

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

**APPLICATION FOR GREASE TRAP WAIVER**

DATE \_\_\_\_\_

APPLICANT NAME \_\_\_\_\_

OWNERS NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

PROPERTY LOCATION(S) \_\_\_\_\_

BUSINESS NAME \_\_\_\_\_

BUSINESS USE \_\_\_\_\_

CLASS OF RESTAURANT/DELI \_\_\_\_\_

ATTACH SPECIFICATIONS OF PROPOSED ALTERNATE INTERNAL FOG RECOVERY  
UNIT TO THIS APPLICATION, AUTOMATIC UNITS (AGRU) ARE NOT ACCEPTED.

NAME/ADDRESS OF LICENSED PLUMBER \_\_\_\_\_

PHONE # \_\_\_\_\_

LICENSE # \_\_\_\_\_

**REQUIREMENTS:**

\_\_\_\_\_ SPECS OF GREASE TRAP TO BE INSTALLED

\_\_\_\_\_ APPLICATION FEE: \$400.00    DATE PAID \_\_\_\_\_    CK # \_\_\_\_\_

\_\_\_\_\_ INSPECTION FEES, IF APPLICABLE

OWNER'S SIGNATURE \_\_\_\_\_    DATE \_\_\_\_\_

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For WPCA use only:

Does this application require WPCA commission approval?    Y \_\_\_\_\_    N \_\_\_\_\_

If not:

WPCA Approval \_\_\_\_\_    Date \_\_\_\_\_

## **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 PDIG101 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.