

ARTICLE VI

PRETREATMENT SYSTEMS AND REMOVAL OF FATS, OILS AND GREASE

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6.01: Purpose

The effective management of Fats, Oils and Grease (FOG) is essential to the safe and efficient operation of the wastewater collection and treatment facilities. Limiting the amount of FOG discharged from food service, or kitchen establishments into the collection system will protect the public health of the residents, visitors, businesses, and the Town's sanitary sewer system.

6.02: General Provisions

1. Every business generating FOG that is or may be introduced to wastewater or may be discharging FOG as a constituent of wastewater shall comply with all of the provisions of the regulation, applicable plumbing codes, building codes, environmental codes and all other applicable local, state and federal laws, regulations and codes.
2. Grease traps or grease interceptors shall be of the appropriate size, type, construction, and location as required by state law or regulation. Grease traps and grease interceptors shall be appropriately cleaned and maintained to ensure efficient and effective operation.

6.03: Facilities Requiring FOG Pretreatment Systems

1. Grease traps or grease interceptors shall be provided for kitchen flows at restaurants, nursing homes, schools, hospitals, and other facilities from which grease can be expected to be discharged.
2. Any establishment which is required to install, upgrade, or otherwise install any component or components of a FOG pretreatment system shall be responsible for all costs for designing, installing, and maintaining said system.
3. Newly proposed, constructed, or remodeled food establishments or a food establishment that undergoes new construction or a complex renovation requiring the submittal of plans to the Board of Health during the plan review process as required by 105 CMR 590.000.
4. Existing food establishments shall be required to install, modify, or upgrade an approved internal and/or external grease interceptor when the following occur:
 - (a) When it has been determined by wastewater staff that an establishment is discharging grease in quantities sufficient to cause sanitary sewer line blockages or to cause increased levels of maintenance of sanitary sewer lines; or
 - (b) When an agent of the Board of Health has determined that the existing grease interceptor is undersized, nonfunctional, or not properly plumbed to all internal fixtures that generate grease or oil; or

- (c) When upgrades and/or modifications to existing systems may require additional plumbing and must comply with 248 CMR 10.00 Commonwealth of Massachusetts Rules and Regulations Governing Plumbers and Gas Fitters; or
- (d) When the Board of Health or its agent, or the Wastewater Department determines that a significant change in use and/or menu of the food establishment has occurred or will occur.

6.04: FOG Pretreatment Design and Installation

1. Grease traps shall have a minimum depth of four feet and a minimum capacity of 1,000 gallons and shall have sufficient capacity to provide at least a 24-hour detention period for the kitchen flow. Kitchen flow shall be calculated in accordance with 310 CMR 15.203.
2. Grease traps shall be watertight and constructed of the materials specified in 310 CMR 15.221 and 15.226(1) and (2).
3. The inlet tee shall extend to the mid depth of the tank. The outlet tee shall extend to within 12 inches of the bottom of the tank. Tees shall be Schedule 40 PVC and properly supported by a hanger, strap, or other device.
4. Grease traps shall be installed on a level stable base that has been mechanically compacted and onto which six inches of crushed stone has been placed to minimize uneven settling.
5. Grease traps shall be provided with a minimum 20-inch diameter manhole frame and cover to grade over the inlet and outlet tees.
6. Grease traps shall be accessible for inspection and maintenance. No structures shall be constructed directly upon or above the grease trap access locations.
7. The invert elevation of the inlet of a grease trap shall be at least two inches above the invert elevation of the outlet. The inlet and outlet shall be located at the center line of the tank, and at least 12 inches above the high groundwater elevation.
8. Backfill around the grease trap shall be placed in such a manner as to prevent damage to the tank.

6.05: System Pumping and Routine Maintenance

1. All grease traps and interceptors shall be operated and maintained by the owner or operator of a food establishment at the expense of the food establishment. Proof of cleaning shall be maintained by the owner or operator and provided to wastewater staff when requested.
2. Grease traps shall be inspected monthly by the owner/operator and shall be cleaned by a licensed septage hauler whenever the level of grease is 25% of the effective depth of the trap, or at least every three months, whichever is sooner. The owner/operator shall keep all inspection and pumping records.
3. Pumps, alarms, and other equipment requiring periodic or routine inspection and maintenance shall be operated, inspected, and maintained in accordance with the manufacturer's and the designer's specifications. In no instance shall inspection be performed less frequently than once every three months for any system serving a facility with a design flow of 2,000 gallons per day or greater, and annually for any system serving a facility with a design flow of less than 2,000 gallons per day. The system owner shall submit the results of such inspections to the Approving Authority annually by January 31st of each year for the previous calendar year.

6.06: Severability Clause

If any regulation, rule, subdivision, sentence, clause, or phrase of these regulations and rules is for any reason held to be unconstitutional or invalid, such decision shall not affect the validity and enforcement of the remaining portions of these regulations and rules.