

Excerpt from Chapter 3 of the City Code that address Fats, Oils and Grease (FOG) control program that was adopted by the City Council on May 9, 2016.

Subd. 11. Grease Interceptors.

- A. Grease interceptors required. - FSEs shall discharge all wastewater containing FOG from fixtures or sources in food preparation or cleanup areas into a properly maintained and functioning grease interceptor that complies with the installation and sizing requirements of the Minnesota Plumbing Code as adopted by the City of Red Wing. Water closets, urinals and other plumbing fixtures conveying human waste shall not drain into or through the grease interceptor. Food disposal units or dishwashers shall not drain into or through the grease interceptor unless specifically permitted, in writing, by the FOG Control Program Manager.
1. Except as otherwise provided in Para. 3 or 4 below, new FSEs shall be equipped with an exterior gravity grease interceptor that complies with the requirements of the Minnesota Plumbing Code prior to commencement of any discharge. Any permitted construction shall be deemed compliant upon issuance of a certificate of occupancy for such construction by the City Building Official or designee.
 2. Except as otherwise provided in Para. 3 or 4 below, existing FSEs that are not equipped with a grease interceptor or that are equipped with a grease interceptor that does not comply with the most recent edition of the Minnesota Plumbing Code, shall install a compliant grease interceptor on a date deemed appropriate by the FOG Control Program Manager when any of the following applies:
 - a. An expansion, renovation or modification is constructed that requires that a building or plumbing permit be issued. The grease interceptor shall be installed prior to requesting the final inspection.
 - b. The FSE sewage discharge necessitates increased maintenance on the wastewater disposal system in order to minimize the number of blockages occurring and/or to minimize interferences with the normal operation of pumps and other equipment, as determined by the FOG Control Program Manager; or

- c. A FSE is not adequately retaining FOG. This occurs when quantities above FOG discharge limits of 150 mg/L are found, according to Standard Methods for the Examination of Water and Wastewater, Oil and Grease, method 5520.
- 3. Any FSE that wishes to be exempt from a grease interceptor installation or maintenance requirement must file for an exemption from FOG Control Program Manager who has the authority to approve the exemption if:
 - a. Only catered meals are distributed and consumed and all dishes, pans, utensils, etc. are removed and cleaned at an approved facility with properly operating and sized grease interceptors; or
 - b. Only pre-packaged foods are served and no oil, grease, or other products containing grease are washed down sinks or drains.
- 4. If an FSE demonstrates to the satisfaction of the FOG Control Program Manager that installation of a gravity grease interceptor is not feasible, the Manager may grant an exception allowing such owner to install hydro-mechanical grease traps, or other alternative treatment technology which will, in the FOG Control Program Manager's discretion, adequately control the release of FOG from the FSE or the structure into the wastewater system. The FSE bears the burden of demonstrating that the installation of a grease interceptor is not feasible.
 - a. The request for an exemption shall include the following information, if relevant:
 - i. Evidence of a lack of available exterior space necessary to place an interceptor relative to the location of sewer main and easement;
 - ii. Evidence of a lack of adequate slope for gravity flow between kitchen plumbing fixtures in the FSE and the wastewater facilities;

iii. Description and specifications of the alternative grease control equipment that will be installed.

b. Hydro-mechanical and alternative treatment technologies must remove FOG to the extent that the waste discharge does not exceed the maximum allowed concentration. FSE must make any modifications required to achieve the FOG discharge requirements even if an exemption was granted.

B. Grease Interceptor Installation Requirements - In addition to the requirements herein, all grease interceptors shall be installed in accordance with the requirements of the Minnesota Plumbing Code.

1. Exterior gravity grease interceptor must be constructed on the property occupied by the structure in a location which allows unrestricted access to city representatives for the purposes of inspection, sampling and testing.
2. Gravity grease interceptors shall not be installed inside a building where food is handled.
3. Interceptors shall be placed as close as practical to the fixtures they serve.
4. Interior hydro-mechanical or grease traps must be installed in an easily accessible location. City representatives must have unrestricted access for purposes of inspection, sampling and testing during normal business hours.
5. Each FSE that requires a grease interceptor shall have an interceptor that serves that establishment unless otherwise approved by the FOG Control Program Manager and Plumbing Inspector.
6. Plumbing shall be such that dishwasher discharge shall not be directed into or pass through the grease interceptor trap.
7. Any wastewater discharges with temperatures in excess of 140° F shall not be directed into or pass through the grease interceptor trap.

- C. Grease inceptor inspection and Maintenance - The following maintenance and cleaning practices shall be implemented by all FSEs:
1. Exterior gravity grease interceptors shall be pumped /cleaned out a minimum of once every 90 days, or more frequently if the unit has accumulated waste, both floatable and settleable accounting for 25% of its wetted depth, as measured from the static water level to the interior tank bottom.
 - a. Grease interceptor cleaning verification shall be submitted to the FOG Control Program Manager within 14 days after the interceptor is cleaned.
 - b. The FOG Control Program Manager will establish a procedure for submitting this information.
 2. Interior grease traps and hydro-mechanical grease interceptors must be pumped/cleaned out completely a minimum of once every 30 days, or more frequently if the unit has accumulated waste, both floatable and settleable accounting for 25% of its wetted depth, as measured from the static water level to the interior tank bottom.
 - a. Grease trap maintenance and cleaning activities shall be recorded on a log that must be kept on file for a period of three years and be available to the FOG Control Program Manager during inspections. The log shall include date, time, volume of waste removed, disposal site and signature.
 - b. If a grease hauler is hired to pump out the grease trap, the haulers receipts shall be submitted to the FOG Control Program Manager.
 - c. Decanting or discharging of removed waste liquid back into the interceptor or trap from which the waste was removed, for the purposes of reducing the volume to be disposed is strictly prohibited.
 3. Any person who cleans a grease interceptor shall do so in accordance with the following procedures and requirements.

- a. Measure and record the depths of solids on the bottom and FOG on the top of the grease interceptor. Also record the total percent of FOG and solids compared to the design liquid depth. These records must be maintained for three years.
- b. Completely empty and remove the contents (liquids and solids) of all vaults of the grease interceptor, and remove the grease mat and scrapings from the interior walls.
- c. Dispose of waste and wastewater removed from a grease interceptor at a facility approved for disposal of such waste. Waste and wastewater removed from a grease interceptor shall not be discharged to any public or private sanitary or storm sewer system.
- d. Not deposit waste and wastewater removed from a grease interceptor back into the grease interceptor from which the waste or wastewater was removed or into any other grease interceptor, for the purpose of reducing the volume of waste and wastewater to be disposed of.
- e. Not introduce enzymes, emulsifying chemicals, hot water or other agents into a grease interceptor to dissolve or emulsify grease or as a grease abatement method. Introduction of bacteria as a grease degradation agent is permitted only with prior written approval by the FOG Control Program Manager.
- f. Not use an automatic grease removal system to clean a grease interceptor without prior written approval of the FOG Control Program Manager. If the use of an automatic grease removal system is approved, the user shall operate the same in a manner that the grease wastewater discharge limit, as measured from the system's outlet, is consistently achieved.
- g. Verify that the grease interceptor or trap is good operating condition by checking the following:

- i. Check that the sanitary “tees” on the inlet and outlet sides of the grease interceptor are not obstructed, loose, or missing.
- ii. Verify that the baffle is secure and in place.
- iii. Inspect the grease interceptor for any cracks or other defect
- iv. Check that lids are securely and properly seated after completion of cleaning.
- v. Check that the flow restrictor is secure.

4. The FOG Control Program Manager may also implement additional maintenance and cleaning verification procedures.

D. Best Management Practices to minimize amount of grease that is disposed of in the sewer. - FSEs shall incorporate the following BMPs into their kitchen and dishwashing procedures:

- 1. Train all kitchen and dishwashing staff on proper FOG management.
- 2. Scrape dishes and pans or “dry wipe” before putting them into the sink or dishwasher. Place food scraps from dishes into trashcans and garbage bags and dispose of properly.
- 3. Never pour greases, oils, oily sauces, syrups, or dressing down the drain. Never “hot flush” oil or grease down sinks or drains.
- 4. Dispose of FOG in covered collection containers. Have FOG picked up by a certified hauler for disposal.
- 5. Allow FOG to cool before it is skimmed, scraped or wiped off of all preparation and servicing surfaces.
- 6. Cover the kitchen sink drains and floor drains with screening and empty debris into garbage as needed.
- 7. Recycle used fryer oil.
- 8. Do not pour chemicals or additives into the grease interceptor.

E. Record Keeping - The building owner or operator of an FSE which is required to pass wastewater through a grease interceptor shall maintain a written record of grease interceptor maintenance.

1. Include the dates upon which the grease interceptor was inspected and the dates upon which FOG waste and wastewater was removed from the grease interceptor and disposed of along with the percentage of FOG and solids of the design liquid depth.
2. The log shall also contain the location and means of such disposal of waste and wastewater, the name and employer or the person or persons performing each of said tasks and any maintenance issues that required correction.
3. FSE owners shall also record inspection of the grease interceptor to check for maintenance and cleaning issues and keep records in the same log.
4. The log shall at all times be kept at the premise and maintained, so as to show a record of inspections and waste and wastewater removal and disposal for a continuous period of three years.
5. The log shall be made available for non-routine inspection by the City at any time during normal business hours.
6. The FOG Control Program Manager may include other data submittal requirements for compliance verification.

F. FOG interceptor inspections.- FSEs which are required to pass its wastewater through a grease interceptor shall allow for an inspection by City personnel and shall:

1. Provide, operate and maintain, at its expense, safe and accessible monitoring facilities for sampling of the wastewater discharged from the grease interceptor or building sewer or internal drainage systems. There shall be ample room in or near such monitoring facility to allow accurate sampling.
2. Allow personnel authorized by the FOG Control Program Manager or by the City Building Official or designee, bearing proper credentials and identification, to enter upon or into any

building, facility or property housing an FSE at any reasonable time and without prior notification, for the purpose of inspection, observation, measurement, sampling, testing or record review, in accordance with this division.

3. Upon request by the FOG Control Program Manager, open any grease interceptor for the purpose of confirming that maintenance frequency is appropriate, that all necessary parts of the installation are in place, including but not limited to, baffles, influent and effluent tees, and that all grease interceptors and related equipment and piping is maintained in efficient operating condition.
4. Accommodate compliance inspections and sampling events by the FOG Control Program Manager or of the City Building Official. The FOG Control Program Manager may conduct routine inspections and sampling events of any FSE. Non-routine inspection and sampling events shall occur more frequently when there is a history of noncompliance with this ordinance or if excessive amounts of FOG are observed in the collection system downstream of the FSE.

G. Charge for remedial maintenance or repair of the city wastewater disposal system

1. In the event an FSE is found to have contributed to the partial or complete obstruction of a wastewater facility resulting from the discharge of wastewater or waste containing FOG and that the city is required to act immediately to control a public health hazard because of such blockage, the FSE Grease Control Responsible Party shall be required to reimburse the city for all costs of abating such condition.
2. In the event that sewer or lift station cleaning is required more frequently than the normal cycle due to documented accumulations of FOG, the FSE responsible for the discharge of the FOG may be assess a fee equal to the additional costs incurred to remove and dispose of the FOG. Such costs will include the scheduled costs of any equipment used, the manpower costs and any disposal costs.
3. In situations where there are multiple owners identified as contributing to FOG causing such obstruction or required additional cleaning, the FOG Control Program Manager will

4. Other Remedies
 - a. City may disconnect water and sewer service to the FSE and to the structure in which the FSE is located if continued violations persist.
 - b. City may impose a fine of not more than \$1,000 per month until such owner demonstrates that they are in compliance with the requirements of this ordinance.
 - c. For failure to pass the FOG inspection due to lack of or ineffective FOG equipment, the FOG Control Program Manager may require the subject FSE to install additional FOG equipment, as necessary, to resolve the problem.
5. To the extent that the provisions of subdivision 11, clauses G-H conflict with subdivisions 8 -10 of this Section, subdivision 11, clauses G-H will apply.