

Chapter 10.17 - FOOD SERVICE ESTABLISHMENT WASTEWATER DISCHARGERS

Sections:

10.17.010 - Purpose and intent.

The purpose of this chapter is to minimize the introduction of fats, oils, and grease (FOG) into the city's wastewater collection system. The main components of the chapter are proper sizing, installation, and maintenance of grease traps and grease interceptors. The administrative and inspection requirements of the food service establishments are written herein as well.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, § 17, 2-20-2019)

10.17.020 - Definitions.

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

"Automatic grease removal device" means a mechanical device that automatically separates grease from wastewater into a container and is usually set on a timer.

"Best management practice" or "BMP" means management and operational procedures that are intended to prevent pollutants from entering a facility's wastestream or from reaching a discharge point. BMPs include schedules of activities, prohibitions of practices, maintenance procedures, and other management practices to implement the general and specific prohibitions listed in Sections 40 Code of Federal Regulations (CFR) 403.5(a)(1) and (b).

"City" or "CBU" means the City of Bloomington, Indiana acting through its utilities service board.

"Director" means the director of the utility or any duly authorized representative acting on his behalf.

"Domestic wastewater" means wastewater from sanitary fixtures such as toilets and urinals.

"Food service establishment" or "FSE" means any facility, which cuts, cooks, bakes, prepares, or serves food, or which disposes of food-related wastes. FSEs do not include residential users, but may include dormitories, nursing home facilities, fraternities, sororities, schools, hospitals, prisons and other facilities as designated by the director.

"Garbage disposal" means a device that shreds or grinds up solid or semisolid waste materials into smaller portions for discharge into the sanitary sewer.

"Gravity grease interceptor" means a device typically located outdoors and underground, typically constructed of concrete, and designed to separate, trap and hold fats, oils, and grease based on device volume alone without the use of any flow control mechanism.

"Grease" means a material composed primarily of fats, oil, and grease from animal or vegetable sources. The terms fats, oils, and grease, or FOG, shall be deemed as grease by definition.

"Grease hauler or transporter" means one who transfers grease waste from the site of a user to an approved site for disposal and treatment. The hauler is responsible for assuring that all federal, state, and local regulations are followed regarding waste transport and disposal.

"Grease interceptor" means a device usually located outdoors and underground and is so constructed as to separate, trap, and hold fats, oils, and grease from the wastewater discharged by a facility to prevent these substances from entering the sanitary sewer.

"Grease retention device" means a device so constructed as to separate, trap, and hold fats, oils, and grease from the wastewater discharged by a facility to prevent these substances from entering the sanitary sewer. Grease retention devices include both gravity and hydromechanical grease interceptors, grease traps, and alternative grease retention devices.

"Grease trap" means a device usually located under or in close proximity to sinks and is so constructed as to separate, trap, and hold fats, oils, and grease from the wastewater discharged by a facility to prevent these substances from entering the sanitary sewer.

"Hydromechanical grease interceptor" means a device typically located outdoors and underground, or in the lower level of a facility, and designed to separate, trap, and hold fats, oils, and grease with the use of a flow control mechanism.

"New FSE" means a food service establishment that is opening for the first time, opening in a new location, or opening under new ownership or a new name.

"Newly remodeled FSE" means an FSE that is repairing, replacing, rearranging or installing:

- (1) Any kitchen plumbing system;
- (2) Any kitchen appliances, fixtures or units that attach to the plumbing system; and/or
- (3) Any sanitary sewer lateral.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, §§ 17, 18, 2-20-2019; Ord. No. 20-27, §§ I, II, 11-4-2020)

10.17.030 - Applicability.

This chapter shall apply to all food service establishments and to new commercial establishments being constructed in an area zoned for food service establishments.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, § 19, 2-20-2019)

10.17.040 - Responsibility for administration.

The city shall administer, implement, and enforce the provisions of this chapter. Any powers granted or duties imposed upon the authorized enforcement agency may be delegated in writing by the mayor of the authorized enforcement agency to persons or entities acting in the beneficial interest of, or in the employ of the agency.

(Ord. No. 12-28, § 1, 12-19-2012)

10.17.050 - Ultimate responsibility.

The standards set forth in this chapter are minimum standards; therefore this chapter does not intend nor imply that compliance by any person will ensure that there will be no contamination, pollution, nor unauthorized discharge of pollutants.

(Ord. No. 12-28, § 1, 12-19-2012)

10.17.060 - Installation requirements for new food service establishments.

All new FSEs that discharge wastewater into the city sanitary sewer system shall be required to install an approved, properly operated, and maintained grease interceptor. All interceptor units shall be of the type and capacity approved by the city. Grease interceptors shall be located so as to provide easy access to the manhole covers for maintenance and inspection activities.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, § 20, 2-20-2019)

10.17.070 - Installation requirements for newly remodeled food service establishments.

Newly remodeled FSEs are required to install an approved, properly operated, and maintained grease interceptor. Grease interceptors shall be located so as to provide easy access to the manhole covers for maintenance and inspection activities. All interceptor units shall be installed outdoors of the FSE's building unless the user can demonstrate to the city that an outdoor interceptor would not be feasible.

(Ord. No. 12-28, § 1, 12-19-2012)

10.17.080 - Installation requirements for existing food service establishments.

All existing FSEs that discharge wastewater into the city's sanitary sewer system are required to install an approved, properly maintained grease trap unless specifically exempted by the city. All grease traps units shall be of the type and capacity approved by the director.

(Ord. No. 12-28, § 1, 12-19-2012)

10.17.090 - Installation requirements for new commercial establishments.

All proposed new commercial establishments located within an area zoned for food service establishments that discharge wastewater into the city sanitary sewer system shall be required to install an approved, properly operated, and maintained grease interceptor. All interceptor units shall be of the type and capacity approved by the city. Grease interceptors shall be located so as to provide easy access to the manhole covers for maintenance and inspection activities.

(Ord. No. 19-05, § 21, 2-20-2019)

Editor's note— Ord. No. 19-05, § 21, adopted Feb. 20, 2019 added a new § 10.17.090 and renumbered former § 10.17.090 as 10.17.110.

10.17.100 - Installation requirements for food service establishments causing or contributing to a sanitary sewer overflow.

All FSEs causing or contributing to a sanitary sewer overflow into a building, on a private lateral, sewer main, or the POTW must install an approved, properly operated, and maintained grease interceptor. Grease interceptors shall be located so as to provide easy access to the manhole covers for maintenance and inspection activities. All interceptor units shall be installed outdoors of the FSE's building unless the user can demonstrate to the city that an outdoor interceptor would not be feasible.

(Ord. No. 19-05, § 22, 2-20-2019)

Editor's note— Ord. No. 19-05, § 22, adopted Feb. 20, 2019 added a new § 10.17.100 and renumbered former § 10.17.100 as 10.17.120.

10.17.110 - Design criteria.

- (a) Domestic wastewater shall not be discharged into a grease retention device.
- (b) Wastewater from dishwashing sinks, prep sinks, mop sinks, hand sinks, and floor drains shall be discharged into a grease retention device.
- (c) Interior plumbing plans shall be submitted to the director depicting all fixtures proposed to be connected to a grease retention device.
- (d) Grease retention device proposals shall be submitted to the director. Grease retention devices shall not be installed without the prior approval of the director.
- (e) Gravity grease interceptors shall be constructed and installed in accordance with CBU Standard Detail #21. The minimum size for a gravity grease interceptor is seven hundred fifty gallons. Dishwashers shall not be connected to a properly sized gravity grease interceptor.
- (f) All grease interceptors shall be designed to allow for complete access for inspection and

maintenance of inner chambers as well as viewing and sampling of wastewater discharged to the sanitary sewer.

- (g) Grease traps shall be designed to allow for complete access for inspection and maintenance activities. Newly installed grease traps shall meet the definition of automatic grease removal device. Dishwashers shall not be connected to grease traps.
- (h) Alternative grease retention devices or technologies shall be subject to the approval of the director. Such approval shall be based on demonstrated removal efficiencies of the proposed technology.
- (i) Garbage disposals are prohibited in all FSEs.
- (j) Hydromechanical grease interceptors shall be of the type and capacity approved by CBU. The minimum capacity for a hydromechanical grease interceptor is two hundred fifty gallons. Dishwashers shall not be connected to a properly sized hydromechanical grease interceptor.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, §§ 21, 23, 2-20-2019; Ord. No. 20-27, § III, 11-4-2020)

Editor's note— See note at § 10.17.090.

Editor's note— Ord. No. 19-05, § 23, adopted Feb. 20, 2019 renumbered former § 10.17.110 as 10.17.130.

10.17.115 - Grease hauling permits.

Any and all grease haulers shall apply for and receive a grease hauling permit from CBU prior to hauling any and all fats, oils and grease content, including floating materials, wastewater and bottom sludges and solids from any and all grease retention devices.

- (1) A grease hauling permit for grease waste hauling may be obtained by:
 - (A) Submitting an application on a form provided by CBU; and
 - (B) Completing a mandatory operator training course provided by CBU.
- (2) Along with the application, the applicant shall submit a copy of the IDEM registration license receipt issued to each vehicle that the applicant wants registered under the permit.
- (3) The grease hauling permit shall identify the person permitted to haul grease waste, the vehicles the grease hauler may use to haul grease waste, and the expiration date.
- (4) A copy of the permit shall be kept with each grease hauling vehicle at all times.
- (5) Grease hauling permits are not transferrable.
- (6) Grease hauling permits expire two years from issuance. Grease hauling permits may be renewed for an additional two-year period by following CBU renewal policies.
- (7) Grease hauling permits do not authorize any person from hauling any materials that are

hazardous in nature.

(8) The director may revoke any permit.

(Ord. No. 20-27, § IV, 11-4-2020)

10.17.120 - Best management practices.

The following best management practices or BMPs shall be implemented and adhered to by all FSEs:

- (1) Installation. All new and existing FSEs are required to install a grease retention device.
- (2) Pumping. All grease retention devices shall be maintained by the user at the user's expense. Maintenance shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids.
- (3) Pumping Prohibitions. Decanting or discharging of removed waste liquid back into the interceptor or trap from which the waste was removed or any other grease interceptor or trap, for the purpose of reducing the volume to be disposed, is strictly prohibited.
- (4) Gravity Grease Interceptor Maintenance Frequency. Gravity grease interceptors must be pumped out completely a minimum of once every ninety days or more frequently if the unit has accumulated waste, both floatable and settleable, accounting for twenty-five percent of its wetted depth, as measured from the static water level to the interior tank bottom.
- (5) Gravity and Hydromechanical Grease Interceptor Reporting Requirements. Grease hauler pumping receipts must be mailed, faxed, or electronically submitted to the director within fourteen days of the date of grease interceptor maintenance.
- (6) Hydromechanical and Gravity Grease Interceptor Maintenance Frequency. Hydromechanical and gravity grease interceptors must be pumped out completely a minimum of once every ninety days or more frequently if the unit has accumulated waste, both floatable and settleable, exceeding the manufacturer's specifications.
- (7) Grease Trap Maintenance Frequency. Grease traps must be pumped/cleaned out completely a minimum of once every thirty days or more frequently if the unit has accumulated waste, both floatable and settleable, accounting for twenty-five percent of its wetted depth, as measured from the static water level to the interior tank bottom.
- (8) Grease Trap Reporting Requirements. Each time the grease trap is cleaned out by the FSE, the FSE is required to fill out the grease trap maintenance verification log. The log shall include the date, time, and volume of waste removed, disposal site, and signature. The logs must be kept on file at the facility for a minimum of two years and must also be made available to the director during inspections.
- (9) If the FSE hires a grease hauler to pump out the grease trap, the FSE is required to submit

the grease hauler's receipts to the director. The receipts must be mailed, faxed, or electronically submitted to the director within fourteen days of the date of grease trap maintenance.

(10) Chemical Treatment. The use of chemical treatments such as bacterial additives, emulsifiers, drain cleaners, enzymes, acids, and other chemicals used to dissolve, purge, digest or remove grease from grease retention devices or the sanitary sewer is strictly prohibited.

(11) Dishwashing Requirements. FSEs are required to scrape food into the trash and "dry wipe" grease from pots, pans, and dishware prior to dishwashing. Food waste is required to be disposed of as solid waste.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, §§ 22, 24, 2-20-2019; Ord. No. 20-27, § V, 11-4-2020)

Editor's note— See note at § 10.17.100.

Editor's note— Ord. No. 19-05, § 24, adopted Feb. 20, 2019 repealed former § 10.17.120 which pertained to enforcement of food service establishment wastewater discharger regulations, and derived from Ord. No. 12-28, adopted Dec. 19, 2012.

10.17.130 - Inspections.

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

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, §§ 23, 25, 2-20-2019)

Editor's note— See note at § 10.17.110.

10.17.140 - Exemptions.

Exemptions shall be made at the director's discretion for FSEs.

(Ord. No. 12-28, § 1, 12-19-2012; Ord. No. 19-05, § 26, 2-20-2019)

Editor's note— Ord. No. 19-05, § 26, adopted Feb. 20, 2019 renumbered former § 10.17.130 as 10.17.140.