

**REQUIREMENTS FOR INSTALLATION AND MAINTENANCE
OF GREASE REMOVAL DEVICES
SPRINGFIELD MUNICIPAL CODE SECTIONS 4.036 – 4.044**

Grease removal devices are important both to minimize the amount of grease in local sewer lines, and to provide appropriate disposal for all restaurant cleaning wastes. Fry hoods, floor mats, and other greasy equipment should be cleaned in an area where all cleaning water will flow through a grease removal device prior to entering the wastewater collection system.

The following requirements apply to all food service facilities that generate fats, oils or grease.

INSTALLATION REQUIREMENT

If your facility generates fats, oils, or grease (FOG):

You must install a grease removal device if you are building or remodeling a food service facility in accordance with the Oregon State Plumbing Specialty Code, Appendix H and the Springfield Municipal Code.

You must install a grease removal device within a time stipulated by the City if the City has notified your facility that your discharge has contributed to grease problems or blockages in the sanitary sewer.

ALL food service facilities must install grease removal devices in accordance with the Oregon State Plumbing Specialty Code and the Springfield Municipal Code within one (1) year of the effective date of this requirement. Unless specifically required or permitted by the City of Springfield, no food waste disposal unit or dishwasher shall be connected to or discharge into any grease trap. You must notify the City when the installation of a grease control device is completed.

A licensed plumbing contractor can handle all aspects of installation including equipment procurement, plumbing, and in-ground installations that include excavations and concrete/asphalt cutting and repair. All applicable permits must be acquired from the City prior to installation. The cost of installation will vary depending on your site. Cost factors include the size of the device, space, grade, proximity to a sewer line, and aboveground or in-ground installation. For competitive pricing, get more than one quote.

MAINTENANCE REQUIREMENT

Regular inspection and maintenance is essential to the proper operation of a grease removal device. *Equipment that is not regularly maintained puts you at risk of violating Municipal Code and you may not be aware of the problem until an overflow and violation have occurred. A facility that causes a deposit, obstruction, or causes damage which impairs the public sewage system is liable for any expense, loss or damage created by the discharge.*

Cleaning frequency depends on the following:

- The capacity of the device.
- The amount of grease the facility generates.
- Pollution Management Practices (PMPs) the facility has implemented to reduce the fats, oils and grease discharged.
- The degree to which the facility has contributed to system blockages in the past.

The volume of grease and solids in grease traps and interceptors must not exceed the designed grease and solids storage capacity of the unit. Grease traps and grease interceptors should be cleaned routinely to insure the proper operation of the unit and to prohibit the discharge of grease. As a guide, grease traps may require cleaning weekly

and grease interceptors may require cleaning every three months. More frequent cleaning may be necessary depending on use.

A grease trap can usually be cleaned by maintenance staff. Grease trap walls and lids must be scraped clean. When possible, baffles must be removed, cleaned, and reinstalled properly. All grease interceptors shall be maintained by the facility at the facility's expense. Maintenance of grease traps and interceptors shall include the complete removal of all contents: floating materials, wastewater, and bottom sludges and solids. A licensed Mobile Waste Hauler may be contracted to remove the grease from a grease interceptor for proper disposal. A list of Mobile Waste Haulers is enclosed (see attachment A).

Note: Flushing the grease removal device with hot water, acids, caustics, solvents or emulsifying agents is not an acceptable method for cleaning the device and is a violation of the Springfield Municipal Code due to the discharge of grease.

RECORD KEEPING

The facility shall maintain records indicating routine maintenance check dates, cleaning and waste removal dates, and means of disposal of accumulated wastes from grease traps and/or interceptors. All records of cleaning activities shall be maintained by the facility for a minimum of three years.

Careful record keeping is one of the best ways to document that your grease removal device is being cleaned and maintained on a regular basis. Record cleanings of your grease removal device on the form provided (see attachment B), or on an equivalent form.

GREASE DISPOSAL AUTHORIZATION

In order for a licensed Mobile Waste Hauler to clean, haul, and dispose of grease from your grease removal device at the Eugene/Springfield Regional Water Pollution Control Facility (WPCF), you and the hauler will be required to complete and submit a Grease Disposal Application. The application must be approved by the City of Eugene prior to hauling and disposal of grease from your facility at the WPCF (See attachment C).

OTHER TYPES OF DEVICES

A grease trap may be approved in lieu of an interceptor for full service restaurants only in very limited circumstances when space is not available for an interceptor. Grease traps may also be required for facilities producing small quantities of oil, grease or fat such as delicatessens, coffee shops, convenience stores, and small bakeries. Refer to Section 1011.0 of the Oregon State Plumbing Specialty Code for requirements related to grease traps such as flow-control devices, flow rates, and other structural requirements.

OTHER REGULATORY REQUIREMENTS

In order to install a grease removal device, you will need a plumbing permit from the City of Springfield. For further information, call the Development Services Department at 726-3759.

ADDITIVES

Manufacturers of bacterial or enzyme additives claim that their products break down grease and enhance the performance of grease traps and interceptors. The use of any additive, such as enzymes, chemicals or bacteria as a substitute for a grease trap or interceptor, or as a substitute for maintenance of a grease trap or interceptor, is prohibited. In no case shall any additive which emulsifies fats, oils or grease be used.

DEFINITIONS

City Sewerage System (4.004): A treatment works as defined by 33 USCA S1292 (2)(A). This definition includes any publicly owned sewers that convey wastewater to the treatment plant, whether or not a part of the regional sewerage facilities as defined in the Intergovernmental Agreement executed by the cities of Eugene and Springfield and Lane County on July 1, 1991 (Intergovernmental Agreement), but does **not** include the city drainage system.

City Drainage System (4.202): A system of pipes, channels, ditches and other conduits designed to collect and convey surface, ground and storm waters from both public and private property to a legal point of discharge.

Grease Removal Device: An interceptor, trap, or other mechanical device designed, constructed, and intended to remove, hold, or otherwise prevent the passage of grease to a publicly owned wastewater system.

Grease Interceptor: A concrete chamber installed in sewer lines downstream of your sink and floor drains where greasy wastewater from the kitchen is retained so that grease can float to the top and the clearer water beneath can flow out to the wastewater system. A grease interceptor is located on the exterior of the building.

Grease Trap: A device, generally smaller and less expensive than a grease interceptor, designed to retain grease from one to four plumbing fixtures.

Pollution Management Practices: Schedules of activities, requirements or prohibitions of practices, operating procedures, maintenance procedures, and other management procedures used to reduce the amount of pollutants entering the city sewerage system.

FOG: A material, solid or viscous, composed primarily of fat, oil and grease from animal or vegetable sources. FOG may cause obstruction to the flow in a sewer or other interference with the operation of the city sewerage system. Fats are mixtures of various triglycerides with a small percentage of monoglycerides and diglycerides. Oil is often defined as triglycerides that are liquid at room temperature. Grease is a general classification for fats, oils, waxes and soaps that have a negative effect on the wastewater treatment system. Examples of FOG include kitchen cooking grease, vegetable oil, and bacon grease.

**LIST OF LOCAL LICENSED MOBILE WASTE HAULERS
(for waste grease disposal)**

HAULER NAME	TELEPHONE
Above All Sanitation	541-935-4248
Aarow Septic Service	541-345-6657
Baker Commodities	541-289-1221
Bennett's Drain Savers	541-688-6018
Best Pots, Inc.	541-343-3554
Darling International	541-289-1102
Eugene Chemical and Rendering Works	541-995-6025
Junction City Sanitary Service Company	541-998-6398
Roto Rooter Service and Plumbing – Eugene	541-689-1711
Royal Flush Septic Service	541-782-3501
Thompson Septic & Rooter Service	541-746-4224

**LIST OF LOCAL RENDERING COMPANIES/HAULERS
(for recyclable grease disposal)**

Some waste fats, oils and grease from a kitchen are recyclable for use in making soap, animal feed, etc. *Grease from a grease removal device, trap or interceptor may not be reused in this way.* Rendering is the preferred disposal method of fats, oils and grease. The City recommends that all food service facilities have waste grease containers, with tight fitting lids, that are either secondarily contained or kept in a bermed area to protect floor drains and storm drain inlets from spills. A rendering company should collect this waste grease.

Baker Commodities, Inc. Portland, OR 1-800-743-5947	Eugene Chemical and Rendering Works Harrisburg, OR 541-995-6025 or 1-800-944-0295
Darling International Portland, OR 1-800-328-1101	River City Environmental Portland, OR 503-252-6144

Note: When selecting a Mobile Waste Hauler or rendering service, be aware that services and prices can vary.

Minimum services should include:

- Complete pumping and cleaning of the interceptor and sample box, including the sides, top, and baffle, with a pressure washer, rather than just skimming the grease layer.
- Deodorizing and thorough cleaning of affected areas, as necessary.
- Disposal/reclamation at an approved location.

GREASE INTERCEPTOR CLEANING RECORD VERIFICATION FORM

Facility Name: _____

Address: _____

Service Company used: _____

DATE	CLEANED BY	WITNESSED BY	GALLONS PUMPED	GREASE DISPOSAL SITE	REMARKS

**MOBILE WASTE HAULER
APPLICATION TO DISPOSE OF GREASE TRAP WASTES**

Section One (To be completed by the owner/generator of the waste)

Applicant Name _____

Address _____

Type of business _____

Estimated cleaning frequency _____

Description of waste (Including size of grease trap, physical characteristics, etc.)

Quantity _____ gallons

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 the information, the information 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.

Signature

Title

Date

Any questions regarding this application or procedures for disposing of grease trap waste, contact Sheridan Caulley at 682-8628.

Section Two (To be completed by Waste Hauler)

Waste Hauling Company Name _____

Waste Hauler ID Number _____

Address _____

Owner/Generator of waste _____

This application is to establish a standing conditional permit to dispose of wastes as described above. It is understood that once approved, this permit will remain open as long as the same waste hauling company is contracted to provide the service. This permit is conditional in that the City of Eugene may terminate it if wastes from this company causes operational problems or creates an unreasonable mess at the dump-site.

Disposal of Grease Trap Waste at the Eugene/Springfield Water Pollution Control Facility (WPCF) is subject to the following conditions:

1. Advance notice of at least 24 hours will be provided to the City of Eugene, Wastewater Division, 682-8628, of intention to dispose of the above waste. Notice must be given directly to City staff (no voice messages). If you are unable to reach staff at this number, please forward your notice to 682-8600. Notice should also be provided to the City of Eugene upon cancellation of a request.
2. On arrival at the WPCF, the waste-hauler may be required to check-in with the receptionist. Laboratory samples may be taken at this time to verify waste characteristics before disposal.
3. Disposal of grease trap wastes is permitted Monday - Friday only, except Holidays.
4. This permit applies to food services type wastes only. The purpose of the agreement is to provide suitable disposal for grease trap wastes.
5. pH of the waste will be adjusted to 6.0-9.0. Thick waste may need to be diluted to a concentration that allows the waste to be pumped easily.
6. Characteristics of wastes discharged must comply with discharge prohibitions contained in Eugene City Code Sections 6.511 and 6.516.
7. Additional fees may be assessed if extra effort is required by the city to facilitate acceptance of this waste.

I certify under penalty of law that the information provided in this application 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.

Signature

Date

Name (please print)

Title

Section Three (To be completed by City of Eugene)

The Grease Trap Waste described on page 1 is approved for disposal at the Eugene/Springfield Water Pollution Control Facility with the following conditions:

Authorized City Signature

Title

Date

SUGGESTED POLLUTION MANAGEMENT PRACTICES

Reduce cleaning frequency, hauling costs, and blockages by following these steps:

- Reduce the amount of solids that enter a grease interceptor by scraping plates and pans into the trash.
- Make the extra effort to scrape Fats, Oil and Grease from trays, pots, pans, and cooking utensils into waste grease containers before putting them in the sink or dishwasher.
- Scrape grills and cooking surfaces into waste grease containers.
- Place baskets in drains to catch solids.
- Reduce grease in mop water by minimizing spills of oil and grease. If possible, collect spilled grease and add to a waste grease container.
- Scrape all food scraps and solids into a garbage can or compost bin instead of a sink.

Grease Handling and Disposal

- Store grease in separate, covered containers.
- Use a rendering company to recycle grease or dispose at an appropriate facility.

Waste Disposal

- Inspect dumpsters periodically. Repair or replace leaky dumpsters.
- Cover dumpsters and other waste containers to prevent stormwater from entering the container.
- Never dispose of waste products, such as food wastes, to storm drains.
- Dispose of left-over paints, pesticides, cleaners, and other potentially hazardous products properly. Contact Lane County Waste Management for disposal options.

Equipment (Dumpsters, floor mats, exhaust filters, etc.)

- Do not clean equipment outdoors or in any area where water may flow to a storm drain gutter, or street.
- Use a large sink to clean filters, screens, and frying racks.
- If outdoor cleaning is required, collect washwater and dispose in indoor sinks or drains for discharge to the sanitary sewer.

Spill and Pavement Cleanup steps:

- First, stop any spill at its source and then dry sweep.
- For wet cleanup, clean up as much as possible with rags, use an absorbent, then sweep up and dispose of in trash if no hazardous materials are involved.

Training

- Train employees regularly on what to do in the event of a spill.
- Designate a person responsible for effective implementation of Pollution Management Practices.

Additional Pollution Management Practices for Food Service Facilities can be found in the enclosed document: *Preventing Water Pollution- Proper Handling of Fats, Oils and Grease.*