name of Business _____
Street Address _____
City, State, Zip _____

Date _____

Re: Notice of Violation

Dear _____:

The following permit Violation(s) have been discovered and have been recorded in your file:

- GCE not installed, maintained, and/or operated properly
- Non-water portion of FCE in public sewer
- No records of cleaning and maintenance of GCE
- Discharge of GCE exceeds the city limit
- Failure to inspect/certify grease trap or interceptor
- Failure to dispose waste in appropriate container
- Failure to observe BMPs for controlling the discharge of FOG
- Other

Explanation: _____

Please take the following action:

- Contact the Greenville Fire Department within _____ days for penalty assessment and to avoid discontinuance of water and/or wastewater services.
- Take the action necessary to correct the above named violation(s) within _____ days from the date hereof. Failure to make the necessary corrections on a timely basis will require additional action as outlined in the FOG Control Program guide.

Sincerely

Corrective Measures Taken and When:

Attachment L
City of Greenville, MS
Sewer Use Ordinance



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

DOCUMENT PENDING

SEWER USE ORDINANCE

Attachment M
City of Greenville, MS
Legal Support Program



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

DOCUMENT PENDING

LEGAL SUPPORT PROGRAM

Attachment N
City of Greenville, MS
Mailers



Return completed form to:
Greenville Fire Department
Fire Station No. 1
532 Central Avenue
Greenville, MS 38702
Phone: 662-378-1616
Fax: 662-378-1617

The City of Greenville shall distribute mailers to both residential and FSE customers on an annual basis. The mailers shall be included in the distribution of the annual water quality report. The mailers will describe the PROGRAM to all customers and provide information to FSEs regarding permitting and GCE requirements.

A grease control equipment permit is required for all non-residential facilities and businesses discharging FOG to public or privately-owned sanitary sewer systems.

- **K**now your permit conditions and follow them to avoid fines – it is your responsibility!
- **E**ducate all staff on permit conditions and, along with your best practices, post in a conspicuous location.
- **P**ay your permit renewal fees on time.
- **A**sk for help from the City of Greenville at the time of inspection or contact us. We're here to help.

UPDATED: AUGUST 2018

Greenville Fire Department
532 Central Avenue
Greenville, MS 38702

Recipient Name
Address
City, ST ZIP Code

FOG

Fats, Oils and Grease

*The City of Greenville, MS
FOG Control Program for
Food Service Establishments*



What is FOG?

FOG refers to Fat, Oils and Grease (FOG) from food preparation, food service and kitchen clean-up. Grease is found in most discarded foods, including:

- Meat fats (bacon, sausage, beef, pork, chicken, lamb);
- Food scraps, pastries, baked goods;
- Lard, butter, margarine, cooking oil;
- Salad dressing, mayonnaise; and
- Dairy (milk, ice cream, yogurt, sour cream, cream sauces, cheese).

It's important to know how to properly dispose of FOG to avoid potential environmental problems that may result in violations and costly fines.

Why is FOG Management Important?

Fats, Oils, and Grease (FOG) represent one of the largest problems for sewer utilities and their customers. Fats, Oil and Grease (FOG) harden when cooled and form solids that stick to the inside of sewer pipes. This restricts the flow of sewage and can clog the pipes, causing overflows into restaurants, parking lots, yards and streets. Restaurants and other food service establishments are a significant source of FOG due to the large amount of FOG used and created in food preparation and cooking.

This document is intended to educate FOG generators on the devices used to control FOG and to provide information on implementing Best Management Practices (BMPs). The installation of and proper maintenance of grease traps and grease interceptors and employee training are key parts of these BMPs.

Importance of Preventing Sewer Overflows

FOG-related overflows can be costly to clean up. Here's what to look for when determining if a grease trap or grease interceptor needs cleaning:

- Grease is overflowing outside of the grease trap and into a vault or surrounding areas;
- Can't see any pipes (for certain kinds of grease traps only);
- Grease layer in trap has turned almost solid and is either grey or black;
- Drains leading to the grease trap are backing up into the building; and/or
- It's been over 90 days since the interceptor has been pumped out or grease removed.

Best Management Practices for Keeping FOG Out of Your Drain

- Keep FOG out of all drains.
- Don't dump grease in drains; collect for proper disposal or reuse.
- Collect grease from cookware and plates.
- Use absorbents such as cat litter or paper towels to pick up oil and grease spills before mopping.
- Dry wipe pots, pans and kitchen equipment before cleaning (can reduce frequency of grease trap/interceptor cleaning).
- Use floor drain and sink drain screens to prevent food waste and large pieces of FOG from entering the sewer system.
- Use absorbent paper under fryer baskets.
- Post "NO GREASE" signs above sinks and on the front of dishwashers.
- Maintain a routine grease trap cleaning schedule (will reduce the chance of a sewer lateral clog due to grease).
- Train all staff on these practices.

Avoid Fines, Health Risks, and Loss of Customers from Grease Overflows

Grease-related overflows are costly to clean up and may expose restaurant customers, employees, food service workers, and others to health risks. You can avoid costly cleanup and repair bills by following the simple Best Management Practices (BMPs) outlined in this flyer.

Lack of maintenance on grease traps and interceptors will lead to sewage backing up into the facility and/or food preparation area (a Health Department violation) and produce unwanted odors within the property (inside the facility possibly). If the grease-related blockage occurs within a sewer main, and it can be traced back to your establishment, fines and repair costs can be assessed to your business.

Finally, customers/patrons may not return to an establishment if there are overflows and/or odors.



For more information,
please contact us:

Greenville Fire Department
532 Central Avenue
Greenville, MS 38702
662-378-1616

Why should you care?

Even a small amount of grease in sink drains can cause sewage backups and overflows that are messy, costly and a potential threat to your health and the environment.

How can you have fat-free sewers?

- Never pour fat, oil or grease down sink drains or toilets!
- Dry wipe dishes, pots and pans prior to washing.
- Talk with your friends and neighbors about grease problems so the community is aware of the risk.

You can make a difference!

Keeping just one (1) tablespoon of fat, oil or grease out of your drains daily would amount to twelve (12) pounds of fat, oil or grease a year not running through your pipes, the sewer system and the City of Greenville.

UPDATED: AUGUST 2018

Greenville Fire Department
532 Central Avenue
Greenville, MS 38701

Recipient Name
Address
City, ST ZIP Code

FOG - Fats, Oils and Grease

The City of Greenville, MS
FOG Control Program



What is FOG?

FOG refers to Fats, Oils and Grease (FOG) from food preparation, food service and kitchen clean-up. Grease is found in most discarded foods, including:

- Meat fats (bacon, sausage, beef, pork, chicken, lamb);
- Food scraps, pastries, baked goods;
- Lard, butter, margarine, cooking oil;
- Salad dressing, mayonnaise; and
- Dairy (milk, ice cream, yogurt, sour cream, cream sauces, cheese).

It's important to know how to properly dispose of FOG to avoid potential environmental problems that may result in violations and possibly, costly fines.

Why is FOG Management Important?

Fats, Oils, and Grease (FOG) represent one of the largest problems for sewer utilities and their customers. Fats, Oils and Grease (FOG) harden when cooled and form solids that stick to the inside of sewer pipes. This restricts the flow of sewage and can clog the pipes causing overflows into yards and streets.

Clogged sewers due to coagulated grease are thought to be the leading cause of sewer overflows. Overflows can occur in manholes in streets and cleanouts in yards. Over the last few months the City of Greenville has started evaluating the sewer system. Sewer mains are being pressure washed and televised. A large portion of the sewer mains televised to date show signs of FOG buildup in the pipes. The easiest way to prevent FOG-related blockages is to keep FOG out of the sewer system. This means changing our habits on how we dispose of FOG.

Importance of Preventing Sewer Overflows

Blockages due to coagulated grease in pipes are thought to be the leading cause of sanitary sewer overflows (SSOs). SSOs are backups in either the public sewer or residential plumbing. The easiest way to solve grease problems and prevent blockages is to keep FOG out of the sewer system. Although often unintentional, the injection of FOG into the sewer system poses a significant risk to household plumbing and public sewer systems.

Disposal Tips for Your Home

- Place food scraps into a can or the trash for disposal. Put strainers in sink drains to catch food scraps and other solids. Empty the strainers into the garbage for disposal.
- Do not put meat scraps or food scraps containing FOG down a garbage disposal. This will also help eliminate unpleasant odors coming from the garbage disposal.
- For small amounts of cooking oil or grease, soak it up with paper towels and throw them in the garbage.
- For amounts greater than a cup but less than a pint, pour FOG into a container and freeze it. Place the frozen grease and container in the garbage on the day it is collected.
- For large amounts of oil, such as from a fryer or deep fat fryer of more than 1 gallon, call the Greenville Fire Department.

Preventing sewer backups protects public health, the environment, and saves everyone money.

- The EPA (Environmental Protection Agency) has mandated that the City of Greenville eliminate SSOs.
- Grease related blockages can:
 - Cause the sewer to backup into your home through sinks, drains and toilets.
 - Create backup of sewage into streets, parks, yards and waterways causing public health risks and environmental concerns.
- Raw sewage contains disease-causing organisms that can be harmful to both people and animals.
- Clean up and repairs for damage caused by sewer backups are expensive, unhealthy and unpleasant.
- FOG-related grease blockages increase the City's operating and maintenance costs resulting in higher bills for all.

For additional information, please contact us:

Greenville Fire Department
532 Central Avenue
Greenville, MS 38701

662-378-1616