

**BOLTON LAKES REGIONAL
WATER POLLUTION CONTROL AUTHORITY**

FATS, OILS, AND GREASE ORDINANCE



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1.0 PURPOSE

The purpose of this Ordinance is to aid in preventing the introduction and accumulation of fats, oils, and grease (FOG) into the Bolton Lakes Regional Water Pollution Control Authority (BLRWPCA) sanitary sewer system that may contribute to public sewer blockages and obstructions. This Ordinance outlines the installation, operation and maintenance of FOG control devices facilities that produce and discharge fats, oils and grease in their wastewater flow.

All new and existing facilities that generate and discharge fats, oils and grease in their wastewater flow shall install, operate, and maintain a FOG Control Device unless otherwise excepted by these regulations. The requirements of this Ordinance shall supplement and be in addition to the requirements of the BLRWPCA *Sever Use Rules & Regulations*.

This Article is intended to enact the requirements of the Connecticut Department of Energy and Environmental Protection (DEEP) for the *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*.

2.0 DEFINITIONS

BLRWPCA – Bolton Lakes Regional Water Pollution Control Authority and/or its authorized agent(s).

CHANGE IN OWNERSHIP – A change in warranty deed or lease agreement.

CONTACT PERSON – An individual responsible for overseeing daily operation of and who is responsible for overseeing the food preparation establishment's compliance with this Ordinance.

FOG – Fats, oils, greases, sand, starch, proteins, waxes, free fatty acids, calcium and magnesium soaps, mineral oils, petroleum products and certain other materials from animal and plant origins that may solidify or become viscous between the temperatures of 32°F and 150°F, and that separate from wastewater by gravity and may originate from discharges from scullery sinks, pot and pan sinks, dishwashing machines without pre-rinse sinks, soup kettles, wok stations, automatic hood wash units and floor drains located in areas where the aforementioned materials may exist. Also includes any edible substance identified as grease per the most current EPA method as listed in 40-CFR 136.3.

FOG CONTROL DEVICE (FCD) – A device used to collect, contain, or remove Fats Oils and Grease in accordance with DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments, Section 5, Subsection (b) 1 and 2 while allowing the remaining wastewater to be discharged to the sanitary sewer system. Devices include FOG Interceptors, Automated Grease Recovery Units, and other FOG pretreatment devices approved by the BLRWPCA.

FOG INTERCEPTOR – A structure or device, usually located underground and outside a FPE (such as a gravity fed tank) designed to collect, separate, and contain food waste and FOG from flowing wastewater while allowing wastewater to flow through it to the sanitary sewer system. A FOG Interceptor is also referred to as a Grease Interceptor.

FOG RECOVERY UNIT – An active, automatic device usually located indoors that separates and removes FOG from effluent discharge and that cleans itself of accumulated FOG at least once every twenty-four hours utilizing electromechanical apparatus. A FOG Recovery Unit is also referred to as an Automatic Grease Recovery Unit.

FOG TRAP – A device typically located indoors and under the sink or in the floor, designed for separating and containing FOG prior to the wastewater exiting the trap and entering the sanitary sewer system. Such devices are typically gravity fed, passive, and compact with removable baffles. A FOG Trap is also referred to as a Grease Trap. These passive devices are **no longer** meet current FOG guidelines.

FOOD – Any raw, cooked, processed edible substance, ice, beverage or ingredient used or intended for use, or for sale, barter, or exchange, in whole or part for human consumption.

FOOD PREPARATION ESTABLISHMENTS (FPE) – Refers to Class III and IV food service establishments as defined by Section 19-13-B42 of the State of Connecticut Public Health Code and any other facility discharging fats, oil and grease above the effluent limits in Section 5(c)(2) of the Connecticut DEEP *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*. These establishments include, but are not limited to: restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, caterers, motels, hotels, correctional facilities, prisons or jails, care institutions, church hall kitchens, and clubs.

GREASE HAULER – A contractor such as a subsurface sewage disposal cleaner, grease trap inspector/cleaner, or entity approved by the BLRWPCA who collects the contents of a FCD and transports it to a Regional FOG Disposal Facility. A Grease Hauler may also provide other services related to FCD maintenance.

NON-RENDERABLE FOG – Fats, oils, and grease generated from food preparation processes that have been contaminated during the food preparation process, thereby prohibiting this material from being rendered. Non-Renderable FOG is also referred to as Brown Grease.

REGIONAL FOG DISPOSAL FACILITY – A publicly owned treatment works or privately owned treatment works that is approved by the DEEP for the transfer, separation, and disposal of FOG by recycling, incineration, or other methods.

RENDERABLE FOG – Uncontaminated fats, oils and grease from the food preparation process that can be used as a source of material that is free of impurities

and have not been in contact or contaminated with other sources such as water, wastewater, or solid waste. An example is fryer oil, which can be recycled into products such as animal feed, cosmetics, or alternative fuel. Renderable FOG is also referred to as Yellow Grease.

SITE – A geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this ordinance is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right-of-way which such person controls and to which the public does not have access shall be deemed the same site.

3.0 DISCHARGE LIMITS

- A. No facility shall discharge or cause to be discharged any wastewater with a FOG concentration, whether or not emulsified, in excess of 100 milligrams per liter, as determined by the currently approved test for total recoverable fats and grease listed in the United States Code of Federal Regulations at 40 CFR Part 136, as may be amended from time to time, or in concentrations or in quantities which will harm either the sanitary sewer infrastructure or Water Pollution Control Facility, as determined by the BLRWPCA.
- B. No FPE shall discharge or cause to be discharged any wastewater with a pH lower than 5 or higher than 10. The upper limit of pH for any industrial wastewater discharge shall be established under the discharger's state DEEP discharge permit.
- C. No FPE shall discharge or cause to be discharged any wastewater to any FCD with a temperature greater than 140°F.
- D. No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the FPE from entering appropriate FCD equipment shall be present.
- E. No food grinder or food pulper shall discharge to any FCD.
- F. All wastewater flows connected to the FCD shall be screened to prevent solids from entering the FCD. Screened solids shall be disposed of in accordance with applicable solid waste regulation.

4.0 REGISTRATION REQUIREMENTS

- A. FCDs shall be provided and required for all new and existing FPEs. FCDs shall not be required for private living quarters or dwelling units.
- B. All FPE shall include the *FOG Control Device Permit Registration* as part of the *BLRWPCA Sewer Connection Application*.
- C. The application shall be in accordance with:
 - a. *BLRWPCA Sewer Use Rules & Regulations*
 - b. *BLRWPCA Design and Construction Guidelines for Sanitary Sewers*
 - c. *DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*.

- D. Exterior type FOG Interceptors is the preferred method of capturing FOG. For cases in which FOG Interceptors are infeasible to install, approval to install a FOG Recovery Unit must be granted by the BLRWPCA.
- E. An approved permit is no longer valid if any one of the following occurs:
 - a. The FPE has undergone a change in ownership.
 - b. The FPE has changed locations.
 - c. The permit has expired.
 - d. BLRWPCA terminates the permit for violation of the terms and conditions of this ordinance.
- F. Permits expire three years from the date of BLRWPCA approval. Upon expiration of the permit, a permit renewal application must be submitted.

4.1 Pre-Existing Establishments

- A. All FPE shall apply for permit registration of all FCD within one year of the adoption of this ordinance.
- B. Approved FCD shall be installed within two years of adoption of this ordinance.
- C. All existing FPE which have an existing FCD as of the effective date of this Ordinance shall be allowed to operate and maintain their existing FCD provided such FCD are in proper operating condition and not found to be contributing FOG in concentrations above the discharge limits stated herein.
- D. If the FCD is determined to be contributing excessive amounts of FOG, an existing FPE shall be required to retrofit its existing FCD to comply with the requirements of this Ordinance.
- E. All costs and related expenses associated with the permitting, installation, connection, maintenance, and repair of the FCD shall be borne by the FPE. The FPE shall indemnify the BLRWPCA for any loss or damage that may directly or indirectly occur due to the FCD.
- F. FCD shall be installed, inspected, and registered as a condition of final approval of such renovation or expansion. FPEs shall submit a BLRWPCA *FOG Control Device Application*. Such application shall be submitted within twelve months of adoption of this Ordinance.
- G. Changing ownership must be in compliance with FOG Ordinance within 60 days of resuming operation.
- H. All pre-existing FPE must be in compliance by July 1, 2011.
- I. The FPE must also comply with all other applicable federal, state, and local laws.

4.2 New Establishments

- A. The FPE shall be required to install, operate, and maintain a FCD in compliance with the requirements contained in this Ordinance.
- B. New establishments shall submit the FOG Control Device Permit Registration prior to building renovations or the operation of the FPE.
- C. FCD shall be installed and registered prior to the issuance of a certificate of occupancy and/or operation of the FPE.

4.3 Retrofits

- A. A renovation or expansion of the FPE in excess of \$20,000 in any one calendar year or cumulative total of \$40,000 shall meet the requirements of this ordinance as part of the renovation.
- B. FPE that are renovating or expanding shall install a FCD meeting all of the requirements of this Ordinance. FCD shall be permitted, installed, inspected, and accepted by the BLRWPCA as a condition of final approval of such renovations or expansions.
- C. Approval is required for any changes in design, operation, or modification to existing FCD. If fixtures are added that discharge wastewater with FOG, the fixtures must be plumbed into an FCD provided the FCD design standards are not exceeded and approved by the BLRWPCA.
- D. Any FPE may be required to install or upgrade a FCD if such FPE is contributing FOG to the sanitary sewer system, as determined by the BLRWPCA.

4.4 Waivers

- A. A FPE determined to have no immediate adverse impact on the sanitary sewer infrastructure because of business type may be granted a waiver from FCD requirements.
- B. The BLRWPCA may, at any time, revoke a waiver and require the FPE to install a FCD to prevent FOG from entering the sanitary sewer system.
- C. Waivers from FCD Requirements may include the following business types:
 - a. Itinerate vendors from small self-enclosed often mobile, vending units that generate a relatively small amount of wastewater
 - b. Small satellite doughnut and coffee shops that do not prepare pastries on site
 - c. Ice cream parlors without baking or other food preparation services on site
 - d. Sandwich shops where significant cooking is not performed on site other than food warming
 - e. Catered food services establishments serving only ready to eat foods with or without food warming and without the washing of any dishes and utensils
- D. A formal written statement requesting a waiver with sufficient justification must be submitted to the BLRWPCA for review and approval. The following information must also be included:
 - a. The plumbing plan for the kitchen area.
 - b. A written description of the planned use of the facility.
- E. Waivers expire three years from the date of BLRWPCA approval. Upon expiration of the waiver, a request for renewal must be submitted.

5.0 MAINTENANCE REQUIREMENTS

- A. The FCD shall be maintained continuously in satisfactory and effective operation, at the expense of the FPE.
- B. Maintenance shall include the complete removal of all contents, including floating material, wastewater, and settled solids. Decanting or discharging of removed waste back into the FCD or private sewer line or into any portion of the BLRWPCA sanitary sewer system is prohibited.

- C. The Contact Person shall be responsible for coordinating and overseeing the proper removal and disposal, by appropriate means, of the collected material removed from the FCD. The Contact Person shall also be responsible for coordinating inspection of all components, fittings, and fixtures to ensure they are in good condition and functioning properly when the FCD is pumped and/or cleaned.
- D. Mechanical dishwashers
 - a. It is recommended that the FPE use a three-sink dishwashing system (washing/rinsing/sanitizing in a 50-100 ppm bleach disinfection solution) rather than utilize a mechanical dishwasher with high temperature wash water.
 - b. Mechanical dishwashers shall not be connected to FCD. Mechanical dishwashers generally operate with a minimum water temperature of 160°F and use detergents, with either condition causing FOG to re-dissolve and escape a FCD to the sanitary sewer system. Integral food grinders in mechanical dishwashers also increase the cleaning requirements of the FCD.
 - c. Mechanical dishwashers operating with a minimum water temperature greater than 160°F may be used provided that a two compartment sink connected to a FCD and located within 5 feet of the dishwasher is first utilized to prewash all dishes/glasses/pans/cutlery, and that said dishwasher is not connected to the FCD.
- E. The following is a list of changes that could initiate an increase in FOG discharges and expose the FPE to possible violations unless maintenance schedules are modified:
 - a. Menu expansion/changes
 - b. Seating capacity expansion
 - c. Changes in facility management
 - d. Lack of implementing Best Management Practices.
- F. The BLRWPCA may establish a more frequent cleaning schedule if the FPE is found to be contributing FOG in concentrations exceeding the discharge limits described herein.
- G. The FCD shall dispose of Renderable FOG in a closed, leak-proof container set out of reach of vermin, where contents will not be discharged to the environment. Renderable FOG shall not be poured or discharged into the BLRWPCA sanitary sewer system, dumpsters, or local storm drainage system. Renderable FOG shall not be combined with non-renderable FOG and shall be directed to a receptacle for proper solid waste disposal.
- H. The FPE may use of hot water , steam, chemical or biological additives in the course of facility maintenance, but may not intentionally use hot water , steam, physical means, chemicals or biological additives that will cause the release of FOG from the FCD to the sanitary sewer system. These methods shall not be substituted for adequate maintenance procedures and are prohibited from use as a FOG management practice required by this Ordinance.

5.1 FOG Interceptor

- A. Waste removed from a FOG Interceptor shall be disposed of at Regional FOG Disposal Facility. Materials removed from FOG Interceptors shall not be

returned to any FCD, storm sewer, dumpster, or into any portion of the BLRWPCA sanitary sewer system. For cleaning and servicing of an FOG interceptors including material removed and hauled from a FOG Interceptor, must be performed by a Grease Hauler.

- B. The FOG interceptor shall be cleaned whenever twenty-five percent of the operating depth is occupied by FOG and settled solids. At no time shall a FOG Interceptor be cleaned less frequently than once every three months unless allowed by the BLRWPCA for good cause.
- C. If the FPE can demonstrate that less frequent cleaning of the FOG Interceptor (i.e. with a frequency greater than 3 months) will not result in a grease level in excess of twenty-five percent of the operating depth of the FOG Interceptor, the BLRWPCA may allow less frequent cleaning. The FPE shall provide data including the Grease Hauler report/receipt indicating the FOG levels at each cleaning for six consecutive cleanings. Approval will be granted on a case-by-case basis for the proposed frequency variance. In no event shall the content of food solids and FOG exceed twenty-five percent of the operating depth of the FOG Interceptor.

5.2 FOG Recovery Units

- A. Waste removed from a FOG Recovery Unit shall be disposed of as solid waste in an environmentally accepted manner.
- B. All FOG Recovery Units shall be checked and maintained in accordance with the manufacturer's recommendations.
- C. The BLRWPCA will not allow a variance for less frequent cleaning of FOG Recovery Units.

6.0 INSPECTIONS

- A. The BLRWPCA shall conduct mandatory inspections of each FPE as deemed necessary, to evaluate and enforce compliance with the provisions of this ordinance.
- B. The BLRWPCA shall have the authority to enter any property at any reasonable time to inspect for compliance with the provisions of this Ordinance.
- C. The FPE shall maintain access to the FCD for inspection at all times, and shall make sure that no obstructions block access. Obstructions include but are not limited to vehicles, dumpsters, waste oil bins, landscaping plants, sink drains/plumbing, and stored kitchen supplies. FCDs shall not be installed in drive thru lanes and parking spaces unless approved by the BLRWPCA due to site constraints.
- D. The FPE shall, upon request by the BLRWPCA, open the access to the FCD for inspection, including but not limited to, unbolting and removing covers and/or manholes.
- E. The Contact Person may accompany the BLRWPCA during all inspections.
- F. Necessary inspections, observations, tests, measurements, or sampling of the sanitary sewer system and FCD installed in such building or premise shall be conducted to ensure that the FPE is in compliance with this Ordinance.

- G. The BLRWPCA shall complete a standardized inspection form during the site visit. A copy of the form shall be mailed to the FPE within five business days for inclusion in FCD records and maintenance log.
- H. When a sanitary sewer overflow or blockage occurs at or downstream of a FPE, an inspection will be conducted immediately by the BLRWPCA.

7.0 VIOLATION REPORTING

- A. If any analytical results from monitoring data done by the Contact Person or other information indicates that a violation of an effluent limitation or another condition of this ordinance has occurred, the FPE shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation.
- B. Within five days of learning of violations, the FPE shall take action to determine cause and report on violations to the BLRWPCA.
- C. If any analytical results indicate the FPE exceeds the Discharge Limits stated within this Ordinance, the FPE shall immediately notify the BLRWPCA. The FPE notice to the BLRWPCA shall include:
 - a. The anticipated time the violation is expected to continue; and upon correction, the date and time of correction; if the violation was not corrected immediately upon being discovered.
 - b. Steps taken and planned to reduce, eliminate, and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed.
- D. The BLRWPCA shall provide notice in writing of violations to document the occurrence, whether the violation was discovered by either the BLRWPCA or the FPE.
 - a. The notice of violation shall be properly served upon the FPE either by personal delivery to the manager of the FPE or sent by postage prepaid first class certified mail to the last known address of the Contact Person as furnished to the BLRWPCA.
 - b. The notice of violation shall include:
 - i. The permit conditions(s) or effluent limitations(s) violated;
 - ii. The analytical results or other information demonstrating such violation and the date and time of such recording;
 - iii. The cause of the violation, if known;
 - iv. Dates and times during which the violation continued;
 - v. If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
 - vi. Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation , and the dates such steps have been or will be executed; and
 - vii. The name and title of the individual recording the information
- E. Violations or suspected violations shall be tracked and logged on-site at the FPE within the FCD maintenance log.
- F. Whenever an emergency exists which requires immediate action to protect the public health, safety, or welfare, or to protect public or private property from

damage or destruction, the BLRWPCA may, without any administrative notice or procedure, seek an injunction to require that such action be taken as may be deemed necessary to meet the emergency.

- G. The FPE shall be responsible for the cost and scheduling of all actions need to comply with this Ordinance. Actions to comply with this Ordinance shall be completed within the time limits as given below:

<u>Violation</u>	<u>Days from Inspection to Correct Violation</u>
Equipment not Registered	30 days
Equipment not Properly Installed/Functioning	60 days
Minor Violations	30 days
Intermediate Violations	60 days
Major Violations	90 days

- H. Any repair that is required in regard to a FCD shall be made by the FPE within the timetable herein to correct violations from the date the FPE receive notice of the need for a repair from either the FOG Hauler or the BLRWPCA.
- I. The BLRWPCA may require existing FPE to modify or repair any noncompliant FCD and appurtenances as noted in the Notice of Violation.

8.0 RECORD KEEPING

- A. The FPE shall maintain a copy of the current permit at the permitted site and make the Permit available to both facility and BLRWPCA staff at all times.
- B. A continuous maintenance log of all FCD inspection, maintenance, repairs, and violations shall be retained on the premises for a minimum of five years. All service receipts, inspection records, and maintenance logs shall be kept on site and be made immediately available to the BLRWPCA for review and copying upon request.
- C. The BLRWPCA standardized form titled *FOG Maintenance Log* shall be used to track each FCD. The log shall be updated for every FCD operations and maintenance event. A copy of each log shall be sent to the BLRWPCA at a minimum annually, or when the log sheet is completely filled out.
- D. Renderable FOG disposal records shall also be saved and shall include:
 - a. Business address of the company or person performing the disposal
 - b. Volume or weight of Renderable FOG removed
 - c. Location of Waste Disposal
- E. Within 15 days after the date a FPE becomes aware of a change in any information in any material submitted pursuant to this ordinance, or becomes aware that any such information is inaccurate or misleading or that any relevant information has been omitted, such FPE shall correct the inaccurate or misleading information or supply the omitted information in writing to the BLRWPCA.

9.0 FOG BEST MANAGEMENT PRACTICES

- A. The Contact Person shall make every practical effort to reduce the amount of FOG contributed to the sanitary sewer system.
- B. Drain screens shall be installed on all drainage pipes in food preparation areas.
- C. Kitchen signage describing best management and waste minimization practices shall be posted visibly in the food preparation and dishwashing areas at all times.
- D. All food waste shall be disposed of directly into trash bins and not into sinks or drains.
- E. Employees shall be trained by ownership/management annually on:
 - a. Dry wiping pots, pans, dishware, and work areas by scraping, wiping, or sweeping to remove grease before using wet methods that use water;
 - b. Disposing of food waste and solids in enclosed plastic bags prior to disposal in trash bins to prevent leaking and odors;
 - c. Using absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped;
 - d. Disposing of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling. Receptacles shall be located away from sanitary or storm sewers.
 - e. Preventing spills by emptying containers before they are full, using covers when transporting spillable materials, particularly liquid wastes containing FOG, and providing employees with proper tools (e.g. ladles, ample containers, etc.) to transport materials without spilling.
 - f. Containing and cleaning spills by blocking off all sinks and floor drains near the spill, cover the spill with absorbed material (e.g. sand, saw dust, kitty litter, salt, paper towels, etc); remove spilled material and place it in the garbage, and use wet cleanup methods only to remove trace residues.
- B. At a minimum, the Contact Person shall perform quarterly inspections of all grease trap/interceptors.
- F. Renderable FOG shall not be disposed of, in any storm or sanitary sewer, septic tank, or FCD. All Renderable FOG shall be collected and stored in a separate, covered, leak-proof FOG container, stored out of reach of vermin, and collected by a Grease Hauler.
- G. Small quantities of FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.
- H. Improper activities that are harmful to the sewer system and are likely to trigger enforcement action against responsible persons include the following:
 - a. Hot water running continuously through grease interceptor/trap
 - b. Discharge into a FCD of concentrated alkaline or acidic solutions, concentrated detergents, etc.
 - c. Separation, decanting, or back flushing of the FCD or its wastes.
 - d. Any discharge of FCD waste to the storm or sanitary sewer system.

10.0 ENFORCEMENT PENALTIES/REMEDIES

- A. Any person who, intentionally or otherwise, commits any of the acts prohibited by this ordinance shall be liable to the BLRWPCA for all costs of containment,

- cleanup, abatement, removal, and disposal of any substance unlawfully discharged into the sanitary sewer system, as well as the costs of any damage or regulator fines, that are proximately caused by such violations.
- B. Knowingly making any false statement on any report or other document required by the Permit or knowingly rendering any monitoring device or method inaccurate, is a crime, and may result in administrative, civil, and criminal enforcement action.
 - C. A user charged with a Notice of Violation shall be re-inspected at any time within thirty days of the date of the issuance of the notice. Subsequent re-inspections may occur at any time for as long as the user is non-compliant under the original Notice of Violation.
 - D. If the FPE is found to be in violation of any provision of this ordinance, or any other applicable provision relating to the sanitary sewer system, and that violation is believed to have caused or resulted in the sanitary sewer blockage or overflow, the FPE shall be responsible for the payment of the labor, equipment, and material costs to correct the overflow or blockage.
 - E. In addition, any sanitary sewer blockage or overflow, resulting from a violation of any provision of this section, or an inadequately operating FCD, or lack of an approved FCD, shall result in the imposition of a charge to the responsible FPE equal to the costs incurred by the BLRWPCA in cleaning the blockage out of the immediately adjacent sanitary sewer infrastructure. Imposition of a charge under this subsection shall not preclude other enforcement actions. In addition, the responsible FPE shall be responsible for payment of any fine levied against the BLRWPCA as a result of any blockage or overflow in the sanitary sewer system, or NPDES permit discharge violations attributed to the FPE violation of any provision of this section, or an inadequately operating FCD, or lack of an approved FCD.
 - F. FCD inspection findings of FPEs upstream from sanitary sewer blockage or overflow are used to determine sewer spills. Such investigations may also include closed circuit television inspection of sewer lateral lines and privately owned service lines to determine contributing factors causing the blockage or overflow. If more than approximately 15% of the building service lateral pipe area is coated with FOG accumulation from an upstream FPE, that establishment may be identified by the BLRWPCA as causing or contribution to the downstream sanitary sewer blockage or overflow.
 - G. The BLRWPCA may also take any other available legal action necessary to prevent or to remedy any violation, including, but not limited to, appropriate equitable or injunctive relief or discontinuation of sanitary sewer service to the FPE.
 - H. Failure to comply with the provisions of this Ordinance will result in a violation detailed below.

10.1 Minor Violations

- A. Failure to maintain and/or submit up-to-date and accurate records of all cleaning, maintenance, and FOG removal and upon request make those records available to the BLRWPCA.

- B. Inspection hindrance (parked vehicles over interceptors, supplies or stored items blocking grease trap lid, etc.)

10.2 Intermediate Violations

- A. Failure to clean, properly operate, maintain, or remove FOG from a FCD within the required time for such cleaning, maintenance, or grease removal.
- B. Failure to repair necessary equipment (sanitary tees, grease interceptor not watertight, baffles, etc.)
- C. Inspection hindrance: Refusing the BLRWPCA reasonable access to the FPE for the purposes of inspecting, monitoring, testing, or reviewing the FCD Maintenance Logs, receipts, and invoices of all cleaning, maintenance, removal, and/or to inspect the FCD.
- D. Unlawful disposal of FOG into the sanitary sewer system.
- E. Introducing additives into a sanitary sewer system for the purposes of emulsifying FOG without the written, specific authorization from the BLRWPCA.

10.3 Major Violations

- A. Failure to install FCD
- B. Causing or contributing to sanitary sewer blockage
- C. Causing or contributing to sanitary sewer overflow
- D. Falsification of maintenance records
- E. Tampering with or knowingly rendering inoperable any FCD.

11.0 FEES AND FINES

- A. Fees and Fines provided for in this Ordinance are separate and distinct from all other fees chargeable by the BLRWPCA.

Applicable fees are as follows:

Schedule of Fees

Description	Fee
FOG Control Device Permit Registration Application	\$75
Permit Registration Renewal	\$30
Annual Inspection	\$60
Re-Inspections (within calendar year)	\$30 (each)
Appeals	\$0

Applicable fines are as follows:

Schedule of Fines

Violation Type	1st Offense*	2nd Offense*	Additional Offenses*
Minor	\$50	\$100	\$200
Intermediate	\$200	\$400	\$800
Major	\$1,000 (minimum)		

* Number of Offenses is cumulative over the previous 18 months.

- B. FOG Control Device Permit Registration fees will be waived for all applications received within one year of the adoption of this ordinance. Permit applications received after such time for pre-existing FPE will be held in violation of this ordinance and fined until corrective action is taken.

12.0 ADMINISTRATIVE HEARING PROCEDURES

- A. Any FPE, permit applicant, Permittee, or Contact Person adversely affected by a decision made by the BLRWPCA may appeal the decision and file a written request for hearing before the BLRWPCA Board of Directors, if such filing is done within 14 days of the decision.

Adopted by the Bolton Lakes Regional Water Pollution Control Authority on December 7, 2011.

APPENDIX A

APPENDIX B

FOG CONTROL DEVICE MAINTENANCE LOG

Bolton Lakes Regional Water Pollution Control Authority

222 Bolton Center Road – Bolton, CT 06043 – (860) 649-8066

Business Name and Address			<input type="checkbox"/> Bolton <input type="checkbox"/> Vernon
Type of Fog Control Device <input type="checkbox"/> FOG Interceptor/Trap <input type="checkbox"/> AGRU Recovery Unit <input type="checkbox"/> Other Approved by BLRWPCA _____	Capacity _____ Gallons	Cleaning Schedule Every _____ Days / Weeks / Months	

Date	Maintenance Type	Condition of Grease Trap	Depth of FOG at Time of Inspection	Inspector's Name, Title and Signature	Maintenance Work/Equipment Changes Since Last Inspection
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			
	<input type="checkbox"/> Inspection <input type="checkbox"/> Cleaning <input type="checkbox"/> Repair <input type="checkbox"/> Violation	<input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor			

- This log is designed to assist you with keeping your facility up-to-date on inspection, cleaning, and maintenance of your Automatic Grease Recovery Unit(s) (AGRU) or interceptor(s). Proper and timely use of this form is essential. Careful maintenance of your AGRU or interceptor will help keep the sanitary sewer system free of unnecessary grease build-up and blockages.
- Post this log in an obvious location near the AGRU or on a door on the way out to the external grease interceptor.
- Fill in a row for every grease interceptor or AGRU maintenance event.
- Have a manager inspect all skimming and cleanings done by employees and sign off in the comments column. Professional cleanings do not require managerial inspections, but knowing what to expect from the cleaners will help protect your business from certain liabilities.
- All commercial food establishments are required to maintain a AGRU or interceptor Cleaning/Maintenance Log on the premises under the Fats/Oils/Grease Ordinance. All service receipts, inspection logs, analytical reports and maintenance records must be kept on site for a minimum of five years.
- Inspection Records must be submitted to the BLRWPCA and the data which is retained for five years must be made available to the BLRWPCA upon written request. Failure to do so may trigger a fats/oils/grease (FOG) inspection by the BLRWPCA.
- Implementation of your Fats/Oils/Grease Management Plan can protect your business from possible fines, penalties, and health-related problems.
- Falsification, misrepresentation, or misleading information *voids* this maintenance log.
- If at any time you have any questions about the Fats/Oils/Grease program, contact the BLRWPCA. Blank copies of this form are also available.

Submit this form when it is full or at a minimum annually, mail a copy to the BLRWPCA at the address above or fax to 860-643-0021

APPENDIX C

Bolton Lakes Regional Water Pollution Control Authority

222 Bolton Center Road – Bolton, CT 06043 – (860) 649-8066

{DATE}

{NAME}

{ADDRESS}

**RE: Notice of Violation
Fats, Oils, and Grease Sewer Ordinance**

Dear {CONTACT}:

On {DATE}, [INSPECTOR] of the Bolton Lakes Regional Water Pollution Control Authority conducted an inspection of the grease handling and disposal methods at your facility located at {LOCATION} for compliance with the Fats, Oils, and Grease Ordinance. At that time, violations were noted as shown on the attached Inspection Summary.

Failure to properly maintain fats, oils, and grease pretreatment equipment in accordance with the permitting requirements of the Bolton Lakes Regional Water Pollution Control Authority can result in fines or loss of your food service license. The deficiencies noted in the Inspection Summary must be corrected within the following timetable:

Violation	Days from Inspection to Correct Violation
Equipment not Registered	30 days
Equipment not Properly Installed/Functioning	60 days
Minor Violations	30 days
Intermediate Violations	60 days
Major Violations	90 days

A user charged with a Notice of Violation shall be re-inspected at any time within thirty days of the date of the issuance of the Notice of Violation. Subsequent re-inspections may occur at any time for as long as the user is non-compliant under the original Notice of Violation.

If additional information is needed on the Fats, Oils, and Grease Pretreatment Ordinance requirements, contact the Bolton Lakes Regional Water Pollution Control Authority.

Sincerely,

{BLRWPCA ADMINISTRATOR NAME}
{POSITION TITLE}

CC: