

**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 and grease (FOG).

INSTALLATION REQUIREMENT

If your facility generates FOG:

You must install a grease removal device if you are building or remodeling a food service facility in accordance with the Oregon Plumbing Specialty Code 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 public sanitary sewer system.

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 sewer 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 a grease removal device must not exceed the designed storage capacity of the unit. Grease removal devices 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 be cleaned by maintenance staff, though a licensed pumper may be preferred. 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.

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.

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 removal devices. 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. Facilities must record cleanings of their grease removal device on the form provided (see attachment B), or an equivalent form.

GREASE DISPOSAL

If a licensed Mobile Waste Hauler cleans, hauls, and disposes of grease from your grease removal device, it is important that you know where it is being disposed of. Prior authorization may need to be obtained; ask your hauler for more information.

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 FOG such as delicatessens, coffee shops, convenience stores, small bakeries, and mobile units. Refer to the Oregon Plumbing Specialty Code for specific requirements.

OTHER REGULATORY REQUIREMENTS

In order to install a grease removal device, you will need to obtain a plumbing permit from the City of Springfield. For further information, call the Development and Public Works 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. **In no case shall any additive, such as enzymes, chemicals or bacteria which emulsifies FOG be used.**

DEFINITIONS

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.

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 5, 2005 (Intergovernmental Agreement), but does **not** include the city drainage 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.

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:

Hydromechanical Grease Interceptor – A plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept nonpetroleum FOG from a wastewater discharge and is identified by flow rate, and separation and retention efficiency. These interceptors comply with Table 1014.2.1 of the Oregon Plumbing Specialty Code and are generally installed inside. The design incorporates air entrainment, hydromechanical separation, interior baffling, or barriers in combination or separately, and one of the following:

- (1) External flow control, with air intake (vent), directly connected.
- (2) External flow control, directly connected.
- (3) Without external flow control, directly connected.
- (4) Without external flow control, indirectly connected.

Gravity Grease Interceptor – A plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept nonpetroleum FOG from a wastewater discharge and is identified by volume, 30 minute retention time, baffle(s), not less than two compartments, a total volume of not less than 300 gallons (1135L), and gravity separation. These interceptors comply with the requirements of Chapter 10 and are designed by a registered design professional. Gravity grease interceptors are generally installed outside.

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.

Attachment B

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 FOG 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.
- Scrape all food scraps and solids into a garbage can or compost bin instead of a sink.
- Reduce use of an in-sink grinder.
- 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.

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 wash 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 wash water 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 into trash if no hazardous materials are involved.

Training

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

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*.