FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM

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SEC. A. PURPOSE
The purpose of this Management Program is to aid in preventing the accumulation of fats, oils and grease into the Town of Farmington’s sanitary sewer system thus reducing the potential for sanitary sewer overflows and process interference at the Water Pollution Control Facility (WPCF). This Management Program outlines the wastewater pretreatment requirements for food preparation establishments and other commercial facilities that discharge fats, oils and grease in their wastewater flow. All new and existing facilities that discharge fats, oils, and grease in their wastewater are applicable to this Program. This Management Program shall be incorporated into Town’s Sewer Ordinance and its Code in the application, administration and enforcement thereto.

SEC. B. DEFINITIONS
The following terms shall have the meanings indicated hereafter where used in this Management Program.
1) “FOG - FATS, OILS AND GREASE”
Any fats, oils and grease generated from the food preparation process as identified per the most current EPA method as listed in 40 CFR 136.3., as may be amended from time to time.
2) “FOOD PREPARATION ESTABLISHMENT”
Food preparation establishment means a Class III or Class IV food service establishment as defined by Section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil and grease above
the effluent limits in Section 5(c)(2) of the State of Connecticut General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

3) “GENERAL PERMIT FOR DISCHARGE OF WASTEWATER ASSOCIATED WITH FOOD PREPARATION ESTABLISHMENTS” State of Connecticut’s Department of Environmental Protection General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued October 5, 2015.

4) “AGRU”
Active Grease Recovery Unit as described in the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued October 5, 2015.

SEC. C. RULES AND REQUIREMENTS
Food preparation establishments discharging wastewater to the Town’s collection system are subject to the following requirements of the Town’s Fats, Oils and Grease Management Program (“FOG”):

1. Compliance with the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

2. Filing of a FOG registration (2-year period) on forms supplied by the Town. All registrants must reapply for a new registration prior to the expiration date of the 2-year approval period. Registrations are non-transferable and must be resubmitted to the Town after any change in ownership or any significant changes that would increase the potential for fats, oils, and grease in the discharge to the sanitary system.

3. Periodic inspections performed by the Town to verify compliance with these requirements and those requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

4. Payment of any fees associated with registration, fines or violations, variances and reimbursement for costs associated with any emergency services provided by the Town.

SEC. D. EQUIPMENT REQUIREMENTS
Wastewater generated from food preparation establishments shall be treated at the point of discharge to remove FOG using an Outdoor In-Ground Grease Trap Interceptor (Grease Trap Interceptor) or AGRU meeting the requirements of the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.

The Grease Trap Interceptor or AGRU shall be connected to those fixtures or drains that would allow FOG to be discharged. This shall include but is not limited to; pot sinks, pre-rinse sinks, any sinks into which fats, oils, or grease are likely to be introduced, soup kettles or similar devices, wok stations, floor drains or sinks into
which kettles may be drained, automatic hood wash units, dishwashers without pre-
rinse sinks, and any other fixtures or drains that are likely to allow fats, oils and
grease to be discharged.

SEC. E. VARIANCES
If a Food Preparation Establishment has limited potential for FOG in the discharge; an
establishment may request a variance for required equipment by submitting an
Application for Variance on a form provided by the Town. The variance registration is
valid for a period of two (2) years. If there is a change of ownership then the
establishment’s new owner must submit a new Application.

SEC. F. INSPECTIONS
Food Preparation Establishments shall be subject to inspection by the Town on a
regular basis to determine whether the requirements set forth in this Ordinance and
the General Permit are being met. Inspections may include but are not limited to;
review of records for the quarterly inspections performed by the Food Preparation
Establishment, and review of cleaning and maintenance logs.

SEC. G. DISCHARGE LIMITS
No Food Preparation Establishment shall discharge or cause to be discharged any
wastewater with a FOG concentration in excess of one hundred (100) milligrams per
liter, as determined by the currently approved test for recoverable fats and grease
listed in 40 CFR 136.3, as may be amended.

SEC. H. VIOLATIONS
In the event that a Food Preparation Establishment fails to meet the recordkeeping
requirements or discharge limit, the Town will issue a written notice of violation for
the non-compliant condition. The Food Preparation Establishment shall take
immediate steps to bring the establishment into compliance.
Any violation of the Town’s FOG Management Program will be subject to Violation
Fees as stated under Section 156-43, Penalties for offenses. Each day that a violation
continues shall be considered a separate occurrence.

SEC. I. RESTRICTIONS
No Food Preparation Establishment shall introduce any additives, including but not
limited to, enzymes or surfactants as grease emulsifiers or degradation agents, into
the Grease Interceptor or AGRU unless given prior approval by the Town.

SEC. J. SEWER STOPPAGES AND MAINTENANCE
In the event of a sewer stoppage or blockage, caused by a FOG discharge from a
Food Preparation Establishment, the Town shall notify said establishment in
writing, and said establishment shall reimburse the Town any expenses incurred by
the Town as a result of the sewer stoppage or blockage. The expenses may include,
but are not limited to, the cost of services of Town employees or contractors for
any work or inspection necessary to relieve such stoppage or blockage, and damage to
any other properties effected.
If any FOG related stoppage requires emergency action on the part of the Town,
the Food Preparation Establishment shall be charged a minimum penalty fee per
event in addition to the cost of services of Town employees or contractors. An emergency is defined as any event which requires power rodding, snaking, jetting or any other work required to clear the stoppage after regular business hours of the Town.

In the event the collection system needs to be cleaned due to the excess FOG discharged by a Food Preparation Establishment, the establishment shall pay to the Town the expense incurred by the Town to clean the sewer or appurtenance therefore.

SEC. K. FEES
The Water Pollution Control Authority may establish and revise fees for the Town’s FOG Management Program required by this Ordinance. The fees may include, but are not limited to: Two (2) year registration, two (2) year variance, violation and maintenance fees.

Fees as of April 7, 2014:
Two (2) year registration - No charge
Two (2) year variance - No charge
Violation and Maintenance Fees - As per section 156-43, Penalties for offenses

SEC. L. BILLING OF FOG CHARGES
The fees associated with the Town’s FOG Management Program will be billed to the owner of the Food Preparation Establishment as detailed on the FOG registration form.

SEC. M. PAYING OF FOG CHARGES
The fees associated with the Town’s FOG Management Program, either as a separate bill or combined with the sewer bill, shall be due and payable within 30-days of the date of issue, and the Town is empowered to permit an extension of time of the due date up to seven days after the end of the billing period. One percent (1%) interest will be applied monthly to the unpaid balance, including previously applied interest, of all bills outstanding beyond the 30 days.

SEC. N. NON-COMPLIANCE
The Town reserves the right to notify the Connecticut Departments of Energy and Environmental Protection of any establishment that continues to be non-compliant with the Town’s FOG Management Program.

This Program shall become effective on __April 7, 2014__
(approved by Town Council)