



**COWETA COUNTY WATER  
AND SEWERAGE AUTHORITY**

**GREASE MANAGEMENT PROGRAM**

**FOG ORDINANCE**

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# **COWETA COUNTY WATER & SEWERAGE AUTHORITY**

## **FOG ORDINANCE**

### **1. PURPOSE:**

The purpose of this program is to minimize the introduction of fats, oils, and greases into the Coweta County Water & Sewerage Authority's (CCWSA) wastewater collection system. The main components of the program include the proper sizing, installation, and maintenance of grease interceptors. The administrative and inspection requirements of food service facilities are established herein as well.

### **2. DEFINITIONS:**

Unless otherwise expressly stated or the context clearly indicates a different intention, the following terms shall, for the purposes of this document, have the meanings indicated in this section:

- A. CCWSA – Refers to The Coweta County Water & Sewerage Authority.
- B. the County – Refers to The Coweta County Water & Sewerage Authority.
- C. Domestic Wastewater - Wastewater from sanitary fixtures such as toilets and urinals.
- D. FOG – Fats, Oils, and Grease
- E. Food Service Facility or FSE - Any facility, which cuts, cooks, bakes, prepares, or serves food, or which disposes of food related wastes.
- F. Grease - A material composed primarily of fats, oil, and grease from animal or vegetable sources. The terms fats, oil, and grease shall be deemed as Grease by definition. Grease may also include petroleum-based products.
- G. Hauler or Transporter - One who transfers waste from the site of a user to an approved site for disposal or treatment. The hauler is responsible for assuring that all Federal, State and local regulations are followed regarding waste transport and disposal.
- H. Interceptor or Separator or Trap - A device so constructed as to separate, trap, and hold fats, oils, greases, and/or sand and grit substances from the wastewater discharged by a facility to prevent these substances from entering the sanitary sewer.
- I. “Under–Sink” or Inline Grease Trap - A device placed under, or in close proximity to sinks or other facilities likely to discharge grease in an attempt to separate, trap or hold, oil and grease substances for preventing their entry into the sanitary sewer.
- J. User - A source of discharge to the sanitary sewer of the Coweta County Water and Sewerage Authority.
- K. Waste or wastewater - The liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, and institutions, whether treated or untreated, contributing to the sanitary sewer.

### **3. GENERAL CRITERIA:**

#### **A. Installation Requirements for New Food Service Facilities**

All proposed or newly remodeled food service facilities inside the Coweta County Water & Sewerage Authority (CCWSA) Wastewater Service area shall be required to install an approved, properly operated and maintained grease interceptor. All interceptor units shall be installed outdoors of the Food Service Facility building unless the user can demonstrate to CCWSA that an outdoor interceptor would not be feasible. All interceptor units shall be of the type and capacity approved by the CCWSA.

#### **B. Requirements for Existing Food Service Facilities**

All existing food service facilities inside the CCWSA Wastewater Service area are expected to conduct their operations in such a manner that grease is captured on the user's premises and then properly disposed. Existing Food Service Facilities will be handled under CCWSA's Grease Management Program in the following manner:

- 1) CCWSA will periodically inspect each Food Service Facility on an as-needed basis to assure that each facility is complying with the intent of the Grease Control Program. The as needed inspection shall be determined by the CCWSA.
- 2) Each Food Service Facility located in the vicinity of any problem areas will be inspected. The facilities' grease control practices and the adequacy of their grease control interceptor/equipment will be assessed. Maintenance records will also be reviewed.
- 3). Following the inspections, CCWSA will send written notice to the inspected food service facilities containing a summary of the policy requirements and the results of the inspection. The inspections will typically result in one of the following actions:
  - a) Facilities equipped with an appropriate and adequately sized grease interceptor who are meeting the intent of the Grease Management Program through effective grease control practices will be commended for their compliance.
  - b) After notice and an opportunity to be heard, facilities not in compliance shall be required to develop and submit to CCWSA a proposed plan designed to achieve compliance through improved housekeeping and/or increased maintenance and pumping of the existing grease interceptor/equipment
  - c) Facilities that are not successful in achieving compliance with the intent of the Grease Management Program through improved housekeeping and increased maintenance and pumping of the existing grease interceptor/equipment will be required to install the necessary interceptor/equipment to bring the facility into compliance.

#### **C. Prohibited Discharges**

Domestic Wastewater shall not be discharged to the grease interceptor unless specifically approved, in writing, by CCWSA.

#### **D. Waste Minimization Plan**

Food Service Facilities shall develop and implement a Waste Minimization Plan pertaining to the disposal of grease, oils, and food particles.

#### **E. Floor Drains**

Only floor drains which discharge or have the potential to discharge grease shall be connected to a grease interceptor.

#### **F. Location**

Each grease interceptor shall be installed and connected so that it is easily accessible for inspection, cleaning, and removal of the intercepted grease at any time. Grease interceptors required under this ordinance shall be installed outdoors of the food service facility, and upstream from the domestic wastewater drain line(s). A grease interceptor may not be installed inside any part of a building unless approved in writing by CCWSA. The user bears the burden of demonstrating that an outdoor grease interceptor is not feasible.

### **4. DESIGN CRITERIA:**

#### **A. Construction of Interceptors**

Grease interceptors shall be constructed in accordance with Coweta County plumbing standards and outdoor units shall have a minimum of two compartments with fittings designed for grease retention. All alternative grease removal devices or technologies shall be subject to the written approval of CCWSA. Such approval shall be based on demonstrated removal efficiencies of the proposed technology.

#### **B. Access**

Outdoor grease interceptors shall be provided with two (2) manholes terminating 1-inch above finished grade with cast iron frame and cover. All grease interceptors shall be designed and installed to allow for complete access for inspection and maintenance of inner chamber(s) as well as viewing and sampling of wastewater discharged to the sanitary sewer. Interceptors shall not be located in heavily trafficked areas such as driving lanes of a parking lot that may interfere with inspection and maintenance capabilities.

#### **C. Load-Bearing Capacity**

In areas where additional weight loads may exist, the grease interceptor shall be designed to have adequate load-bearing capacity (example: parking areas).

#### **D. Inlet and Outlet Piping**

Wastewater discharging to the grease interceptor shall enter only through the inlet pipe of the interceptor. The inlet pipe bottom tee branch shall extend one (1) foot below liquid level. The outlet pipe bottom tee branch shall be submerged to 2/3 of the liquid depth. Each grease interceptor shall have only one inlet and one outlet pipe.

## E. Grease Trap or Interceptor Sizing

According to the Uniform Plumbing Code (UPC), the difference between a **grease trap** and a **grease interceptor** is the flow rate of wastewater the device can handle. **Grease traps** have a flow rate of less than 50 gallons per minute, are smaller, and are usually found inside the kitchen, and can vary in size, from as small as a box to as large as a mini-fridge. **CCWSA regulations do not allow any grease traps smaller than a 70-pound capacity.**

Alternatively, **Grease interceptors** have a flow rate of MORE than 50 gallons per minute, are much larger, and due to their size, they are installed underground and outside of the building.

Pre-determining accurate sizing of proposed grease traps and/or interceptors is an inaccurate science at best as flow amounts and grease production assessments are dependent on numerous factors that are difficult to define. To ensure standardization throughout the county, **CCWSA regulations require a minimum interceptor size of no less than 1,500 gallons, and not to exceed a capacity of 3,000 gallons. Any additional capacity shall require the use of multiple interceptors. In addition, all indoor grease traps should hold a minimum of 70 pounds.**

Still, it may be helpful to estimate approximate sizing prior to an installation, and various formulas have been developed for assessing sizing requirements. These formulas are discussed below and on the following page to assist with the planning process.

- 1) Grease Traps** - For optimum efficiency, a grease trap requires regular maintenance. That means, periodically emptying and cleaning of the grease trap. Due to their smaller size, grease traps will generally require more cleaning than grease interceptors as they tend to fill-up rather quickly. Local inspectors will determine the frequency of cleaning and maintenance based on its performance, which in large part will be based on flow rates and/or grease production.

**Under-sink grease trap** requirements shall meet Plumbing and Drainage Institute Standard PDI-G101. Flow rates can be estimated using the chart below:

Type of Fixture	Flow Rate (gpm)	Grease Retention Capacity (lbs)
Restaurant hand sink	15	30
Pre-rinse sink	15	30
Single-compartment sink	20	40
Double-compartment sink	25	50
Two double-compartment sinks	35	70
Dishwasher up to 30 gallons	15	30
Dishwasher up to 50 gallons	25	50
Dishwasher up to 100 gallons	40	80
Other fixture	Manufacturer peak	gpm X 2

- 2) Grease Interceptors** – As stated, Grease Interceptors are designed for kitchens that have a flow rate of *more than 50 gallons per minute*. As such, grease interceptors are ideal for installation in large restaurants where there is a lot of grease flowing through the drains.

**a) Sizing based on flow rates:**

Two common formulas are presented below to provide an excellent starting ground for determining grease interceptor needs. Using these formulas, the size of a grease interceptor can be approximated, and the grease interceptor size shall be the larger of the two results.

- Interceptor Capacity (gallons) = (S) x (25) x (Hr/12)  
S = Number of Seats  
Hr = Maximum hours of daily operation (Include preparation & clean up)
- Interceptor Capacity (gallons) = (Sum of fixture flows) x (20)

Type of Fixture	Flow Rate (gpm)
Restaurant hand sink	15
Pre-rinse sink	15
Single-compartment sink	20
Double-compartment sink	25
Two double-compartment sinks	35
Dishwasher up to 30 gallons	15
Dishwasher up to 50 gallons	25
Dishwasher up to 100 gallons	40
Other fixture	Manufacturer peak

**b) Sizing based on Grease Production:**

The sizing formulas presented above represent minimum standards for normal usage. Installations with “heavier than typical” usage, such as those restaurants that will be deep frying considerable amounts of food, may consider using an additional sizing method that is based on “grease production” amounts rather than on flow rates. An example of this method is shown in the table on the following page.

**TABLE FOR ESTIMATING INTERCEPTOR SIZING NEEDS  
BASED ON “GREASE PRODUCTION”**

Customers or Meals per Day	LOW GREASE OUTPUT				MEDIUM GREASE OUTPUT				HIGH GREASE OUTPUT			
	Sandwich shop, convenience Store, Sushi Bar, Delicatessen, Snack Bar, Ice Cream Parlor, etc.				Coffee House, Pizza, Grocery store (no fryer), Fast food, Drive-in, Greek, Indian, Low Grease Output FSE				Cafeteria, Family Restaurant, Italian, Steak House, Bakery/Donut Shop, Chinese, Mexican, Seafood, Fried Chicken, Barbecue			
	A No Flatware 0.005 lbs/meal		B With Flatware 0.0065 lbs/meal		C No Flatware 0.025 lbs/meal		D With Flatware 0.0325 lbs/meal		E No Flatware .035 lbs/meal		F With Flatware 0.0455 lbs/meal	
	Pounds per Quarter	Suggested Volume of GI in gallons	Pounds per Quarter	Suggested Volume of GI in gallons	Pounds per Quarter	Suggested Volume of GI in gallons	Pounds per Quarter	Suggested Volume of GI in gallons	Pounds per Quarter	Suggested Volume of GI in gallons	Pounds per Quarter	Suggested Volume of GI in gallons
10	5		6		24		30		21		27	
20	9		12		45		60		42		55	
30	14		18		69		90		63		82	
40	18		23		90		117		84			
50	23		29		114		150					
100	45		59		225		293		315	300	410	500
200	90		117		450	300	585	500	630	750	819	750
300	135		176		675	750	878	750	945	1000	1229	1250
400	180		234		900	1000	1170	1000	1260	1250	1638	1500
500	225		293		1125	1000	1463	1250	1575	1500	2048	2000
750	338	300	439	300	1688	1500	2194	2000	2363	2000	3071	3000
1000	450	300	585	500	2250	2000	2925	2500	3150	3000	4095	4000
1250	563	500	731	750	2813	2500	3656	4000	3938	4000	5119	5000
1500	675	750	878	750	3375	3000	4388	4000	4725	4000	6143	6000

It should be noted that even using the “Grease Production” sizing method WILL NOT guarantee that a restaurant is on the correct cleaning frequency. That’s why FOG Inspections are necessary, and why pumping frequencies may be changed if the interceptor proves to be too small to adequately maintain acceptable grease levels!

For establishing standardization throughout the county, regardless of the calculated capacity using the various formulas, the minimum interceptor size for Coweta County shall be 1,500 gallons, not to exceed a capacity of 3,000 gallons. Any additional capacity shall require the use of multiple interceptors. In addition, all indoor grease traps should hold a minimum of 70 pounds.



## **5. GREASE INTERCEPTOR MAINTENANCE**

### **A. Pumping:**

All grease interceptors shall be maintained by the user at the user's expense. Maintenance shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids. Decanting or discharging of removed waste back into the interceptor from which the waste was removed or to any other grease interceptor, for the purpose of reducing the volume to be disposed, is strictly prohibited.

Failure to provide a completed manifest certifying that the interceptor has been pumped will result in a verbal warning or a written Notice of Violation. Continued failure to pump will be met with a \$200.00 fine.

### **B. Pumping Frequency:**

Outdoor grease interceptors must be pumped out completely a minimum of once every three months. Under-sink or in-line grease interceptors must be pumped/cleaned out completely a minimum of once every 30-60 days as necessary. However, traps and interceptors may need to be pumped more frequently as needed to prevent carry over of grease into the sanitary sewer collection system. Pumping frequency may also be extended if it can be demonstrated by the user to be acceptable and approved by CCWSA.

### **C. Pump Out Order:**

When the oil and grease concentrations exceed CCWSA's maximum discharge limits and/or the combined depth of bottom and top solids exceeds 33% of the total depth of the trap, CCWSA will issue a Pump Out Order to the user. The user shall have seven (7) days from receipt of the order to comply. Where an emergency exists, a written or verbal warning shall be given to the user, and the user will have 24 hours to comply. Pump Out Orders may also be issued when pumping frequencies are extended beyond required pumping schedules.

### **D. Disposal of Interceptor Pumped Material:**

All waste removed from each grease interceptor shall be recorded on a proper manifest form. Also, all waste removed from each grease interceptor must be disposed at a facility approved by CCWSA to receive such waste in accordance with the provisions of this program. In no way shall the pumped material be returned to any private or public portion of the sanitary sewer collection system.

### **E. Additives:**

Any additive(s) placed into the grease interceptor or the discharge line system on a constant, or scheduled basis shall be reported to CCWSA. Such additives shall include, but are not be limited to, commercially available bacteria or other additives designed to absorb, consume, or treat fats, oils, and grease. The use of additives shall in no way be considered as an alternative technology or a substitution for maintenance procedures required herein.

Chemical treatments such as drain cleaners, enzymes, acids, and other chemicals designed to dissolve, purge, or remove grease shall not be allowed to enter the grease interceptor.

## **6. OIL-WATER SEPERATOR / SAND INTERCEPTOR REQUIREMENTS:**

- A.** Oil/sand interceptors are in-ground tanks designed to capture dirt, sand, sweepings, minor petroleum spills, etc. from car washes and vehicle maintenance facilities to keep these substances out of the CCWSA Wastewater System. The interceptor treats these wastes by allowing substances lighter than water, such as oil, to float and substances heavier than water, such as sand, to sink. Only the grey water between these two zones should flow to the wastewater system.

Just as with grease interceptors, if not pumped frequently enough the sand or grit and/or the lighter oil and grease will be pulled into the wastewater system. These wastes may also back up into your wastewater service line and cause a blockages that can overflow into the environment causing damage and creating public health issues.

- B.** All users whose wastewater stream is associated with unusually large quantities of grit, sand or gravel shall be required to install a sand trap. All car/truck wash systems shall be required to install these units.

**C. *Design criteria.***

All sand and oil/grease interceptors used in conjunction with facilities other than eating establishments shall have a capacity that will provide not less than ten minutes nor more than 30 minutes retention time at the peak eight-hour flow rate. Flow-through velocities shall not exceed one foot per second at the peak eight-hour flow rate.

It shall be the responsibility of the owner to have an architect, engineer, plumber, or other qualified person design, properly size, and install an interceptor for their specific business operation.

**D. *Maintenance.***

All users are required to maintain their sand or oil/grease interceptors in a proper and effective manner at all times. In maintaining these interceptors, users shall be responsible for the proper recovery, removal, and disposal by appropriate means of the captured material, and shall maintain records of the dates and means of disposal which are subject to review by the County. As with grease interceptors, the frequency of removal shall be specified by the effectiveness of the interceptor.

The interceptor shall be easily accessible for cleaning and inspection. The responsibility of inspecting, cleaning and maintaining the interceptor in an efficient operating condition shall be the owner's and/or lessee's responsibility.

**E. *Registration.***

The owner, or their authorized representative, shall provide the following the County:

- List all equipment that will use water along with estimated water usage amounts.
- Provide a plumbing detail that shows the equipment, flow restrictors, discharge piping size, where the discharge flows to, and the location and size of the interceptor.

## **7. ADMINISTRATIVE REQUIREMENTS:**

### **A. Initial Data Acquisition:**

All food service facilities will be asked to complete a data sheet to establish the grease interceptor database. Forms may be attained from CCWSA and a copy of the form may be found in Appendix A of this document. The CCWSA database will be updated with additional or modified information after each yearly inspection.

### **B. Administrative Fees:**

Initial FSE information forms must be completed and a receipt letter for this document must be signed. However, no fee will be charged for any quarterly or annual inspection by CCWSA.

### **C. Inspection and Entry:**

Authorized personnel of CCWSA, bearing proper credentials and identification, shall have the right to enter upon all properties subject to this program, at any time and without prior notification, for the purpose of inspection, observation, measurement, sampling, testing or record review, as part of this program.

### **D. Record Retention and Reporting:**

All users must keep records of all cleaning or maintenance of their grease interceptor. The following must be kept on-site at the food service facility for a minimum of two (2) years:

- 1) Manifests: Required for all grease interceptors and shall contain the following:
  - a) Food Service Facility (generator) information, including name, address, volume pumped, date and time of pumping, and generator signature verifying the information;
  - b) Transporter information, including company name, address, license plate number, permit number, driver name, and driver signature verifying transporter information.
  - c) Receiving information, including facility name, address, date and time of receiving, EPD permit number, and signature verifying receipt of the waste.
  - d) Manifests are generally provided by the Grease Pumping Company and once completed, must be mailed, faxed, or electronically submitted to Coweta County Water & Sewerage Authority Environmental Compliance within fourteen (14) days of interceptor maintenance.
  - e) A manifest may not be required for under-sink or inline grease interceptors, if user can demonstrate a valid reason not to use one. If approved, maintenance logs must be substituted for the pumping manifest. This log shall include the date, time, amount pumped or cleaned, hauler, disposal site, and signature. The log shall be kept in a conspicuous location for inspection and shall be made immediately available to the Health officer or a CCWSA representative upon request. See Appendix B for an example maintenance log.

## **8. ENFORCEMENT:**

Enforcement of these regulations shall be in accordance with the provisions of the County's Sewer Use Ordinance, and its Industrial Pretreatment Regulations. Failure to comply with this program may result in notification to the County Health Department to request enforcement actions that may lead to revocation of the food service permit and/or the County revoking the business license. See Section 11 of the County's Sewer Use Ordinance for additional enforcement actions, up to and including criminal prosecution, that may be used for enforcing this FOG ordinance.

Additional detail to enforcement procedures may be found in Appendix C of this document.

## APPENDICES

**COWETA COUNTY WATER & SEWERAGE AUTHORITY****Grease Management Program Customer Information form**

If your business processes, prepares or otherwise handles food or food products, your facility is required by CCWSA to operate and maintain a grease interceptor that prevents the excessive discharge of fats, oils and greases to the sanitary sewer system. Please fill out this form accurately and legibly and return to:

Environmental Compliance  
Coweta County Water Authority

Office Telephone (770) 254-3710

**SECTION A – GENERAL INFORMATION**

1. Facility Name: \_\_\_\_\_
2. Facility Street Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ E-mail: \_\_\_\_\_
3. Billing Address (if different): DO NOT USE A P.O. BOX  
Street Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_
4. Owner of Premises: (If Different than facility)  
Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
Telephone Number: \_\_\_\_\_
5. Designated facility Contact:  
Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ E-mail: \_\_\_\_\_

**SECTION B – WATER SUPPLY**

1. Name as it appears on water bill: \_\_\_\_\_  
Additional Name, (if Applicable): \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_
2. Water Service Account number: \_\_\_\_\_

**SECTION C – FACILITY OPERATIONAL CHARACTERISTICS**

1. Please choose one description that best describes your facility.

- |  |  |
|--|--|
| <input type="checkbox"/> Bakery Hospital                 | <input type="checkbox"/> Hospital              |
| <input type="checkbox"/> Child Care                      | <input type="checkbox"/> Hotel / Motel         |
| <input type="checkbox"/> Club / Organization             | <input type="checkbox"/> Ice Cream Shop        |
| <input type="checkbox"/> Coffee Shop                     | <input type="checkbox"/> Nursing Home          |
| <input type="checkbox"/> Company / Office Building       | <input type="checkbox"/> Religious Institution |
| <input type="checkbox"/> Drive Through (only) Restaurant | <input type="checkbox"/> School                |
| <input type="checkbox"/> Fast Food Restaurant            | <input type="checkbox"/> Seasonal Restaurant   |
| <input type="checkbox"/> Full Service Restaurant         | <input type="checkbox"/> Supermarket           |

2. Please indicate each item that you currently have in your facility and the quantity of each:

- |   |   |
|---|---|
| <input type="checkbox"/> Grill Pre Rinse Sink               | <input type="checkbox"/> Pre-Rinse Sink   |
| <input type="checkbox"/> Oven Garbage Disposal              | <input type="checkbox"/> Garbage Disposal |
| <input type="checkbox"/> Dishwasher 4 Bay Sink              | <input type="checkbox"/> 4 Bay Sink       |
| <input type="checkbox"/> Tilt Kettle/Crock Pot _ 3 Bay Sink | <input type="checkbox"/> 3 Bay Sink       |
| <input type="checkbox"/> Mop Sink 2 Bay Sink                | <input type="checkbox"/> 2 Bay Sink       |
| <input type="checkbox"/> Deep Fryer Single Bay Sink         | <input type="checkbox"/> Single Bay Sink  |
| <input type="checkbox"/> Floor Drains                       | <input type="checkbox"/> Hand Sinks       |

3. Provide a brief copy of the indoor and outdoor plumbing floor diagrams, which should include the location of all water meters, facility sewer connections, grease interceptors, sinks, floor drains, dishwashers, restrooms, etc.

4. What is the seating capacity of your facility? \_\_\_\_\_

5. What are the days and hours of operation (include prep and clean up)?

Monday _____ Time	Tuesday _____ Time
Wednesday _____ Time	Thursday _____ Time
Friday _____ Time	Saturday _____ Time
Sunday _____ Time	<b>TOTAL HOURS</b> _____ <b>Hrs.</b>

**SECTION D – WASTEWATER DISCHARGE INFORMATION**

1. Please check the item which best describes your current wastewater discharge.

- ☐ Existing Sewer Discharge   ☐ Existing Septic System   ☐ Proposed (new) Sewer Discharge

2. Are there any changes or expansions planned in the next three years that could alter the wastewater volume and characteristics? (Attach additional sheets if needed)

\_\_\_\_\_

\_\_\_\_\_

**SECTION E - TREATMENT**

1. Do you have a grease interceptor or grease trap?

☐ Interceptor      ☐ Trap      ☐ Both      ☐ None

2. Complete the following for all grease removal device(s):

a. Make and Model: \_\_\_\_\_

Location (kitchen, parking lot, etc): \_\_\_\_\_

Capacity of Grease removal device (in gallons): \_\_\_\_\_

b. Make and Model: \_\_\_\_\_

Location (kitchen, parking lot, etc): \_\_\_\_\_

Capacity of Grease removal device (in gallons): \_\_\_\_\_

3. If the INDOOR grease trap is being maintained, how do you dispose of the waste after cleaning of the trap?

☐ Contractor cleans and disposes of Grease

☐ Clean myself and place waste in barrels and contractor disposes of grease

☐ Is there proof of service/disposal of units? (provide proof of copies of manifest)

4. If contractor(s) cleans the INDOOR or OUTDOOR grease removal device(s), please list the following:

Contractor Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

EPD FOG Permit Number: \_\_\_\_\_ *(note: all disposal companies in Georgia must have a State FOG Permit Number and operate under State Laws)*

5. If your facility has grill/ovens, which type of exhaust cleaning system do you use?

☐ Automatic

☐ Manual

6. Are there any additives placed in the plumbing, grease interceptor or grease trap(s)?

(i.e. Enzymes, bacteria, etc?) ☐ Yes ☐ No

7. If yes to question 6 above, please complete the following and attach a MSDS sheet for each product:

Additive Name: \_\_\_\_\_ Frequency: \_\_\_\_\_

Additive Name: \_\_\_\_\_ Frequency: \_\_\_\_\_



**SECTION F – RECYCLING**

1. Do you recycle the grease produced at your facility? (i.e. fryer grease) ☐ Yes ☐ No

If yes, which company or companies recycles your grease?

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

2. Is there a recycling container on site?

☐ Yes

☐ No

If yes, how many recycling container are on-site? \_\_\_\_\_

3. Does your company have pollution prevention measures implemented?

☐ Yes

☐ No

If yes, explain briefly the pollution prevention measures that are implemented.

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\*The customer shall resolve all unknowns prior to the first inspection

**AUTHORIZED REPRESENTATIVE STATEMENT:**

I certify that I have received and read Grease Management Program of the Coweta County Water and Sewerage Code and understand that all food service facilities must have a grease removal device before discharge of fats, oils and greases to the CCWSA sanitary sewer system.

I further certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine or imprisonment for knowing violations.

Name: \_\_\_\_\_

Title: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**RETURN THIS FORM TO:**

Coweta County Water and Sewerage Authority  
545 Corinth Road  
Newnan, GA 30263

ATTN: Fog Program

**FOR OFFICE USE ONLY**

Name of Inspector: \_\_\_\_\_

Last known date of Inspection: \_\_\_\_\_

Last known date of Interceptor/Grease Trap Service: \_\_\_\_\_

Cleaning Cycle: \_\_\_\_\_ days

Are manifest on file at location? (up to 3 yrs.) ☐ Yes ☐ No

If not, how long has location been on program and why do they not have proof/manifest?

\_\_\_\_\_  
\_\_\_\_\_

Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**COWETA COUNTY WATER & SEWERAGE AUTHORITY****Grease Interceptor Maintenance Log (Sample)**

Pumper / Hauler: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Disposal Site: \_\_\_\_\_

Pumping / Cleaning Frequency: \_\_\_\_\_

Date Cleaned	Time Cleaned	Inlet Chamber Cleaned	Outlet Chamber Cleaned	Amount Cleaned	Signature of Employee

This record must be maintained and available for inspection for three (3) years. If there is a problem or concern pertaining to the release of oils and/or grease into the sewer system, please contact CCWSA Environmental Compliance at 678-552-1419.

## **COWETA COUNTY WATER & SEWERAGE AUTHORITY FATS, OILS, AND GREASE ENFORCEMENT PLAN**

### **A. Introduction**

The purpose of this document is to present a plan for uniform enforcement actions to deal with user noncompliance with applicable state and federal laws required by the Clean Water Act of 197 as amended and the Coweta County Water & Sewerage Authority's Sewer Use Ordinance, specifically Section 6.6 which states:

*6.6 Grease, oil and sand interceptors and Commercial/Industrial wastewater filters shall be provided when, in the opinion of Coweta County, they are necessary for the proper handling of liquid wastes containing floatable grease in excessive amounts, sand, or other harmful ingredients; except that such interceptors/filters shall not be required for private living quarters or dwelling units. All interceptors/filters shall be of a type and capacity approved by the General Manager and shall be located as to be readily and easily accessible for cleaning and inspection. In the maintenance of these interceptors / filters, the owner shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of the dates and means of disposal which are subject to review by the General Manager. Any removal and hauling of the collected materials not performed by the owner's personnel must be performed by currently licensed waste disposal firms.*

### **B. User Inventory**

It is the responsibility of CCWSA to maintain an inventory of users that have, or are required to have grease interceptors. The following list includes a number of resources used by CCWSA for identifying new facilities:

- 1.) Telephone listings
- 2.) Previous survey results
- 3.) Restaurant directories
- 4.) Sewer connection permits
- 5.) Referrals from other agencies (Environmental Health, etc.)
- 6.) Site visits
- 7.) Reports from other regulated industries
- 8.) Citizen reports
- 9.) Contact from potential restaurants
- 10.) Observations by sampling/surveillance/inspection/personnel
- 11.) Websites, Newspaper, trade journal, or business magazine articles
- 12.) Chamber of Commerce
- 13.) Coweta County Commercial Plumbing Inspector.

All new food service facilities are subject to requirements in the Water Authority's Grease Management Program and are added to the master list of regulated facilities.

### **C. Compliance Monitoring Procedures**

Compliance monitoring activities conducted by the Coweta County Water & Sewerage Authority (CCWSA) are necessary to identify and document violations that can be presented as admissible and irrefutable evidence in administrative actions and legal proceedings. Industrial compliance with applicable regulations is determined and evaluated through:

- 1.) Reported data from users
- 2.) Inspections conducted by CCWSA
- 3.) Surveillance sampling and analysis conducted by CCWSA
- 4.) Evaluation of application information by CCWSA

### **D. Data Screening**

The majority of the data to be screened and evaluated is generated through manifests, maintenance logs, inspections, and sampling. All data generated by these activities are reviewed by the Environmental Compliance Inspector on a weekly basis. Each violation is noted and appropriate enforcement action initiated. The specific responses and time frames are detailed in the Enforcement Response section. Screening and tracking of reports submitted as part of a schedule of compliance are reviewed at least twice monthly. Action is taken if required reports are not received or if milestones are missed. Tracking of timely submission of information and other data is done on a database made specifically for that purpose.

### **E. Identification of Violations**

The identification of a violation of grease requirements, regardless of the severity, will initiate the enforcement process. Discovery of a violation may occur as a result of any number of activities that include:

1. Review of CCWSA's surveillance-sampling results
2. Review of user manifests and maintenance logs
3. Spill/accidental discharge reports from user
4. Notification of violation by the user
5. Site visits/inspections by CCWSA personnel
6. Other information provided by the user's employees
7. Information provided by the public or private citizens
8. Review of compliance schedule requirements
9. Review of agreed judgment requirements
10. Information provided by other agencies.

Once violations are identified, it is the responsibility of the Environmental Compliance Coordinator to implement the appropriate enforcement response required in the plan. When determining an appropriate response, particularly one that includes the imposition of penalties and/or fines, the specific procedures outlined in the Enforcement Response section must be followed. However, additional criteria may be used in this determination as listed on the following page.

## **F. Enforcement Procedures**

Generally, all violations identified by the Water Authority are reviewed, evaluated, and then addressed, using the appropriate enforcement response. The standards or conditions that are considered when determining enforcement actions include:

1. Magnitude of violation
2. Duration of violation
3. Effects of the violation
4. Compliance history of the industrial user
5. Good faith of the industrial user

Enforcement actions begin with issuance of an initial notice of violation. This letter describes the nature of the violation and informs the user that any additional violations may result in an escalated enforcement action. Once the user has been notified of a violation or has knowledge of the violation, the user may be allowed up to thirty (30) days to correct the noncompliance before escalation of the enforcement process occurs. This thirty (30) day period applies only to the initial violation. Any violations occurring after this period will be evaluated according to plan procedures. Emergency conditions require immediate correction of noncompliance.

## **G. Enforcement Remedies Available to CCWSA**

The following list is arranged from least severe to most severe:

1. Verbal Warning (VW) or Letter of Warning (LW)
2. Site Visit or Re-inspection (SV)
3. Notice of Violation (NOV)
4. Increased Self-monitoring or reporting (ISM)
5. Consent Orders (CO)
6. Show-cause Hearing (SCH)
7. Compliance Order or Schedule of Compliance (SOC)
8. Cease and Desist Order (CDO)
9. Administrative Fines (AF)
10. Emergency Suspensions (ES)
11. Termination of Discharge (TOD)
12. Water Supply Severance (WSS)
13. Judicial Enforcement Remedies or Litigation (LIT)

For further information or definitions of these enforcement remedies, consult the County's Sewer Use Ordinance, section 11.

## **H. Staff Responsibilities**

The Environmental Compliance Coordinator and staff oversee all collection and screening of data, organization of enforcement actions, review of actions taken, and general management of enforcement response procedures. They are authorized to administer enforcement remedies from Verbal Warnings to Increased Self-monitoring. Enforcement will be in conformance with these regulations and the County's Sewer Use Ordinance.

**COWETA COUNTY WATER & SEWERAGE AUTHORITY****GREASE ENFORCEMENT RESPONSE GUIDE****(See previous page, section G for key to abbreviations)**

<b>NONCOMPLIANCE</b>	<b>NATURE OF VIOLATION</b>	<b>RANGE OF RESPONSE</b>
Record or Reporting Violation	Missing or incomplete Information	VW, LW, SV, NOV
	Failure to provide Required Reports (30 days late)	NOV, SCH, SOC, AF
	Failure to Pump Interceptor at required frequency	VW, LW, SV, NOV
	Failure to Pump Interceptor after receiving Verbal Warning or NOV	\$200.00 AF, CO, SCH, TOD, WSS
	Falsification of records or manifests	CO, SCH, AF, TOD, WSS, LIT
Failure to Maintain Grease Interceptor	Infrequent	VW, LW, SV, NOV
	Frequent or Recurring	CO, SCH, AF, TOD, WSS, LIT
Improper Waste Disposal	Evidence of Intent (Dumping into sewer)	CO, SCH, AF, TOD, WSS, LIT
Compliance Schedules	Missed Milestone	VW, LW, SV, NOV
	Failure to Install Required Equipment	CO, SCH, AF, TOD, WSS, LIT
	Missed Final Date (90 days outstanding without valid cause)	CO, SCH, AF, TOD, WSS, LIT
Failure to Mitigate Noncompliance or Cease Production	Failure to cease	CO, SCH, AF, TOD, WSS, LIT
Failure to Provide Free access to Facility or Records	Initial Violation	VW, LW, SV, NOV
	Recurring Violation	CO, SCH, AF, TOD, WSS, LIT

**COWETA COUNTY WATER & SEWERAGE AUTHORITY  
ENFORCEMENT GUIDANCE AND TIME FRAMES**

1. Whenever a Notice of Violation is issued that requires a response and the user fails to respond, the next level of enforcement will be taken.
2. Enforcement responses may be escalated as needed and the Coweta County Water and Sewerage Authority (CCWSA) is empowered to take more than one enforcement action against any non-compliant user.
3. CCWSA may charge any user for Recovery of Costs incurred.
4. Time frames for enforcement responses:
  - a) All violations will be identified and documented within seven (7) days of receiving compliance information.
  - b) Initial enforcement responses involving contact with industrial user and requesting information on corrective or preventative action(s) will occur within thirty (30) days of violation detection.
  - c) Follow up actions for continuing or recurring violations will be taken within sixty (60) days of the initial enforcement response. For all continuing violations, the response will include a compliance schedule.
  - d) Violations that threaten health, property or environmental quality are considered emergencies and will receive immediate responses such as halting the discharge of the user.



## GREASE TRAP INSPECTION FORM



## GREASE TRAP INSPECTION FORM

General Information

Date \_\_\_\_\_ Time \_\_\_\_\_ AM/PM

Type of Inspection: ☐ Routine ☐ Re-Inspection

Facility Name \_\_\_\_\_

Address \_\_\_\_\_

Contact Person/Title \_\_\_\_\_

Type of Establishment: Food Prep/Service Other \_\_\_\_\_

Last Pump Date \_\_\_\_\_ Commercial Waste Hauler \_\_\_\_\_

Inspection InformationType of Trap: ☐ Grease Interceptor ☐ Oil/Water Separator ☐ Grit/Sand Trap☐ Inside ☐ OutsideVisual Inspection ☐ Yes ☐ No Measured Inspection ☐ Yes ☐ NoCondition of Grease Trap ☐ Excellent ☐ Good ☐ Fair ☐ PoorTotal Water: \_\_\_\_\_ Inches Total FOG: \_\_\_\_\_ Inches ☐ Percentage \_\_\_\_\_ %Pump/Re-Inspection InformationPump Recommended to be pumped in ☐ 7 days ☐ 14 days ☐ 30 days ☐ 60 days

Planned Re-Inspection Date \_\_\_\_\_

Recommended Pumping Frequency: Every \_\_\_\_\_ days

Comments

Facility Representative Printed Name \_\_\_\_\_

Signature \_\_\_\_\_

Coweta County Water &amp; Sewerage Representative \_\_\_\_\_

Signature \_\_\_\_\_

May 2012

**Specifications and Plumbing Requirements for Exterior Interceptors:**

- Be a minimum of one thousand (1,000) gallons in capacity;
- Be properly sized based on the results of a FOG evaluation, Form B;
- Be constructed of re-enforced materials suitable for load bearing and water tight to prevent inflow and infiltration;
- Be precast with a minimum of three thousand (3,000) psi concrete per applicable American Society for Testing and Materials standards with four (4) to seven (7) percent air entrapment;
- Have an invert elevation of the inlet between three (3) inches to six (6) inches above the invert elevation of the outlet;
- Contain a properly installed and functioning baffle wall and other flow control devices necessary to achieve an adequate time for FOG to properly separate but not to exceed twenty-four (24) hours;
- Contain inlet and outlet T's made of schedule 40 PVC piping and at a ninety-degree angle with a minimum diameter of the inlet and outlet piping to be six (6) inches;
- Include the outlet T six (6) inches from the manhole cover;
- Include T piping of the inlet and outlet that is within eighteen (18) inches of the bottom and at least five (5) inches above the static liquid level of the tank;
- Have the FOG interceptor set level on a consolidated, stable base so that no settling or tipping of the FOG interceptor can occur;
- Connect all of the fresh-air fixtures to the FOG interceptor;
- Have the outlet discharge line from the FOG interceptor directly connected to a sewer line tapped into the collection main;
- Have solid manhole covers to prevent inflow and infiltration;
- Have two (2) or more manholes for entry to each chamber of hydraulic liquid mass;
- Be accessible for inspections and have no permanent or temporary structure or container placed directly over the FOG interceptor or installed in areas subject to traffic;
- Be installed by a licensed plumber;
- The contents of any fryer-oil containers shall not be mixed with any other FOG Interceptor waste or any other no-toxic or toxic substances;
- Mechanical FOG interceptors are prohibited.