City of Brentwood, TN Water & Sewer Department
Fats, Oils & Grease (FOG) Management Policy

Scope & Purpose:

The purpose of this policy is to prevent sewer system blockages, obstructions and overflows due to the contribution and accumulation of fats, oils and grease (FOG) from food service establishments, commercial facilities and industrial facilities. The accumulation of FOG within the collection system (sewer lines and pump stations) can result in the decreased carrying capacity of sewers due to congealed, cooled grease which coats the inside of the sewer pipes. Once a pipe becomes constricted, the potential for a collection system blockage increases. Collection system blockages may cause sanitary sewer overflows (SSOs). SSOs can degrade the quality of local receiving waters. FOG blockages may also cause sewer back-ups into homes and businesses.

Authority:

The ***Code of Ordinances, City of Brentwood, Tennessee (hereinafter, the Brentwood Municipal Code), Chapter 70,*** including ***Sec. 70-45. Prohibited discharges to public sewers; Sec. 70-46. Substances, waters, etc., director may prohibit; Sec. 70-47. Director's authority regarding certain wastes; Sec. 70-48. Interceptors; Sec. 70-49. Preliminary treatment facilities;*** and ***Sec. 70-28. Penalties*** provides authority for the City of Brentwood FOG Program. In addition, the United States Environmental Protection Agency's *Capacity, Management, Operation and Maintenance* program documents contain requirements for FOG program implementation.

Definitions:

1. Additives: Include, but are not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes and bacteria.
2. Director: The Director of the Brentwood Water Services Department or his designee.
3. Exemption: A release from the requirement to install grease control equipment (GCE). Exemptions are approved by the Director based on responses to questions on the Grease Control Inquiry Form.
4. Extensive Remodeling: Modifications made to an existing FSE that increases seating capacity or is sufficient to warrant full compliance with other updated codes, such as Americans with Disabilities Act or the latest edition of the International Building Code.

5. Fats, Oils, & Grease (FOG): Organic compounds derived from animal and/or plant sources. FOG may be referred to as "grease" or "greases" in this section.
6. Food Service Establishment (FSE): Any establishment, business or facility engaged in preparing, serving or making food available for consumption. Single family residences are not a FSE. Food Service Establishments will be classified as follows:

   Class 1: Deli – engaged in the sale of cold-cut and microwaved sandwiches/subs with no frying or grilling on site, Ice Cream shops and beverage bars as defined by North American Industry Classification System (NAICS) 72213 with the exception of coffee shops which brew coffee on the premises, Mobile Food Vendors as defined by NAICS 722330

   Class 2: Limited-Service Restaurants (i.e. Fast Food Facilities) as defined by NAICS 722211 and Caterers as defined by NAICS 722320

   Class 3: Full Service Restaurants as defined by NAICS 722110

   Class 4: Buffet and Cafeteria Facilities as defined by NAICS 72212

7. **Class 5:** Institutions (i.e. Schools, Hospitals, Prisons, etc) as defined by NAICS 722310.
8. Grease (Brown): Fats, oils and grease that is discharged to the grease control equipment, or is from kitchen or food prep wastewater.
9. Grease (Yellow): Fats, oils and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc…) and can be recycled.
5. Grease Control Equipment (GCE): Devices for separating and retaining FSE wastewater FOG prior to entering the Brentwood sewer system. The GCE is constructed to separate and trap or hold fats, oils and grease substances from entering the Brentwood sewer system. GCE should only receive kitchen wastewater. Devices include grease interceptors, grease traps, or other devices approved by the Director.
6. Grease Interceptor: GCE identified as a large multi-compartment tank, usually 1,000 gallon to 2,000 gallon capacity with proper inlet and outlet T's, and other necessary components, that provides FOG control for a FSE. No sanitary wastewater (black water) line should be connected to the grease interceptor. Grease interceptors shall be located outside the FSE.
7. Grease Trap: GCE identified as an "under the sink" trap, a small container with baffles, or a floor trap. For a FSE approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40 pound capacity trap. Grease traps shall have flow restrictor and a vent pipe installed. No dishwasher, or sanitary wastewater (black water), line shall be allowed to be connected to a "under the sink" or a floor grease trap.
8. Grease Recycle Container: A container used for the storage of yellow grease.
9. NAICS: North American Industry Classification System. The website is found at: (http ://www.census.gov/epcd/www/naics.html)
10. Series: (Grease Interceptors Installed in Series): Grease interceptor tanks installed one after another in a row and connected by plumbing pipe.
11. Sewer Use Ordinance: Article II, Division 2 of the Brentwood Municipal Code.
12. T or Tee (Influent & Effluent): A T-shaped pipe extending from the ground surface below grade into the grease interceptor to a depth allowing recovery (discharge) of the

water layer located under the layer of FOG. Influent & effluent T's are to be made of PVC – schedule 40 or equivalent material. Influent T's should extend 2/3 of the grease interceptor water depth, and effluent T's should extend to within 12" of the bottom of the interceptor tank to prevent short-circuiting.

13. Water (Black): Wastewater containing human waste, from sanitary fixtures such as toilets and urinals.
14. Water (Gray): Wastewater other than black water as defined in this section.

Pretreatment of Wastewater
Food Service Establishments (FSEs) shall install and maintain adequately sized grease control equipment (GCE) in accordance with this policy.

Schedule for Compliance with the FOG Management Policy:
FSEs discharging to the Brentwood collection system are subject to the FOG Management Policy. GCE shall be installed, operated, maintained and repaired solely at the owner/operator's expense.

New construction of FSEs shall be in full compliance with the policy before commencing operations. FSEs undergoing extensive remodeling shall be in full compliance with the policy before recommencing operations after the remodeling work is completed.

FSEs existing prior to this policy will be grandfathered until such time as extensive remodeling is performed at the FSE facility, the facility's existing GCE is deemed to be of substandard size and/or design, and/or the FSE is shown to be the cause of a FOG build-up in Brentwood's collection system. The Director will make the determination of whether a FSE has caused or contributed to a blockage in the collection system, as well as what actions will be required of the FSE to return to compliance.

Existing FSEs found to be in noncompliance with this policy that are required to install GCE will be given a deadline not to exceed six (6) months from the date of notification to install such GCE.

Exemptions from the Requirement to Install GCE
Single service kitchens with no onsite food preparation (heat and serve only), and which use only disposable service ware (utensils) will not be required to install grease control equipment. The establishment must complete and submit a Grease Control Inquiry Form to the Director in order to be considered for an exemption. High volume coffee shops will not receive an exemption from the Director due to dairy products, additives and the pH of coffee that could cause sewer corrosion.

General Requirements:

1. GCE shall be designed and constructed in accordance with the provisions of this FOG Management Policy.
2. GCE design and construction plans shall be approved by the Director prior to connection to the public sewer.
3. The FSE or designee shall submit a completed Grease Control Inquiry Form and one set of FSE facility plans to the City of Brentwood Water & Sewer Department located at 1750 General George Patton Drive, Brentwood, TN 37024-0788 for review and approval.

- The plans shall include the following sheets: a floor plan detailing kitchen prep equipment and showing how greasy waste lines discharge to GCE, plumbing sheets, and GCE specification sheets.
- If the plans are approved, the Director will contact the FSE or designee.

4. The discharge from the following fixtures shall be plumbed to the **Grease Interceptor:** all sinks (Pre-rinse sink for the dishwasher, 3-compartment, 2-compartment, vegetable prep sink, mop sinks, floor sinks, etc), floor drains in food preparation and storage areas, food waste grinders, dishwashers, and other kitchen fixtures through which grease may be discharged.
5. Only one kitchen fixture unit may be connected to an under the sink **Grease Trap.** If additional fixture units require GCE, and there is no available area to install an outdoor grease interceptor, then a separate grease trap shall be installed for each fixture unit. Fixture units that can be attached to grease traps include: 3 compartment sinks, 2 compartment sinks, pre-rinse sinks. Automatic dishwashers shall not be connected to an under the sink grease trap.
6. Grease Interceptor or Grease Trap Annual Certification Requirement. FSEs under the City of Brentwood's jurisdiction must have their grease interceptor or grease trap inspected and certified annually. Certification of the interceptor or trap must be conducted by a certified grease waste hauler or plumber to verify that all necessary components of the grease interceptor or grease trap are properly installed and in proper working condition. If a grease interceptor or grease trap "Passes" the certification requirement, then no further action is required. If a grease interceptor or grease trap "Fails" the certification requirement, then a corrective action response is required from the FSE owner or authorized representative to the Director *(see #7 below)*. Completed certification forms {Grease Interceptor Certification (Form A) or Grease Trap Certification (Form B)} must be completed and signed by the "certified" grease waste hauler or plumber, as well as the FSE owner or authorized representative, and mailed to:

   City of Brentwood
   Water and Sewer Department
   Attn: FOG Program
   P.O. Box 788
   Brentwood, TN 37024-0788
7. Failure of a Grease Interceptor Certification, or Grease Trap Certification: The FSE owner or authorized representative is responsible for including detailed "Corrective Action Response" information on the Grease Interceptor Certification form, or the Grease Trap Certification form that is submitted to the Director. If necessary, additional pages may be attached to the certification form. At a minimum, the "Corrective Action Response" information must include the reason for the failed certification, what corrective action will be taken to correct the problem, and the date the corrective action will be completed.
8. FSEs with GCE shall maintain a log of the pumping/cleaning maintenance activities performed for each GCE on the premises. GCE maintenance records shall include, at a minimum, the name and address of the FSE, the date of cleaning/maintenance, the company or person conducting the cleaning/maintenance, amount or volume of grease wastewater removed.

9. GCE maintenance records shall be available at the FSE premises so they can be provided to Department personnel or their representative, and/or the Public Health Department. The FSE shall maintain GCE maintenance records onsite for three (3) years.
10. Each Grease Interceptor shall, when pumped, be fully evacuated (pumped of complete contents) unless the volume is greater than the tank capacity of the pumper vehicle in which case the hauler shall arrange for additional transportation capacity so that the GCE is fully evacuated within a 24 hour period. Partial pumping of grease interceptors is not acceptable.
11. The return of gray water back into the Grease Interceptor from which the waste was removed is prohibited.
12. Waste removed from GCE shall be disposed of at a facility permitted and authorized to receive such waste in accordance with applicable federal, state and local laws and regulations. Pumped waste shall not be discharged to a private or public sewer unless as permitted above.
13. It shall be a violation of the Brentwood Sewer Use Ordinance to push or flush the non-water portion of GCE into the public sewer.
14. No FSE shall discharge oil and grease in concentrations that cause a violation of the Brentwood Sewer Use Ordinance.
15. FSEs shall dispose of yellow grease in an approved container, or recycle container, and the contents shall not be discharged to any storm water grate, drain or conveyance. Yellow grease, or oils or grease, poured or discharged into the FSE sewer lines or Brentwood sewer system is a violation of the Brentwood Sewer Use Ordinance.
16. FSEs shall observe Best Management Practices (BMPs) for controlling the discharge of FOG from their facility. Examples of BMPs include:
    A. Recycle waste cooking oil, dispose in Grease Recycle Bin or Container. Do NOT pour any grease into sinks, floor drains or mop sinks.
    B. Post "NO GREASE" signs above all kitchen sinks to remind employees.
    C. "Dry Wipe" and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
    D. Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
    E. If an oil or grease spill occurs, clean up using "dry" oil absorbent material or use ice to make grease solidify. Scoop up and dispose into a trash container. Do NOT wash oil or grease into drains!
    F. Dispose of food items in the trash. Food grinder use is discouraged due to build up of solids in the GCE which causes decreased efficiency and need to increase pumping frequency of the GCE.
    G. Educate and train all employees on grease control and preventing sewer pipe clogs and sewer overflows.

Grease Control Equipment Sizing:

Minimum acceptable size of GCE for each FSE Classification will be as follows:

Class 1: Deli, Ice Cream shops, Beverage Bars, Mobil Food Vendors- 20 gallons per minute/40 pound Grease Trap

Class 2: Limited-Service Restaurants / Caterers – 1,000 gallon Grease Interceptor

Class 3: Full Service Restaurants- 1,000 gallon Grease Interceptor

Class 4: Buffet and Cafeteria Facilities- 1,500 gallon Grease Interceptor

Class 5: Institutions (Schools, Hospitals, Prisons, etc)- 2,000 gallon Grease Interceptor or two 1000 gallon Grease Interceptors installed in series.

Size

1. Grease Interceptor minimum size will be 1,000 gallon capacity, and maximum size will be 2,000 gallon capacity. If additional capacity is required, the FSE shall install multiple interceptors in series.
2. Grease interceptors installed in series shall be installed in such a manner to ensure positive flow between the tanks at all times. Therefore tanks shall be installed so that the inlet invert of each successive tank shall be a minimum of 2 inches below the outlet invert of the preceding tank.
3. Tanks installed in series shall have adaptors or gaskets or flexible transition couplings used as piping connections between grease interceptors installed in series constructed of a minimum of schedule 40 PVC.

The Director will review GCE sizing information received from the completed Grease Control Inquiry Form or the FSE's engineer, architect or contractor. The Director will make a decision to approve, or require additional grease interceptor volume, based on the type of FSE, the number of fixture units, and additional calculations. Grease interceptor capacity shall not exceed 2,000 gallons for each interceptor tank. In the event that the grease interceptor calculated capacity needs to exceed 2,000 gallons, the FSE shall install an additional interceptor of the appropriate size. If additional interceptors are required, they shall be installed in series.

Grease interceptors that are installed in series shall be installed in such a manner to ensure positive flow between the tanks at all times. Therefore, tanks shall be installed so that the inlet invert of each successive tank shall be a minimum of 2 inches below the outlet invert of the preceding tank.

Grease interceptors that are installed in series shall include adaptors, gaskets or flexible transition couplings of minimum of schedule 40 PVC pipe.

New Food Service Establishments, or Upgrade to Existing FSEs:
New FSEs, as well as existing facilities that are undergoing extensive remodeling shall install and maintain at a minimum, an approved 1,000 gallon grease interceptor located outside the FSE building. FSEs in one of the above mentioned categories shall submit a Grease Control Inquiry Form and plumbing plans. The Director reviews and approves FSE plumbing plans to ensure that adequate grease control equipment is included. The submitted plumbing plans shall include identification of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc…); the number and size of dishwashers, sinks, floor drains, and other plumbing fixtures; kitchen wastewater plumbing lines, the location of GCE, and specifications for the GCE. The Director will review the plumbing plan and grease interceptor sizing and approve, or make changes as necessary to aid in the protection of a FOG discharge from the FSE.

New construction of FSEs shall have separate sanitary (restroom) and kitchen process lines. The kitchen process lines shall be plumbed to appropriately sized GCE. No sanitary wastewater or stormwater shall be plumbed to the GCE.

When an existing building and/or building's plumbing is being renovated and the facility is a FSE, internal plumbing shall be reconstructed to separate sanitary (restroom) flow from kitchen process flow. Sanitary flow and kitchen process discharges shall be approved separately by the Director and shall discharge from the building separately. The kitchen process line(s) shall be plumbed to appropriately sized GCE. Kitchen process lines and sanitary lines may combine prior to entering the public sewer; however the lines cannot be combined until after the GCE.

New Multi-Unit Facilities:
New multi-unit facility, or new "strip mall" facility, owners shall contact the Director prior to conducting private plumbing work at the multi-unit facility site. Multi-unit facility owners, or their designated contractor, shall have plans for separate private wastewater lines for kitchen and sanitary wastewater for each "individual" unit. In addition, the plans shall identify "stub-out" locations to accommodate a minimum 1,000 gallon grease interceptor for each unit of the multi-unit facility. New multi-unit facility, or new "strip mall" facility owners shall consider suitable physical property space and sewer gradient that will be conducive to the installation of an exterior, in-ground GI when determining the building location.

FSEs located in a new multi-unit facility shall have a minimum of a 1,000 gallon grease interceptor installed, unless that FSE is identified as a Class 1 facility. Class 1 FSE facilities are exempt from the requirements to install grease interceptors/traps. Sanitary wastewater, or black water, cannot be connected to GCE.

Substandard GCE:
In the event an existing FSE's GCE is deemed by the Director to be either undersized or substandard in design, the FSE owner(s) will be notified in writing by the Director of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to comply.

Grease Interceptor (GI) Design and Installation:

Piping Design

1. The inlet and outlet piping shall have 2-way cleanout tees installed
2. The inlet piping shall enter the receiving chamber 2 1/2" above the invert of the outlet piping.
3. On the inlet pipe, inside the receiving chamber, a sanitary tee of the same size pipe in the vertical position with the top unplugged shall be provided as a turndown. To provide air circulation and to prevent "air lock", a pipe (nipple) installed in the top tee shall extend to a minimum of 6" clearance from the interceptor ceiling, but not less that the inlet pipe diameter. A pipe installed in the bottom of the tee shall extend to a point of 2/3 the depth of the tank. See illustration on page 6.
4. The outlet piping shall be no smaller than the inlet piping, but in no case smaller than 4" ID.
5. The outlet piping shall extend to 12" above the floor of the interceptor and shall be

made of a non-collapsible material. The top of the outlet T pipe should be no less than 4" above the static water line.

6. The outlet piping shall contain a tee installed vertically with a pipe (nipple) installed in the top of the tee to extend to a minimum of 6" clearance from the interceptor ceiling, but not less that the pipe diameter, with the top open. **See illustration on page 11.**

Baffles

1. The inlet compartment shall be 2/3 of the total liquid capacity with the outlet compartment at 1/3 liquid capacity of the interceptor.
2. The grease interceptor shall have a non-flexing (i.e. Concrete, steel, etc.) baffle the full width of the interceptor, sealed to the walls and the floor, and extend from the floor to within 6" of the ceiling. The baffle shall have an inverted 90 degree sweep fitting at least equal in diameter size to the inlet piping, but in no case less than 6" ID. The bottom of the sweep shall be placed in the vertical position in the inlet compartment 12" above the floor. The sweep shall rise to the horizontal portion, which shall extend through the baffle into the outlet compartment. The baffle wall shall be sealed to the sweep. **See illustration on page 11.**

Access Openings (Manholes)

1. Access to grease interceptors shall be provided by a minimum of one manhole per interceptor division (baffle chamber) and of 24-inch minimum dimensions terminating 1 inch above finished grade with cast iron frame and cover. An 8" thick concrete pad extending a minimum of 12'' beyond the outside dimension of the manhole frame shall be provided. One manhole shall be located above the inlet tee hatch and the other manhole shall be located above the outlet tee hatch, so as to provide a clear view of both the inlet and outlet T for inspection. A minimum of 24" of clear opening above each manhole access shall be maintained to facilitate maintenance, cleaning, pumping, and inspections.
2. Access openings shall be mechanically sealed and gas tight to contain odors and bacteria and to exclude vermin and ground water, in a manner that permits regular re-uses.
3. The manholes are to be accessible for inspection. Manhole covers shall be secure, sturdy and able to withstand vehicle traffic and loading.

Leak Testing

GIs shall comply with one of the following:

1. **Water test** - Seal the interceptor, fill with water raised to the flow-line of the outlet fitting, and let stand for a minimum of 1 hour. There shall be no visible leakage. Prefabricated concrete gravity grease Interceptors shall not be rejected for damp spots due to condensation on the exterior surface.
2. **Air test** - Air test procedure shall follow STI F 921 and PEI RP 100 Section 3.

Note: The regulated air supply test pressure used for this test is not to be less than 3 psig (21 kPa) nor more than 5 psig (35 kPa). Use only calibrated diaphragm type air pressure gauges with a zero to 10 psig dial span. Set pressure relief valve in test air supply line at 4.5 psig.

Temporarily plug, cap or seal of all tank openings to hold pressure. Install air supply piping to appropriate tank penetration with air supply piping, over pressure relief device, air isolation valve and pressure gauge. Close air isolation valve to tank and turn on air supply. Slowly open air isolation valve to pressure primary tank. Pressure gauge should read minimum 3 psig to 5 psig maximum. Record the pressure reading. Close air isolation valve and disconnect air supply line to tank.

Note: A steady drop in pressure indicates there may be a leak in the primary tank.

Hold primary air test for 1 hour minimum. No leaks shall be allowed.

If the tank(s) fails to meet the testing described above, it shall be repeated with new samples. Test reports shall show total number of tanks tested, number passing, number failing, and reason for failure.

Location

1. GIs shall be located so as to be readily accessible for cleaning, maintenance, and inspections. GIs shall be located close to the fixture(s) discharging the greasy wastestream. GIs shall not be installed in "drive-thru" lanes or a parking area. GIs shall never be paved over.
2. GIs shall be installed at a minimum distance of 10 feet from sinks and dishwashers to allow adequate cooling of wastewater. The influent to GIs shall not exceed 140 degrees Fahrenheit (140° F).

NOTE FOR FOOD GRINDERS and DISHWASHERS: Where food waste grinders and/or automatic dishwashers are installed, the GI size shall be increased by 30% of the sizing requirement. Automatic dishwashers' discharge is allowed to not to be connected to the grease interceptor. No other kitchen fixture unit may by-pass the grease interceptor, only the automatic dishwasher.

Construction Material

1. GIs shall be constructed of sound durable materials, not subject to excessive corrosion or decay, and shall be water and gas tight. Each GI shall be structurally designed to withstand any anticipated load to be placed on the GI (i.e. vehicular traffic in parking or driving areas). Concrete is the standard material approved, however, the Director will consider other materials, such as fiberglass or plastic grease interceptors, if a professional engineer provides calculations and evidence that the device will meet the requirements and not be a danger to the public or environment.

Note: Concrete materials and other grease interceptor materials shall meet the American National Standards Institute, Inc. (ANSI) and International Association of Plumbing and Mechanical Officials (IAPMO) standards.

ANSI and IAPMO Concrete Materials Requirements as per IAPMO/ANSI Z1001-2007 document are:

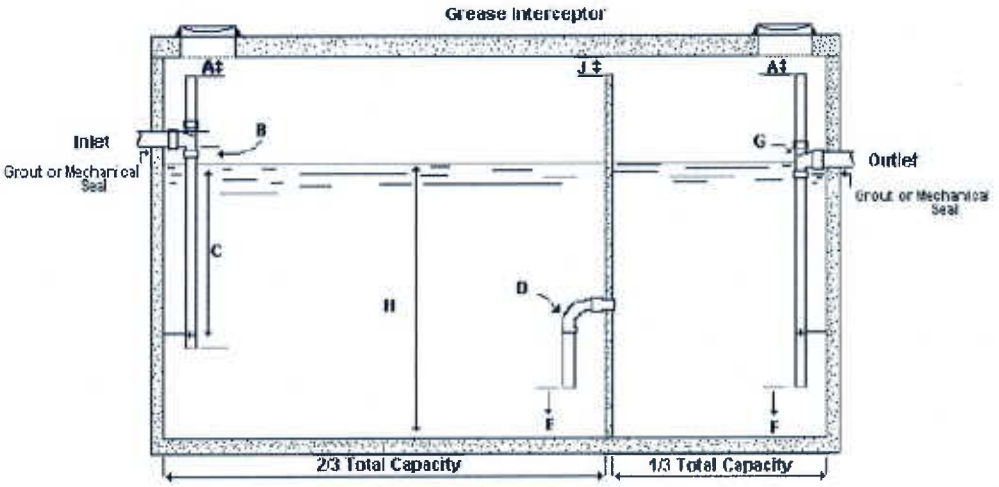
- **Concrete**: Material requirements shall comply with the "Materials and Manufacture" section of ASTM C 1613 and shall have a minimum compressive strength of 4000 psi (28 MPa) at 28 days of age and shall have a maximum water to cementitious ratio (w/c) of 0.45.
- **Sealants:** Flexible sealants employed in the manufacture or installation of tanks shall comply with ASTM C 990. Rigid (mortar) sealing or grout sealant of tank sections shall

not be permitted.

- **Lifting:** Lifting devices, embedded or otherwise attached to the tank, shall comply with the requirements of ASTM C 890.
- **Synthetic fiber-reinforced concrete tanks:** Polypropylene or polyolefin fibers are only permitted as a secondary reinforcing material, at the manufacturer's option, in precast concrete septic tanks. For purposes of this standard, secondary reinforcing material is only used to resist temperature and shrinkage effects. Only fibers of Type III conforming to the requirements of ASTM C 1116 shall be accepted.
- **Steel fiber-reinforced concrete tanks:** Steel fibers are only permitted as a secondary reinforcing material, at the manufacturer's option, in prefabricated septic tanks. For purpose of this standard, secondary reinforcing material is only used to resist temperature and shrinkage effects. Steel fibers shall meet the requirements of ASTM A 820.
- **Fiberglass-reinforced polyester.** Fiberglass reinforced polyester prefabricated gravity grease interceptors shall comply with the requirements for fiberglass – reinforced polyester septic tanks in paragraph 4.2 of IAPMO/ANSI Z1000.
- **Gaskets:** Gaskets shall be of a resilient material, resistant to attack by acids or alkalies that may be present in soils or sewage. The manufacturer shall specify the appropriate ASTM standards that the gasket material meets and the acids or alkalies that the material is resistant to.
- **Polyethylene:** Polyethylene prefabricated gravity grease interceptors shall comply with the requirements for polyethylene septic tanks in paragraph 4.3 of IAPMO/ANSI Z1000.
- **Coated steel:** Interior steel tank walls shall be coated with material complying with the requirements of UL 58 and UL 1746 and manufactured per the requirements of the Steel Tank Institute (STI).

Marking and Identification

1. Prefabricated gravity grease interceptors shall be permanently and legibly marked with the following:
   - Manufacturer's name or trademark, or both
   - Model number
   - Capacity
   - Month and year of manufacture
   - Load limits and maximum recommended depth of earth cover in feet; and Inlet and outlet.
2. Marking shall appear on a plate that has been permanently attached, molded, cast, or wet set onto the interceptor, located either on the left hand side of the inlet or on top of the interceptor near the inlet. Permanent markings shall be adequately protected from corrosion so as to remain permanent and readable over the life of the interceptor.
3. Each interceptor shall be accompanied by manufacturer's installation instructions.



A.) Minimum 6", but not less than pipe diameter.
B.) Inlet pipe invert to be 2 1/2" above liquid surface.
C.) Inlet pipe to terminate 2/3 depth of water level.
D.) 90 degree Sweep, minimum size - 8".
E.) 12" from floor to end of sweep.
F.) 12" from floor to end of outlet pipe.
G.) Outlet pipe no smaller than inlet pipe, minimum - 4".
H.) Minimum depth of liquid capacity - 42".
J.) Maximum distance from ceiling - 6".

Grease Interceptor Cleaning/Maintenance Requirements:

1. Partial pump of interceptor contents or on-site pump & treatment of interceptor contents will **not** be allowed due to reintroduction of fats, oils and grease to the interceptor and pursuant to the Code Federal Regulation 40 CFR403.5(b)(8), which states "Specific prohibitions. In addition, the following pollutants shall not be introduced into a POTW: Any trucked or hauled pollutants, except at discharge points designated by the POTW".
2. Grease interceptors must be pumped-in-full when the total accumulations of surface FOG (including floating solids) and settled solids reaches twenty-five percent (25%) of the grease interceptor's overall liquid depth. This criterion is referred to as the "25 Percent Rule". At no time, shall the cleaning frequency of the grease interceptor exceed 90 days, unless approved by the Director. Some existing FSEs in Class 2 through 5 will need to consider a 30 day pumping frequency or a 60 day pumping frequency to meet the 25 Percent Rule requirement.
3. **All FSEs in the Brentwood jurisdiction must have a certified grease waste hauler or plumber complete a grease interceptor certification annually.** The grease interceptor certification must be signed by the FSE owner or authorized representative. If a grease interceptor certification fails, then the FSE owner or authorized representative must provide a corrective action response to the Director. The corrective action response will identify the reason for the failure, what corrective action will be taken to correct the problem, and the date the corrective action will be completed.
4. Special pumping frequency approval may be granted by the Director, on a case by case basis, for unusual circumstances.
5. Grease interceptor effluent-T will be inspected during cleaning and maintenance and the condition noted by the grease waste hauler's company or individual conducting the

maintenance. Effluent-T's that are loose, defective, or not attached must be repaired or replaced immediately.

Grease Trap Design and Installation:

1. Grease traps must have the Plumbing Drainage Institute certification. The **minimum** acceptable size is rated at 20 gallons per minute / 40 pounds capacity. All grease traps shall be installed as per manufacturer's specifications, which include the flow restrictor and venting prior to the discharge entering the grease trap.
2. **All** grease traps shall have flow restrictor and vent pipe installed.
3. No dishwasher shall be connected to an under-the-sink grease trap or floor grease trap. Dishwashers will cause hydraulic overload of the grease trap.

Grease Trap Maintenance:

1. Grease Traps shall be cleaned of complete fats, oils, and grease and food solids at a minimum of every two (2) weeks, unless more or less cleaning frequency is authorized by the Director. If the FOG and food solids content of the grease trap are greater than 25% of the water depth capacity of the grease trap, then the grease trap shall be cleaned every week, or as frequently as needed to prevent 25% of capacity being occupied with FOG and food solids.
2. **FSEs in the Brentwood jurisdiction shall have a certified grease waste hauler or plumber complete a grease trap certification annually.** The grease trap certification shall be signed by the FSE owner or authorized representative. If a grease trap certification fails, then the FSE owner or authorized representative shall provide a corrective action response to the Director. The corrective action response shall identify the reason for the failure, what corrective action will be taken to correct the problem, and the date the corrective action will be completed.
3. During cleaning of the grease trap, the flow restrictor shall be checked to ensure it is attached and operational.
4. Grease Trap waste shall be sealed or placed in a container to prevent leachate from leaking, and then disposed.
5. Grease Trap waste shall not be mixed with yellow grease in the grease recycle container.

Accidental Discharge-Safeguards:

FSEs shall provide such facilities and institute such procedures as are reasonably necessary to prevent or minimize the potential for accidental discharge of fats, oils, and grease into the sewage collection system. This includes implementation of "Best Management Practices" protocols.

"Additives" Prohibition for use as Grease Management and Control:

1. If the Director identifies an FSE that is using "additives" and is contributing FOG to the Brentwood sewer system, or has caused any interference to the sewer system, the FSE shall immediately stop use of the "additive".
2. At no time shall additives be used just prior to under the sink traps or floor grease traps.
3. The use of additives is prohibited with the following exceptions:

a. Additives may be used to clean the FSE drain lines but only in such quantities that it will not cause fats, oils and grease to be discharged from the grease control equipment to the sewer system, or cause temporary breakdown of FOG that will later re-congeal in the downstream sewer system.

b. If the product used can be proven to contain 100% bacteria, with no other additives. Approval of the use of the product must come from the Director, and the FSE must submit a full disclosure Material Safety Data Sheet and certified sample results from the manufacturer of the product.

4. The use of approved additives shall in no way be considered as a substitution to the maintenance procedures required per this policy.

Right of Entry – Inspection and Monitoring

The Director shall have the right to enter the premises of FSEs to determine whether the FSE is complying with the requirements of this policy and/or the City of Brentwood Sewer Use Ordinance. FSEs shall allow City personnel, upon presentation of proper credentials, full access to all parts if the premises for the purpose of inspection, monitoring, and/or records examination.

The Director may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this policy and/or the Brentwood Sewer Use Ordinance.

FSE Inspections, Permit Option:

The Director may conduct inspections of FSEs for GCE installation and maintenance, review of best management practices, and to gather information regarding FOG discharge impacts. The Director has the right to enter the FSE's premises to determine impacts to the City of Brentwood sewer system. The City will conduct any additional monitoring of the food service establishment to determine compliance with the City of Brentwood Water & Sewer Department FOG management policy.

FSE Monitoring Option:

The Director may conduct monitoring of the effluent from GCE for the purpose of determining compliance with the FOG Management Policy and/or the City of Brentwood Sewer Use Ordinance and/or to assess a surcharge to the FSE.

Fee Option:

The Director may charge inspection, monitoring, assessment, impact, and other fees to the food service establishments to get reimbursement for the FOG program costs.

Enforcement Action

Enforcement action may result against a FSE for instances that include, but are not limited to, failure to clean or pump grease control equipment, failure to maintain grease control equipment including inspection and installation of properly functioning effluent-T and baffles on the grease interceptor, failure to install proper grease control equipment, failure to control FOG discharge from the FSE, contributing to a sewer line blockage or obstruction, contributing to a Sanitary Sewer Overflow event, allowing inflow/infiltration of stormwater from the FSE via the GCE to the sanitary sewer system and use of additives in such quantities so that FOG is pushed downstream of the FSE. Enforcement action will include Noncompliance Notifications, Notices of Violation (NOV), and Citations for

Municipal Ordinance Violations issued to the FSE.

Noncompliance Notifications may be issued by the City, or the City's designated representative, to the FSE and will normally allow the FSE 30 days for a response to the City of corrective action taken to resolve the noncompliance issue. A Notice of Violation may be sent by the City to the FSE in instances where the FSE has not responded to a Noncompliance Notification or when the FSE has caused significant problems to the sewer system. At the City's discretions, enforcement action may include termination of the customer's water service or a Citation for Municipal Ordinance Violation. A "significant problem" may include, but is not limited to, causing a sanitary sewer overflow event, causing sewer obstruction/blockage, or causing corrosion or other damage to the sewer system.