

## ATTACHMENT D

### PART 1

#### FATS, OIL, AND GREASE (FOG) CONTROL ORDINANCE FOR FOOD SERVICE ESTABLISHMENTS

##### A. Scope and Purpose

The objective of this FOG Ordinance is to aid in preventing the introduction and accumulation of fats, oils, and greases into the municipal wastewater system which will or tend to cause or contribute to sanitary sewer blockages and obstructions. Food Service Establishments and other industrial or commercial establishments generating wastewater containing fats, oils, or greases are subject to this FOG Ordinance. This Ordinance regulates such users by requiring that grease interceptors and other approved strategies be installed, implemented, and maintained in accordance with the provisions hereof and policies adopted by the General Manager.

##### B. Definitions

The definitions contained in Section 1.2 of the City of Greer Sewer Use and Pretreatment Ordinance and the following definitions, when used in this section, shall apply.

*CPW* means the Greer Commission of Public Works.

*Fats, oil, and grease* means organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "grease" or "greases" or "FOG".

*FOG Ordinance or Ordinance* means the City of Greer Sewer Use and Pretreatment Ordinance, Attachment D, Part 1 (Fats, Oil, and Grease Control Ordinance for Food Service Establishments).

*FOG Policy or Policy* means the written plan and procedures by which the General Manager implements and enforces the FOG control and management program established herein. The Policy applies to FOG program violations and matters of program noncompliance. Penalties for specific and programmatic infractions are addressed in the Policy and set forth in Attachment B of the Sewer Use and Pretreatment Ordinance.

*Food Service Establishments (FSE)* means those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs, and that use one or more of the following preparation activities: cooking by frying, baking, grilling, sauteing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, poaching, infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing to be reused. Also included are those establishments that engage in the preparation of precooked and frozen food materials and meat cutting activities. FSEs that discharge wastewater containing grease to the CPW sanitary sewer system include, but are not limited to, the following: restaurants, grocery stores, meat markets, hotels, factory and office building cafeterias, public and private schools, hospitals, nursing homes, commercial day care centers, churches, and catering services.

*General Manager* means the person designated by the CPW to manage the activities and responsibilities of the CPW, or his duly authorized representative.

*Grease Hauler* means any third party not in the employment of the User that performs maintenance, repair, and other services on a User's grease interceptor at the User's directive.

*Grease trap, grease interceptor, or interceptor* means a device for separating waterborne greases from wastewater and retaining such greases prior to the wastewater exiting the interceptor and entering the sanitary sewer collection and treatment system. Grease interceptors also serve to collect solids that settle, generated by and from activities that subject Users to this section, prior to the water exiting the interceptor and entering the sanitary sewer collection and treatment system.

*Minimum design capability* means the design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases and settled solids from grease-laden wastewaters prior to discharge to the public sanitary sewer.

*Permit* means program confirmation approval documentation issued by the General Manager. The User is required to keep the Permit on premises and produce it upon request of the General Manager.

*Sewer Use and Pretreatment Ordinance* means the City of Greer Sewer Use and Pretreatment Ordinance.

*User* means the responsible person or entity for the FSE's operations as shown below:

The owner or proprietor of an individually owned FSE.

The franchise owner when an FSE is part of a franchise.

The corporate representative when an FSE is owned by a corporation.

The owner or person who assumes control of the grease interceptor or the property on which the grease interceptor is located when two or more FSEs share a common grease interceptor.

### **C. Grease Interceptor Installation, Maintenance, Record Keeping, And Grease Removal**

1. Grease interceptors shall be installed and maintained, at the User's expense, when a User operates an FSE. All grease interceptors shall be of a type, design, and capacity approved by the General Manager in accordance with the FOG Policy and shall be readily and easily accessible for maintenance and repair, including cleaning, and for CPW inspection. All grease interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the grease interceptor. At a minimum, the FOG Policy shall require:

i. A minimum hydraulic retention time of 24 minutes at actual peak flow between the influent and effluent baffles, with fifty percent (50%) of the total volume of the grease interceptor being allowed for any food-derived solids to settle or accumulate and floatable grease derived materials to rise and accumulate.

ii. Removal of any accumulated grease and solids as required, but at intervals of no longer than three (3) months, at the User's expense, or in accordance with a valid program modification or other General Manager's requirements.

iii. Operate and maintain the grease interceptor to achieve and consistently maintain fats, oil, and grease in the interceptor.

iv. External underground grease interceptors shall be used unless a variance is granted.

v. The use of biological or other additives as a grease degradation or conditioning agent is permissible only upon prior written approval of the General Manager. The use of automatic grease removal systems is permissible only upon prior written approval of the General Manager.

vi. The General Manager may make determinations of grease interceptor adequacy, needs, design, appropriateness, application, location, modification(s), and conditional usage based on review of all relevant information regarding grease interceptor performance and facility site and building plan review by all regulatory reviewing agencies, and may require repairs to, or modification or replacement of grease interceptors.

vii. All FSEs must have a permit setting forth terms and conditions of compliance with this Ordinance and the FOG Policy.

2. The User shall retain, onsite, for a minimum of three (3) years, a written record of grease interceptor maintenance in form and with information required by the FOG Policy. Records will be available for inspection by the General Manager at all times and shall include but are not limited to:

- a. FSE name and physical location
- b. Date and time of grease interceptor service
- c. Name of grease interceptor service company
- d. Established service frequency and type of service: full pump-out, partial pump-out, on-site treatment (type of nature of operations)
- e. Number and size of each grease interceptor serviced at FSE location
- f. Approximate amount, per best professional judgment of contract service provider, of grease and solids removed from each grease interceptor
- g. Destination of removed wastes, food solids, and wastewater disposal
- h. Signature and date of FSE and Grease Hauler confirming service completion
- i. Such other information as required by the General Manager

3. Access manholes shall have an installed diameter of 24 inches, a maximum weight of 50 pounds, and shall be provided over each inlet and outlet sanitary tee. The access penetrations, commonly referred to as "risers", into the grease interceptor shall also be, at a minimum, 24 inches in diameter. Access openings for baffle tees shall be 6 to 8 inches in diameter. The access manholes for inlet and outlet sanitary tees and access openings for baffle tees shall extend at least to finished grade and shall be designed and maintained to prevent water inflow or infiltration. The access manholes for inlet and outlet tees and access openings for baffle tees shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

4. A User may request a modification or variance to the following requirements of this Ordinance. Such request for a variance shall be in writing and shall provide the information set forth below along with any other information required by the FOG Policy.

- a. The User's grease interceptor pumping frequency, maintenance, or service procedures. The General Manager may modify the three-month grease interceptor pump-out frequency or

other service procedures when the User provides data and performance criteria relative to the overall effectiveness of a proposed alternative and such can be substantiated by the General Manager.

- b. External underground interceptor. If conditions exist on the establishment site that limits the ability to locate an external underground grease interceptor, the User may request a variance for interior location for the interceptor. Such request shall explain the facts justifying the interior location and suggested ways to accomplish the goals of this Ordinance. The User shall set forth the location of the CPW or sewer sub-district sewer main and easement in relation to available exterior space outside the building along with the existing plumbing layout at or on a site.
- c. On a case-by-case basis, an existing Food Service Establishment may request, in writing, an exemption to CPW's requirement to install a grease interceptor under the following conditions:
  - i. The FSE shall submit and obtain approval, by the General Manager, of a Best Management Plan for the control and disposal of grease.
  - ii. The FSE shall implement an appropriate source reclamation and/or recycling program to avoid excessive discharge of grease to the public sewer.
  - iii. The FSE must have a record of no adverse impact on the public sewer within twelve months of seeking the exemption. Any exemption granted will be considered void should the FSE cause adverse impact on the public sewer due to grease. Additionally, the General Manager reserves the right to rescind any exemption and require the installation of a grease interceptor as needed and in accordance with this Ordinance.
  - iv. FSEs that are granted an exemption will be subject to routine inspections to verify compliance and will be subject to related fees as provided in Attachment B of the Sewer Use and Pretreatment Ordinance.
  - v. FSEs that do not prepare fried or grilled foods and do not dispose of food waste to the sewer may apply, in writing, for an exemption from the requirements of the CPW's FOG Control Ordinance. In general, these Users must have menus limited to precooked meats or other foods that, in the opinion of the General Manager, do not have a reasonable potential to discharge fats, oil, or grease in sufficient quantities to cause a problem with collection sewers or the treatment plant. The General Manager reserves the right to rescind this exemption and require the installation of a grease interceptor as needed if the FSE causes an adverse impact on the public sewer due to grease.

Any variance, including special terms and conditions, must be approved by the General Manager in written form before implementation by the User or the User's designated service provider.

#### **D. Grease Hauler Permits and Registration**

Grease haulers shall be registered and permitted by the CPW prior to collecting, pumping, or hauling grease interceptor wastes from FSEs connected to the CPW's sewer system. Service vehicles and equipment shall have onboard, at all times, a certificate of approval for the operations and methods used, issued by the General Manager. Records shall be kept by grease haulers related to grease interceptor pumping for each FSE serviced along with documentation for each trip to a grease disposal facility. Grease haulers shall be required to designate the location of grease disposal sites and only dispose grease at approved facilities. The FOG Policy may require financial assurance by Grease Haulers.

### **E. Fines**

In addition to any fine or penalty authorized by the Sewer Use and Pretreatment Ordinance and applicable law, the General Manager may impose fines upon violators of the FOG Ordinance and the FOG Policy for amounts set forth in Attachment B of the Sewer Use and Pretreatment Ordinance. Violators are also responsible for all remediation and clean-up costs.

### **F. FOG Policy**

The FOG Policy is adopted with this Ordinance. The General Manager is authorized to make amendments to the FOG Policy provided that any major amendments shall be approved by the CPW Board of Commissioners.

### **G. Severability**

If any provision, paragraph, word, section, or chapter of this Ordinance is invalidated by any court of competent jurisdiction, the remaining provisions, paragraphs, words, sections, and chapters shall not be affected and shall continue in full force and effect.

### **H. Conflict**

All other ordinances and parts of other ordinances inconsistent or conflicting with any part of the FOG Ordinance are hereby repealed to the extent of such inconsistency or conflict.

## PART 2

### FATS, OIL, AND GREASE (FOG) CONTROL POLICY FOR FOOD SERVICE ESTABLISHMENTS

#### 1. Purpose and Objectives

The objective of this Policy is to aid in the administration of Attachment D, Part 1 (Fats, Oil, and Grease Control Ordinance) designed to reduce the introduction and accumulation of fats, oils, and greases into the municipal wastewater collection system.

This Policy establishes uniform permitting, maintenance and monitoring requirements for controlling the discharge of grease from food service facilities discharging into the wastewater collection system and for regulation of commercial grease haulers operating within the Greer Commission of Public Works' (CPW's) wastewater collection system.

#### 2. Definitions

The definitions contained in Section 1.2 of the City of Greer Sewer Use and Pretreatment Ordinance and the following definitions, when used in this section, shall apply.

CPW means the Greer Commission of Public Works.

*Fats, oil, and grease* means organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "grease" or "greases" or "FOG".

*FOG Management Program (FMP) official* means a member of the staff of the CPW's FOG management program, appointed by the General Manager to implement the FOG management program.

*FOG Policy* or *Policy* means the written plan and procedures by which the General Manager implements and enforces the FOG control and management program established herein. The Policy applies to FOG program violations and matters of program noncompliance. Penalties for specific and programmatic infractions are addressed in the Policy and set forth in Attachment B of the Sewer Use and Pretreatment Ordinance.

*Food Service Establishments (FSE)* means those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs, and that use one or more of the following preparation activities: cooking by frying, baking, grilling, sauteing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, poaching, infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing to be reused. Also included are those establishments that engage in the preparation of precooked and frozen food materials and meat cutting activities. FSEs that discharge wastewater containing grease to the CPW sanitary sewer system include, but are not limited to, the following: restaurants, grocery stores, meat markets, hotels, factory and office building cafeterias, public and private schools, hospitals, nursing homes, commercial day care centers, churches, and catering services.

*Food Service Establishment Owner or Owner* means:

The owner or proprietor of an individually owned FSE. The franchise owner when an FSE is part of a franchise, the corporate representative when an FSE is owned by a corporation. The owner or person who assumes control of the grease interceptor or the property on which the grease interceptor is located when two or more FSEs share a common grease interceptor.

*General Manager* means the person designated by the CPW to manage the activities and responsibilities of the CPW, or his duly authorized representative.

*Gray water* means all of the liquid contained in a grease interceptor that lies below the floating grease layer and above the food solids layer.

*Grease discharge permit (GDP)* means a permit issued by the CPW authorizing the discharge of wastewater to the wastewater collection system from an FSE.

*Grease hauler* means a person and/or company that collects the contents of a grease interceptor or trap and transports it to an approved recycling or disposal facility. A grease hauler may also provide grease interceptor maintenance services to an FSE.

*Grease hauler permit (GHP)* means a permit issued by the CPW authorizing a grease hauler to collect grease and to operate a grease hauling business in the CPW sewer service area.

*Grease interceptor* means a device located underground and outside of an FSE designed to collect, contain or remove food wastes and grease from the wastestream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Grease interceptors shall be in conformance with the provisions of the South Carolina Plumbing Code.

*Grease removal device (GRD)* refers generically to grease traps and grease interceptors.

*Grease trap* means a device located inside an FSE, usually under a sink, designed to collect, contain, or remove food wastes and grease from the wastestream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Grease traps shall be in conformance with the provisions of this policy and the South Carolina Plumbing Code.

*Sewer Use and Pretreatment Ordinance* means the City of Greer Sewer Use and Pretreatment Ordinance.

*Registered hauler* means a grease hauler registered and permitted with the GMP official in accordance with this policy.

### **3. General Requirements**

#### **3.1 Applicability**

The administrative, operational, and general requirements of this Policy are applicable to all FSEs, new or existing. All FSEs shall have grease removal and handling equipment approved by the CPW. Establishments whose Grease Removal Device (GRD) is not in accordance with standards shall be given a compliance schedule with a deadline not to exceed six (6) months from the initial notification date to bring the equipment into compliance or install adequate equipment approved by the CPW. The FMP official shall provide assistance in the facilitation of the FSE's FOG training. In addition, educational

materials shall be available through the FOG management program.

### **3.2 Grease Traps and Interceptors**

#### **A. Design and Structural Criteria for Exterior Grease Interceptors**

All GRD plans and specifications must be reviewed and approved by the General Manager prior to installation. Prior to placing any new GRD into operation, the GMP official shall inspect the GRD to assure compliance of the approved GRD. Grease Interceptors shall conform to the following general criteria when being designed and constructed:

1. Grease interceptors for FSEs such as restaurants, cafeterias, food courts, and industrial or institutional kitchen operations shall be sized based on a minimum capacity of 20 gallons per seat (or bed, in the case of hospitals, rest homes, or other care facilities, if more applicable), except that no grease interceptor shall be smaller than 1,500 gallons unless approved by the General Manager. Common grease interceptors shall be sized using the same criteria and taking into account all seats in the food court or similar establishment. No single chamber of a grease interceptor shall exceed 2,500 gallons in capacity, and FSEs requiring interceptors exceeding 2,500 gallons shall install multiple units in series to comply with these requirements. Approved EPA or SCDHEC methodology for sizing grease interceptors may be used in lieu of the above criteria, at the General Manager's discretion. Grease interceptor configuration shall be in accordance with the diagrams provided in this attachment.
2. Grease interceptors for bakeries, establishments with meat cutting facilities, and other related establishments shall be sized based on a capacity as determined using minimum and maximum hydraulic detention times (based on the approximate discharge over eight hours) of ten minutes and thirty minutes, respectively, except that no grease interceptor shall be smaller than 1,500 gallons unless approved by the General Manager. As indicated above, establishments requiring interceptors exceeding 2,500 gallons shall install multiple units. Users that meet the definition of Significant Industrial User shall comply with the applicable provisions of the Sewer Use and Pretreatment Ordinance.
3. Refrigerator drain lines, beverage dispenser drain lines, dishwasher drain lines, hand sinks, and similar drains not ordinarily receiving significant quantities of grease shall not be connected to nor discharge through a grease interceptor unless otherwise approved by the General Manager. Infrequently used floor drains whose interceptors may have a tendency to "dry out" and produce odor shall not be connected to a grease interceptor. Showers, toilets, washing machines, baths, or sinks used only for vegetable washing shall not be connected to nor discharge through a grease interceptor. Holding tank waste shall not be discharged to a grease interceptor. Grease interceptors shall be located to be easily accessible for cleaning and inspection.
4. A 24-minute retention time under peak flow conditions.
5. Interior baffles to distribute flows will extend six (6) inches above water line but cannot flood the inlet pipe.
6. Minimum 2:1 length to width ratio.
7. Low velocity flow near outlet.
8. Baffle will be located a distance from inlet wall of 2/3 of the total length of the interceptor
9. Nine (9) inches of freeboard at grease interceptor top.



10. Each grease interceptor shall have inlet and outlet tees. The outlet tee shall extend 67% into the liquid depth. The inlet tee shall extend 40% into the liquid depth. Inlet tees must not be plugged at the top of the sanitary tee and must be a minimum of four (4) inches in diameter. Outlet tees must not be plugged at the top of the sanitary tee and must be six (6) inches in diameter. Baffle tees must not be plugged at the top of the sanitary tee and must be six (6) inches in diameter.
11. Access openings over the inlet, outlet, and baffle tees within the grease interceptor.
12. Inlet and outlet access openings shall be twenty-four (24) inches in diameter. Access openings for baffle tees shall be 6 to 8 inches in diameter. All openings shall contain pick holes. All covers shall be constructed of cast iron or equivalent traffic bearing material. Manholes and covers must extend to the finished grade and shall be installed to exclude the entrance of surface or storm water into the interceptor.
13. Full size cleanouts shall be installed on the inlet and outlet sides of the interceptor and extended to grade.
14. Grease interceptors must be vented in accordance with the Plumbing Code with a minimum 2" diameter vent piping. Vent connections may be made through the top of the interceptor, in which case the bottom of the vent shall extend no closer than 6" to the static water level, or may be made through the side of the interceptor's access opening.
15. Grease interceptors shall receive kitchen wastes only. Kitchen wastes include pre-wash sinks, pot sinks, prep sinks, mop sinks, can wash, and floor drains.
16. Grease interceptors shall be located in a non-traffic area if possible.
17. Grease interceptors shall not be located near dumpsters or other garbage containment areas if possible.
18. Minimum concrete compressive strength of 3,500 psi.
19. Joints should be properly sealed to prevent infiltration or exfiltration.
20. ASTM C-890 will be used for establishing Minimum Structural Design Loading. Grease interceptors must meet a minimum structural design of 150-pounds/square foot for non-traffic installations. For vehicular traffic conditions, the grease interceptor shall be designed to withstand an AASHTO H-20 wheel load.
21. Grease interceptors shall meet the following standards: ASTM C-1227 for Septic Tanks, C-913 for Pre-cast Concrete Water and Wastewater Structures, ACI-318 for Design and ASTM C-890 for establishing Minimum Structural Design Loading.
22. Grease interceptors made of polyethylene or fiberglass tanks shall be able to withstand the appropriate loading (traffic or non-traffic) or perform under a vacuum test to simulate loading and include 12,000 psi ultimate tensile strength, 19,000 psi flexural strength, and 800,000 psi flexural modulus of elasticity as per ASTM D790. Tanks shall be listed and labeled.
23. A South Carolina Professional Engineer will specifically design cast-in-place or masonry tanks.
24. All grease interceptors shall be installed by a licensed Plumbing Contractor and shall be maintained

by the FSE at the FSE's expense so as to be in continuously effective operation.

25. Details and installation shall comply with the requirements of local building inspection or health department codes. Prior to commencement of construction or installation, the User shall secure applicable local building, plumbing, and other permits.
26. The User shall notify the General Manager or his authorized representative at least 48 hours prior to backfilling the grease interceptor and piping to request a final inspection of the installation. The General Manager or his authorized representative may halt the completion of the installation or notify the local building inspector if the installation does not meet all requirements.

## **B. Interior Grease Traps**

In cases where circumstances will not allow for the installation of an outdoor in-ground grease interceptor and only with the approval of the General Manager, the FSE may be allowed to install an indoor GRD through the variance process.

The FSE shall submit an application for a variance on a form provided by the CPW. The application shall include a description of the circumstances which prevent the installation of an outdoor in-ground grease interceptor. The application shall:

- (i) give a description of the FSE (i.e., hours of operation, type of food sold and average number of customers served on a weekly basis);
- (ii) describe the type of food preparation process(es) for the business;
- (iii) describe the processes and procedures used to ensure FOG does not the grease trap into the CPW's sewer system.

If approved, the GRD variance shall be in force until:

- (i) a change in ownership of the FSE occurs;
- (ii) evidence demonstrates that a GRD is no longer necessary;
- (iii) evidence demonstrates that the GRD is not keeping FOG out of the CPW's wastewater system; and/or
- (iii) the kitchen or facility is remodeled.

Based on all available information, CPW will determine the required type and size of indoor GRD that must be installed.

## **4. Alternative Grease Removal Devices Or Technologies**

The installation and use of alternative devices and technologies, such as automatic grease removal systems, shall require prior written approval by the General Manager. Approval shall be based upon demonstrated (proven) removal efficiencies and reliability of operation. The General Manager may approve these types of devices on a case-by-case basis depending upon manufacturer's specifications. The FSE may be required to furnish analytical data which demonstrates that grease discharge concentrations to the CPW's wastewater collection system will not exceed the established limitations.

The use of biological or other additives as a grease degradation or conditioning agent is permissible only with the General Manager's prior written approval. Any FSE using biological or other additives shall maintain the trap or interceptor in such a manner that attainment of any grease wastewater action level, solids blanket, or grease cap criteria, goal or directive, as measured from the grease interceptor outlet or interior, is consistently achieved. MSDSs and any other applicable information concerning the composition, recommended frequency of use, and mode of action of the proposed additive shall be sent to the CPW together with a written statement outlining the proposed use of the additive(s). Permission to use any specific additive may be withdrawn by the General Manager at any time.

Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater collection system is a violation of this Policy.

## **Section 5: Inspection, Pumping, Cleaning, and Maintenance**

### **A. Inspection**

All FSEs shall be inspected as follows:

1. Inspections by CPW: The FMP official shall complete inspections of FSEs on both an unscheduled and unannounced basis or on a scheduled basis, after a GDP has been issued, to verify continued compliance with the requirements of this Policy. An inspection of the grease interceptor/trap shall be conducted, measurement of the level of the interceptor/trap contents shall be obtained, and samples shall be collected as necessary. Inspection of all equipment, food processing, and storage areas shall be conducted. A review of all processes that generate wastewater discharged from the facility through the grease interceptor/trap shall be completed. Also, the FMP official shall inspect the interceptor/trap maintenance logbook and file, and any other pertinent data. Additionally, the FMP official shall determine if all Best Management Practices agreed upon and noted in the permit issued to the facility have been implemented. The FMP official shall record all observations in a written report. Any deficiencies shall be noted, including but not limited to:

- a. Failure to properly maintain the grease interceptor or trap in accordance with the provisions of the grease discharge permit and this Policy.
- b. Failure to report changes in operations, or wastewater constituents and characteristics.
- c. Failure to report pumping activities or maintain copies of manifest forms or receipts.
- d. Failure to maintain required logs, files, or records.
- e. Failure to allow access for the FMP official to conduct inspection or monitoring activities.
- f. Failure to obtain or renew the grease discharge permit in a timely manner.
- g. Any other inconsistency with the program that requires correction by the FSE.
- h. Inability of the existing grease interceptor or grease trap to prevent the discharge of grease into the sewer system, as evidenced by the build-up of grease downstream of the grease interceptor or grease trap.

If any deficiencies are recorded by the FMP official during an inspection, the FMP official shall issue a written notice requiring corrections within Thirty (30) calendar days, and a tentative date for

are-inspection shall be established.

2. Re-inspections by CPW: The FMP official shall re-inspect any FSE which received a deficiency notice after the original inspection. A re-inspection shall be performed after a minimum of Thirty (30) calendar days have elapsed since the original inspection (unless an earlier time is requested by the FSE) to allow sufficient time for corrective action to be completed by the FSE. The FMP official shall inspect any repairs or other deficiencies and shall provide written notice of compliance or non-compliance as the case may be. In the event of continuing non-compliance, successive re-inspections will be scheduled.

3. Self-inspections by FSE: Grease interceptors/traps shall be inspected and maintained by FSE personnel on a weekly basis until sufficient data logs of the inspections indicate a decrease in frequency is warranted.

## **B. Pumping, Cleaning, and Maintenance**

Grease Interceptor Pumping Frequency: Each FSE shall have its grease interceptor(s) pumped at a minimum of once every three months. In addition to the required quarterly pumping, each FSE shall determine any additional frequency at which its grease interceptor(s) shall be pumped according to the following criteria:

1. When the floatable grease layer exceeds fifteen inches in depth as measured by an approved dipping method, or;
2. When the settleable solids layer exceeds fifteen inches in depth as measured by an approved dipping method, or;
3. When the total volume of captured grease and solid material displaces more than 50 percent of the capacity of the interceptor as calculated using an approved dipping method, or;
4. When the interceptor is not retaining/capturing fats, oils, and greases.

Each FSE shall be responsible for the cost of installing, inspecting, pumping, cleaning, and maintaining its grease interceptor. Since the FSE is liable for the condition of its pretreatment devices, it is recommended that FSE personnel witness all cleaning and maintenance activities to verify that the grease interceptor is being fully cleaned and properly maintained. All FSEs that have grease interceptors shall utilize a grease hauler that has been permitted by the CPW for pumping services. Pumping services shall include the initial complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids from the interceptor. The following are pumping practices required of registered waste haulers:

Step 1. Record grease level readings using an appropriate dipping method (sludge judge reading, etc.).

Step 2. Skim the entire grease cap and debris from the top of the grease interceptor. The grease interceptor may need to be agitated slightly to loosen the grease cap.

Step 3. Place the vacuum tube all the way into the grease interceptor to withdraw any solids from the bottom.

Step 4. Vacuum water out of the grease interceptor.

Step 5. Scrape excessive solids from the walls, floors, baffles, and all piping. Then, use a fresh water source to hose down the grease interceptor. Do not allow solids to be released into the sewer.

Step 6. Vacuum the contents out of the grease interceptor. Make sure the grease interceptor is completely clean.

Step 7. Verify that the sanitary "Tees" on the inlet side, outlet side, and baffles of the grease interceptor are not clogged, loose, or missing.

Step 8. Verify that the baffle is secure and in place.

Step 9. Inspect the grease interceptor for any cracks or other defects.

Step 10. Allow the FSE contact to inspect the cleaning for FSE approval.

Step 11. Verify that lids are securely and properly seated after completion of pumping.

Step 12. Provide a copy of the waste hauler manifest to the FSE.

It shall be the responsibility of each FSE to inspect its grease interceptor during the pumping procedure to ensure that the grease interceptor is properly cleaned out and that all fittings and fixtures inside the grease interceptor are in working condition and functioning properly.

Decanting Prohibition:

The return of gray water back into the grease interceptor from which the wastes were removed is prohibited.

### **C. Variance for required pumping frequency**

Variance procedure: If an FSE determines that quarterly pumping of its grease interceptor is unnecessary in order to remain in compliance with the criteria contained in Section 5B, the FSE may make written application to the General Manager for a variance from the quarterly pumping requirements. The variance procedure shall be as follows:

1. The FSE shall submit an application for a variance on a form provided by the CPW. The application shall include the next date and time the FSE intends to have its interceptor pumped and cleaned and an affidavit from the applicant stating that it shall permit no further pumping or cleaning of the interceptor until the CPW has completed its evaluation and notified the applicant of the appropriate pumping frequency.
2. An FMP official shall inspect the interceptor on the specified date and time during or after the pump-out procedure.
3. If the interceptor is found to be in good working condition during the initial inspection, the FMP official shall re-inspect the grease interceptor approximately 30 days after the initial inspection.
4. After the initial re-inspection, the FMP official shall inspect the interceptor at intervals of approximately every 14 working days to determine the grease and solids level using a dipping method approved by the CPW.
5. During the series of subsequent re-inspections, when it is determined that the grease interceptor must

be pumped in accordance with the criteria stated in Section 5B, the FMP official shall use the number of days from the initial pumping date to the previous re-inspection date as the new pumping frequency requirement to be included in the variance granted.

6. Where two or more grease interceptors are located at the same FSE on different laterals, one variance application process shall apply to both interceptors and different variances may be determined for each interceptor.

7. Where two or more interceptors are connected in series on the same lateral, one variance application process shall apply to all interceptors. The two or more interceptors shall all be initially pumped on the same day and the variance for the first interceptor shall be determined when the grease or solids criteria are reached. The first interceptor shall not be pumped at this time and the second interceptor shall continue to be monitored until either the grease or solids criteria are reached. This process shall continue until the grease or solids criteria has been reached at the last interceptor in the series. At this time all interceptors must be pumped and the new variances for each interceptor will be issued.

8. If there is any evidence that the interceptor has been tampered with or pumped out during the variance procedure, the procedure will be declared null and void and a new application will be required from the FSE to re-start the procedure.

9. The determined variance shall be effective until there is either:

- (i) a change in ownership of the FSE;
- (ii) evidence demonstrates that more frequent pumping is necessary; or
- (iii) extensive remodeling of the kitchen or facility occurs which requires a municipal or county plumbing permit to be issued.

10. In any event, pump-out and cleaning of an interceptor shall be required at least once every 180 days.

11. Failure to provide complete pump-out of a grease interceptor at the required interval may result in revocation of the approved variance.

12. In the event any pre-existing data has been approved by the General Manager, it may be used during the variance process.

#### **D. Disposal Requirements**

Wastes removed from each grease interceptor shall be disposed of at a facility permitted to receive such wastes or at a location designated by the CPW for such purposes. Neither grease nor solid materials removed from interceptors shall be returned to any grease interceptor, private sewer line, or any portion of the CPW's wastewater collection system or water reclamation facilities without prior written permission from the General Manager.

#### **6. Right of Entry**

A. The CPW, or its designee, shall have right-of-entry on or upon the property of any FSE subject to this Policy for the purpose of inspection, determination of compliance, enforcement action, investigation of complaints, or investigation of alleged violations of this Policy. The CPW shall be provided ready access to all parts of the premises for the purpose of inspection, monitoring,

sampling, establishing limits, records examination and copying, and the performance of any other duties which the General Manager reasonably deems necessary to determine compliance with this Policy.

B. Where security measures are in place which require proper identification and clearance before entry onto the premises, the property owner or commercial enterprise shall make necessary arrangements with its security staff so that, upon presentation of proper credentials, CPW personnel will be permitted to enter without delay for the purpose of inspecting the site, investigating complaints, or investigating alleged violations of this Policy.

C. The CPW shall have the right to set up on the property such devices as are necessary to conduct sampling and/or metering and shall have the power to require written statements, certificates, certifications, or the filing of reports related to complaints or alleged violations of this Policy.

D. All grease removal devices (GRD) shall be easily accessible and shall not be obstructed by landscaping, parked cars, or other obstructions. Any temporary or permanent obstruction to safe and easy access to the areas to be inspected and/or monitored shall be removed promptly by the responsible party at the written or verbal request of the CPW. The cost of clearing such access shall be borne by the responsible party.

## **7. Records Maintenance and Retention:**

A. Record keeping:

Each FSE shall maintain a logbook in which a record of all interceptor maintenance is entered, including the date and time of the maintenance, details of any repairs required, dates of repair completion, and any other records pertaining to the interceptor. This logbook shall be made available for review upon request by the FMP official. Each FSE shall also maintain a file on-site which contains the following information:

1. The as-built drawings of the plumbing system, if available. If as-built drawings are not available, other drawings of sufficient detail which depict the plumbing layout of the FSE.
2. A copy of the current grease discharge permit.
3. Log of maintenance, pumping or cleaning activities.
4. Receipts from grease haulers
5. Grease hauler information.

The FSE shall retain, onsite, for a minimum of three (3) years, a written record of grease interceptor maintenance. These records shall include but not be limited to:

1. FSE name and physical location.
2. Date and time of grease interceptor service.
3. Name and signature of grease hauler performing said service.
4. Established service frequency and type of service: full pump-out, partial pump-out, on-site treatment (type and nature of operation).

5. Number and size of each grease interceptor serviced at FSE location.
6. Total volume of waste removed from each grease interceptor.
7. Destination of removed wastes, food solids, and wastewater disposal.
8. Signature and date of FSE personnel confirming service completion.
9. Such other information as required by the FMP official.

These records shall be available at all times for inspection and review by the FMP official. Failure to maintain complete records or to provide such records to the FMP official, upon request, constitutes a violation of this Policy.

**B. FSEs May Authorize Registered Haulers to Act on Their Behalf:**

An FSE may authorize a grease hauler to act on its behalf regarding inspection, disposal and, records maintenance requirements of this section, provided the grease hauler has registered with the CPW and meets the following conditions:

1. The grease hauler has a current permit with the CPW and provides a list of every FSE authorizing the grease hauler to perform inspection, disposal, and record keeping requirements.
2. The grease hauler agrees to maintain all records regarding all maintenance activities for a period of three years and to make such records available for review by the FMP official.
3. The grease hauler maintains reports detailing interceptor cleaning for each FSE along with a statement attesting to the accuracy of the information contained in the records. Records shall include the following information:
  - a. Estimated depth of grease and solids removed from the interceptor.
  - b. Any defects in the grease interceptor.
  - c. Date of pump-out.
  - d. Capacity of interceptor tank.
4. An FSE that has authorized a registered grease hauler to act on its behalf is not relieved of its responsibilities pursuant to this Policy. However, in the event deficiencies are noted, the FMP official will attempt to first contact the registered hauler and request that the deficiencies be corrected.

**C. CPW Performance Indicators.**

The FMP official shall maintain records of blockages to assist in determining the effectiveness of the FOG Ordinance and this Policy.

**8. FSE Permit Applications:**

**A. Permitting requirements for FSEs.**

All FSEs shall be required to apply for and obtain a Grease Discharge Permit (GDP) from the CPW. The



GDP shall be in addition to any other permits, registrations, or occupational licenses which may be required by Federal, State, or local law. It shall be a violation of this Policy for any FSE identified by the CPW to discharge wastewater containing fats, oil, and grease to the CPW's wastewater collection system without a current GDP.

**B. Application form:**

The CPW shall provide GDP application forms to FSEs. Application forms shall be mailed at least one hundred eighty (180) days before the GDP expiration date to FSE owners previously identified by the CPW. Each FSE that is required to obtain a GDP must submit a completed application form for the address shown on the form within thirty (30) days receipt of the form for previously identified FSEs and newly identified FSEs. A new FSE must obtain a GDP before a Certificate of Occupancy can be issued. A new FSE should submit an application early in the zoning phase to allow sufficient time for the CPW to complete the permitting process. Each application shall include the following information:

1. Name, mailing address, physical address, and telephone number of the FSE owner, and the name of a representative duly authorized to act on behalf of the FSE.
2. A description of any commercial or industrial activities, facilities, and processes present on the premises, including a list of all equipment, raw materials, and chemicals used or stored at the facility. Material Safety Data Sheets (MSDS) of all such chemicals must be included.
3. A drawing in sufficient detail to show the location of all kitchen equipment that produces wastewater, and all sewers, floor drains, sewer connections, grease interceptors, and appurtenances on the FSE's premises if known or if it may be readily ascertained.
4. Number of employees, number and times of shifts, and hours and days of facility operation.
5. Copies of recent water bills.
6. Details of all grease interceptor or grease trap maintenance within the past year.
7. A signed statement from the FSE owner declaring that the information provided is accurate, and that the applicant agrees to abide by the regulations contained in this Policy, as well as any other applicable Federal, State, or local regulations governing the FSE.
8. Any other information determined by the FMP official to be necessary in order to evaluate the GDP application.

**C. Pre-Permit Inspection Procedure.**

1. Once a completed application form has been received, the FSE will be inspected prior to the issuance of the individual GDP. During the pre-permit inspection, the information contained in the application form will be verified, the average daily potable water use will be calculated, and the grease interceptor or trap will be inspected. General GDPs may be issued in accordance with Section 9(2) below prior to pre-permit inspections if there is a back-log of inspections, which is anticipated during the first year of implementation of this Policy.

2. If all information is verified and the grease interceptor or trap is in proper working condition in accordance with the requirements of this Policy, a GDP will be issued together with a copy of the CPW's "Best Management Practices (BMP) for Handling and Disposing of Fats, Oil, and Grease (FOG)" policy.

3. If the grease interceptor or trap requires any maintenance or repairs, or if incorrect information has been given, the FMP official shall provide a written notice to correct any deficiencies, including a required time schedule for corrective actions to be completed prior to a second pre-permit inspection. A minimum of 30 calendar days will be allowed for corrective actions to be completed. Second pre-permit inspections shall be performed after the 30 calendar day minimum time period has elapsed.

4. A decision to approve or reject a permit application shall be made within 60 days after the date of the last pre-permit inspection in which the applicant's facility is in compliance. If the permit application is accepted, a permit shall be issued within 60 days after the date of the last pre-permit inspection in which the applicant's facility is in compliance.

#### **9. FSE Grease discharge permit:**

General Provisions. The following criteria shall apply to all GDPs:

Except for General GDPs described in subsection 2 below, each GDP shall be valid for five (5) years from its effective date.

1. The GDP must be displayed in a conspicuous place where it can be seen by the staff of the FSE and a copy of the GDP must be kept in the records file.
2. General GDPs without facility-specific terms and conditions may be issued prior to a pre-permit FSE facility inspection. General GDPs may be revoked or replaced with an individual GDP after inspection of the FSE.
3. The GDP shall be issued to a specific user for a specific operation. GDPs will vary in content and requirements depending on the class of the FSE and the type of grease removal devices(s) installed. A GDP shall not be transferred or sold to a new owner under any circumstances. A new owner is required to apply for a new GDP.
4. An application for renewal of a GDP shall be submitted at least 60 days prior to the expiration date of the existing GDP by each applicant wishing to continue to discharge into the wastewater collection system. Failure to submit applications in a timely manner shall constitute a violation of this Policy.
5. The terms and conditions of the GDP are subject to modification during the term of the permit, if any limitation or requirement in this program is modified. The FSE shall be informed of any proposed change(s) in the issued permit at least 60 days prior to the effective date of the change(s). Any change(s) or new condition(s) in the GDP shall include a reasonable schedule for achieving compliance.

## **10. Grease Hauler Regulation Program:**

### **A. Administration and permitting of grease haulers:**

Any person, firm, or business interested in collecting, pumping, or hauling grease interceptor wastes from FSEs connected to the CPW's wastewater collection system must possess a current license from the SC Department of Health and Environmental Control Division of Onsite Wastewater Systems to maintain grease interceptors and haul grease waste. Additionally, any person described above shall be required to apply for and obtain a CPW Grease Hauler Permit. In addition, registration must be obtained from the CPW for each vehicle used by the grease hauler in hauling operations. It shall be a violation of this Policy for any grease hauler to clean or pump out grease interceptors on the CPW's system without a current GHP.

### **B. Application form:**

To obtain a GHP, a grease hauler must submit a completed GHP application form to the CPW. The grease hauler shall be issued a GHP within 30 working days of the CPW's receipt of a properly completed application form. The grease hauler shall obtain a GHP prior to providing grease hauling services within the CPW's wastewater collection system service area. Each application shall include the following information:

1. Name of applicant. If the applicant is a partnership, corporation or other business entity, the name of an individual who is legally authorized to act on behalf of the organization must be provided.
2. Applicant's address and telephone number, including information for person(s) to contact at times other than normal business hours.
3. The type, license tag number, and capacity of each vehicle that will be used to pump or haul liquid wastes from grease interceptors. New or replacement equipment acquired subsequent to the application shall be reported to the CPW prior to use.
4. A copy of any other current permits or licenses if the hauler pumps or hauls septic tank waste or portable toilet wastes.
5. Financial assurance in the amount of \$10,000.00 in a form acceptable to the CPW such as a bond or letter of credit. Such assurance shall remain in effect for the life of the permit. This assurance shall be used to guarantee disposal costs, fines, and the costs of any damages that may result from a grease hauler discharging in violation of this Policy.
6. A list of the disposal facilities that the applicant intends to use.
7. A signed statement that the information provided is accurate, and that the applicant agrees to abide by the regulations contained in this Policy, as well as any other applicable Federal, State, or local regulations.
8. Any other information determined by the General Manager to be necessary to evaluate the GHP application.

**C. Grease Hauler Permits (GHP):**

Each GHP shall be valid for five (5) years from its effective date and may include special conditions as required by the General Manager. The GHP shall be in addition to any other permits, registrations, or occupational licenses which may be required by Federal, State, and local agencies having lawful jurisdiction. The GHP is not transferable.

1. Permit contents. All approved GHPs shall include a statement of the duration of the permit, including the effective and expiration dates; identification of all approved vehicles and the liquid wastes which may be hauled by each; standard conditions related to permit renewal and permit revision; and any applicable special conditions. Special conditions may include, but are not limited to the following:
  - a. Requirement(s) that:
    - i. All grease interceptors shall be pumped completely empty. Excessive solids shall be scraped from the walls and baffles, and inlet, outlet, and baffle ports shall be cleared. No grease or solids may be re-introduced into the interceptor.
    - ii. No grease or gray water will be accepted at any CPW-owned facility and the permittee shall contract with other private or public facilities to properly dispose of the grease and food solids.
    - iii. The grease hauler shall comply with all Federal, State, and local regulations concerning the pumping of grease interceptors and the hauling and disposal of grease interceptor contents.
    - iv. The grease hauler agrees to notify the CPW of any business that no longer accepts grease pumping contents (i.e., payment issues, etc.).
    - v. The grease hauler shall attend compliance review workshops and any other workshops regarding the requirements of this Policy and it shall certify that it has instructed all drivers and other appropriate personnel responsible for cleaning interceptors or submitting reports.
  - b. Any other requirement or statement that the CPW believes to be necessary to meet the intent of this Policy.

**D. Permit Renewal:**

An application for GHP renewal shall be submitted on the appropriate permit renewal form at least 60 days prior to the expiration date of the current GHP by each applicant wishing to provide grease hauling services to permitted FSEs located in the CPW's sewer service area.

**E. Spill Reporting:**

Any accident, spill, or other discharge of grease or gray water which occurs either within the CPW sewer service area or within a sewer sub-district whose sewer lines connect to CPW sewer lines shall be reported to the CPW by the grease hauler as soon as possible but not longer than 24 hours after the incident. The grease hauler shall comply with all procedures contained in Federal, State, and local regulations. The grease hauler shall be responsible for all clean-up procedures and costs.

**F. Record Keeping:**

Grease haulers shall retain and make available for inspection and copying, all records related to grease interceptor pumping and grease disposal from their customers located in the CPW wastewater collection service area. Records are required for each trip to a disposal facility to include the vehicle, date, amount of grease, and name of disposal facility. These records shall remain available for a period of at least three years. Failure to provide information to the CPW within ten days of a written request is a violation of this Policy and may result in revocation of a permit. The CPW may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this Policy. Repeated failure of a registered hauler to submit required or requested reports in a timely manner or the repeated submission of inaccurate or incomplete reports will result in the removal of that hauler from the registered hauler list.

**G. Vehicle inspection:**

Grease haulers shall submit to inspection of all CPW- registered vehicles. A CPW registration confirmation form shall be conspicuously displayed on all CPW-registered vehicles.

**H. Disposal:**

Grease haulers must certify that grease was disposed of in accordance with the provisions of this Policy. Waste removed from each grease interceptor shall be disposed of at a facility permitted to receive such waste or at a location designated by the CPW for such purposes. Neither grease nor solid materials removed from interceptors shall be returned to any grease interceptor, private sewer line, or any portion of the CPW's wastewater collection system or water reclamation facilities without prior written permission from the FMP official. A violation of this section shall result in immediate revocation of the GHP in addition to other enforcement actions as required.

**11. Enforcement:**

**A. Administrative Enforcement Activities.**

The CPW is authorized, but not limited to, taking the following actions in response to noncompliance with the Fats, Oils and Grease Policy:

1. Written Warning of Violation
2. Written Notice of Violation
3. Enforcement Meeting
  - a. Administrative Order [AO]
  - b. Initiation of Self-Monitoring
  - c. Employee Training Requirement
  - d. Consent Order (may contain Schedule of Compliance)
4. Administrative Fines. Penalties as set forth and established in Attachment B of the Sewer Use and Pretreatment Ordinance.
5. Payment of Remediation/Clean-Up Costs and/or Cost Recovery

6. Termination of Sewer and/or Water Service [TOS]

**B. Enforcement of Strategy**

<u>Violation</u>	<u>Enforcement Action and Penalty</u>
<p>Not maintaining, on premises, grease interceptor maintenance records, and/or required FOG Control Ordinance documents within time frame specified by this Policy.</p>	<p>1st Notice - WOV                  2nd Notice- NOV, L1                  3rd Notice- NOV, L3                  4th Notice - EM</p>
<p>Not meeting stipulated deadlines, milestones, conditions, or directives.</p>	<p>1st Notice - WOV                  2nd Notice- NOV, L1                  3rd Notice- NOV, L4                  4th Notice - EM</p>
<p>Failure to maintain grease interceptor per Policy requirements or Department directive.</p>	<p>1st Notice - WOV                  2nd Notice- NOV, L4                  3rd Notice- NOV, L5                  4th Notice - EM</p>
<p>Failure to implement or follow required Best Management Practice(s).</p>	<p>1st Notice - WOV                  2nd Notice- NOV, L1                  3rd Notice- NOV, L2                  4th Notice – EM</p>
<p>Failure of property owner/management to comply with notification requirements to convey grease interceptor maintenance requirements to new tenant, new property management, or new owner</p>	<p>NOV with notice to correct</p>

WOV - Warning of Violation  
 NOV- Notice of Violation  
 EM - Enforcement Meeting

- Penalties\*
- L1 (Level 1)
  - L2 (Level2)
  - L3 (Level3)
  - L4 (Level 4)
  - L5 (Level5)
  - L6 (Level6)
  - L7 (Level 7)

\*For fines, see Sewer Use and Pretreatment Ordinance, Attachment B

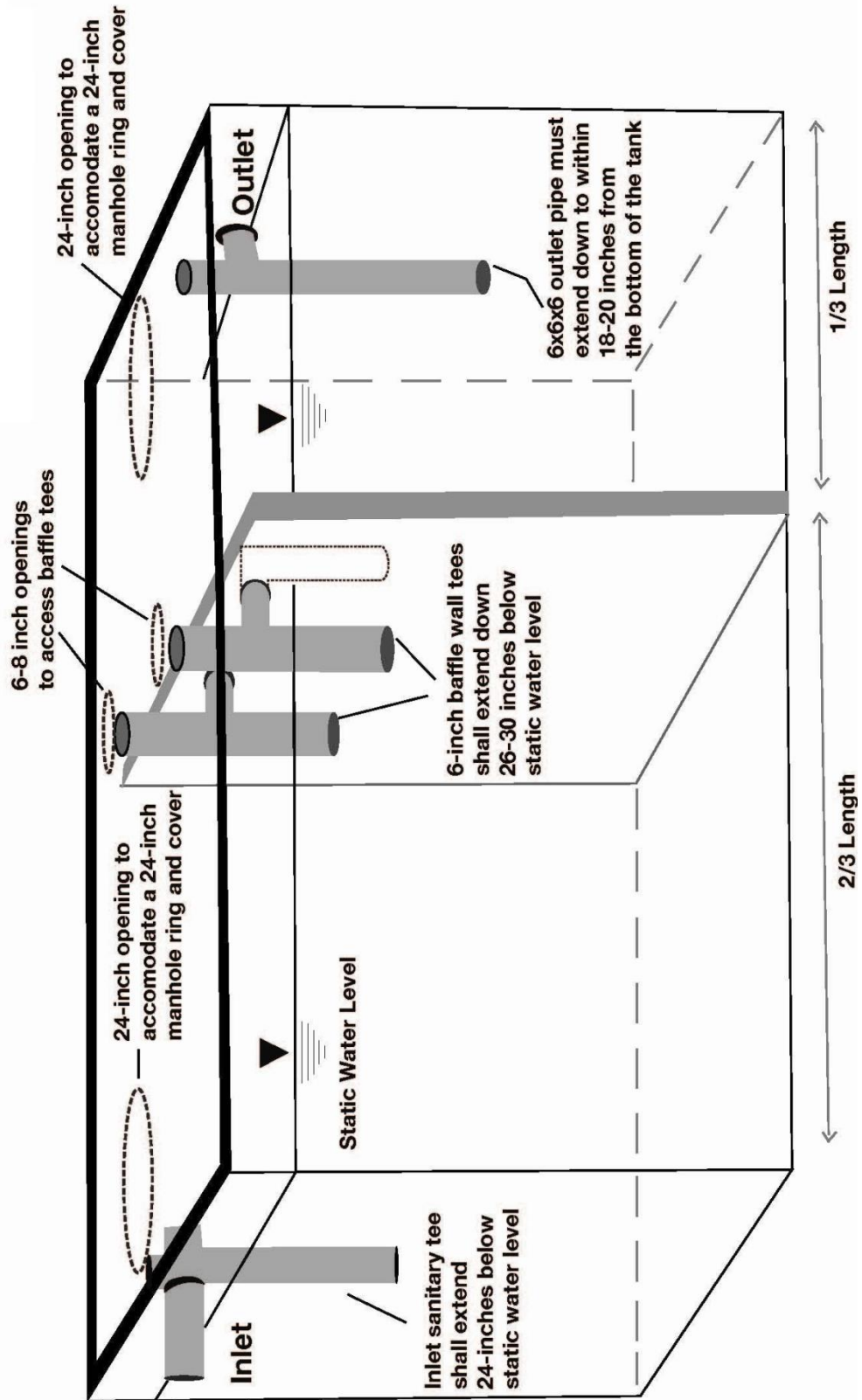
**C. Recovery of Costs.**

When a discharge of waste causes an obstruction, damage, loss, or any other impairment to any CPW facility or property, or any expense of whatever character or nature to the CPW, the General Manager may assess the expenses incurred by the CPW to clear the obstruction, repair damage to the facility or property, repair any other damage, or recover any loss of any kind or nature suffered by the CPW. The General Manager shall file a claim with the FSE or any other responsible person or entity, seeking reimbursement for any and all expenses, damages, or losses suffered by the CPW. If the claim is ignored or denied, the General Manager shall direct the CPW's attorney to take such measures as shall be appropriate to recover any expense or to correct other damages or losses suffered by the CPW.

**D. Remedies nonexclusive.**

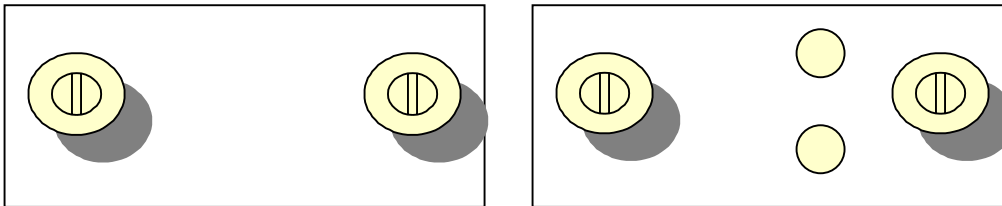
The remedies provided for in this Policy are not exclusive. The CPW may take any, all, or any combination of these actions against a person violating this Policy. Enforcement of violations will generally be in accordance with this Policy. However, the CPW may take other action against any person when circumstances warrant. Further, the CPW is empowered to take more than one enforcement action against any person in violation of this Policy.

# Single Tank Grease Interceptor Diagram



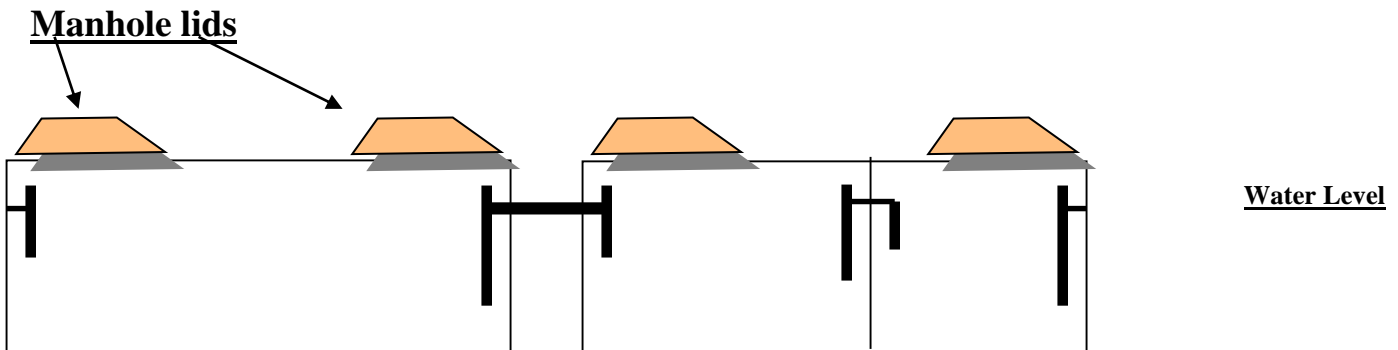


## **Two Tank Grease Interceptor Diagram** **Top Outside View**



**Manhole covers must be positioned over inlet and outlet piping for each tank**

### **Side View**

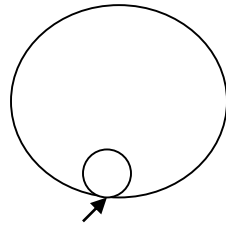


Note: Not to Scale

**1<sup>st</sup> Tank** – Un baffled – 24” manhole rings and covers over both inlet and outlet piping. Inlet tee shall extend down 24” below static water level. Outlet tee shall extend down to within 18-20” from the bottom of the tank.

**2<sup>nd</sup> Tank** – Baffled – 24” manhole rings and covers over both inlet and outlet piping, 6-8” openings and covers over baffle tees. Inlet tee shall extend 24” below static water level. Outlet baffle wall tees shall extend down 26-30” below static water level. Inlet baffle wall tees shall extend 24” below static water level. Outlet tee on 2<sup>nd</sup> tank must be 6”x 6”x6”, shall extend down to within 18-20” from the bottom of the tank.

## Top View of All Manhole Openings For Single Tank and Two Tank Grease Interceptors



Top of  
Tee

Tee must be  
fully visible  
but close to  
manhole

