

ATTACHMENT F

RENEWABLE WATER RESOURCES

GREASE CONTROL STRATEGY
FOR
FOOD SERVICE ESTABLISHMENTS

This Grease Control Strategy has been developed in accordance with Section 2.12, Special Pretreatment Devices of the Sewer Regulation as a comprehensive and effective means of regulating the collection and transportation of fats, oils and grease (referred to as grease) of mineral or vegetable origin. The intent is to provide a policy for the ReWa staff, supplementary to the Regulation, regarding the appropriate means of collection, transportation, and disposal; and to provide information to persons who are subject to this policy.

1. Purpose of the Policy

ReWa desires to protect the public health, safety, and welfare of the citizens in the service area and to eliminate the deleterious impact of grease discharges on the wastewater collection and treatment facilities. The purpose of this document is to provide for the regulation of the collection and transportation of non-hazardous fats, oils, and grease of mineral or vegetable origin retained in commercial grease interceptors. The policy also contains guidelines on the sizing and maintenance of grease interceptors, permitting, inspections, monitoring, reporting, and recordkeeping.

2. Duties

The Executive Director has been empowered to enforce compliance with permits and regulations. Acting under the Executive Director is the Pretreatment Manager, who shall be responsible for implementing these grease control requirements. The Laboratory Manager shall be responsible for managing the sampling and analyses required in assuring compliance with any limitations imposed under these requirements. Analyses not performed by the ReWa laboratory staff shall be performed by a qualified laboratory. The Pretreatment Manager shall be responsible for all administrative actions such as inspections, plan review, and records maintenance. The Pretreatment Manager shall annually review the requirements contained herein to assure that it is effective and reasonable. Duties regarding the enforcement of these requirements are outlined in Attachment C - Enforcement Management Strategy.

3. Applicability

Users including but not limited to cafeterias, hospitals, hotels, motels, restaurants, churches, and school kitchen operations involved in the preparation of food for commercial purposes shall provide approved grease interceptors as required by the Pretreatment Manager for the removal of grease. As of the effective date of this Attachment, all Food Service Establishments which are proposed, constructed, expanded, renovated, reconstructed, or change ownership shall meet the requirements included herein prior to opening, expanding, or reopening the Food Service Establishment.

Existing Food Service Establishments requiring a grease interceptor greater than 1,500 gallons in capacity shall complete installation of said interceptor within ninety days of the effective date of

this Attachment, Existing Food Service Establishments requiring a grease interceptor less than 1,500 gallons in capacity shall complete installation of said interceptor within one hundred and eighty days of the effective date of this Attachment. Accelerated compliance shall be required for users which are found to be discharging grease in sufficient quantities to cause blockages or necessitate maintenance on the wastewater collection system to prevent blockages. The Food Service Establishment will be notified in writing of any compliance date determined by the Pretreatment Manager.

Any requests for extensions must be made in writing to the Pretreatment Manager at least sixty days in advance of the compliance date. The request must include the reasons for failure to comply, additional time required for compliance, and steps taken to avoid further delays.

On a case by case basis, a request in writing for a waiver of ReWa's requirement to install a grease interceptor may be made by a Food Service Establishment under the following conditions:

1. The Food Service Establishment shall submit and obtain approval by the Pretreatment Manager of a Best Management Plan for the control and disposal of grease.
2. The Food Service Establishment shall implement an appropriate source reclaim and/or recycling program to avoid excessive discharges of grease to the public sewer.
3. The Food Service Establishment must have a record of no adverse impact on the public sewer within twelve months of seeking the waiver. Any waiver granted will be considered void should the Food Service Establishment cause adverse impact on the public sewer due to grease. Additionally, the Pretreatment Manager reserves the right to rescind any waiver and require the installation of a grease interceptor as needed and in accordance with this strategy.

This attachment does not apply to grease waste removed from pumping stations owned and maintained by the ReWa or subdistricts or from public sewers. This attachment is a supplement to the Sewer Use Regulation and is not intended to supersede or modify the provisions contained in the Regulation regarding holding tank wastes or control of grease.

4. Definitions

The following are supplemental to the definitions given in Section 1.2 of the Sewer Use Regulation:

Bakery shall mean a facility which produces baked goods for retail, wholesale or resale. Included in the term bakery shall be such enterprises as donut and pastry shops.

Chemical Additive shall mean liquids, gases or solids composed of non-living substances introduced into the grease interceptor for the purpose of changing the chemical nature or physical properties of the fats, oils and grease retained in the interceptor.

Common Grease Interceptor shall mean an interceptor to which wastewater containing fats, oils and grease is directed from more than one food related facility having different operators or types of operations, such as a food court.

Disposal shall mean the discharge, deposit, injection, dumping, spilling, leaking, or placing of any solid or semi-solid grease trap or interceptor waste into or on any land or water so that such

waste or any constituent thereof may enter the environment, including emission to air or discharge to surface or groundwaters.

Disposer shall mean a person who operates a facility at which grease waste is intentionally placed for final disposition.

Food Courts shall mean areas predominantly found in shopping centers or amusement parks and festivals where several food preparation establishments having different owners may share seating space or plumbing facilities.

Food Service Establishment shall mean any restaurant, eatery, food caterer, cafeteria, or other institution processing or serving food such as motels, hotels, prisons, schools, hospitals, churches or butcher shops. A Food Service Establishment can include any facility which cuts, prepares, cooks, fries, bakes, or services food; or which disposes of food related wastes. Excluded from this definition are such facilities which do not prepare or service food in a manner similar to those described above. These facilities may include dairies and espresso bars.

Garbage Grinder shall mean a device which shreds or grinds up solid or semisolid garbage into smaller portions for discharge into the sanitary sewer.

Generator shall mean any Food Service Establishment which produces grease waste.

Grease Interceptor shall mean a device so constructed as to separate and hold fats, oils and grease from the wastewater in order to reduce the fats, oils and grease entering the sanitary sewer. Grease interceptors are often called “grease traps”. Under-the-sink grease traps shall not be construed as meeting this definition.

Grease trap shall mean a device primarily used by Food Service Establishments for removal of food solids from a waste stream and placed in the building drain immediately following a sink or wash basin. A grease trap is often referred to as a “grease interceptor” but should not be confused with a grease interceptor as defined above. Grease traps are generally smaller than 100 gallons in capacity.

Grease Waste shall mean any liquid, semi-liquid, or solid fats, oils and grease that is removed from commercial operations through the use of a grease trap or interceptor.

Grease Waste Handling shall mean the collection, transportation, storage, transfer, processing, disposal, or other handling of grease waste. This term shall not apply to the generator of grease waste or to the storage of grease waste in a grease interceptor.

Hauled Waste shall mean transported Holding Tank Waste including waste from vessels, chemical toilets, campers, trailers, septic tanks, grease traps, grease interceptors, and vacuum pump tank trucks.

Hauled Waste Disposal Form shall mean a multi-part reporting form used to document the point of generation, transportation, and disposal of grease waste as outlined in Attachment A – Procedure for Acceptance of Hauled Waste.

Hauler shall mean transporter.

Hazardous Material shall mean a substance or combination of substances which, because of its quantity, concentration, or characteristics, may (1) due to human exposure, cause or significantly contribute to mortality, illness, or incapacitation; (2) pose a substantial hazard to human health or the environment if improperly handled; or (3) be defined to be a hazardous waste under the Resource Conservation and Recovery Act, under regulations promulgated pursuant to said Act, or under any other Local, State or Federal law.

Transporter shall mean a person who owns or operates a vehicle for the purpose of transporting liquid waste.

5. Maintenance Log

Persons engaged in grease waste handling shall document by written log the collection, transportation, and disposal of grease waste. The Generator must maintain copies of the log. It is the responsibility of the generator to assure that the information in a log is accurate and that copies of the log are maintained and submitted as required to the Pretreatment Manager. The log form shall be approved by the Pretreatment Manager, and duplicates may be made as necessary. A log may include multiple entries but must include the information for each time a grease trap or interceptor is maintained. Information in the log should include the following:

Generator Information

- Name and physical address of establishment
- Name of owner or authorized representative
- Date and time of maintenance
- Volume of grease waste
- Signature of generator

Transporter Information

- Name and physical address of company
- Name of owner or authorized representative
- DHEC authorization/license number
- Vehicle description and capacity
- Date and time of maintenance
- Volume transported to disposal
- Signature of vehicle operator

Receiving Facility (Disposer Information)

- Name and physical address of facility (or location if land application)
- Name of owner or authorized representative
- DHEC authorization/permit number (if applicable)

6. Inspections

Provisions in the Sewer Use Regulation regarding monitoring, inspection, and right of entry to the Generator's facility and the Transporter's vehicle are incorporated fully herein and shall be implemented to assure that maintenance is being completed as indicated on the maintenance log and that the information provided is accurate and complete. Generators shall provide access to

ReWa staff or its agents to inspect records, grease traps and interceptors, obtain representative samples and perform other duties as necessary to assure compliance with the Regulation. It is the intention of ReWa to perform an as needed inspection of the Generator's facility. Transporters shall provide ReWa staff or its agents access to inspect records, obtain representative samples and perform other duties as necessary to assure compliance with the Regulation. It is the intention of ReWa to perform an inspection of each load of grease delivered to the disposal site designated by ReWa.

7. Generator Requirements

Persons required to install grease interceptors shall complete the Survey at the end of this document and submit it with a plan of the proposed grease interceptor indicating the location of the building drain to ReWa. Additionally, the survey will be considered a request to discharge to the ReWa system. Approval to discharge shall be obtained by the Pretreatment Manager and will be limited to a three year period.

Grease interceptors for Food Service Establishments such as restaurants, cafeterias, and food courts shall be sized based on a minimum capacity of 20 gallons per seat (or bed, in the case of hospitals, rest homes, or other care facilities, if more applicable), except that no grease interceptor shall be smaller than 1,000 gallons unless approved by the Pretreatment Manager. Common grease interceptors shall be sized using the same criteria and taking into account all seats in the food court or similar establishment. No single-chamber of a grease interceptor shall exceed 3,000 gallons in capacity, and Food Service Establishments requiring interceptors exceeding 3,000 gallons shall install multiple units in parallel to comply with these requirements. Upon obtaining prior approval from the Pretreatment Manager, the Generator may use approved EPA or SCDHEC methodology for sizing grease traps or interceptors in lieu of the above criteria.

Grease interceptors for bakeries, establishments with meat cutting facilities, and other related establishments shall be sized based on a capacity as determined using minimum and maximum hydraulic detention times (based on the approximate discharge over eight hours) of ten minutes and thirty minutes, respectively, except that no grease interceptor shall be smaller than 1,000 gallons unless approved by the Pretreatment Manager. As indicated above, establishments requiring interceptors exceeding 3,000 gallons shall install multiple units. Users that meet the definition of Significant Industrial User shall comply with the applicable provisions of the Sewer Use Regulation.

Upon request by ReWa, details of the grease interceptor showing sample port and piping configurations shall be submitted to the Pretreatment Manager and prior to installation. The details and installation shall comply with the requirements of local building inspection or health department codes. The Pretreatment Manager shall review the requested submittal within sixty days and shall recommend changes as appropriate. Approval shall be evidenced by a letter signed by the Pretreatment Manager or his authorized representative. Prior to commencement of construction or installation, the user shall secure applicable local building, plumbing, and other permits. The user shall notify the Pretreatment Manager or his authorized representative at least 48 hours prior to backfilling the grease interceptor and piping to request a final inspection of the installation. The Executive Director or his authorized representative may halt the completion of the installation or notify the local building inspector if the installation does not meet the requirements of this regulation.

Refrigerator drain lines, beverage dispenser drain lines, hand sinks, and similar drains not ordinarily receiving significant quantities of grease shall not be connected to nor discharge through a grease interceptor unless otherwise approved by the Pretreatment Manager. Infrequently used floor drains whose interceptors may have a tendency to "dry out" and produce odor shall not be connected to a grease interceptor. Showers, toilets, washing machines, baths, or sinks **used only for vegetable washing** shall not be connected to nor discharge through a grease interceptor. Holding tank waste shall not be discharged to a grease interceptors. Grease interceptors shall not be installed in any part of the building where food is handled and shall be located to be easily accessible for cleaning and inspection. The vent line from the sample port riser on the interceptor outlet line shall be connected to the building waste vent piping.

The use of any biological or chemical additives as a substitute for grease interceptors or the proper maintenance of grease interceptors is prohibited. Chemical additives, such as solvents, are strictly prohibited from use in all cases. However, the use of biological additives as a supplement to maintenance may be authorized by the Pretreatment Manager. Proper documentation of approval shall be obtained by the user in writing from the Pretreatment Manager. All grease traps and grease interceptors shall be purchased and maintained by the user at the user's expense. Maintenance shall include the sufficient removal of all contents including floating materials, wastewater, slugs, and solids at a frequency of once per calendar quarter or more frequently to assure proper operation of the grease interceptor. Upon written request from the Generator, the Pretreatment Manager may allow a less frequent schedule of maintenance when assurance of proper operation of the grease interceptor can be demonstrated. Decanting or discharging any of the contents removed from a grease interceptor back into that grease interceptor or into any other grease interceptor is prohibited unless approved by the Pretreatment Manager.

The Generator shall apply and obtain prior written approval from the Pretreatment Manager for the disposal of grease interceptor contents at ReWa's designated receiving sites.

8. Transporter Requirements

Transporters shall maintain a current license from the Department of Health and Environmental Control Division of Onsite Wastewater Systems to maintenance grease interceptors and haul grease waste. Transporters shall use only disposal sites or methods approved in the license. Transporters shall request and obtain approval from the Pretreatment Manager to discharge hauled waste at disposal sites designated by ReWa. Approvals will be limited to a three year period after which a written request for a renewal may be submitted to the Pretreatment Manager. Hazardous materials shall not be transported, and the transporter shall not mix septic tank contents or other holding tank waste with grease waste. The Transporter shall determine the nature of the waste, and complete the Hauled Waste Form before transport.

9. Fees

Provisions in the Sewer Use Regulation regarding fees and charges are applicable and shall be assessed to Generators and Transporters for services rendered by ReWa. Generators shall pay the Engineering Plans and Specifications Review and Approval Fee. Generators shall pay an Annual Administrative and Inspection Fee as needed to address non-compliance with the Sewer Use Regulation. Generators shall also pay for any Laboratory Analyses Fees associated with the discharge from the Generator's facility. Additionally, Generators shall pay a Permit Application Processing and Renewal Fee as needed to assure compliance with or in response to non-

compliance with the Sewer Use Regulation. Transporters shall pay the Permit Application Processing and Renewal Fee for the approval to discharge grease at-ReWa's designated receiving site. Transporters shall also pay all Laboratory Analyses Fees associated with the Transporter's discharge to ReWa's designated receiving site. Additionally the Transporter shall pay the applicable hauled waste charge. Such fees and charges shall be as established from time to time and included in Attachment B Fees and Charges of the Sewer Use Regulation.

10. Violations, Fines and Recovery of Preventive Expenses

Violations of these provisions may be subject to the enforcement provisions contained in the Sewer Use Regulation including fines of up to \$2000.00 for each offense. Violations may also be reported, as appropriate, to the SCDHEC and local codes office for further enforcement action. In addition, fines assessed for violations involving blockages, cleanup, or other occurrences requiring increased operations and/or maintenance expenses shall include the cost incurred by the ReWa or subdistricts for the cleanup or blockage removal. In accordance with the recovery of preventative expenses provisions contained in the Regulation, costs and expenses incurred by the ReWa for preventing interference or adverse impact on the public sewer, may be charged to and paid by the discharger upon written notice.