

Morristown Utilities Commission

Fats, Oils & Grease (FOG) Management Policy



Adopted: May 25, 2017

Morristown Utilities Commission

Fats, Oils & Grease (FOG) Management Policy

Scope & Purpose

To prevent sanitary sewer system blockages, obstructions and overflows within the sewer and wastewater system of the Morristown Utilities Commission (MUC) due to the contribution and accumulation of fats, oils and grease from food service establishments, commercial facilities and industrial facilities.

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A. Definitions

Black Water: Wastewater containing human waste, from sanitary fixtures such as toilets and urinals.

Commercial Property: A commercial property, for the purpose of the FOG Management Policy, is any multi-dwelling unit and/or property occupied by a non-residential establishment not within the definition of an industrial user as defined in the MUS Pretreatment Policy, and which discharges into the MUC wastewater system.

Existing Food Service Establishment: Any establishment, business or facility engaged in preparing, serving or making food available for consumption that was in operation and permitted and served by MUC prior to the effective date of this Fats, Oils, & Grease (FOG) Management Policy

Fats, Oils, & Grease (FOG): Organic polar compounds derived from animal and/or plant sources. FOG may be referred to as "grease" or "greases" in this policy

Food Grinder: Grinders used for the grinding of food consumed on the premises. The grinders must shred the waste to a degree that all particles will be carried freely under normal flow conditions prevailing in the community sewers. Furthermore, waste from food grinders shall not be discharged into grease control equipment.

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, however, multi-dwelling units may be considered a FSE, or be required to install grease control equipment, at the discretion of MUC. Food Service Establishments will generally be classified as follows:

- Class 1: Deli - engaged in the sale of cold cut and micro-waved sandwiches/subs with no frying or grilling on site; Ice Cream shops and beverage bars as defined by NAICS 722213; Mobile Food Vendors as defined by NAICS 722330
- Class 2: Limited-Service Restaurants (e.g., 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 and grocery/retail chains
- Class 4: Buffet and Cafeteria Facilities as defined by NAICS 72212
- Class 5: Institutions (Schools, Hospitals, Nursing Homes, Prisons, etc.) as defined by NAICS 722310, but not to exclude self-run operations.
 - MUS retains the right to determine the class of FSE regardless of the NAICS.

Garbage Grinder: Grinders used for the grinding of plastic, cardboard, expanded polystyrene foam (i.e. Styrofoam®) or paper products, inert materials or garden refuse.

General Manager: The individual responsible for the operation, maintenance, administration and oversight of the MUC sewer and wastewater system or his authorized designee.

Gray Water: Refers to all other wastewater other than black water as defined in this section.

(Brown) Grease: Fats, oils and grease that are discharged to the grease control equipment.

(Yellow) Grease: Fats, oils and grease that have not been in contact with or contaminated by other sources (water, wastewater, solid waste, etc.) and can be recycled.

Grease Control Equipment (GCE): A device for separating and retaining wastewater FOG prior to wastewater exiting the FSE and entering the MUC wastewater system. The GCE is constructed to separate, trap and hold fats, oils and grease substances, thus preventing such substances from entering the MUC wastewater system. Devices include grease interceptors, grease traps, or other devices approved by MUC.

Grease Interceptor: Grease Control Equipment consisting of a large tank, usually 750 gallon to 2,000 gallon capacity, which provides FOG control for a FSE. Grease interceptors will be located outside the FSE, unless a variance request has been granted by MUC.

Grease Trap: Grease Control Equipment consisting of an "under the sink" trap, a small container with baffles, or a floor trap. Once a FSE is approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40 pound capacity trap. All grease traps will have a flow control restrictor and venting.

Grease Recycle Container: Container used for the storage of yellow grease.

MUC: The Morristown Utilities Commission. For purposes of this policy, Morristown Utility Systems (MUS) shall be considered synonymous with MUC and the two shall be used interchangeably.

NAICS: North American Industry Classification System. The website of NAICS may be found at: (<http://www.census.gov/eos/www/naics>).

New Food Service Establishment: Any establishment, business or facility engaged in preparing, serving, or making food available for consumption that was not in operation nor permitted or served by MUC prior to the effective date of this Fats, Oils, & Grease (FOG) Management Policy.

Series (Grease Interceptors Installed in Series): Grease interceptor tanks are installed one after another in a row and are connected by plumbing pipe.

Tee or "T" (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 recommended to

be made of PVC or equivalent material, and extend to within 12" to 15" of the bottom of the interceptor.

B. General Requirements

1. All Food Service Establishments (FSEs) are required to have grease control equipment (GCE) installed, maintained and operating properly in accordance with this FOG Management Policy.
2. No FSE will discharge fats, oils and/or grease in concentrations at a flow rate and/or pollutant concentration that either alone, or in interaction with other substances, causes interference with the MUC wastewater system, pass through of the system, or constitutes an adverse environmental impact. FOG concentration limits shall be as established in the MUC Industrial Pretreatment Policy, Section N Industrial Waste Surcharge.
3. All FSEs will be required to maintain records of annual certification, cleaning and maintenance of GCE. GCE maintenance records include, at a minimum, the following:
 - a. date of cleaning/maintenance;
 - b. company or person conducting the cleaning/maintenance;
 - c. volume (in gallons) of grease wastewater removed; and
 - d. final disposal location.

A grease waste hauler completed manifest, that includes all the minimum information mentioned above, will meet this requirement.

4. GCE maintenance records shall be maintained at the FSE premises and provided to MUC and/or the Health Department upon request.
5. The FSE shall maintain GCE certification and maintenance records for three (3) years.
6. Owners of Commercial Property will be held responsible for wastewater discharges by tenants or occupants of such property.
7. Grease Control Equipment Certification Requirement
 - a. All establishments with grease control equipment must have their grease interceptor or grease trap inspected and certified annually by a MUC "certified" grease waste hauler or plumber.
 - b. If a grease interceptor or grease trap satisfies all of the certification requirements, proof of certification shall be sent to MUC within 5 days. No further action is required.
 - c. If a grease interceptor or grease trap fails to satisfy any of the certification requirements, then a corrective action response is required by the FSE

owner per item 8(b) below. Certification forms [Grease Interceptor Certification (Form A) or Grease Trap Certification (Form B)] must be completed and signed by the grease waste hauler or plumber, as well as the FSE owner or authorized representative, and submitted to MUC.

- d. The **original** certification form must be submitted within ten (10) days from the date of certification to the following address:

MUC Wastewater Department
Attn: Pretreatment Coordinator
1722 Tyler Road
Morristown, TN 37814

8. Failure of a Grease Interceptor or Grease Trap Certification

- a. In the event of a failed Grease Interceptor Certification or Grease Trap Certification, the FSE owner or authorized representative is responsible for notifying MUC of the failure within 24-hours from the time the FSE becomes aware of the circumstances.
- b. A written submission must be provided within five days of the time the FSE becomes aware of the circumstances. The written submission should provide detailed "Corrective Action Response" information on the Grease Interceptor Certification form, or the Grease Trap Certification form, that is submitted to MUC. 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. The written submission must be submitted to the following address:

MUC Wastewater Department
Attn: Pretreatment Coordinator
1722 Tyler Road
Morristown, TN 37814

- c. Upon completion of the required Corrective Actions a new Certification must be submitted to the address noted above.

9. Best Management Practices (BMPs) shall be observed by all FSEs for controlling the discharge of FOG from their facility. Examples of BMPs include:

- Recycle waste cooking oil; dispose in Grease Recycle Bin or Container. Do NOT pour any grease into sinks, floor drains or mop sinks.
- Post "NO GREASE" signs above all kitchen sinks as a reminder to employees.

- "Dry Wipe" and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
 - Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
 - 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.
 - Dispose of food items in the trash. Food grinder use is discouraged due to buildup of solids in the GCE, which causes decreased efficiency and need to increase pumping frequency of the GCE.
 - Educate and train all employees on grease control and prevention of sewer pipe clogs and sewer overflows.
10. FSEs shall dispose of yellow grease in an approved container, or recycle container, and the contents shall not be discharged to any sanitary sewer line, storm water grate, drain or conveyance.
11. Grease Trap waste should not be mixed with yellow grease in the grease recycle container. Yellow grease, oils or grease, poured or discharged into the FSE sewer lines or MUC wastewater system is a violation of this Policy.
12. FSE shall not push or flush the non-water portion of GCE into the public sewer.

C. Approved Grease Waste Haulers List

1. To ensure proper maintenance of grease control equipment and proper disposal of the FOG waste, MUC will maintain an "Approved Grease Waste Haulers List". Criteria for the grease waste hauler to be placed on the "Approved Grease Waste Haulers List" include, but are not limited to, the following:
- a. Submittal to MUC of a completed "Waste Hauler Agreement" signed by an authorized representative of the waste hauler.
 - b. The Waste Hauler Agreement sets forth, inter alia, the reporting requirements of the waste hauler and requires that the waste hauler make certain records available to MUC. Failure to comply with any of the provisions or terms of the Waste Hauler Agreement will result in removal of the grease waste hauler from the "Approved Grease Waste Haulers List" and/or enforcement action.
 - c. Proof of successful completion of a GCE certification class at another recognized wastewater system.

D. Grease Control Equipment Installation Requirements

1. Grease Control Equipment must remove fats, oils, & grease to prevent a flow rate and/or pollutant concentration that either alone, or in interaction with other

substances, causes interference with the MUC wastewater system, pass through of the system, or constitutes an adverse environmental impact. Failure to comply with this requirement shall result in an enforcement action in accordance with the Enforcement Action Section of this Policy.

2. Waste from garbage grinders used for the grinding of plastic, cardboard, expanded polystyrene foam (i.e. Styrofoam[®]) or paper products, inert materials or garden refuse shall not be discharged into a community sewer. For preparation of food consumed on the premises (food grinder), there is a "food" grinder exception but only where applicable fees are paid, and such grinders must shred the waste to a degree that all particles will be carried freely under normal flow conditions prevailing in the community sewers. Furthermore, waste from food grinders shall not be discharged into grease control equipment. At this time, MUC is not charging fees for food grinder use. However, users should be aware that a charge may be levied and use of a grinder is not recommended
3. Existing Food Service Establishment Requirement.
 - a. An existing FSE shall be required to submit a FOG plan to MUC for approval within 30 days of notification by MUC. The FOG plan shall include:
 - i. identification of all cooking and food preparation equipment (i.e., fryers, grills, woks, etc.);
 - ii. the number and size of dishwashers, sinks, floor drains, and other plumbing fixtures;
 - iii. the type of FSE classification;
 - iv. the type of food to be prepared and/or served; and
 - v. plans for the grease collection equipment dimensions and location.
 - b. An existing FSE may submit to MUC, for review and approval, a FOG plan comprised of a grease control equipment alternative to the minimum GCE required based on the FSE's classification. The alternative equipment shall be comparable to the minimum required GCE in its effectiveness to prevent FOG from entering the MUC sanitary sewer system.
 - c. As a minimum, kitchen and sanitary waste shall be plumbed as described in the "New FSE" section
 - d. The submitted FOG Plan shall include a proposed timeframe for implementation of the plan. MUC will review the FOG plan submitted by the FSE. The FOG plan may be approved as submitted or may be approved subject to such revisions and modifications as MUC determines in its discretion to be necessary for the proper protection of the MUC wastewater system.

- e. In the case that GCE is determined to be impractical or physically impossible to install, a variance for compliance with this policy may be granted if substantial evidence is provided by the owner of the FSE. It shall be the sole discretion of MUS to grant or deny a variance. A variance shall become invalid at such time as the FSE changes categories or undergoes substantial remodeling.
- 4. New Food Service Establishment, Upgrading of Existing Food Service Establishment, or Reactivation of a Food Service Establishment Requirement.
 - a. The initial opening of a FSE, upgrading of an existing FSE, or reactivation of any establishment, business, or facility as an FSE following twelve (12) months of non-continuous use as an FSE will require the installation, maintenance, and proper operation of grease control equipment (GCE) in accordance with this FOG policy. Food service establishments in one of these categories shall submit a FOG plan to MUC for approval. The FOG plan shall include:
 - i. identification of all cooking and food preparation equipment (i.e., fryers, grills, woks, etc.);
 - ii. the number and size of dishwashers, sinks, floor drains, and other plumbing fixtures;
 - iii. the type of FSE classification;
 - iv. the type of food to be prepared and/or served; and
 - v. plans for the grease control equipment dimensions and location.

MUC will review the FOG plan submitted by the FSE. The FOG plan may be approved as submitted or may be approved subject to such revisions and modifications as MUC determines in its discretion to be necessary for the proper protection of the MUC sewer and wastewater system. **All required elements in the approved FOG Plan must be implemented prior to the FSE commencing operation.**

- b. 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 storm water shall be plumbed to the GCE.
- c. All of the FSE's internal plumbing shall be constructed to separate sanitary (restroom) flow from kitchen process flow. Sanitary flow and kitchen process discharges shall be approved separately by the City 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. Existing FSEs shall meet this FOG Management Policy criterion.

5. **New Multi-Unit Facilities.**
 - a. New strip malls or strip centers must have two separate sewer line connections at each unit within the strip mall or strip center. One sewer line will be for sanitary wastewater and one sewer line will be for the kitchen area, or potential kitchen area, of each unit. The kitchen area, or potential kitchen area, sewer line will be connected to floor drains in the specified kitchen area, and will connect, or be able to connect, to other food service establishment kitchen fixtures, such as 3-compartment sink, 2-compartment sink, pre-rinse sink, mop sink and hand wash sink.
 - b. New multi-unit facility, or new strip mall facility, owners shall contact the City and MUC 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 unit. In addition, the plans shall identify "stub-out" locations to accommodate a minimum of a 1,000 gallon grease interceptor for each unit of the multi-unit facility. New multi-unit facility, or new strip mall facility, owners shall ensure that suitable physical property space and sewer gradient is available to accommodate the installation of an exterior, in-ground grease interceptor when determining the building location.
 - c. A FSE 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 FSE. Class 1 FSEs are exempt from the requirements to install grease interceptors. Sanitary wastewater, or Black Water, shall not be connected to GCE.
6. Variance to Grease Interceptor Installation. At the discretion of the MUC General Manager or his designee, some FSEs may receive a variance from the required installation of a grease interceptor.
7. Approval of Grease Control Equipment. All existing FSEs that have installed new grease control equipment, new FSEs, FSEs that are planning to upgrade their facilities, or FSEs that are planning to reactivate any establishment, business, or facility as an FSE following twelve (12) months of non-continuous use as an FSE, shall contact MUC for final approval of the proposed grease control equipment. This will include onsite inspection of the grease control equipment by MUC. Failure of the FSE to contact MUC to conduct the inspection of the new GCE will result in an enforcement action against the FSE owner.
8. Grease Control Equipment Sizing.
 - a. Minimum acceptable size of grease control equipment for each FSE Classification will be as follows:

- Class 1: Deli (engaged in the sale of cold cut and micro-waved sandwiches/subs with no frying or grilling on site), Ice Cream shops, Beverage Bars, Mobil Food Vendors - 20gpm/40 pound Grease Trap
 - Class 2: Limited-Service Restaurants (e.g., fast food facilities, pizzerias and family restaurants) Caterers, and - 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, Nursing Homes, Prisons, etc.) - 2,000 gallon grease interceptor
- b. MUC will review GCE sizing information received from the FOG plan information or the FSE's engineer, architect or contractor. MUC 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 should 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.
- c. Grease interceptors that are installed in series shall be installed in such a manner as 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" below the outlet invert of the preceding tank.

E. Grease Interceptor Design and Installation

1. Piping Design

- a. The inlet and outlet piping shall have 2-way cleanout tees installed.
- b. The inlet piping shall enter the receiving chamber 2-1/2" above the invert of the outlet piping.
- c. 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 than 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. The inlet T should be made of Schedule 40 PVC or equivalent material. [See illustration on page 12.]

- d. The outlet piping shall be no smaller than the inlet piping, but in no case smaller than 4" ID.
- e. The outlet piping shall extend to 12" above the floor of the interceptor and shall be made of a non-collapsible material. Minimum requirement for outlet piping is Schedule 40 PVC.
- f. 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 than the pipe diameter, with the top open. Minimum requirement for the outlet tee is Schedule 40 PVC. [See illustration on page 12.]

2. Baffles

- a. The grease interceptor shall have a non-flexing (i.e. Concrete, steel or other suitable material) 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 seated to the sweep. [See illustration on page 12.]
- b. The inlet compartment shall be 2/3 of the total liquid capacity with the outlet compartment at 1/3 liquid capacity of the interceptor.

3. Access Openings (Manholes)

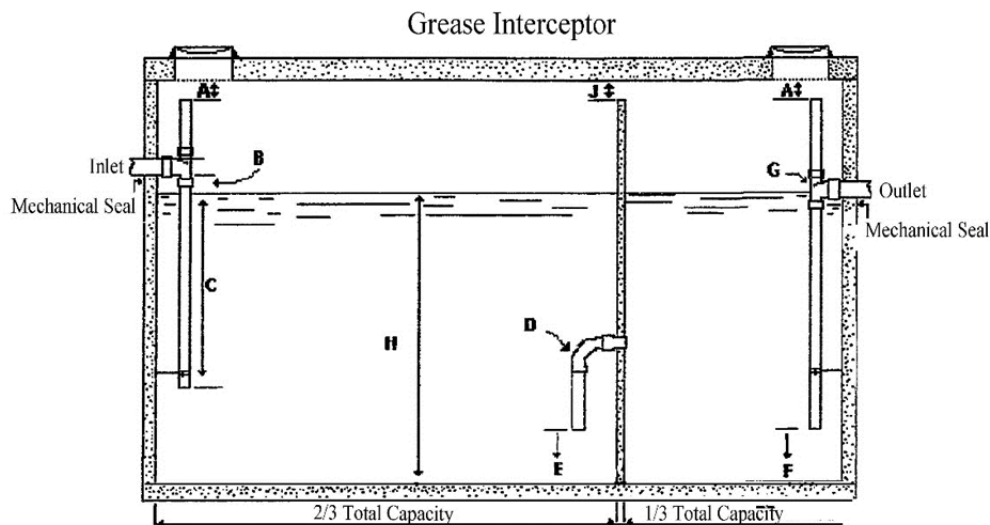
- a. Access to grease interceptors shall be provided by a minimum of one (1) manhole per interceptor division (baffle chamber) and of 24" minimum dimensions terminating 1" above finished grade with cast iron frame and cover. An 8" thick concrete pad extending a minimum of 12" beyond the outside dimension 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.
- b. Access openings shall be mechanically sealed and gas tight to contain odors and bacteria and to exclude vermin, surface and ground water, in a manner that permits regular reuses.
- c. The manholes are to be accessible for inspection by MUC.

4. Additional Requirements

- a. Responsibility - Removal of the grease from the wastewater routed to a public or private sanitary system is the responsibility of the user/owner.

- b. Location - Grease interceptors shall be located so as to be readily accessible for cleaning, maintenance, and inspections. They should be located close to the fixture(s) discharging the greasy wastestream. If possible, grease interceptors should not be installed in "drive-thru" lanes or a parking area. Grease interceptor access manholes shall never be paved over.
- c. Water Tight - Precast concrete grease interceptors shall be constructed to be watertight. A static water test shall be conducted by the installer and timed so as to permit verification through visual inspection by MUC and any other regulatory agency. The water test shall consist of plugging the outlet (and the inlet if necessary) and filling the tank(s) with water to the tank top a minimum of 24 hours before the inspection. The tank shall not lose water during this test period. Certification by the plumbing contractor shall be supplied to MUC prior to final approval of grease control equipment.
- d. Construction Material - Grease interceptors shall be constructed of sound durable materials, not subject to excessive corrosion or decay, and shall be water and gas tight. Each interceptor shall be structurally designed to withstand any anticipated load to be placed on the interceptor (e.g., vehicular traffic in parking or driving areas).

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.



- 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 – 6".
- 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".

5. Marking and Identification

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
- Inlet and outlet

NOTE: Grout shall not be used as a sealant for the Inlet or Outlet pipe at the sidewall.

F. Grease Interceptor Cleaning/Maintenance Requirements

1. Grease interceptor minimum size will be 1,000 gallon capacity, and maximum size will be 2,000 gallon capacity. If the FSE needs additional capacity, then grease interceptors will be installed in series.
2. Cleaning. 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". Grease interceptors shall be cleaned at a frequency of not less than once every 90-days. Some FSEs may have to pump their grease interceptors on a 30-day or 60-day schedule to meet the "25 Percent Rule" criteria. At no time, shall the cleaning frequency exceed 90-days unless approved by MUC. Approval may be granted on a case-by-case basis after submission by the FSE of documentation establishing a proper basis for the proposed frequency.

3. Partial pumping of interceptor contents or on-site pump and treatment of interceptor contents will not be allowed due to reintroduction of fats, oils and grease to the interceptor.
4. The grease interceptor effluent-T shall 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.
5. Grease interceptors must be "certified" annually by a grease waste hauler or plumber. Grease Interceptor Certification (Form A) must be completed and submitted to MUC annually.
6. All records related to the periodic cleaning of the interceptor must be retained onsite by the FSE in accordance with this policy.

G. Grease Trap Sizing, Installation, Cleaning, & Maintenance Requirements

1. All grease traps shall have a flow control restrictor and be properly vented. Failure to have the flow restrictor and venting will be considered a violation.
2. All new FSEs that are required to install grease traps must have MUC approval prior to starting operations.
3. Grease trap minimum size requirement is a 20 gallon per minute/40 pound capacity trap.
4. Grease traps must have the Plumbing Drainage Institute certification, and be installed as per manufacturer's specifications.
5. No automatic or manual dishwasher shall be connected to an under-the-sink grease trap or floor grease trap.
6. No automatic or manual drip or feed system additives (i.e. enzymes, emulsifiers, chemical additives, etc.) are allowed prior to entering the grease trap.
7. A single grease trap device shall be installed for each significant kitchen fixture unit (i.e., each 3-compartment sink). MUC must approve the number of grease traps and connections to the grease trap prior to FSE operation.
8. During cleaning of the grease trap, the flow restrictor shall be checked to ensure it is attached and operational.
9. Grease traps will be completely cleaned of fats, oils, grease and food solids at a minimum of every two (2) weeks. If the FOG and food solids content of the grease trap are greater than twenty-five percent (25%), then the grease trap must be cleaned every week, or as frequently as needed to prevent twenty-five percent (25%) of capacity being taken by FOG and food solids.

10. Grease trap waste should be sealed or placed in a container to prevent leaking, and then disposed, or hauled offsite by a grease waste hauler or plumber to an approved disposal location.

H. Accidental Discharge-Safeguards

1. 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.

I. "Additives" Prohibited for use as Grease Management and Control

1. Additives include, but are not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes and bacteria.
2. This FOG Management Policy prohibits the use of enzymes, emulsifiers or other additives to cause oil or grease to pass through the FSE's grease trap or grease interceptor designed to remove oils and grease. If MUC identifies FOG in the downstream sewer system from a FSE that is using an additive, MUC may require the FSE to discontinue use of the additive and initiate an enforcement action.
3. Additive use will not be a substitute for regular, required cleaning or pumping of grease control equipment.

J. Right of Entry - Inspection and Monitoring

1. The City, MUC and their respective authorized representatives shall have the right to enter the premises of FSEs to determine whether the FSE is complying with the requirements of this policy and city ordinances. FSEs shall allow City and MUC personnel and/or authorized representatives or agents, upon presentation of proper credentials, access to all parts of the FSE premises for the purpose of inspection, monitoring, and/or records examination. Unreasonable delays in allowing access to the FSE premises shall be a violation of this Policy and the City of Morristown Sewer Ordinance.
2. MUC may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this Policy and/or the City of Morristown Sewer Ordinance. A standard detail of a sampling vault (if required) is included with this policy.

K. Fee Option

1. MUC may charge inspection, monitoring assessment, impact, and permit fees to the FSEs to cover the cost of implementing and enforcing this FOG Management Policy.

L. FOG Treatment, Disposal and Resource Recovery Plan

1. MUC, at the discretion of the General Manager, may implement a FOG Treatment, Disposal and Resource Recovery Plan (Plan). The plan may be implemented if there are any problems identified with FOG disposal, continued FOG obstruction in the sewer system, or inconsistent maintenance provided by grease waste haulers to prevent FOG discharges from FSEs. Any costs incurred by MUC for implementing this program shall be passed on to the FSEs being serviced.

M. Violations and Enforcement Action

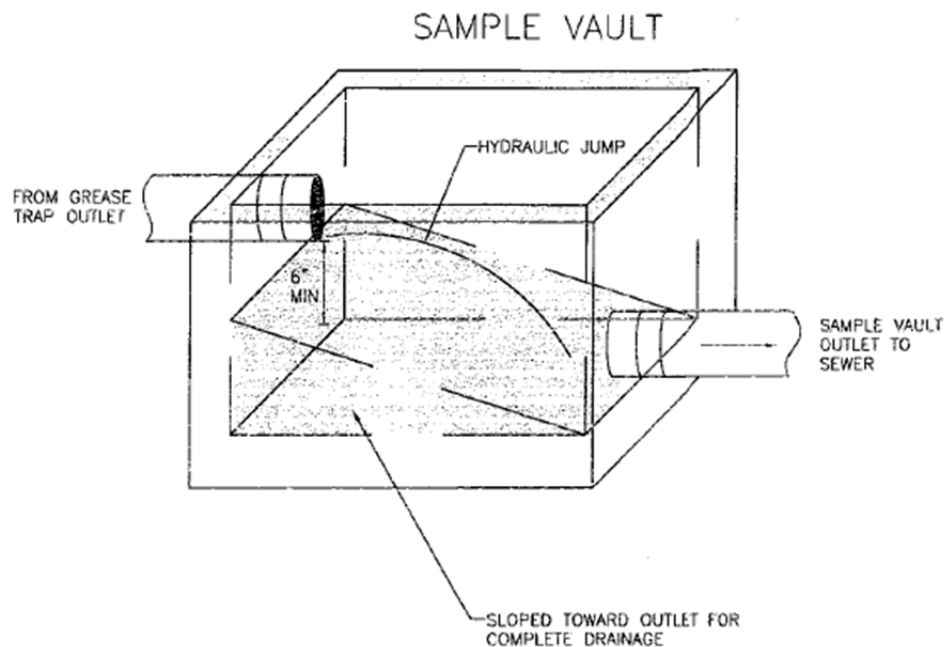
1. Causes for Enforcement Action against a FSE include but are not limited to:
 - a. failure to clean or pump GCE;
 - b. failure to maintain GCE including inspection and installation of properly functioning effluent-Tee and baffles;
 - c. failure to install GCE, failure to certify the grease interceptor or trap;
 - d. failure to control FOG discharge from the FSE;
 - e. use of additives so that FOG is diluted and pushed downstream of the FSE;
 - f. responsibility for sewer line obstructions;
 - g. responsibility for sanitary sewer overflow; or
 - h. any other failure of the FSE to comply with the terms and conditions of this Policy.
2. If FSE inspections and field investigations determine that any fats, oils and grease interference or blockage in the sewer system, a sewage pumping station, or the wastewater treatment plant is caused by a particular food service establishment, then that food service establishment shall be required to reimburse MUC for all labor, equipment, supplies and disposal costs incurred by MUC to clean the interference or blockage as well as administrative fees as approved by MUC. The FSE will be billed directly by MUC for such costs, and failure to reimburse these costs may result in termination of water and wastewater service.
3. If a FSE fails to pump, clean or maintain their GCE after a Notice of Violation due date, MUC may pump/clean the GCE to prevent additional FOG problems downstream. The FSE will be required to pay the cost of pumping and maintaining the FSE's GCE and the costs of all labor, equipment and supplies incurred by MUC, in addition to administrative fees as imposed by MUC. Mechanical failure of a GCE will be considered a violation of this FOG Management Policy pertaining to the construction and maintenance of pretreatment facilities and shall subject the FSE to penalties up to \$10,000 per violation per day.

4. Immediate discontinuance of water and/or wastewater service may result if the facility presents an immediate endangerment to the health, welfare of person or to the environment, causes stoppages or excessive maintenance to the sanitary sewer system, causes significant interference with the wastewater treatment plant or causes MUC to violate any condition of its NPDES permit. Service shall be reinstated when such conditions have been eliminated.

N. Penalties

1. Penalties and enforcement actions may be taken against any FSE violating this Policy, the MUC Industrial Pretreatment Policy and/or the City of Morristown Water Pollution Control Ordinance as authorized under the City of Morristown Sewer Ordinance.

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OPTION 1 — PREFERRED

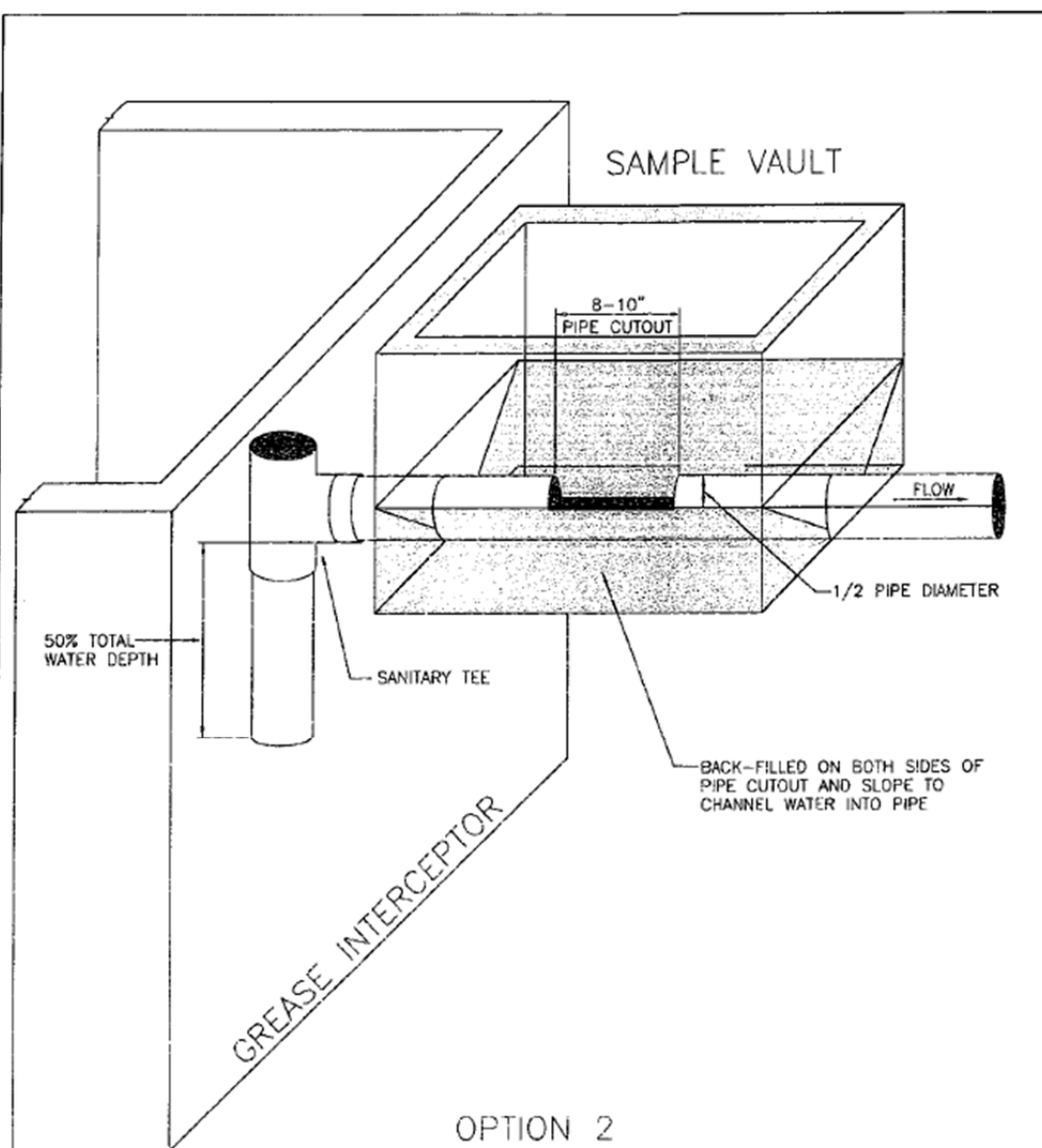
SAMPLING VAULT

NOT TO SCALE

MORRISTOWN UTILITIES COMMISSION
WASTEWATER OPERATIONS

File: FOG SAMPLE VAULT.DWG

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OPTION 2
SAMPLING VAULT
NOT TO SCALE

MORRISTOWN UTILITIES COMMISSION
WASTEWATER OPERATIONS

File: FOG SAMPLE VAULT.DWG



This certification form must be completed by a "MUC Certified" Grease Waste Hauler or Plumber

GREASE INTERCEPTOR CERTIFICATION (Form A)
Morristown Utilities Commission

Every food service establishment in the Morristown Utilities Commission must have their grease interceptor certified annually to verify that all components of the grease control equipment are present and in good working condition. Furthermore, the certification will identify any structural problems with the grease interceptor. The completed original form must be submitted to: **Morristown Utilities Commission, Attn: Pretreatment Coordinator, 1722 Tyler Road, Morristown, TN 37814.**

Facility Name: _____ Phone#: _____

Address: _____
Street City State Zip

	PASS	FAIL
1. Interceptor completely emptied and cleaned before inspection?	<input type="checkbox"/>	<input type="checkbox"/>
2. There is access to all interceptor chambers for cleaning and inspections?	<input type="checkbox"/>	<input type="checkbox"/>
3. Influent (inlet) T is attached and extends downward at least 2/3 depth of tank?	<input type="checkbox"/>	<input type="checkbox"/>
4. Effluent (outlet) T is attached and extends downward to within 12" of tank bottom?	<input type="checkbox"/>	<input type="checkbox"/>
5. Effluent (outlet) T is made of non-collapsible material that does not easily flex or bend (i.e. minimum schedule 40 PVC, etc.), and is secure, not allowing fats, oils or grease to escape around edges?	<input type="checkbox"/>	<input type="checkbox"/>
6. Interceptor tank does not have visible holes or leaks?	<input type="checkbox"/>	<input type="checkbox"/>
7. Mid-wall baffle(s) is secure and operational?	<input type="checkbox"/>	<input type="checkbox"/>
8. Interceptor maintaining structural integrity?	<input type="checkbox"/>	<input type="checkbox"/>
9. No sewer clean-out covers missing or damaged?	<input type="checkbox"/>	<input type="checkbox"/>

IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed by, must be provided on the reverse side of this form under "Response Comments" (attach additional sheets to explain corrective action, if necessary):

Inspector Certification: This grease interceptor has ☐ PASSED ☐ FAILED certification.

I, _____, of _____,
(print name of inspector) (print name of company)

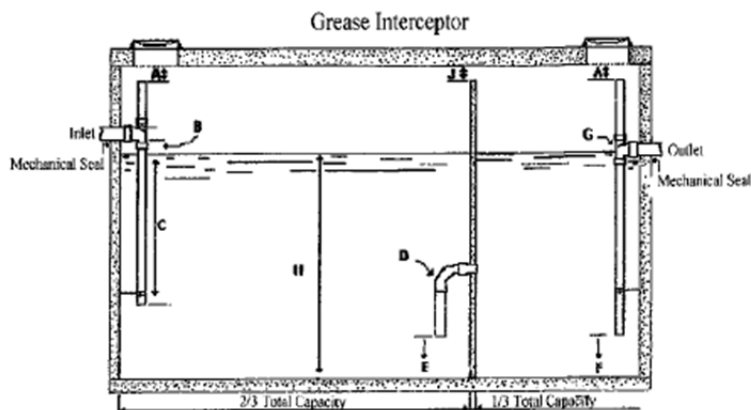
certify that the above listed facility has an approximate _____ gallon capacity interceptor. I have examined the interceptor and provided the above information.

(signature) (date) (phone number)

Facility Owner/Manager Certification:

I, _____, certify to the best of my knowledge the above
(print name)

statements to be true and correct. _____
(signature) (date)



- A) Minimum 6", but not less than pipe diameter.
- B) Inlet pipe invert to be 2.5" above liquid surface.
- C) Inlet pipe to terminate 2/3 depth of water level.
- D) 90 degree sweep minimum size – 6".
- 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"

RESPONSE COMMENTS (required if grease interceptor FAILED certification):

Problem Identified:

Corrective Plan of Action:

Corrective Plan of Action to be completed by: _____
(date)



This certification form must be completed by a "MUC Certified" Grease Waste Hauler or Plumber.

GREASE TRAP CERTIFICATION (Form B)
Morristown Utilities Commission

Every food service establishment in the Morristown Utilities Commission service area must have their grease trap (under-the-sink units) certified annually to verify that all components of the grease control equipment are present and in good working condition. The completed original form must be submitted to: **Morristown Utilities Commission, Attn: Pretreatment Coordinator, 1722 Tyler Road, Morristown, TN 37814.**

Facility Name: _____ Phone#: _____

Address: _____
Street City State Zip

	PASS	FAIL
1. Grease trap completely emptied and cleaned before inspection?	<input type="checkbox"/>	<input type="checkbox"/>
2. There is access to all trap chambers for cleaning?	<input type="checkbox"/>	<input type="checkbox"/>
3. Flow restrictor device is installed (before grease trap or at grease trap inlet?)	<input type="checkbox"/>	<input type="checkbox"/>
4. Flow restrictor device installation is correct (proper flow direction and orientation)?	<input type="checkbox"/>	<input type="checkbox"/>
5. Grease trap is vented (vent on flow restrictor)?	<input type="checkbox"/>	<input type="checkbox"/>
6. Grease trap has NO visible holes or leaks?	<input type="checkbox"/>	<input type="checkbox"/>
7. Baffle(s) (inlet, middle and outlet...depending on design) are secure and operational?	<input type="checkbox"/>	<input type="checkbox"/>
8. Automatic or machine dishwasher is NOT connected to the grease trap?	<input type="checkbox"/>	<input type="checkbox"/>
9. No sewer clean-out covers missing or damaged?	<input type="checkbox"/>	<input type="checkbox"/>

IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed by, must be provided on the reverse side of this form under "Response Comments" (attach additional sheets to explain corrective action, if necessary):

Inspector Certification: This grease trap has ☐ PASSED ☐ FAILED certification.

I, _____, of _____
(print name of inspector) (print name of company)

certify that the above listed facility has a _____ gallons per minute / _____ pound capacity grease trap. I have examined the grease trap and provided the above information.

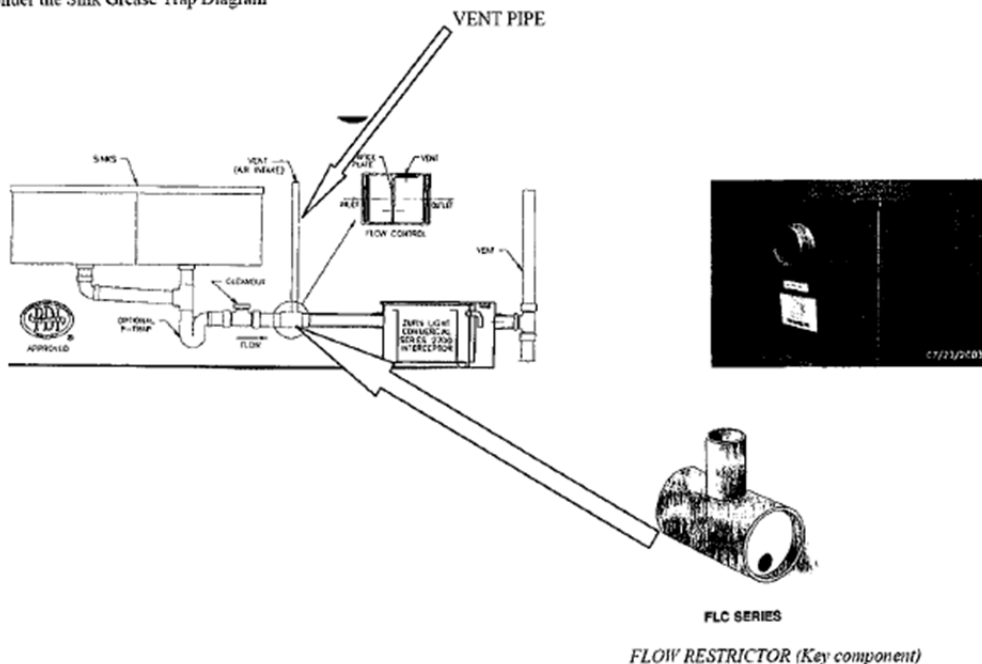
(signature) (date) (phone number)

Facility Owner/Manager Certification:

I, _____, certify to the best of my knowledge the above
(print name)

statements to be true and correct. _____
(signature) (date)

Under the Sink Grease Trap Diagram

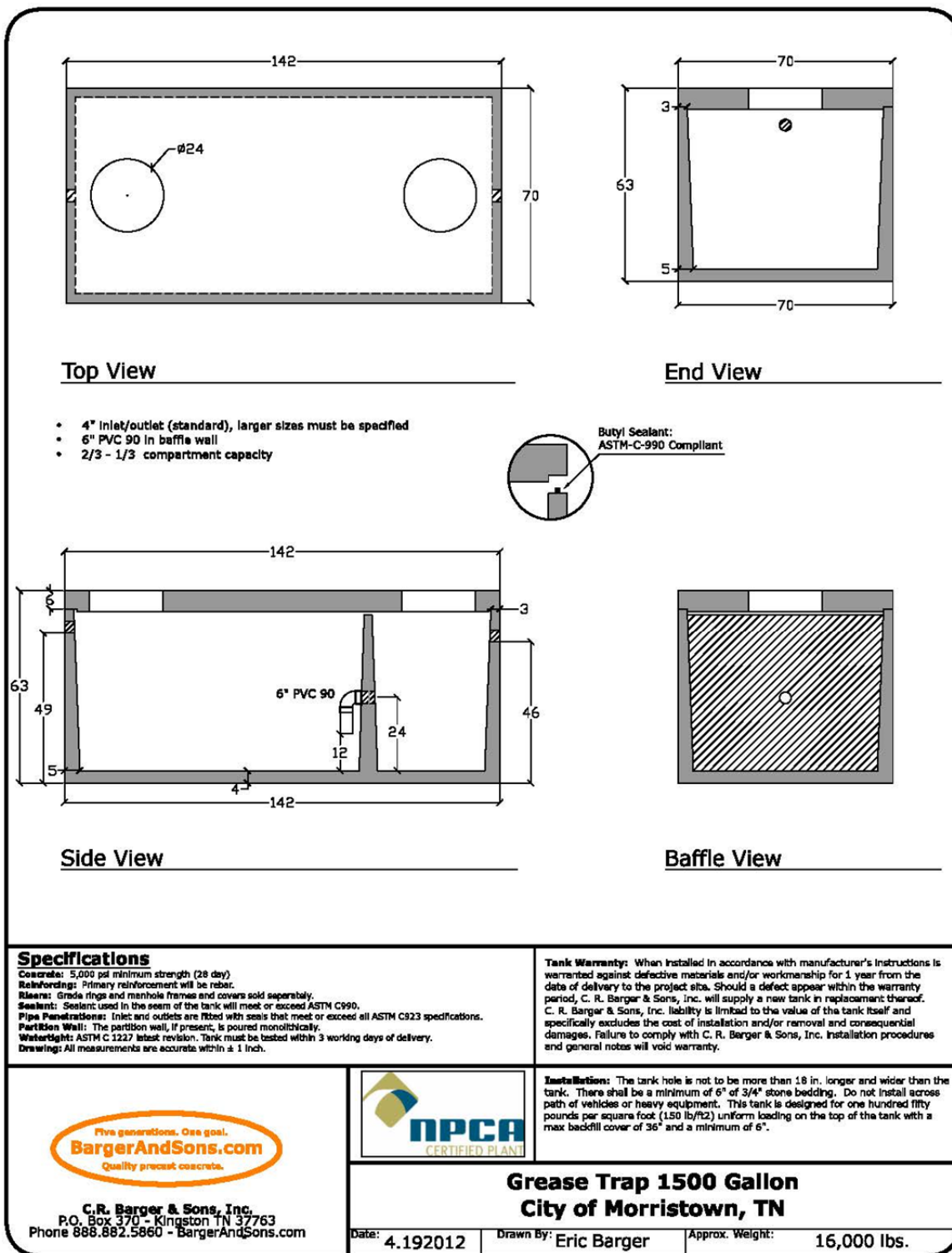


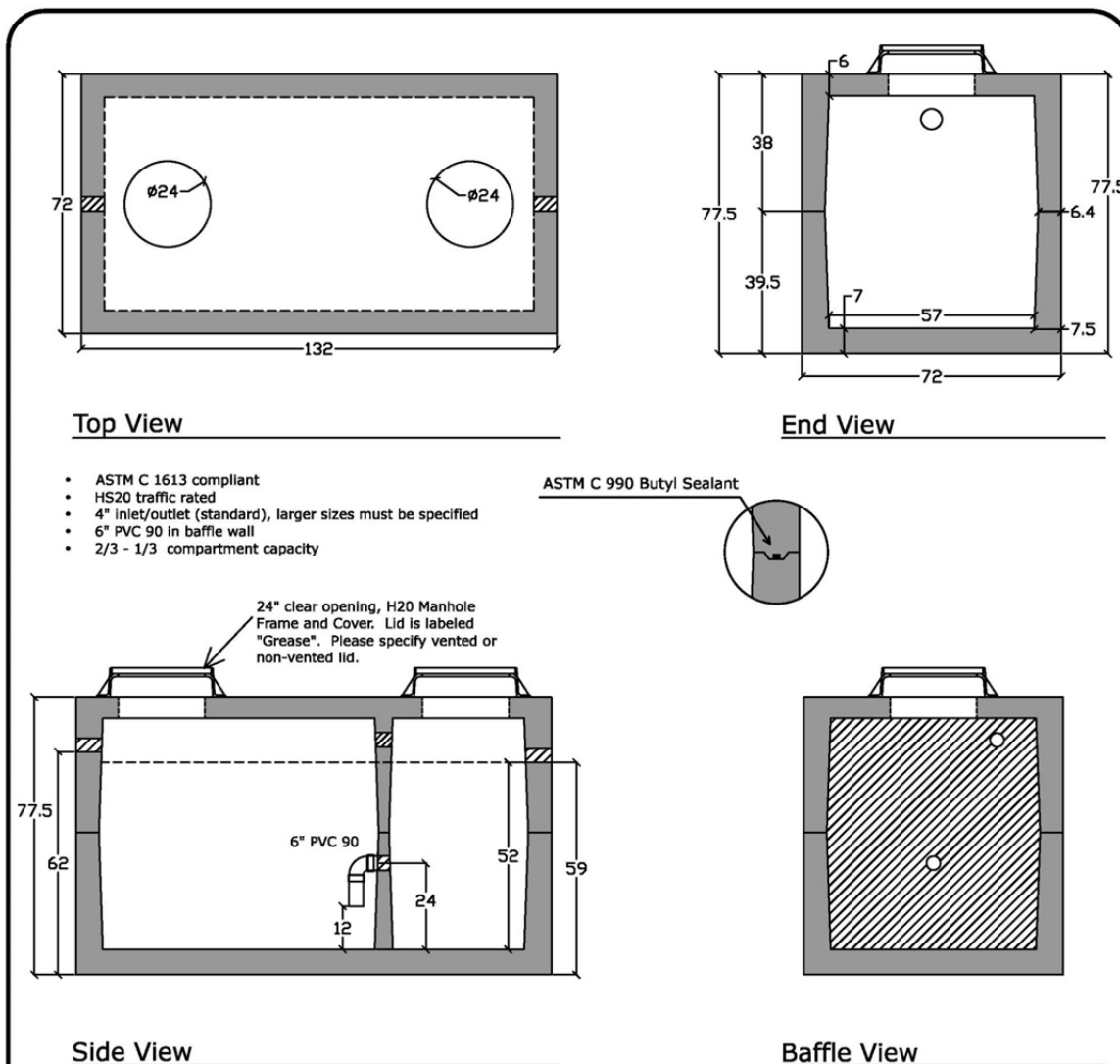
RESPONSE COMMENTS (required if grease trap FAILED certification):

Problem Identified:

Corrective Plan of Action:

Corrective Plan of Action to be completed by: _____
 (date)





Specifications

Concrete: 5,000 psi minimum strength (28 day)

Reinforcing: Primary reinforcement will be rebar.

Risers: Grade rings and manhole frames and covers sold separately.

Sealant: Sealant used in the seam of the tank will meet or exceed ASTM C990.

Pipe Penetrations: Inlet and outlets are fitted with seals that meet or exceed all ASTM C923 specifications.

Partition Walls: The partition wall, if present, is poured monolithically.

Watertight: ASTM C 1227 latest revision. Tank must be tested within 3 working days of delivery.

Drawing: All measurements are accurate within ± 1 inch.

Tank Warranty: When installed in accordance with manufacturer's instructions is warranted against defective materials and/or workmanship for 1 year from the date of delivery to the project site. Should a defect appear within the warranty period, C. R. Barger & Sons, Inc. will supply a new tank in replacement thereof. C. R. Barger & Sons, Inc. liability is limited to the value of the tank itself and specifically excludes the cost of installation and/or removal and consequential damages. Failure to comply with C. R. Barger & Sons, Inc. installation procedures and general notes will void warranty.

Installation: The tank hole is not to be more than 18 in. longer and wider than the tank. There shall be a minimum of 6" of 3/4" stone bedding. This tank is designed for HS20 traffic loads and with a max backfill cover of 8' and a minimum of 6".



C. R. Barger & Sons, Inc.
P.O. Box 370 - Kingston TN 37763
Phone 888.882.5860 - BargerAndSons.com



Grease Trap HS20 1500 Gallon City of Morristown, TN

Date: 4.19.2012

Drawn By: Eric Barger

Approx. Weight: 26,000 lbs.