



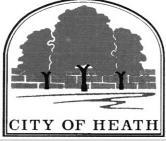
City Of Heath

Fats, Oils, & Grease (FOG) Program



Information Packet

January 2023



Fats, Oils, and Grease (FOG) Program

February 2023

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*This information packet is provided strictly for informational purposes only to the food preparation establishments covered by the **City of Heath** Discharge Food Preparation Establishment Wastewaters General Permit. The **City of Heath** does not endorse the laboratories or trap cleaners listed herein. The information provided is only to be used for guidance and as recommendations.*

The background features a grid of four quadrants. The top-right quadrant shows a close-up of a water droplet creating concentric ripples in a blue liquid. The bottom-right quadrant is a solid dark blue. The left two quadrants have a light blue background with a faint, larger-scale ripple pattern. A vertical white line runs down the center of the grid. The text is overlaid on the left side of the grid.

Summary:

Your Responsibilities as a
Food Preparation
Establishment

Your Responsibilities as a Food Preparation Establishment under the City of Heath General Permit

- Submit NOI application for coverage under the General Permit;
- Comply with the time schedule set forth in General Permit;
- Install appropriate grease trap, interceptor, or separator;
- Maintain and inspect grease trap, interceptor, or separator;
- Record and report all inspection, cleaning, and maintenance events, and violations;
- Notify Utilities Director of any changes to grease trap, interceptor, or separator; and
- Notify Utilities Director of any significant changes to facility, which will have an effect on the grease trap, interceptor, or separator performance.





City of Heath
General Permit for
Food Preparation
Establishments



City of Heath General Permit No.: GP-002
Effective Date: March 15, 2023
Expiration Date: 5 years after effective date

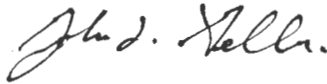
City of Heath, Ohio

**GENERAL PERMIT AUTHORIZATION TO DISCHARGE
WASTEWATERS FROM FOOD PREPARATION ESTABLISHMENTS**

In compliance with provisions of Chapter 933 of the City of Heath Streets, Utilities, and Public Services Code discharges of wastewater, as described in Part I of this permit, are authorized by the City of Heath, Ohio to discharge to the City of Heath sanitary sewer system from the locations identified in the applicant's Notice of Intent (NOI) application on file with the City of Heath in accordance with the conditions specified in Part III.D of this permit.

Granting of permit coverage is conditioned upon payment of applicable fees and submittal of the NOI form.

This permit and the authorization to discharge shall expire at midnight on the expiration date shown above. In order to receive authorization to discharge beyond and above data of expiration, the permittee shall submit such information and forms as are required by Part III.E of this permit.



John Geller
Director of Utilities

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Part I. Authority

This general permit is issued under the authority of Chapter 933.04 of the City of Heath, Ohio Codified Ordinances.

Part II. Definitions

Terms used in this general permit shall have the same definitions as contained in Chapter 933 of the City of Heath, Ohio Codified Ordinances. As used in this general permit, the following definitions shall apply:

“Authorized activity” means any activity authorized by this general permit.

“Authorized discharge” means a discharge authorized under this general permit.

“BMP” or “Best management practice” means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

“Change in ownership” means a change in warranty deed or lease agreement.

“Chapter 933” means Chapter 933- Sewer use and Industrial Pretreatment of the Codified Ordinances of Heath under Part Nine, Title Three.

“Department” means the department of environmental protection.

“Facility” means any FPE at which an authorized discharge originates.

“FOG” means any fats, oils and grease generated from the food preparation process.

“Food preparation establishment (FPE)” means a retail food establishment as defined in Ohio Revised Code (ORC) Title 37, Chapter 3717.01, or any other facility discharging FOG above the effluent limits in Part IV.D of this general permit such as but not limited to restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

“Grease trap/interceptor/separator” means any device or equipment designed to separate FOG from wastewater while allowing water to flow through.

“Grease trap/interceptor/separator cleaner” means any person regularly offering to the general public services of cleaning or servicing of grease traps/interceptors/separators including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage.

“Individual permit” means a permit issued to a named permittee under Chapter 933 of the City of Heath, Ohio Codified Ordinances.

“Local building official” means the Licking County Health Department Environmental Service officer charged with the administration and enforcement of the City’s Plumbing Code as defined in Chapter 4101:1-2 of the Ohio Administrative Code (OAC) or a duly authorized representative.

“Maximum daily flow” means the greatest volume of wastewater that is discharged during a 24-hour period.

“Non-renderable” means FOG generated from the food preparation processes that have been contaminated with other materials, thereby prohibiting this material from being rendered.

“Permittee” means a person who is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing FOG at a FPE.

“Person” means person as defined in Chapter 3717-1-01 of the OAC.

“Regional collection/transfer/disposal site” means a facility approved in accordance with law for the collection, transfer or disposal of FOG and food waste for the transfer, separation or disposal of FOG and food waste from the wastewater of a facility in an environmentally accepted manner.

“Render” means the process used to clarify or extract FOGs by melting.

“Renderable FOG” means uncontaminated FOG from the food preparation process that can be used as a source of material that is free of impurities and can be recycled into products such as animal feed and cosmetics.

“Renderer” means a person who collects and manages renderable FOG.

“Renovation” means any physical modification of the facility's food preparation area, food service area and/or dining area to restore it to an acceptable condition and to make it functional for the purpose(s) set forth in an application, including architectural and structural changes and the modernization of mechanical and electrical systems. The dollar value shall be the sum of all renovations for all building permits issued to the facility in a calendar year or from the effective date of this general permit to the compliance date as established in Part IV.A.2 of this general permit, for the food preparation, floor service and dining areas, as determined by the local building official. Renovation does not include work that consists primarily of maintenance repairs and replacement due to normal use, wear and tear, or deterioration.

“Sewer System” means the wastewater collection system which conveys sanitary sewage to the City of Heath WWTP.

“Site” means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right-of-way which such person controls and to which the public does not have access shall be deemed the same site.

“Utilities Director” means the person designated by the City of Heath to supervise the operation of the WWTP and who is charged with certain duties and responsibilities by this chapter, or his/her duly authorized representative.

“Wastewater associated with a facility” means wastewater containing FOG from a FPE.

“WWTP” means wastewater treatment plant owned by the City including any sewers that convey wastewaters to the wastewater treatment plant. For this general permit, WWTP also includes any

City of Heath General Permit No.: GP-002

sewers that convey wastewaters to the wastewater treatment plant from the persons outside the City, who are, by contract or agreement with the City, users of the City's treatment works.

"WWTP authority" means the Superintendent or Chief Operator of the wastewater treatment plant.

All other terms have the meaning given to them in Section 933.02 of Chapter 933 of the City of Heath Streets, Utilities, and Public Services Code.

Part III. Coverage Under This Permit

A. Purpose and Applicability

1. Purpose

This permit establishes requirements for FOG discharge from FPEs to the City of Heath's sewer system. The objectives of this general permit are outlined below:

- a) Prevent the introduction of excessive amounts of FOG into the City of Heath's wastewater collection system.
- b) Prevent blocking of the City's sewer lines from FOG build-up resulting in backup and flooding of streets, residences and commercial buildings, and potential liability to the City.
- c) Establish administrative review procedures and reporting requirements.

2. Applicability

The following discharge of wastewater associated with a facility, as defined in this general permit, is authorized by this general permit, provided the requirements of Subpart B of this Part and the conditions of Part IV of this general permit are satisfied:

Any wastewater discharge associated with a facility which discharges to a sanitary sewer line and then to the City of Heath's WWTP.

Any other discharge of water, substance or material into the waters of the City is not authorized by this general permit, and any person, who initiates, creates, originates or maintains such a discharge shall first apply for and obtain authorization under Section 933.04 of the Codified Ordinances of the City of Heath.

This general permit applies to all FPEs connected to the sanitary sewer system.

B. Eligibility

All FPEs, as defined in Part II of this permit, are eligible for coverage under this permit except for the following:

1. Dischargers subject to Categorical Pretreatment Standards, which include but are not limited to, facilities regulated by 40 CFR 407 (Canned and Preserved Fruits and Vegetables), 405 (Dairy Products Processing), and 408 (Canned and Preserved Seafood Processing).
2. Dischargers who qualify for or who are covered by an individual discharge permit such as Significant Industrial Users.
3. Users who have submitted Notice of Termination (NOT) forms. Coverage may be reauthorized upon submission of a NOI.
4. Users who have had coverage revoked for any reason. Users who have coverage revoked may be reauthorized upon submission of a new NOI, provided that in the opinion of the Utilities Director the cause for revoking coverage has been remedied.

C. Authorization

This general permit authorizes the discharge listed in Subpart A of this Part provided:

1. The grease trap/interceptor/separator or other approved unit is installed in accordance with the City of Heath's Codified Ordinances.
2. Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

D. Notice of Intent (NOI) Requirements

1. Deadlines for Submittal of NOI

- a. Facilities that had coverage under the previous general permit that this permit replaces are required to submit a complete NOI within 60 days after the effective date of this permit if they want to maintain coverage under the general permit.
- b. Facilities that did not have coverage under the previous general permit that this permit replaces must submit a complete NOI at least 45 days before:
 - The expected start of discharging FPE wastewater; or,
 - The date when the FPE wants authorization to begin.

2. Contents of the NOI.

The NOI to be authorized to discharge under the provisions of this permit shall be submitted and include all information required by the NOI form and its instruction sheet. All information listed below shall also be included:

- a. Facility's official or legal name;
- b. Legal name, mailing address and phone number of the owner of the facility;
- c. Name, mailing address and phone number of the organization or entity that operates the facility, if different from owner; and
- d. Name, title, and work phone number of the contact person for the facility. This should be a person that is familiar with the day-to-day operation of the facility.

NOTE: Failure to follow the NOI instructions may result in the NOI being returned to the applicant.

3. Where to Submit NOI

NOIs are to be submitted to the Utilities Director at the following address:

Utilities Director
ATTN: Notice of Intent
City of Heath WWTP
719 Licking View Dr.
Heath, OH 43056

NOIs must be signed in accordance with Part IV.K of this permit. Accompanying the NOI form, the facility must submit a check in the amount designated on the NOI form, payable to “City of Heath”.

E. Renotification for Permit Renewal

In order to receive authorization to discharge beyond the date of expiration of the general permit, the permittee shall notify the Utilities Director of the intent to be covered by a renewed general permit within 45 days after the effective date of the renewed general permit. Notification shall be given by submitting an NOI. An expired general permit continues in force and effect until a new general permit is issued provided a renewal NOI is submitted within 45 days after the effective date of the renewed general permit.

F. Notification of Termination (NOT)

If and when all FPE wastewater discharges authorized by this permit are eliminated at a covered facility, the operator of the facility must submit an NOT that is signed in accordance with Part IV.K of this permit.

1. The NOT shall include the information required by the NOT form and its instruction sheet.
2. All NOTs are to be sent to the following address:

Utilities Director
ATTN: Notice of Termination
City of Heath WWTP
719 Licking View Dr.
Heath, OH 43056

Part IV. Conditions of This General Permit

A. Compliance Schedule

A permittee shall assure that every authorized discharge is conducted in accordance with the following schedule:

1. A facility, which begins discharging after the effective date of this general permit, shall comply with all conditions of this general permit before initiating such discharge.
2. A facility, which began discharging on or before the effective date of this general permit, with a grease trap/interceptor/separator not in compliance with Part IV.B of this general permit shall comply with all conditions of this general permit no later than 30 days following approval of the NOI submittal by the Utilities Director, with the following exceptions:
 - a. A change in ownership of the facility shall require compliance with all conditions of this general permit within 45 days of the change in ownership.
 - b. A renovation of the facility shall require compliance with all conditions of this general permit as part of the renovation.
 - c. The Utilities Director may, as necessary, designate any area or areas of its sewer system as a problem area related to FOG. Such designation shall be by a formal action of the Utilities Director and shall be based upon evidence of excessive FOG including sanitary sewer overflows, excessive maintenance or any means of inspection. Upon notification by the Utilities Director, any facility within the problem area designation shall comply with all conditions of this general permit within a reasonable time schedule established by the Utilities Director.

B. Treatment Requirements

1. Traps, interceptors and separators

An authorized discharge shall meet the specifications in OAC 4101:3-10-01 "Traps, interceptors and separators"; however, the permittee may request the use of other units as established in Part IV.B.2 of this general permit. The permittee may also request a waiver under Part IV.B.3.

2. Other Approved Unit

If the permittee requests the use of a unit other than those listed in OAC 4101:3-10-01, the proposed permittee must demonstrate that the other unit can reliably meet the effluent limitations established in Part IV.D of this general permit. Only after receiving written approval by the Utilities Director will the permittee be authorized to install the unit.

3. Diminimus Discharges

At the request of the permittee, the Utilities Director may grant a waiver of the treatment requirements of Part IV.B.1 and Part IV.B.2, inclusive, of this general permit if, in the judgment of the Utilities Director, there is limited potential for FOG in the discharge

when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for FOG based upon the menu.

C. Sampling and Monitoring

The Utilities Director may require sampling and measurements, at a reasonable time schedule established by the Utilities Director. These sampling and measurements shall be representative of daily operations and subject to the requirements in Part IV.D.

D. Effluent Limitations

Sampling and monitoring data shall be submitted in written reports with the following limitations and requirements:

1. At no time shall the pH of the wastewater discharged from the grease trap/interceptor/separator or other approved unit and prior to mixing with any other wastewater from the facility be less than six (6.5) nor greater than nine (9.0) standard units at any time.
2. At no time shall the concentration of FOG in wastewater from the grease trap/interceptor/separator or other approved unit and prior to mixing with any other wastewater from the facility exceed 100 milligrams per liter (100 mg/L). All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the Utilities Director. The current methods, as of 2007, are EPA Method 1664 and EPA Method 413.1.

As necessary, all reports shall be submitted and received at a reasonable time schedule established by the Utilities Director, signed in accordance with Part IV.K of this permit, and mailed to:

Utilities Director
ATTN: Sampling and Monitoring Data/Report
City of Heath WWTP
719 Licking View Dr.
Heath, OH 43056

An optional form of submittal may include email. If email is the form in which sampling and monitoring reports are to be submitted than the FPE must notify the Utilities Director of this method of submittal in the NOI included in Part III.D.

E. Pollution Prevention/Best Management Practices (BMP)

1. No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the facility from entering appropriate treatment equipment shall be present at such facility.
2. Renderable FOG shall only be disposed of in separate storage containers for recycling by a renderer. No renderable FOG shall be discharged into grease traps/interceptors/separators, sanitary sewers, dumpsters or storm sewers. If the establishment does not have a renderer, disposal of FOG shall be completed as explained in Part IV.E.5.

3. At a minimum, the permittee shall perform quarterly inspections of all grease traps/interceptors/separators.
4. An outdoor in-ground grease trap/interceptor/separator:
 - a. Shall be completely emptied by a grease trap/interceptor/separator cleaner whenever 25% of the operating depth of the grease trap/interceptor/separator is occupied by FOG and settled solids or a minimum of once every six (6) months whichever is more frequent. The permittee may request approval for a less frequent cleaning interval from the Utilities Director following a minimum one year of operation of the grease trap/interceptor/separator or after six (6) months from the effective date of this permit, whichever comes first.
 - b. The permittee shall be required to show through at least four quarterly inspections or other means of determining FOG and settled solids that the operating depth of the grease trap/interceptor/separator occupied by FOG and settled solids is less than 25% during each of the three-month intervals. The Utilities Director may extend the minimum frequency of cleaning in writing beyond six (6) months based upon the quarterly inspections.
 - c. The permittee shall maintain a written log on-site of grease trap/interceptor/separator cleaning and maintenance, shall maintain a copy of the grease trap/interceptor/separator cleaner's receipts and shall maintain a copy of such approval for three (3) years.
5. For cleaning or servicing of grease traps/interceptors/separators, including the removal and hauling of FOG and food wastes which are components of sewage, the permittee shall hire a licensed grease trap/interceptor/separator cleaner.
6. All grease trap/interceptor/separator shall be maintained in accordance with the manufacturer's recommendations.
7. The contents of all grease traps/interceptors/separators and other approved units shall be disposed of in an environmentally accepted manner by currently licensed grease trap/interceptor/separator cleaner.
8. The permittee may not use hot water, steam, physical means, chemicals, or biological additives that will cause the release of FOG from the grease trap/interceptor/separator. The use of enzymes or emulsifying detergents for the cleaning of grease interceptors is not permitted. The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance and cleaning with approval from the Utilities Director.
9. No food grinder or food pulper shall discharge to any grease traps/interceptors/separators or other approved units.
10. All wastewater flows connected to the grease traps/interceptors/separators shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.

F. Reporting and Recordkeeping Requirements

1. A written log of all inspections required pursuant to Subparts E.3 and E.4 of this Part, shall be maintained for each discharge authorized by this general permit. The log shall document:
 - a. the date of the inspection/cleaning;
 - b. the inspector's /cleaner's name, title, employer, and signature;
 - c. the depth, as measured at the time of the inspection, of FOG and food waste located within the grease trap/interceptor/separator; and
 - d. any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.
2. Except as provided in Subpart F.1 of this Part, the permittee shall retain, for a period of three (3) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available in writing to the Utilities Director upon request.
3. All inspections, cleaning, and maintenance logs shall be submitted to the Utilities Director containing the information listed in Part IV.F.1 to the following address within 10 days after the scheduled cleaning event:

Utilities Director
ATTN: Grease Trap Cleaning Report
City of Heath WWTP
719 Licking View Dr.
Heath, OH 43056

4. All inspections, cleaning, and maintenance reports submitted to the Utilities Director should be submitted in any of the following formats and signed in accordance with Part IV.K of this permit:
 - a. Inspection, cleaning, and maintenance forms provided by the City of Heath;
 - b. Detailed receipt from licensed grease trap/interceptor/separator cleaner, who performed the cleaning; or
 - c. Detailed inspection, cleaning, and maintenance report including the information in Part IV.F.1 of this permit performed by the permittee.
5. Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a WWTP, the permittee shall notify the WWTP Authority.
6. Records required under this subpart as well as installation of a grease trap/interceptor/separator as specified in either Part IV.B.1 or Part IV.B.2 of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Part IV.D of this general permit.

G. Notice of Violation (NOV)

In the event of any violations, the Utilities Director will serve a written notice, Notification of Violation (NOV), stating the nature of the violation. Within ten days of the date of the notice, a plan for the satisfactory correction thereof shall be submitted to the Utilities Director by the

permittee. Submission of this plan in no way relieves the permittee of liability of any violation occurring before or after receipt of the NOV. If the NOV is for exceedance of an effluent limit, the permittee shall, within ten (10) days following receipt of the NOV resample their discharge and submit results to the Utilities Director.

H. Recording and Reporting Violations

1. If any violation of any condition of this general permit has occurred, the permittee shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation and notify the WWTP Authority in writing as outlined in Subpart I of this Part. A log of such violations shall be maintained on site and contain, at a minimum, the following information:
 - a. The permit condition(s) or effluent limitation(s) violated;
 - b. The analytical results or other information demonstrating such violation;
 - c. The cause of the violation, if known;
 - d. Dates and times during which the violation continued;
 - e. If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
 - f. Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed; and
 - g. The name, title and signature of the individual recording the information and the date and time of such recording.

I. Duty to Correct and Report Violations

Upon learning of a violation of a condition of this general permit, a permittee shall immediately take all reasonable action to determine the cause of such violation, correct such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the Utilities Director and WWTP Authority within ten (10) days of the permittee's learning of such violation. Such report shall be certified in accordance with Subpart K of this Part.

J. Duty to Provide Information

If the Utilities Director requests any information pertinent to the authorized discharge or compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with Subpart K of this Part.

K. Certification of Documents

Any document, including but not limited to any notice, information or report, which is submitted to the City of Heath under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows:

"I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I am aware that there are

significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.”

L. Date of Filing

For purposes of this general permit, the filing date of any document is the date such document is received by the department. The word “day” as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

M. False Statements

Any person who knowingly makes any false statement, representative or certification in any application, record, report, plan, or other documents filed or required to be maintained pursuant to the general permit, or falsifies, tampers with or knowingly renders inaccurate any monitoring device or method required under this general permit, shall upon conviction, be punished in accordance with Section 933.08 of the City of Heath Codified Ordinances.

N. Correction of Inaccuracies

Within fifteen days after the date a permittee becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware that any such information is inaccurate or misleading or that any relevant information has been omitted, such permittee shall correct the inaccurate or misleading information or supply the omitted information in writing to the Utilities Director. Such information shall be certified in accordance with Subpart K of this Part.

O. Other Applicable Laws

Nothing in this general permit shall relieve the permittee of the obligation to comply with any other applicable federal, state and local law or regulation, including but not limited to the obligation to obtain any other authorizations required by such law.

P. Property Rights

The issuance of this permit does not convey any property rights in either real or personal property, or any exclusive privileges, nor does it authorize any injury to private property or any invasion of personal rights, nor any infringement of federal, state, or local laws or regulations.

Q. Modifications of General Permit

The Utilities Director may modify general permits. When a permit is modified, only the conditions subject to modifications are reopened. The following are causes for modification:

1. The Utilities Director has received new information. Permits may be modified during their terms for this cause only if the information was not available at the time of permit issuance and would have justified the application of different permit conditions at the time of issuance.
2. The standards or regulation on which the permit was based have been changed after the permit was issued.
3. To correct technical mistakes, such as errors in calculation or mistaken interpretations of law made in determining permit conditions.

4. Minor modification such as correcting typographical errors, or requiring more frequent monitoring or reporting by the permittee.

R. Change in Ownership or Permittee

Upon a change in the ownership or the permittee of a FPE, the City must be notified in writing sixty (60) days prior to any proposed transfer of coverage under a general permit in accordance with Section 933.04(h) of the City of Heath's Codified Ordinances. The new owner or permittee shall comply with the requirements of Part III.C, the compliance schedule of Part IV.A, and the operating conditions of Part IV.B through IV.P inclusive, of this general permit.

S. Other Conditions

1. Severability

The provisions of this permit are severable, and if any provision of this permit, or the application of any provision to other circumstances, is held invalid, the application of such provision to other circumstances and the remainder of the permit shall not be affected thereby.

2. Authorized Discharges

All discharges authorized herein shall be consistent with the terms and conditions of this permit. The discharge of any pollutant identified in this permit more frequently than, or at a level in excess of, that authorized by this permit shall constitute a violation of the terms and conditions of this permit. Such violations may result in the imposition of civil/criminal penalties as provided for in Ohio Revised Code Section 6111.09 and 6111.99.

3. General Permit Fees and Costs

- a. All applicants for new general permits shall pay a processing fee as indicated in Chapter 933 of City of Heath's Codified Ordinances.
- b. For existing facilities, the cost of installing a sampling port shall be credited to future sewer bills at a rate of one-half the actual cost, not to exceed the amount indicated in 933.04(j) in the Codified Ordinances of the City of Heath, and processing fees shall be waived.
- c. All new facilities must install a sampling port at the time of any grease trap installation.

Part V. Utilities Director Authority

A. Abatement of Violations

The Utilities Director may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The Utilities Director may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with Section 933.07(b), inclusive, of the City of Heath's Codified Ordinances. Nothing herein shall be construed to affect any remedy available to the Utilities Director by law.

B. General Permit Revocation, Suspension, or Modification

The Utilities Director may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment pursuant to Section 933.07 of the City of Heath's Codified Ordinances.

C. Filing of an Individual Permit

If the Utilities Director notifies a permittee in writing that such permittee must obtain an individual permit if he wishes to continue lawfully conducting the discharge authorized by this general permit, the permittee may continue conducting such discharge only if he files an application for an individual permit within thirty (30) days of receiving the Utilities Director's notice. While such application is pending before the Utilities Director, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the Utilities Director's power to revoke a permittee's authorization under this general permit at any time.



Frequently Asked Questions (FAQs)

City of Heath



Fats, Oils, and Grease Program

Utilities Department
Wastewater Treatment



1287 Hebron Road
Heath, Ohio 43056
Phone: (740) 522-1433

Frequently Asked Questions:

- Q1: How do I clean my grease trap/interceptor?
 - Q2: How much will it cost me if my establishment fails inspection and needs to be re-inspected?
 - Q3: What happens if I am in non-compliance and choose to do nothing?
 - Q4: What size grease trap do I need for my establishment?
 - Q5: What type of grease trap or interceptor will satisfy requirements pursuant to the City Codified Ordinances and the Discharge Food Preparation Establishment Wastewaters General Permit?
 - Q6: Approximately how much will a grease trap cost my business?
 - Q7: How often should a grease interceptor be pumped out?
 - Q8: How often should a grease trap be pumped out and who will pay for it?
 - Q9: How often will my grease interceptor or grease trap be inspected by the City?
 - Q10: How do sewer blockages affect the Sewer Systems?
 - Q11: Where can I get copies of the Discharge Food Preparation Establishment Wastewaters General Permit and the Information Packet?
 - Q12: Where can I view the Ohio Uniform Plumbing Code (UPC)?
 - Q13: What are suggestions for how to comply with the City Codified Ordinances and the Discharge Food Preparation Establishment Wastewater General Permit?
-

Fats, Oils and Grease Program: Frequently Asked Questions (FAQs)



Fact: Fats, oils, and grease originating from food preparation clog sewer lines.
Source: City of Virginia Beach (2008).

Q1: How do I clean my grease trap/interceptor?

A1: A list of registered grease haulers, which currently are providing services to establishments in Heath, is provided in this information packet. Please note that while the City of Heath has provided this list, it in no way sanctions or sponsors any of these service providers. The list is for information purposes only.

Q2: How much will it cost me if my establishment fails inspection and needs to be re-inspected?

A2: There will be no charge if it passes the re-inspection.



Fact: Fats, oils, and grease are hydrophobic which means they are insoluble in water and can accumulate into harden masses that adhere to sewer pipes and equipment.

Q3: What happens if I am in non-compliance and choose to do nothing?

A3: The Utilities Director of the Wastewater Department or his or her designee can take any enforcement action or a combination of actions against a noncompliant person including but not limited to criminal prosecution, request for injunctive relief, and/or request to pursue civil lawsuits to recover costs and/or damages.

Q4: What size grease trap do I need for my establishment?

A4: The following equation is recommended by the United States Environmental Protection Agency to determine grease trap size at restaurants of any size.

$$\text{Size (gallons)} = D \times GL \times \frac{1}{2} HR \times LF$$

where;

D = number of seats in dining room,

GL = 5 gallons of waste per meal,

HR = number of hours restaurant is open,

LF = loading factor: 1.25– interstate highway, 1.0– other freeways and recreational areas, 0.8– main highway, 0.5 – other highways.

Q5: What type of grease trap or interceptor will satisfy requirements pursuant to the City Codified Ordinances and the Discharge Food Preparation Establishment Wastewaters General Permit?

A5: The City cannot advocate a brand name.

Q6: Approximately how much will a grease trap cost my business?

A6: Contact the grease trap cleaners listed in the information packet for site specific installation costs.

Q7: How often should a grease interceptor be pumped out?

A7: Each establishment shall have its grease interceptor pumped according to the following criteria:

a. When the settled solids layer exceeds the invert of the outlet pipe (typically eight inches in depth), or;

b. When the total volume of captured grease and solid material displaces more than twenty-five percent (25%) of the capacity of the interceptor, or;

c. When the interceptor is not retaining or capturing oils and greases.

Fats, Oils and Grease Program: Frequently Asked Questions (FAQs)

Q8: How often should a grease trap be pumped out and who will pay for it?

A8: Each establishment shall be solely responsible for the cost of grease trap cleaning, and maintenance. Each establishment may contract with a registered grease hauler or it may develop a written protocol and perform its own grease trap cleaning and maintenance procedures. Cleaning and maintenance must be performed when the total volume of captured grease and solid material displaces more than twenty-five percent (25%) of the total volume of the grease trap. Each establishment shall determine the frequency at which their grease trap shall be cleaned, but as a general guideline, all grease traps shall be opened, inspected, cleaned, and maintained at a minimum of once per week.

Q9: How often will my grease interceptor or grease trap be inspected by the City?

A9: It will be inspected as necessary to assure compliance.

Q10: How do sewer blockages affect the Sewer Systems?

A10: See provided Information Packet, Best Management Practices.

Q11: Where can I get copies of the Discharge Food Preparation Establishment Wastewaters General Permit and the Information Packet?

A11: Copies of the General Permit and Information Packet can be found online at:
<https://www.heathohio.gov/s/FOGInfoPacket.pdf>

Q12: Where can I view the Ohio Uniform Plumbing Code (UPC)?

A12:
<http://codes.ohio.gov/oac/4101%3A3>

Q13: What are suggestions for how to comply with the City Codified Ordinances and the Discharge Food Preparation Establishment Wastewater General Permit?

A13: (1) Follow ALL Best Management Practices (BMPs). Refer to BMPs section in information packet.

(2) Increasing the frequency of service from a licensed grease hauler.

(3) Increasing the size of the existing grease trap and/or interceptors service unit.

(4) Replacing the existing grease traps and/or interceptors unit.

(5) Utilization of alternative technology to achieve compliance.

(6) Installing multiple grease traps and/or interceptors to achieve compliance.

Here are a few of the most common myths about grease and drains.

When I dispose of grease, I use the garbage disposal. **Myth.** *The garbage disposal only grinds up items before passing them into your sewer pipes.*

When I dispose of grease, I chase it down with a dose of dish soap. **Myth.** *It's true, soap breaks up grease. But what you don't see is what happens in your sewer pipes. Eventually, soap loses its effectiveness and grease solidifies and congeals on pipe walls.*

To dispose of grease, I run hot water over it and dump it down the drain. **Myth.** *Eventually, the water will cool, and the grease will solidify.*

FOG is a liquid at room temperature. **Myth.** *Liquid cooking oils like canola and olive oil float on wastewater and easily adhere to sewer pipes. The oily film can collect food particles and other solids and begin to create a blockage.*

TRUTH: To dispose of cooking oil and grease:

Hire a registered waste grease hauler. If you use very little oil while cooking, simply wipe the cooled pan clean with paper towels.

The background features a vertical strip on the left with a sun or moon in the sky and water ripples below. The top right corner has a dark blue square with a white water ripple. The main text is in a dark red serif font.

Best Management Practices (BMPs)

This Section Contains:

- BMPs to prevent blockages into the sanitary sewer system.
- BMPs to properly maintain grease traps and interceptors to prevent introduction into the sewer system

**TABLE 1: BEST MANAGEMENT PRACTICES (BMPs)
To Prevent Blockages in Sanitary Sewer System**

BMP	Reason For	Benefits to Food Preparation Establishment
Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	People are more willing to support an effort if they understand the basis for it.	All of the subsequent benefits of BMPs will have a better chance of being implemented.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.
Use water temperatures less than 140°F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 160°F, but the Uniform Plumbing Code (UPC) prohibits discharging the dishwasher to grease traps.	Temperatures in excess of 140°F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools.	The food preparation establishment will reduce its costs for the energy – gas or electric – for heating the water.
Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing in a 50-100 ppm bleach solution. Water Temperatures are less than 140°F. (See previous BMP).	The three-sink system uses water temperatures less than 140°F where a mechanical dishwasher requires a minimum temperature of 160°F. (See above) Note: The Uniform Plumbing Code (UPC) prohibits the discharge of dishwasher water to grease traps.	The food preparation establishment will reduce its costs for the energy - gas or electric for heating the water for the mechanical dishwasher and for operating the dishwasher.
Recycle waste cooking oil.	Contact Local Licensed Waste Oil Recyclers.	The food preparation establishment may be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.
Dry wipe pots, pans, and dishware prior to dishwashing.	The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By "dry wiping" and disposing in garbage receptacles, the material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.
Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.

**TABLE 2: BEST MANAGEMENT PRACTICES (BMPs)
Properly Maintain Grease Traps and Interceptors to
Prevent Introduction into the Sanitary Sewer System**

BMP	Reason For	Benefits to Food Preparation Establishment
Witness all grease trap or interceptor cleaning and maintenance activities to ensure the device is properly operating.	Grease trap/interceptor pumpers may take shortcuts. If the establishment manager inspects the cleaning operation and ensures it is consistent with proper cleaning procedures, they are more assured of getting full value for their money.	The establishment will ensure it is getting value for the cost of cleaning the grease trap or interceptor.
Clean undersink grease traps weekly.	Undersink grease traps have less volume than grease interceptors. Weekly cleaning of undersink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor. If the establishment does not have a grease interceptor, the undersink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the City will require installation of a grease interceptor.	This will extend the length of the cleaning cycle for grease interceptors that the establishment maintains. Grease interceptor installation may be waived.
Clean grease interceptors routinely.	Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly. The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.	Routine cleaning will prevent plugging of the sewer line between the food preparation establishment and the sanitary sewer system. If the line plugs, the sewer line may back up into the establishment, and the business will need to hire someone to unplug it.
Keep a maintenance log.	The maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It is required by the pretreatment program and pursuant to The Discharge Food Preparation Establishment General Permit to ensure that grease trap/interceptor maintenance is performed on a regular basis.	The maintenance log serves as a record of cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce cost.

The background features a vertical split. The left side is a light blue and white water ripple pattern with a circular sun or moon in the upper center. The right side is a solid white background with three horizontal, wavy blue bands at the bottom. At the top, there is a horizontal strip divided into three sections: a light blue section on the left, a dark blue section in the middle showing a water droplet with ripples, and a solid dark blue section on the right.

Contacts:
City of Heath,
Trap Cleaners, &
Laboratories

City of Heath Contacts				
Name	Title	Address	Phone Number	Email Address
John Geller	Utilities Director	1287 Hebron Road Heath, Ohio 43056	(740) 522-1677	jgeller@heathohio.gov
Jack Brown	WWTP Superintendent	719 Licking View Dr. Heath, OH 43056	(740) 522-4802	jbrown@heathohio.gov
Carl Boeshart	WWTP Lab Manager	719 Licking View Dr. Heath, OH 43056	(740) 522-4802	cboeshart@heathohio.gov

TRAP CLEANERS CONTACT INFORMATION						
Company Name	Billing Address	City	State or Province	Postal Code	Phone Number	Notes
A1 Drain and Septic	5241 Chatham Rd	Granville	OH	43023	(740) 967-1265	Installation, Cleaning, and Repair
Affordable Waste Services	145 W Canal St	Newark	OH	43055	(740) 366-7624	Installation, Cleaning, and Repair
Big Al Septic Service	18600 Buck Hill Rd	Frazeburg	OH	43822	(740) 745-1358	Installation, Cleaning, and Repair
Chuck's Septic Tank Service	1500 Feddern Ave	Grove City	OH	43123	(614) 875-9508	Installation, Cleaning, and Repair
G.A. Wintzer & Son	5 North Blackhoof St. P.O. Box 406	Wapkoneta	OH	45895	(419) 739-4900	Installation, Cleaning, and Recycling
Jack's Septic Tank Cleaning & Construction	274 S 6th St	Newark	OH	43055	(740) 366-3255	Installation, Cleaning, and Repair
Wessco Septic Installation & Pumping	225 Hainsview Dr	Newark	OH	43055	(740) 763-0363	Installation, Cleaning, and 24/7 Repair
EC Babbert Inc.	7415 Diley RD	Canal Winchester	OH	43110	(614) 837-8444	Installation, Cleaning, and Repair

The City of Heath does not endorse the trap cleaners listed herein. If you wish to add a company to this list please contact the Wastewater Treatment Plant Lab Manager Carl Boeshart at 740-522-4802.

LABORATORIES CONTACT INFORMATION						
Company Name	Billing Address	City	State or Province	Postal Code	Phone Number	E-Mail Address
Alloway - Marion	1776 Marion-Waldo Rd.	Marion	OH	43302-7428	740-389-5991	Amanda.retterer@alloway.com
MASI Environmental Labs	7940 Memorial Drive	Plain City	OH	43064	614-873-4654	emma@masilabs.com
Coshocton Environmental Testing	709 Main St.	Coshocton	OH	73812	740-622-3328	Cets1@hotmail.com
Pace Analytical Services	25 Holiday Dr.	Englewood	OH	45322	937-832-8242	

The City of Heath does not endorse the Laboratories listed herein. If you wish to add a Laboratory to this list please contact the Wastewater Treatment Plant Lab Manager Carl Boeshart at 740-522-4802.

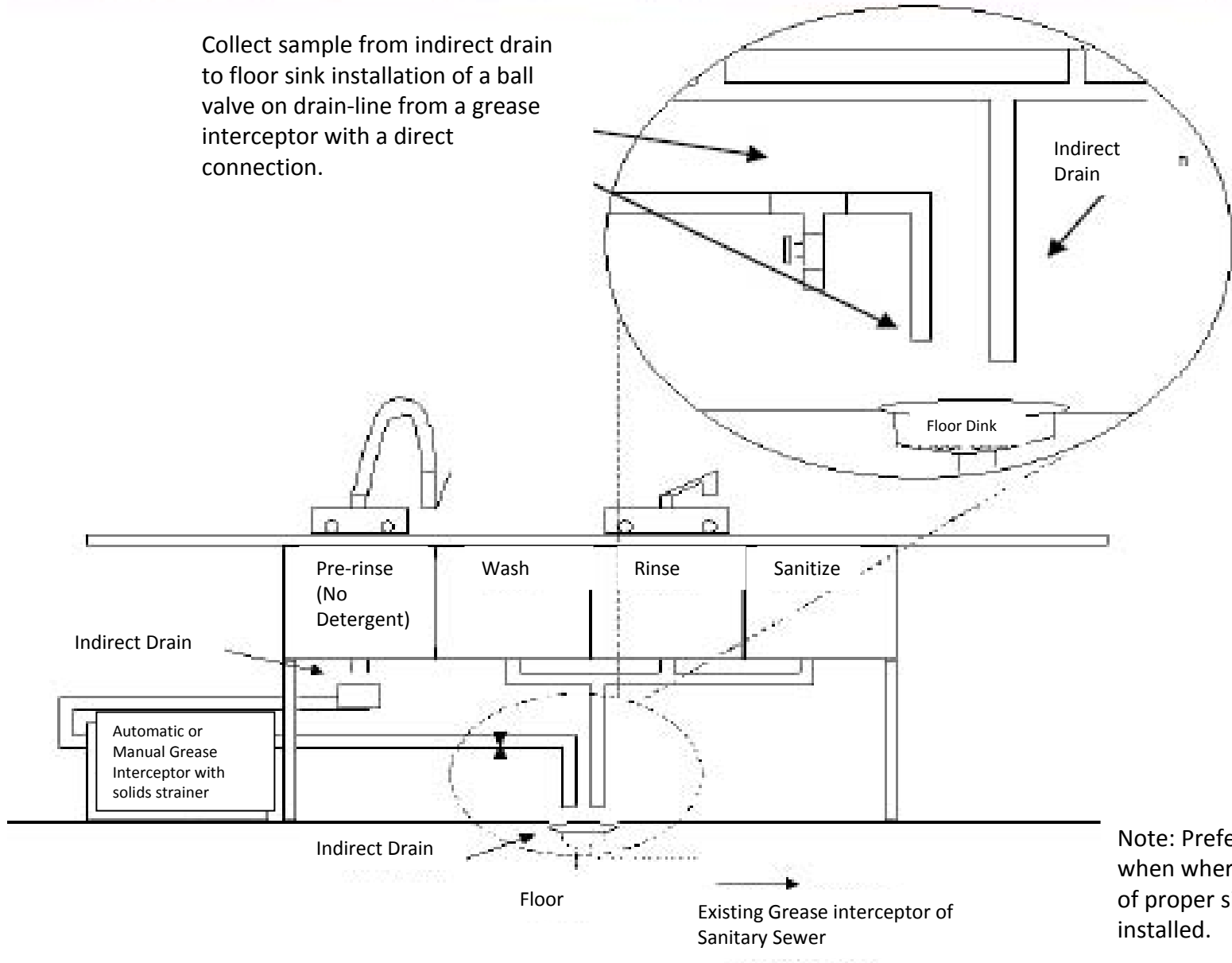


Drawings

This Section Contains:

- Typical Grease Interceptors
- Typical Sampling Ports

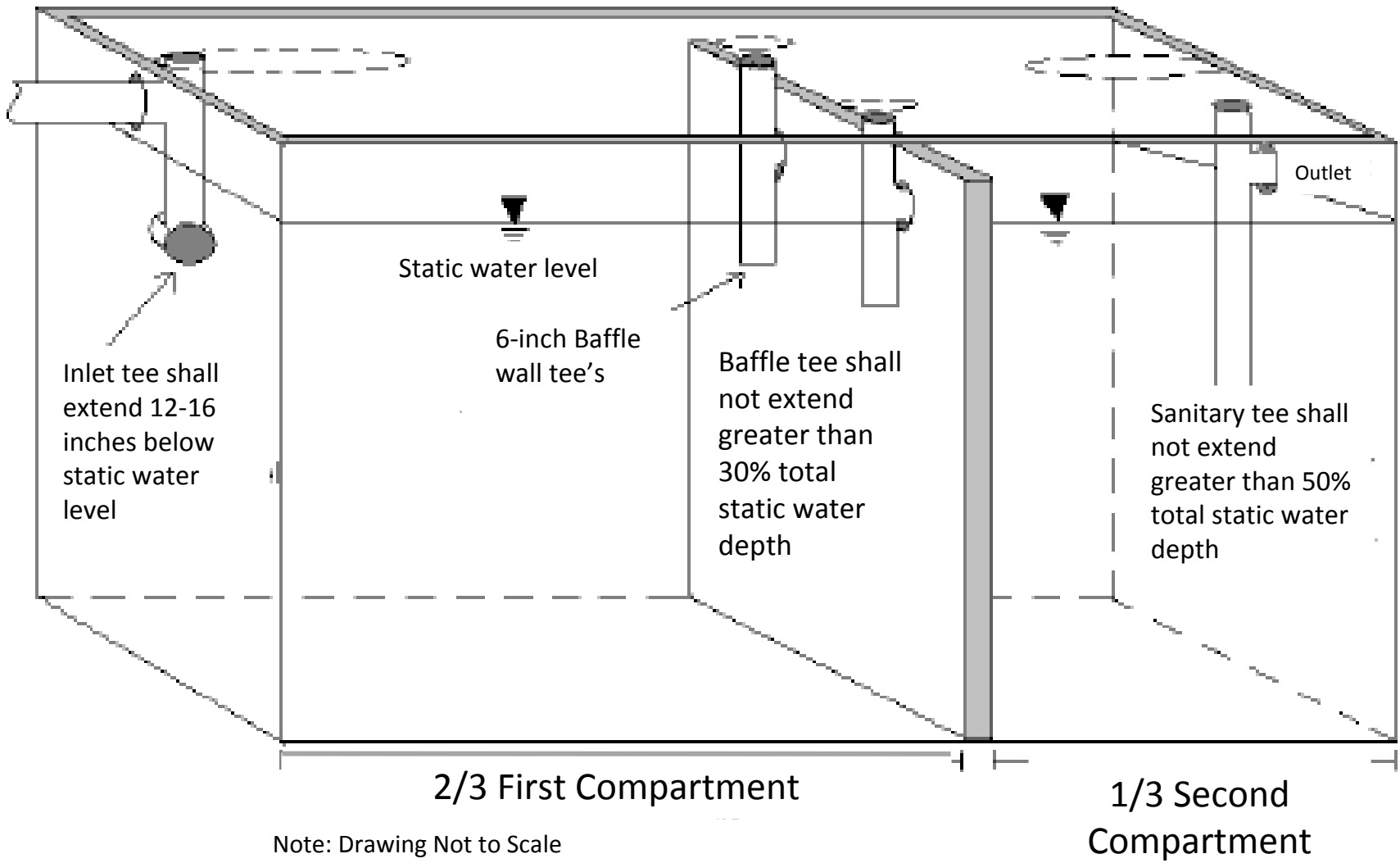
Collect sample from indirect drain to floor sink installation of a ball valve on drain-line from a grease interceptor with a direct connection.



Note: Preferred only when where interceptors of proper size cannot be installed.

Source: <http://www.townofcary.org/grease/fogshow.pdf>





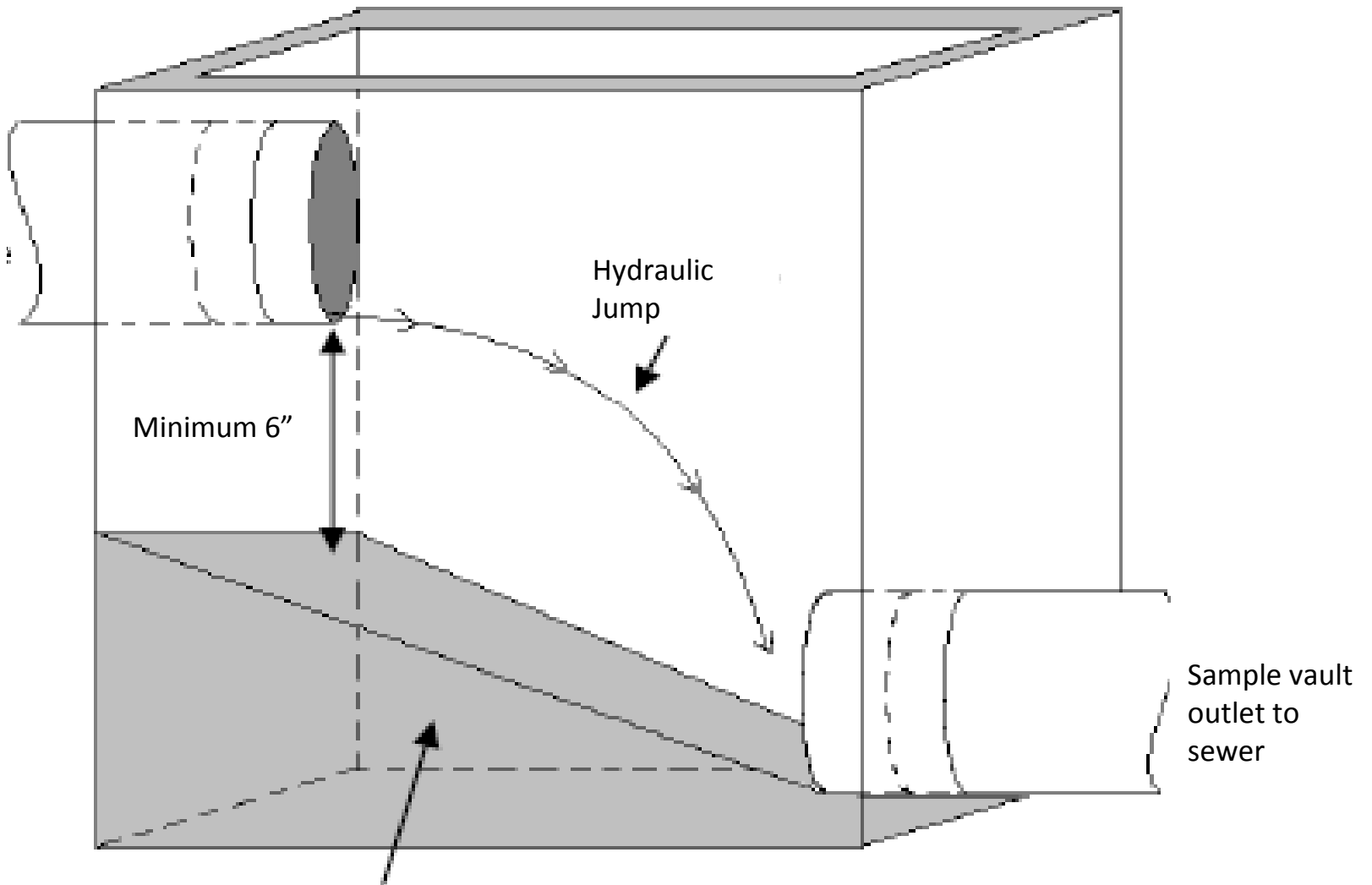
Source: <http://www.townofcary.org/grease/fogshow.pdf>



Typical In-Ground Grease Interceptor Design

Figure 2

From Grease trap Outlet

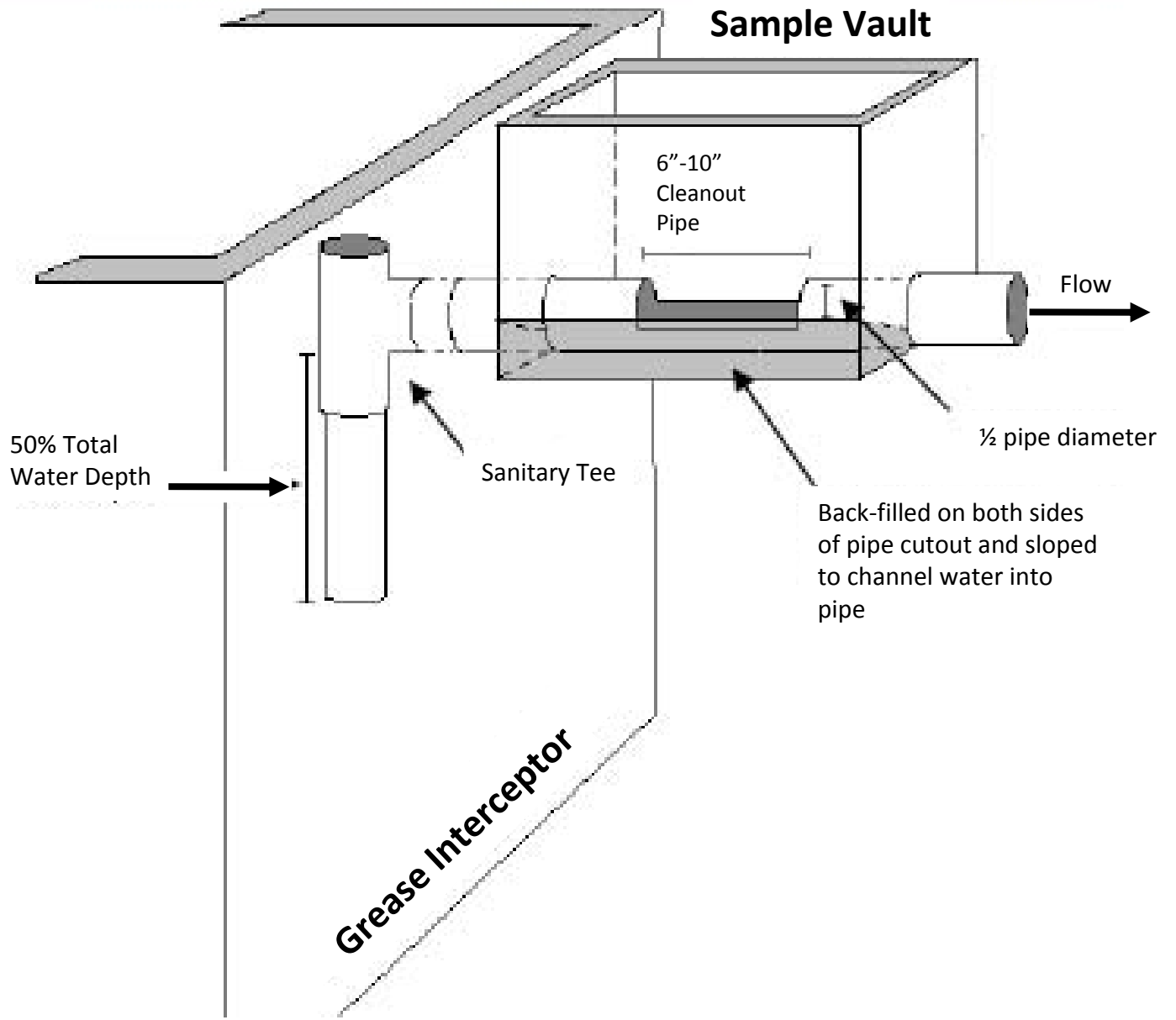


Note: Sample Vault shall be located at a minimum 10 ft from any building opening. (Illustrative purposes only. NOT TO SCALE.

Sloped toward outlet for complete drainage

Source: <http://www.townofcary.org/grease/fogshow.pdf>



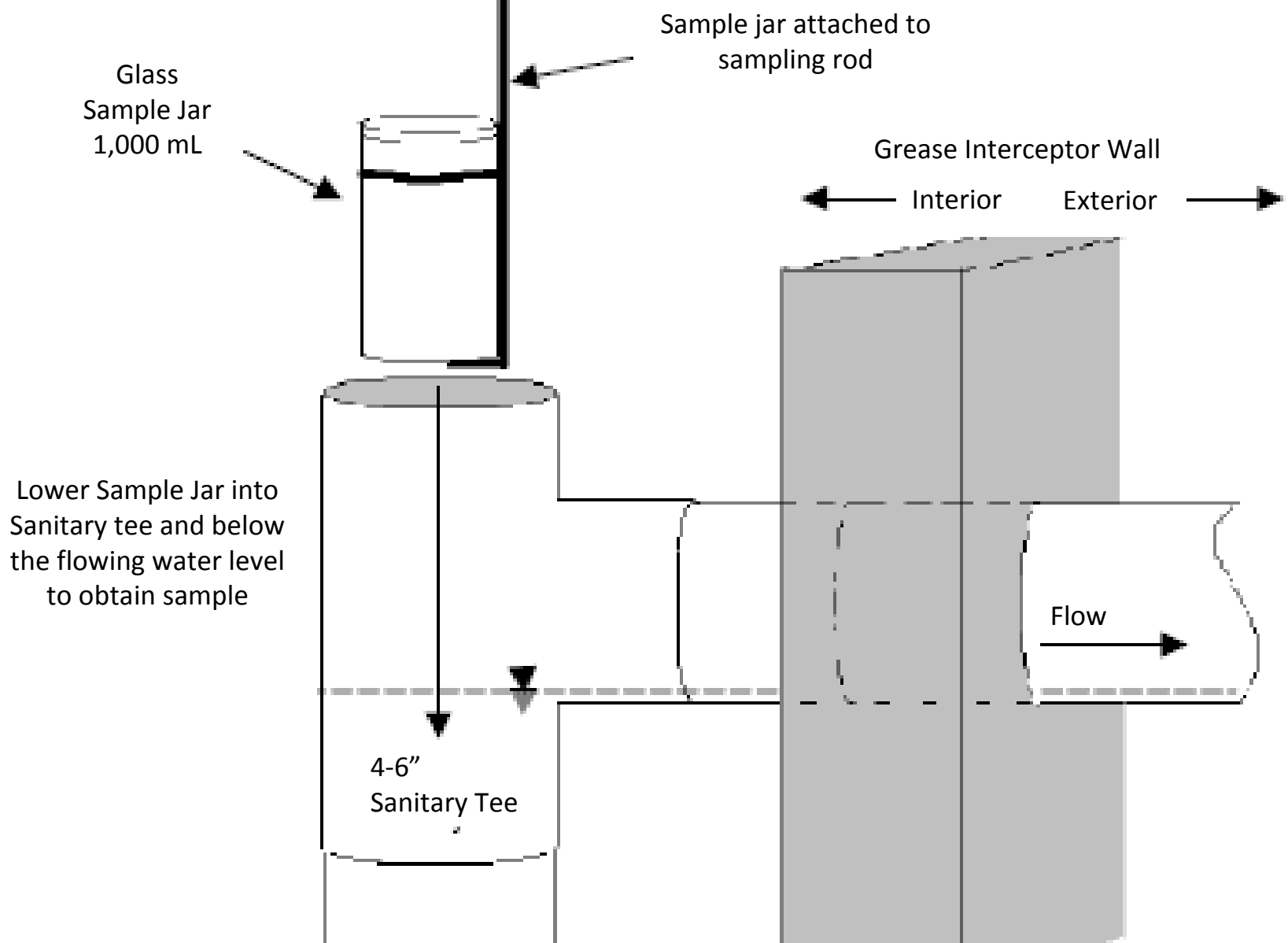


Source: <http://www.townofcary.org/grease/fogshow.pdf>

Grab Sampling Jar Method 2

Figure 4





Source: <http://www.townofcary.org/grease/fogshow.pdf>





Outlet Tee(50% below surface water level)

Source: <http://www.townofcary.org/grease/fogshow.pdf>

Example of Sample Port

Figure 6





U.S. Environmental Protection Agency (EPA) Fact Sheet

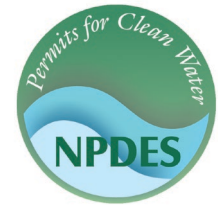
This Section Contains:

- EPA FOG Fact Sheet with their stance on regulating Food Service Establishments



National Pretreatment Program

(40 CFR 403)



Controlling Fats, Oils, and Grease Discharges from Food Service Establishments

Summary

The National Pretreatment Program implements Clean Water Act requirements to control pollutants that are introduced into POTWs. As part of this program, EPA has promulgated General Pretreatment Regulations that require the establishment of State and local pretreatment programs to control pollutants which pass through or interfere with POTW treatment processes or may contaminate POTW sewage sludge. Meeting these requirements may require elimination of interference caused by the discharge to POTWs of Fats, Oils, and Grease (FOG) from food service establishments (FSE). More specifically, the Pretreatment Program regulations at 40 CFR 403.5(b)(3) prohibit "solid or viscous pollutants in amounts which will cause obstruction" in the POTW and its collection system.

What is the environmental problem with FOG discharges into sewers?

EPA's Report to Congress on combined sewer overflows (CSOs) and sanitary sewer overflows (SSOs) identified that "grease from restaurants, homes, and industrial sources are the most common cause (47%) of reported blockages. Grease is problematic because it solidifies, reduces conveyance capacity, and blocks flow." See Impacts and Controls of CSOs and SSOs, EPA-833-R-04 001, August 2004.

Controlling FOG discharges will help POTWs prevent blockages that impact CSOs and SSOs, which cause public health and water quality problems. Controlling FOG discharges from FSEs is an essential element in controlling CSOs and SSOs and ensuring proper operations for many POTWs. The interference incidents identified in CSO/SSO Report to Congress may indicate the need for additional oversight and enforcement of existing regulations and controls. See 71 FR 76660 (21 December 2006).

What is the source of FOG at Food Service Establishments?

FOG wastes are generated at food service establishments (FSEs) as byproducts from food preparation activities. FOG captured on-site is generally classified into two broad categories: yellow grease and grease trap waste. Yellow grease is derived from used cooking oil and waste greases that are separated and collected at the point of use by the food service establishment.

The annual production of collected grease trap waste and uncollected grease entering sewage treatment plants can be significant and ranges from 800 to 17,000 pounds/year per restaurant.

What is the legal authority for POTWs to require FSEs to control FOG discharges?

The National Pretreatment Program already provides the necessary regulatory tools and authority to local pretreatment programs for controlling interference problems. Under the provisions of Part 403.5(c)(1) & (2), a POTW must establish and enforce specific local limits for industrial users to prevent interference with the operation of the municipally-owned treatment works in the following circumstances:

- (1) POTWs with approved pretreatment programs;
 - (2) POTWs that have experienced Interference or Pass-Through and such violation is likely to recur.
- See also 46 FR 9406 (28 January 1981).

Consequently, pretreatment oversight programs should include activities designed to identify and control sources of potential interference and, in the event of actual interference, enforcement against the violator.

How do POTWs determine whether they have FOG issues and how to address them?

POTWs should base their FOG programs on knowledge of their systems and a suite of best practices that have proven to reduce FOG discharges and related backups in their collection systems. These efforts are often best implemented through a Capacity, Management, Operations, and Maintenance (CMOM) or an Asset Management program which provides a framework for addressing FOG and other collection system challenges.

The use of Geographic Information System (GIS) mapping to inventory and locate entities that produce FOG constituents, paired with a complaint database that notes when FOG is responsible for blockages, can be a powerful tool in assessing problems and developing solutions. With knowledge of the sources and of

problems areas, a number of steps can then be taken to ensure that FOG does not impact the smooth functioning of the system. A POTW may work towards amending or putting in place a FOG ordinance to be followed in the community, or establish design requirements for grease traps or other structures to prevent FOG from entering the collection system. POTWs should establish an enforcement program to ensure compliance with FOG related policies and ordinances, including an inspection program to ensure that related equipment is working properly. In addition, POTWs may target or prioritize cleaning of the distribution systems based on discharges due to FOG or other root causes. For examples of controls, local limits, and/or pollution prevention measures, see "Where can I get more information?" below).

How can CMOM help control FSE FOG discharges?

EPA expects that blockages from FOG discharges will decrease as POTWs incorporate FOG reduction activities into their Capacity, Management, Operations, and Maintenance (CMOM) program and daily practices. CMOM programs are comprehensive, dynamic, utility specific programs for better managing, operating and maintaining sanitary sewer collection systems, investigating capacity constrained areas of the collection system, and responding to SSOs.

Collection system owners or operators who adopt FOG reduction activities as part of their CMOM program activities are likely to reduce the occurrence of sewer overflows and improve their operations and customer service.

What can FSEs do to control FOG discharges?

Food service establishments can adopt a variety of best management practices or install interceptor/collector devices to control and capture the FOG material before discharge to the POTW collection system. For example, instead of discharging yellow grease to POTWs, food service establishments often accumulate this material for pick up by consolidation service companies for re-sale or re-use in the manufacture of tallow, animal feed supplements, fuels, or other products.

Additionally, food service establishments can install interceptor/collector devices (e.g., grease traps) in order to accumulate grease on-site and prevent it from entering the POTW collection system.

How should FSEs design and maintain their FOG controls?

Proper design, installation, and maintenance procedures are critical for these devices to control and capture the FOG. For example,

- ◆ Interceptor/collector devices must be designed and sized appropriately to allow FOG to cool and separate in a non-turbulent environment.
- ◆ FSE must be diligent in having their interceptor/collector devices serviced at regular intervals.

The required maintenance frequency for interceptor/collector devices depends greatly on the amount of FOG a facility generates as well as any best management practices (BMPs) that the establishment implements to reduce the FOG discharged into its sanitary sewer system.

In many cases, an establishment that implements BMPs will realize financial benefit through a reduction in their required grease interceptor and trap maintenance frequency.

What are some POTWs doing today to control FOG discharges from FSEs?

A growing number of control authorities are using their existing authority (e.g., general pretreatment standards in Part 403 or local authority) to establish and enforce more FOG regulatory controls (e.g., numeric pretreatment limits, best management practices including the use of interceptor/collector devices) for food service establishments to reduce interferences with POTW operations (e.g., blockages from fats, oils, and greases discharges, POTW treatment interference from *Nocardia filamentous* foaming, damage to collection system from hydrogen sulfide generation).

For example, since identifying a 73% non-compliance rate with its grease trap ordinance among restaurants, New York City has instituted a \$1,000-per-day fine for FOG violations.

Likewise, more and more POTWs are addressing FOG discharges by imposing mandatory measures of assorted kinds, including inspections, periodic grease pumping, stiff penalties, and even criminal citations for violators, along with 'strong waste' monthly surcharges added to restaurant sewer bills. Surcharges are reportedly ranging from \$100 to as high as \$700 and

more, the fees being deemed necessary to cover the cost of inspections and upgraded infrastructure. Pretreatment programs are developing and using inspection checklists for both food service establishments and POTW pretreatment inspectors to control FOG discharges. Additionally, EPA identified typical numeric local limits controlling oil and grease in the range of 50 mg/L to 450 mg/L with 100 mg/L as the most commonly reported numeric pretreatment limit.

Where can I get more information?

Report to Congress: Impacts and Controls of CSOs and SSOs, EPA-833-R-04 001, August 2004, epa.gov/npdes/2004-npdes-cso-report-congress

Local Limits Development Guidance, EPA-833-R-04-002A, July 2004, and EPA's Pretreatment Web site, www3.epa.gov/npdes/pubs/final_local_limits_guidance.pdf

CMOM information is located in the following document, Guide for Evaluating Capacity, Management, Operation, and Maintenance (CMOM) Programs at Sanitary Sewer Collection Systems, EPA-305-B-05-002, January 2005, www3.epa.gov/npdes/pubs/cmom_guide_for_collection_systems.pdf

Additional information is also available from your state or EPA Region.

The background features a grid of four quadrants. The top-right quadrant shows a close-up of a water droplet creating concentric ripples in a blue liquid. The bottom-left quadrant shows a similar water ripple pattern but with a lighter, more ethereal blue color palette. The top-left and bottom-right quadrants are solid colors, with the top-left being a light blue and the bottom-right being a darker blue. The text is overlaid on the left side of the page, spanning across the grid.

City of Heath FOG Program Forms

**Notice of Intent (NOI) for Coverage Under the City of Heath, Ohio
General Permit to Discharge Food Preparation Establishment Wastewaters**

Submission to this NOI constitutes notice that the party identified in Section II of this form intends to be authorized by a City of Heath, Ohio general permit issued for wastewater discharges associated with retail food preparation activity in the City of Heath, Ohio. Becoming a permittee obligates a discharger to comply with the terms and conditions of the permit. NOTE: All necessary information must be provided on this form. All responses must be typewritten. Do not fold, copy, staple, or use correction fluid on this form. Forms transmitted by fax will not be accepted. A check in the amount of \$_____ payable to the City of Heath-Pretreatment, must accompany this form.

I. Applicant Information/ Mailing Address

Name: _____ Phone: _____
Contact Person: _____ Phone: _____
Address: _____
City: _____ State: _____ Zip Code: _____

II. Facility/Site Location Information

Name: _____ County: _____
Address: _____
City: _____ State: _____ Zip Code: _____
Latitude: _____ Longitude: _____ Quarter: _____ Section: _____
Township: _____ Range: _____

If aware of a state nature preserve within 1,000 feet of the facility/site, then check here. _____

III. Activity Information

Briefly describe food service activity(s) conducted at the facility.

If quantitative data exists, check here. _____

If you have other existing NPDES Permits

or other City Permits, enter the permit numbers: _____

IV. Payment Information

Date of Check: _____ Check Number: _____

VI. Certification

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Type Name: _____ Date: _____

Signature: _____



WASTEWATER DEPARTMENT

John Geller
Utilities Director

719 LICKING VIEW DRIVE. • HEATH, OHIO 43056 • (740) 522-4802

PRETREATMENT - FOOD PREP ESTABLISHMENT INSPECTION/CLEANING/MAINTENANCE REPORT

PART A – BASELINE INFORMATION

Date/Time of Inspection/Cleaning/Maintenance: _____

Facility Name: _____ Facility Contact (name and title): _____

Facility Address: _____ Phone #: _____

Home Office Address (if different from above): _____

How many pounds of fried foods are generated per day? _____ lbs

Sewer Map ID: _____ Sewer Plat ID : _____ GPS ID: _____

Facility Type: Restaurant School Grocery Health Care Hotel

Other

Permit Date Issued: _____ Permit Expiration Date: _____

Inspection Type: Complaint: _____ Scheduled: _____

Inspection Team: _____

Inspection Report Prepared by:

Name: _____

Signature: _____



WASTEWATER DEPARTMENT

John Geller
Utilities Director

719 LICKING VIEW DRIVE. • HEATH, OHIO 43056 • (740) 522-4802

PRETREATMENT - FOOD PREP ESTABLISHMENT INSPECTION/CLEANING/MAINTENANCE REPORT

1. Does facility have a grease trap/interceptor/separator? Yes No

2. If no, is grease trap/interceptor/separator necessary? Yes No

a. If no, skip to Question#22.

If yes,

b. Type: trap (*go to Question#13*) interceptor other _____ (*go to Question#22*)

GREASE INTERCEPTOR

3. Date of Installation (MM/DD/YY): _____

4. Interceptor Size (gallons): _____

5. Estimated Grease Layer Depth : _____

6. Effluent T visible (inspector can see the T)? Yes No

7. Effluent T attached & in good condition : Yes No Unknown

8. Grease Interceptor Hauler Used :

a. Bacteria / Enzymes used : Yes No

b. Product Name : _____

9. Frequency Interceptor Cleaned? _____

10. Complete Contents Pumped? Yes No

11. Records of Maintenance/Cleaning Available? Yes No

12. Last date cleaned (MM/DD/YY): _____ (*Go to Question#19*)

GREASE TRAP

13. Date of Installation (MM/DD/YY): _____



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PRETREATMENT - FOOD PREP ESTABLISHMENT INSPECTION/CLEANING/MAINTENANCE REPORT

14. Location (Provide schematic.): Floor Trap Outside "floor" Trap Under sink trap

15. Grease Trap flow-through rating / grease capacity Estimate : 5 gpm/10 lb 10 gpm/ 20 lb
 15 pm/ 30 lb 20 gpm/40 lb 35 gpm/70 lb 50 gpm/100 lb
 Other: _____

16. Frequency Trap is cleaned : _____

a. Last date cleaned (MM/DD/YY): _____

17. Records of Maintenance/Cleaning Available? Yes No

18. Grease Trap comments/location disposed of waste: _____ (Go to Question#19)

SAMPLE COLLECTION

19. Was sample port provided at time of inspection? Yes No

20. Sample collected from sample port? Yes No

21. Sample collected from manhole? Yes No

a. If yes, manhole #? _____

Additional Notes: _____

BMPs

22. Best Management Practices Implemented: Yes No

a. Grease Recycle Bin: Yes No



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- b. Cleanout Covers missing or damaged? Yes No
 (# Cleanout covers missing: damaged:)
 (Facility needs to repair missing or damaged cleanout covers immediately)
- c. FOG impact at dumpster or around recycle bin? Yes No
 (if Yes, give explanation below)

23. DOWNSTREAM MANHOLE :

- a. Evidence of Grease in Manhole (slight moderate heavy)

Comments: _____

24. SAMPLE POINT Access? Yes No

- a. Effluent Temp :
- b. Effluent pH :
- c. Sample point ID : Interceptor Effluent T Downstream MH
 Cleanout Sample drop box

25. Picture ID: // of Interceptor _of downstream MH —other :

Visual inspection results, comments: _____

Visual inspection results, comments (cont'd): _____

Facility Representative Signature: _____

Inspection form copy provided to facility? Yes No

If no, Give reason: _____