BROOKFIELD WATER POLLUTION CONTROL AUTHORITY
53A Commerce Road, Unit 1, Brookfield, CT 06804
(203) 775-7319 – Fax (203) 775-2614

APPLICATION FOR GREASE TRAP PERMIT
COMMERCIAL

DATE_____

OWNERS NAME _____ PHONE _____

CONTACT NAME _____ PHONE_____

PROPERTY LOCATION(S)_____

BUSINESS NAME _____

SIZE OF PROPOSED GREASE TRAP _____

(ATTACH SPECIFICATIONS OF PROPOSED GREASE TRAP TO THIS APPLICATION)

NAME/ADDRESS OF LICENSED _____

GREASE TRAP INSTALLER _____

PHONE # _____ _____

LICENSE # _____ _____

REQUIREMENTS:

_____ SPECS OF GREASE TRAP TO BE INSTALLED

_____ APPLICATION FEE: $400.00 DATE PAID _____ CK #_____

_____ ONCE INSTALLED, SUBMIT AS-BUILT PLAN SHOWING THE LOCATION OF GREASE TRAP

OWNER'S SIGNATURE _____ DATE _____

APPLICANT'S SIGNATURE _____ DATE _____

For WPCA use only:

Does this application require WPCA commission approval? Y_____ N_____

Next meeting date: _____

If not:

Inspector Approval _____ Date _____

3.3 DISCHARGE PERMIT: FOG INTERCEPTORS, FOG MANAGEMENT EQUIPMENT AND OIL AND SAND INTERCEPTORS

As a condition of each Sewer Discharge Permit involving the installation of a FOG Interceptor (grease trap), FOG Management Equipment or an Oil and Sand Interceptor, the applicant and property owner agree as follows:

Maintenance: FOG Interceptors, FOG Management Equipment and Oil and Sand Interceptors shall be maintained by the owner, at his expense, in continuously efficient operation at all times.

External FOG Interceptors: The owner shall cause each external FOG Interceptor serving his premises to be pumped and cleaned when 25% of the operating depth of the Interceptor is occupied by grease and settled solids, but not less than once every three months during the third month of each calendar quarter (i.e. March, June, September and December) pursuant to a routine maintenance program and by a licensed septic tank hauler approved by the Authority. The property owner shall ensure that the FOG Interceptor is inspected when pumped to ensure that all fittings and fixtures inside the interceptor are in good condition and functioning properly. During every inspection, the depth of grease inside the tank shall be measured and recorded in the maintenance log together with a notation of any system deficiencies. Such pumping and cleaning schedule may be modified by the Authority for functional Interceptors subject to abnormally light flows and for Interceptors subject to excessively heavy flows commensurate with the nature of such flows. In addition, the owner shall cause an inspection and pumping log, in a form approved by the Authority, to be maintained at the premises served by said FOG Interceptor which log shall be completed by said approved licensed septic hauler to reflect the date and observations of each inspection and the date of each pumping.

Internal FOG Management Equipment (FOG Recovery Units and FOG Pretreatment Systems): The property owner shall cause each internal FOG Recovery Unit or FOG Pretreatment System serving his premises to be cleaned and maintained in accordance with a written Operation and Maintenance Plan approved by the Authority at the time of approval of the use of such Unit or System. The owner shall cause an inspection, cleaning and maintenance log, in a form approved by the Authority, to be maintained at the premises served by such FOG Management Equipment which log shall be completed to reflect the date and observations of each inspection and cleaning of each such equipment.

Renderable FOG shall not be disposed of in any sewer, septic tank or FOG Interceptor. All renderable FOG shall be stored in a separate, covered, leak proof container, stored out of reach of vermin, and for collection and disposal by an approved FOG renderer.

Small quantities of FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.

Oil and Sand Interceptors: Oil and Sand Interceptors shall be maintained by the owner, at his expense, in continuously efficient operation at all times. The owner shall cause each such interceptor to be pumped and cleaned once every three months during the third month of each calendar quarter (i.e. March, June, September and December) pursuant to a routine maintenance program. Such pumping and cleaning schedule may be modified by the Authority for functional oil and sand interceptors subject to abnormally light flows and for oil and sand interceptors subject to excessively heavy flows commensurate with the nature of such flows. In addition, the owner shall cause an inspection and pumping log, in a form approved by the Authority, to be maintained at the premises served by said interceptor which log shall be completed and certified by the contracted hauler to reflect the date and observations of each inspection and the date of each cleaning and pumping.

Maintenance Logs: All maintenance logs required under these Regulations for FOG Interceptors, FOG Management Equipment and Oil and Sand Interceptors shall be maintained on the premises for not less than three years and shall be available for examination by the Authority and the Department of Environmental Protection, their agents, servants and employees at all times during normal business hours of said premises.

A-1.4 BUILDING SEWER: EXTERNAL FOG INTERCEPTOR REQUIREMENTS

Exterior FOG interceptors are deemed ”sources of pollution” under the Connecticut Public Health Code and shall be located not less than 75 feet from any water supply wells with a yield of 10 gallons or less per minute. For water supply wells with a greater yield, minimum separating distances shall be determined in accordance with the requirements of Section 19-13-B51d of the Connecticut Public Health Code.

All external FOG Interceptors shall be of a type and capacity approved by the Authority or its designated agent and shall be easily accessible for cleaning and inspection. FOG Interceptors shall be constructed of impervious, non-corrosive materials capable of withstanding

abrupt and extreme changes in temperature, and capable of sustaining H-20 vehicle loading. FOG Interceptors shall be of substantial construction, watertight and equipped with manhole frames and easily removable twenty-four inch (24") covers which, when bolted in place, shall be water tight. Each unit shall provide for access at each end of the chamber.

FOG Interceptors shall have a minimum capacity of 1,000 gallons. Subject to such minimum sizing, the Authority will establish sizing as follows:

a) Flow rate shall be based on fixture drainage in a 1 minute period or flow capacity of the drainage line into the FOG Interceptor;

b) Additional allowance shall be made for dishwashers or other grease discharging equipment;

c) The FOG Interceptor shall have a minimum hydraulic retention time of 30 minutes. The total flow rates found in (a) and (b) above shall be multiplied by 30 minutes to obtain the base capacity of the FOG Interceptor.

d) The FOG Interceptor base capacity calculated in (c) above shall be used, plus a factor of 50% to allow for reserve capacity;

e) Where higher grease or oil concentrations are expected, a factor of up to 100% may be required by the Authority for reserve capacity;

f) The chamber shall have a 1.25 safety factor against uplift (with the chamber empty and ground water level at the surface) and shall have an approved bottom slope. Each unit shall provide for access at each end of the chamber.

g) for restaurants over 100 seats, or for oriental and fast food restaurants, the Authority will determine required FOG Interceptor sizes based on anticipated flows and estimated grease/oil capacities.

The FOG Interceptor shall be installed on a separate building sewer servicing only flows from the kitchen or food preparation areas. ***Except as otherwise authorized by the Authority, the inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM 3212 specifications. A tee pipe fitting shall be utilized on the Interceptor's inlet and outlet pipes.*** The tee-pipe of the inlet and outlet shall extend to within twelve inches of the bottom and at least five inches above the liquid level of the tank.

All building plumbing facilities shall be constructed, operated and maintained in a manner to ensure that the discharge of food preparation wastewater is directed solely to the FOG

Interceptor. No valve or piping bypass equipment that could permit the discharge of food preparation wastewater to bypass the FOG Interceptor shall be permitted. If hot water or steam is used in food preparation or in cleaning food preparation areas, the FOG Interceptor shall be located at a sufficient distance from the discharge to allow the grease to coagulate in the Interceptor. No chemical and/or biological additives shall be used in the building's plumbing or sanitary sewer lines or in the FOG Interceptor to control or dissolve fats, oils and grease.

FOG Interceptor location, flow control, venting and other installation details shall otherwise conform to the Standard Details, International Plumbing Code (State Building Code), and to the recommendations of the Plumbing and Drainage Institute.

A-1.5 ALTERNATE FOG MANAGEMENT EQUIPMENT

When it is not practical for the property owner in whose existing building a Food Preparation Establishment exists to install an external FOG Interceptor, an alternate internal FOG Recovery Unit or an alternate internal FOG Pretreatment System designed to actively remove fats, oils and grease by physical separation from flowing wastewater may be utilized with the approval of the Authority. The Authority will approve these units and/or systems on a case-by-case basis based on demonstrated removal efficiencies and reliability of operation.

The application for approval of FOG Management Equipment shall include:

(a) Documented evidence that the FOG Recovery Unit or the alternate FOG Pretreatment System for which approval is sought will not discharge FOG concentrations that exceed one hundred (100) milligrams per liter of fat, oil or grease or which contain more than twenty (20) milligrams per liter of floatable fat, oil or grease or which contains substances that may solidify or become viscous at temperatures between thirty-two (32) and one hundred fifty degrees (150) Fahrenheit.

Alternate internal FOG Recovery Units and alternate internal FOG Pretreatment Systems shall be sized in accordance with the following requirements based on Standard PDI-G101 of the Plumbing & Drainage Institute unless otherwise determined by the Authority:

1) Flow rate shall be based on fixture drainage in a 1 minute period;

2) Procedure for sizing FOG Recovery Units and alternate FOG Pretreatment Systems shall be in accordance with Table 8.3.2. Multiple fixtures served by a single interceptor shall be sized in accordance with Section 8.5 of Standard PDI-G101.

3) A separate FOG Recovery Unit or FOG Pretreatment System shall be provided for each commercial dishwasher, sized in accordance with Section 8.4 of Standard PDI-G101;

4) For the Unit/System capacity calculated in (2) above, a factor of 50% shall be added to the capacity to allow for reserve capacity;

5) Where higher grease or oil concentrations are expected, a factor of up to 100% may be required by the Authority for reserve capacity;

6) For restaurants over 100 seats, or for oriental and fast food restaurants, the Authority will determine required FOG Recovery Unit or FOG Pretreatment System sizes based on anticipated flows, estimated grease/oil capacities of available equipment and estimated required reserve capacity necessary to insure proper functioning of the FOG Units and/or System.

(b) Plans and specifications for the proposed system including plans and profile of system installation, manufacturer's literature, documentation of performance and any other information detailing the alternate system.

(c) A written Operation and Maintenance Plan, which shall include the schedule for cleaning and maintenance, copies of maintenance log forms, a list of spare parts to be maintained at the subject facility, and a list of contacts for the manufacturer and supplier. Following approval by the Authority, the Operation and Maintenance Plan shall be permanently maintained on the premises and shall be available on demand for inspection by the Authority and its designated agent

(d) A written FOG Minimization Plan, which shall include procedures for all Food Preparation Establishment employees to minimize FOG entering the wastewater collection system.

(e) A Description of a FOG Pretreatment Training Program for Food Preparation Establishment employees in FOG minimization procedures.

When an internal FOG Recovery Unit is proposed, it shall be sized to properly pre-treat the anticipated flows using methods approved by the Authority. Such Units shall be constructed of corrosion-resistant material such as stainless steel or plastic and shall operate using a skimming device, automatic draw-off or other mechanical means to automatically remove separated FOG. Such devices shall be controlled using a timer, FOG sensor, or other means of automatic operation. FOG Recovery Units operated by timer shall be set to operate no less than once per day. Solids shall be intercepted and separated from the effluent flow using a strainer mechanism that is integral to the unit. FOG Recovery Units shall include an internal or external

flow control device. FOG Recovery Units shall be located to permit frequent access for maintenance, cleaning and inspection.

When FOG Management Equipment, consisting of an internal FOG Recovery Unit or an alternate FOG Pretreatment System is utilized, no chemical and/or biological additives shall be used in the building's plumbing or in components of the FOG Recovery Unit or FOG Pretreatment System to control or dissolve fats, oils and grease. All plumbing and plumbing fixtures shall be constructed, operated and maintained, in a manner to ensure that the discharge of food preparation wastewater is directed solely to the FOG Management Equipment. No valve or piping bypass equipment that could prevent the discharge of food preparation wastewater from entering the appropriate treatment equipment shall be present.

Unit location, flow control, venting and other installation details shall otherwise conform to the Standard Details, the International Plumbing Code (as incorporated into the State Building Code) and to the recommendations of the Plumbing and Drainage Institute.

A-1.6 BUILDING SEWER: OIL AND SAND INTERCEPTORS

Special oil and sand interceptors shall be provided for non-domestic waste when such interceptors are, in the opinion of the Authority, necessary for the proper handling of liquid wastes containing oil, grease, any flammable waste, sand or any other harmful waste.
All oil and sand interceptors shall be of a type and capacity approved by the Authority or its designated agent and shall be easily accessible for cleaning and inspection; shall be constructed of impervious, non-corrosive materials capable of withstanding abrupt and extreme changes in temperature, and capable of sustaining H-20 vehicle loading. Such interceptors shall be of substantial construction, watertight and equipped with manhole frames and easily removable twenty-four inch (24") covers which, when bolted in place, shall be water tight. Each interceptor shall provide for access at each end of the chamber. Other chamber requirements shall conform to the details set forth for grease traps.