

12.18.030.2 - Fats, oils, and grease.

A.

Fats, Oils, and Grease Program.

(1)

Fats, oils, and grease interceptors:

(a)

FOG separators and grease interceptors shall be provided, at the user's expense, where, in the opinion of the City Engineer, they are necessary for proper handling of wastes containing these substances in excessive amounts, or any flammable wastes or harmful ingredients. All grease interceptors shall be of a type and capacity approved by the City Engineer, and shall be located so it is readily and easily accessible for inspection and cleaning.

(b)

FOG separators and grease interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction and equipped with removable covers.

(c)

Where installed, all FOG separators or grease interceptors shall be maintained and in continuous efficient operation at all times.

(2)

These facilities must have a FOG Management Program Permit. An Authorized Inspector and/or the City Engineer shall have right of entry as described in Section 12.18.070.1 of this chapter.

(3)

Fees, charges, and penalties are pursuant of Section 12.18.140 of this chapter.

(4)

Dishwashers and food grinders are prohibited from discharging through the grease trap pursuant of the State of California Plumbing Code.

(5)

A grease collection service shall be required for all facilities that generate FOG.

(6)

If significant grease accumulation (e.g., a partial blockage) is found downstream or if significant grease wicking is found upstream of the process of concern, an Authorized Inspector and/or the City Engineer may inspect the facility. The inspection will include a review of the grease management program, treatment system, waste storage area, and drains not flowing to the treatment system. BMPs not in place, hauler receipts for the prior three (3) years not available, and/or training documents not current may result in future inspections with an assessed fee as published in the City's fee schedule (see Section 12.18.140).

(7)

If a business is shown to be the cause of a grease-related sewer overflow, the user will be responsible for the cost of clean-up as set forth in Section 12.18.140

B.

Administration of FOG Program. The City shall administer a FOG program, which is intended to prevent fats, oils, and grease, and other substances that are likely to block or create a hazard within the sewer system from entering the system through use of grease interceptors or grease traps. The City may require any non-domestic user to install a grease interceptor or grease trap according to the guidelines set for in the City's Standard Specifications or other program prior to or at any time after connection to the WPCP if the City discovers or determines subsequent to the connection of the facility, the user produces a waste with characteristics that would require installation of a grease interceptor or grease trap pursuant of this chapter.

The installation of a proper grease interceptor or grease trap device shall be the responsibility of the user that applies for the connection or wastewater discharge permit. The City shall determine whether a grease interceptor, grease trap, or other interceptor is required on a case-by-case basis based on an evaluation of the following criteria including, but not limited to:

(1)

The type of facility (restaurant, bakery, cheese factory, yogurt shop, gas station, lube facility, etc.);

(2)

The volume of the user's business or operation (number of meals served, number of seats, hours of operation, etc.);

(3)

Size and nature of facilities (including kitchen facilities) based on size, type, number of fixtures, and types of processing and/or cooking equipment used;

(4)

The type of service provided or operation undertaken (such as dine-in meal service versus carry-out meal service);

(5)

The type of foods and other materials used in the cooking, processing, or manufacturing operations carried on within the user's facility;

(6)

The overall potential for grease-laden, flammable, or sand-laden discharges; and

(7)

The existence of devices, procedures, or processes which are designed to minimize the amount of grease, sand, oil, or other flammable liquids from entering the sewer system.

The design, location, and procedures for operation of a required grease interceptor or grease trap shall be approved by the City. Such approval shall be obtained prior to the user's connection of the facility to the WPCP, in the event of new construction or remodeling. In instances where a user has already connected and the City determines that a grease interceptor or grease trap must be installed, the user shall promptly provide for the installation of the device, including providing such design and operational plans as may be required. The installation of a grease interceptor or grease trap as required by this chapter on an existing user facility shall occur within a reasonable time not to exceed one hundred (100) days after the user has been provided notice that a grease interceptor or grease trap must be installed. This time limit may only be extended by the City in a written agreement.

C.

Grease Interceptor Maintenance Procedures and Program. Any user, required by the City and/or this chapter to install and/or operate a grease interceptor or grease trap, shall adequately maintain the device so that the device is in proper working order at all times. Grease and oil interceptors shall be cleaned by a licensed and permitted waste hauler on a periodic basis to assure that the grease interceptor will operate as designed at all times. Any user, required to install or have in operation a grease interceptor or grease trap pursuant to this chapter, shall have a plan of operation or program for their facility that is intended to ensure that the grease interceptor or grease trap operates as designed to prevent grease, oil, sand, or other harmful constituents from entering the sewer system. These procedures may include adoption of kitchen practices to minimize grease-laden garbage, which may ultimately enter the facility's drains and floor traps and/or other such procedures as may be required for proper operation of the grease interceptors.

(1)

Grease interceptors shall be cleaned out completely by a FOG collection service as necessary to assure that the grease interceptor will operate as designed at all times or as otherwise specified by the City.

(2)

Decanting or discharging of removed waste back into the grease interceptor, for the purpose of reducing the volume to be hauled, is prohibited.

(3)

The use of additives, directly or indirectly to the plumbing or sewer system, to emulsify grease and/or oil, is specifically prohibited.

(4)

The use of biological additives as a supplement to grease interceptor maintenance, including the addition of microorganisms, may be authorized by the City Engineer. Approval shall be obtained (in writing) prior to use of such additives.

(5)

Maintenance records indicating date of service, volume pumped, name of waste hauler, and waste disposal location for each pumping of the grease interceptor must be kept for a minimum of three (3) years. The records must be provided to the City Engineer when requested during normal business hours.

(6)

All waste removed from a grease interceptor must be disposed of at a facility permitted by Contra Costa County or other applicable regulatory agencies to receive such waste. Pumped out FOG shall not be returned to the sewer system, nor any private wastewater system, nor storm drains.

(7)

Any fixture connected to a grease interceptor shall have a non-removable, secured food strainer of such integrity so as to withstand daily operational usage.

D.

Best Management Practices.

(1)

Drain Screen. After March 1, 2006, drain screens shall be installed on all drainage pipes for all new food services establishments deemed by the City Engineer to generate FOG.

(2)

Waste FOG:

(a)

All waste FOG shall be collected and stored properly in recycling barrels, drums, or bins.

(b)

Such recycling barrels, drums, or bins shall be maintained appropriately to ensure they do not leak or enter the City's stormwater collection system by direct discharge or by commingling with stormwater.

(c)

A licensed collection service must be used to dispose of waste FOG.

(3)

Food Waste. All food waste shall be disposed of directly into the trash or garbage and not in sinks.

(4)

Employee Training:

(a)

Employees of food service establishments shall be trained within three (3) months after the effective date of this chapter, and two (2) times each calendar year thereafter, on the following subjects:

(i)

How to "dry wipe" pots, pans, dishware, and work areas before washing to remove FOG.

(ii)

How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.

(iii)

The location and use of absorption products to clean under fryers and other locations where grease may be spilled or dripped.

(b)

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices.

(c)

Training records shall be available for review at any reasonable time by an Authorized Inspector and/or the City Engineer.

(5)

Kitchen exhaust filters shall be cleaned as frequently as necessary in order to maintain good operating condition.

(6)

All BMPs shall be posted conspicuously in the food preparation and dishwashing areas and process areas at all times.

E.

Grease Separators (Traps) for Treating FOG Wastes.

(1)

Facilities that have FOG, but are not required to have a grease interceptor, must have an adequate-sized grease trap as determined by the City Engineer.

(2)

Required connections to grease traps: all three compartment sinks, scullery (preparation) sinks, and pre-wash sinks at dishwashing stations.

(3)

Prohibited connections or additives to grease traps:

(a)

Final rinse discharge from automatic dishwashers/sanitizers shall not be connected to the grease trap.

(b)

Chemical additives, such as chlorinated solvents, or any other additives that causes the emulsification of grease, are strictly prohibited from use in any grease trap.

(4)

Maintenance of the grease trap shall be as often as required to maintain it in an efficient operating condition.

(5)

For ease of inspection and maintenance, the area around the grease trap must be kept free of storage and the top of the grease trap must not be bolted down.

(6)

A maintenance log for the grease trap must be kept for a minimum of three (3) years and must be provided at the request of the City.

F.

Grease Interceptors for Treating FOG Wastes.

(1)

Grease interceptors shall be required for new food handling facilities constructed after March 1, 2006.

(2)

Grease interceptors are required for food handling facilities that generate FOG when there is remodeling, additions, alterations, or repairs valued at or greater than what is specified in the City's fee schedule.

(3)

Effective March 1, 2006, those food handling facilities operating without a grease interceptor shall, within six (6) months of written notification by the City Engineer, be required to install a grease interceptor if the City Engineer determines that the food service establishment is not adhering to the BMPS set forth in Section 12.18.030.2(D) of this chapter, or that the food service establishment has caused or contributed to a sewer system blockage resulting in maintenance requirements and/or sewage spills.

(4)

All new grease interceptors shall be designed, constructed, and installed in accordance with the current City of Richmond Building and Plumbing Codes, and shall be subject to approval by the Building Regulations Department.

(5)

All submitted drawings shall be prepared by a licensed and registered professional engineer. Any false information or misleading calculations submitted shall be the responsibility of the user.

(6)

All grease interceptors shall be located such that they are readily and easily accessible for cleaning, inspection, and removal of intercepted waste.

(7)

A common grease interceptor shared by multiple businesses can be utilized if specifically authorized by the City Engineer upon evidence of legal operating and maintenance agreements between the involved users.

(8)

All grease interceptors shall include an effluent sample box and a sanitary tee located on the discharge side of the sample box of a type and size approved by the City.

(9)

Inspection by the City of installed grease interceptors and piping prior to backfilling is required. Piping shall meet the requirements of the City of Richmond Building and Plumbing Code.

(10)

Grease interceptors shall have a clean-out installed after the sample box on the private lateral as required by the City of Richmond Building and Plumbing Code.

(11)

Required connections to grease interceptors: all three compartment sinks, scullery (preparation) sinks, floor drains and mop sinks along the cook line, pre-wash sinks at dishwashing stations, and all other fixtures that contribute grease into the sewer system.

(12)

No food service establishment or other identified user shall construct, remodel, or convert a grease interceptor without approval by the City.

(13)

Prohibited connections or additives to grease interceptors:

(a)

Final rinse discharge from automatic dishwashers/sanitizers shall not be connected to the grease interceptor.

(b)

The use of any additive such as surfactants or chemicals shall not be connected to any type of grease interceptor. Chemical additives, such as chlorinated solvents, or another other additives that cause the emulsification of grease, are strictly prohibited from use in any type of grease interceptor.

G.

Waivers for Treating FOG Wastes.

(1)

A food handling facility, or business with a process of concern determined to have no immediate adverse impact on the sewer system because of business type may be granted a waiver from grease trap or grease interceptors installation requirements.

(2)

The City Engineer may, at any time, revoke a waiver and require the food handling facility to install a grease interceptor.

(3)

A grease interceptor or grease trap may not be required for business types listed below:

(a)

Facilities only serving beverages;

(b)

Facilities serving beverages and/or ready-to-eat, packaged, or unpackage items;

(c)

Ice cream parlors without any baking or other food preparation;

(d)

Snack bars with no food preparation other than food warming;

(e)

Bakeries with no food preparation other than food warming; or

(f)

Other facilities serving only ready-to-eat foods with or without food warming.

H.

Enforcement of FOG Program. Pursuant of this chapter and/or lawful direction from the City, any user who fails to maintain a grease interceptor or grease trap shall be subject to enforcement procedures set forth in Sections 12.18.100, 12.18.110, and/or 12.18.120 of this chapter. Enforcement actions may be initiated if the user fails to maintain, pump, and/or institute a proper grease or flammable substance reduction program and/or providing appropriate employee training.

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