



FATS, OILS, AND GREASE PROGRAM

Portland Public Services

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All Food Service Establishments and other Users must provide means of preventing grease and oil discharges to the Sewer Collection System. Where a grease and oil interceptor currently exists, it must be maintained for continuous, satisfactory and effective operation by the owner, leaseholder or operator at his expense. Grease and oil interceptors must be of a type and capacity approved by the City of Portland and must be located as to be readily accessible for cleaning and inspection. All Users are encouraged to use proper grease handling procedures.

**ENFORCEMENT OF THE PROGRAM TO BE IN FULL
EFFECT ON JULY 1, 2016**

7.1. Authority

As allowed in Chapter 24; Section 47, part 8, of the City's Code of Ordinances, and Chapter 2; Section 10, part C of the City's Rules and Regulations for Use of the Sewer System, the following rules are addressing the City's Fats, Oils, and Grease Program. City staff have right of entry for inspection and sampling as allowed by Chapter 24; Section 52.

As allowed in Chapter 10 of Uniform Plumbing Code version 2009 in Section 1014.0.

7.2. Purpose

The intent of this policy is to establish transparent design standards and procedures in order to regulate Food Service Establishments relative to wastewater discharges containing animal based fats, oils, and greases. The City of Portland's goal with this program is to prevent excessive introduction of oil and grease into the sewer system and wastewater treatment plants. Oil and Grease have the potential for creating sanitary sewer overflows, hazardous conditions in the collection system, treatment plant inhibitions, increased treatment cost, fines and other cost for the City.

7.3. Definitions

25% Rule - The "25 Percent Rule" is a benchmark for interceptor servicing when the interceptor is 25% filled with fats, oils, greases and solids.

Additives - Include but are not limited to products that contain solvents, emulsifiers, surfactants, caustics, acids, and enzymes

Automatic Grease Recovery Unit (AGRU) - An electro-mechanical grease control device that separates and removes FOG and solid particles from the wastewater stream prior to discharging to the sewerage system. The AGRU is typically installed immediately downstream from a plumbing fixture's point of discharge. Dishwashers cannot be plumbed into these devices.

Best Management Practices (BMP's) - Schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewerage system.

Flow Control – device, either internal or external to grease control equipment, which controls the influent flow rate and must be present on the inlet side for equipment to work properly. Also referred to as a reducer.

F.O.G. - shall mean fats, wax, grease and oils (other than petroleum based materials).

Food Service Establishment (Food Service Establishment) - Any establishment, business, facility or user engaged in preparing, serving or making food available for consumption. Single family residences are not a Food Service Establishment.

Grease (Brown) - Fats, oils and grease that is discharged to the grease control equipment, or is from kitchen or food prep wastewater.

Grease (Yellow) - Fats, oils and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc.) and can be recycled.

Grease Control Equipment (GCE) - Devices for separating and retaining Food Service Establishment's wastewater FOG prior to entering the City of Portland sewer system. The grease control equipment is constructed to separate and trap or hold fats, oils and grease substances from entering the sewer system. Grease control equipment should

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only receive kitchen wastewater. Devices include grease interceptors or other devices approved by the City of Portland.

Grease Interceptor (GI) – the grease control equipment identified as a large multi-compartment tank, usually 1,000 gallon to 2,000 gallon capacity with proper venting, inlet and outlet T's, and other necessary components, that provides FOG control for a Food Service Establishments. Only sinks, floor drains, and other waste lines from kitchen drainage shall be plumbed to the grease interceptor. No sanitary wastewater line should be connected to the grease interceptor. Grease interceptors will be located exterior to the Food Service Establishment. Any GI must be certified by the Plumbing and Drainage Institute and be approved by the City of Portland.

Interference – a discharge that, alone, or in conjunction with a discharge, or discharges, from other sources, both inhibits, or disrupts, the publicly owned treatment works, it's treatment processes or operations, or sludge process, use, or disposal, and is a cause of a violation of any requirement of the City of Portland's National Pollutant Discharge Elimination System.

Uniform Plumbing Code – A model code developed by the International Association of Plumbing and Mechanical Officials to govern the installation and inspection of plumbing systems as a means of promoting the public's health, safety and welfare. The City of Portland enforces the Uniform Plumbing Code.

7.4. General Requirements

- (a) All Food Service Establishments must have grease-handling equipment that work and are maintained. Establishments whose grease-handling facilities or methods are not adequately maintained to prevent floatable oils, fat or grease from entering the sewerage system shall be notified in writing of any noncompliance. (For example, a collapsed or deteriorated baffle wall, leaks, infiltration and inflow, improperly located components, and any other deficiencies that will prevent the grease interceptor from working properly.)
- (b) Regularly scheduled maintenance of grease-handling facilities and equipment is required to ensure adequate operation. All grease interceptors must be cleaned, maintained and repaired as needed. All grease interceptors must be pumped out completely. Outside interceptors should be pumped quarterly and small under the sink grease interceptors should be pumped monthly or more frequently based on size and grease production.
- (c) All Food Service Establishments grease-handling facilities shall be subject to review, evaluation, and inspection by City of Portland staff during normal working hours. Results of inspections will be made available to facility owner, leaseholder or operator. City of Portland staff may lend assistance and make recommendations for correction and improvement.
- (d) Food Service Establishments whose operations cause or allow excessive grease to discharge or accumulate in the City of Portland collection system may be liable for costs related to line blockages, line cleanings, and line and pump repairs, etc. including all labor, materials, and equipment.
- (e) The introduction of emulsifying agents such as chemicals, solvents or enzymes directly or indirectly into the grease interceptor, other than what is considered typical business operational practices such as dishwashing or sanitation, is strictly prohibited. By approval from the Director of Public Works, products which reduce Fats, Oil and Grease (FOG), such as bacteria, may be used in addition to the regular grease interceptor maintenance program, but will not be a consideration in determining grease interceptor sizing or maintenance frequency.
- (f) The user must maintain a file on site of the records and other documents pertaining to the facility's grease interceptor. The file contents shall include, but is not limited to, record of inspections, log of pumping activities and receipts, log of maintenance activities, hauler information, and disposal information. The file must be available at all times for inspection and review. Records must be maintained for a period of three (3) years.

7.5. Compliance

7.5.1. New or Remodeled Food Service Establishments

- (a) Food Service Establishments may be allowed to continue current operations without significant modifications until such time as:
- Significant remodeling is performed at the Food Service Establishment facility, and/or
 - Change in ownership, and/or
 - The facility's existing grease control equipment is deemed to be of substandard size and/or design, and/or
 - The Food Service Establishment is shown to be the cause of a FOG blockage in the City of Portland's sewer collection system and/or
 - Food Service Establishment has a change of operation that will increase the quantity and/or frequency of FOG discharge and/or
 - Any other reason deemed by City of Portland as appropriate for significant modifications including improperly installed equipment, equipment with missing flow controls, or non-functioning equipment
- (b) New construction of Food Service Establishments shall conform to the Uniform Plumbing Code enforced by the City of Portland and have separate sanitary (restroom) and kitchen process lines. The kitchen process lines shall be plumbed to grease control equipment. Kitchen process lines and sanitary lines may combine prior to entering the public sewer; however the lines cannot be combined until after the grease control equipment. Sanitary wastewater, or black water, cannot be connected to grease control equipment.
- (c) **Minimum** acceptable size of grease control equipment for each Food Service Establishment classification will be as follows:
- Class 1** - Ice Cream shops, Coffee Shops, Beverage Bars (non-alcoholic and alcoholic), Bagel Shops – engaged in the sale of cold-cut and microwaved sandwiches with no frying or grilling on site – **25 gallons per minute Automated Grease Removal Unit**
- Class 2** - Limited-Service Restaurants, Caterers, Supermarkets and other Grocery (except Convenience) Stores that engage in the on-site preparation of food, and both Convenience Stores and Gasoline Stations with Convenience Stores that engage in the on-site preparation of food – **25 gallons per minute Automated Grease Removal Unit (no dishwasher) or approved alternative (with dishwasher)**
- Class 3** – Full service restaurant – **1,000 gallon GI or approved alternative**
- Class 4** – Buffet and Cafeteria Facilities – **1,500 gallon GI or approved alternative**
- Class 5** - Institutions (i.e. Schools, Hospitals, Prisons, etc.) - – **2,000 gallon GI or two 1,000 gallon GI in series or approved alternative**
- Monthly or Quarterly service agreement for maintenance and full pump out is required based on capacity of grease control equipment and expected grease output.**

7.5.2. Variance

- (a) Automatic Grease Control Unit

At the discretion of the City of Portland, in some instances where an AGRU is required, a Food Service Establishment may request a variance in lieu of the required installation where limited grease production

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is expected and a grease control plan which includes alternative equipment, best management practices, maintenance agreements, or other grease control measures.

(b) 1,000 Gallon Grease Interceptor

At the discretion of the City of Portland, in some instances where a minimum 1,000 gallon capacity or equivalent grease interceptor is required, a Food Service Establishment may request a variance in lieu of the required installation of a 1,000 gallon capacity or equivalent grease interceptor where unusual circumstances, such as space constraints or in the interest of historical preservation, would render an otherwise typical grease interceptor installation impractical or unreasonable. A variance may be granted provided that there is a grease control plan which includes alternative equipment, best management practices, maintenance agreements, or other grease control measures.

Any variance request must be approved by the City of Portland. Final specifications for the capacity and type of all new grease control equipment for any given Food Service Establishment kitchen equipment / plumbing fixture configuration must be approved by City of Portland prior to installation.

7.6. Grease Control Equipment Specifications

- (a) Grease Control Equipment must remove fats, oils, and grease to a level at or below that which is required by City of Portland Ordinance Section 24-47 Prohibited Wastes.
- (b) Grease Control Equipment must meet requirements found in Uniform Plumbing Code Chapter 10, section 1014.1, 1014.1.1, and 1014.1.2.
- (c) New or replacement grease interceptor installations shall be of the Automatic Grease Recovery Unit (AGRU) type unless a variance is approved.
- (d) Grease Interceptors must be located so as to be readily accessible for cleaning, maintenance and inspections. They should be located exterior to the FOG point of discharge and / or in a location approved by the City of Portland. In the event that the GI will be located in the right-of-way, a license agreement must be obtained prior to the installation from the City of Portland Corporation Council.
- (e) Grease interceptors must be protected against siphonage, back-pressure, and air circulation throughout all parts of the drainage system by means of a vent pipe installed in accordance to Chapter 10, Section 1002.0 of the Uniform Plumbing Code enforced by the City of Portland.
- (f) 1,000 gallon grease interceptor specifications can be found in the City of Portland Technical Manual in Chapter 2, Section II-19.

7.7. Restrictions and Prohibitions

- (a) Sink water temperatures will not exceed 140 degrees Fahrenheit if discharged into a grease interceptor or AGRU.
- (b) Dishwashers are not allowed to be discharged through an internal grease interceptor, without prior approval of the enforcement authorities.
- (c) Food Grinders are not allowed to be discharged through a grease interceptor.
- (d) The use of emulsifying agents such as solvents, acids and caustics, and other toxic and or hazardous chemicals, and petroleum products known to have uses as a declogger or degreaser is prohibited. Biological enzymes are prohibited unless approved by the Director of Public Services.

7.8. Maintenance

7.8.1. Automatic Grease Control Unit or Passive Grease Interceptor

- (a) The owner and/or operator of an establishment subject to these regulations shall check the grease storage container and empty collected grease into a leak proof container for storage prior to disposal daily. For passive grease interceptors, the lid should be removed daily for inspection and removal of collected FOG.
- (b) The owner and/or operator of an establishment subject to these regulations shall open and inspect all Automatic Grease Control Units or passive grease interceptors on a weekly basis, at minimum.
- (c) Passive interceptors shall be completely cleaned out as needed, but at minimum of once per month. Passive interceptors may need to be cleaned out more frequently based on grease production and capacity.
- (d) The AGRU shall be completely cleaned out as needed, but at minimum on a monthly basis. Inlet/outlet pipes and baffles shall be inspected, and maintained free of all caked on FOG and residual waste.
- (e) The maintenance provider shall provide written documentation to the establishment on the services provided, date, quantity of material removed, and disposal facility. The owner or operator shall maintain this documentation on site and have it available for inspections.

7.8.2. Grease Interceptor

- (a) The owner and/or operator of an establishment subject to these regulations shall open and inspect all Grease Interceptors on a monthly basis. Cleanouts shall be scheduled based on the 25 % rule, or at minimum once every three months, whichever is more frequent. Partial pump of interceptor contents or on-site pump & treatment of interceptor contents will not be allowed due to reintroduction of fats, oils and grease to the interceptor and pursuant to the Code Federal Regulation (CFR) § 403.5 (b) (8) and Section 24-47 of the City of Portland Code of Ordinances.
- (b) The unit shall be maintained in an efficient operating condition at all times. Cleanouts shall be performed by a licensed hauler and shall include the complete removal of all the contents and cleaning of the unit. The hauler shall provide written documentation to the establishment on the services provided, date, quantity of material removed, and disposal facility. The owner or operator shall maintain this documentation on site and have it available for inspections.

7.9. Waste Fats, Oils, & Grease Storage and Removal

Waste grease and oil shall not be disposed of in the sanitary sewer. All waste fats, oil and grease must be collected in an appropriate container provided by a waste management vendor, and stored in an accessible but secure location on the premises. The container must be stored on an impervious surface such as concrete or pavement. Efforts should be made to prevent any spilled liquid from entering into any nearby drains. Containers must be capable of being sealed to prevent entry of precipitation, or stored in a sheltered area. During storage, all grease containers and surrounding areas shall be maintained in a clean and sanitary condition at all times.

7.10. Record Keeping

All Food Service Establishments are required to have grease control equipment installed, maintained and operating properly at all times and maintain records of cleaning and disposal of FOG.

A record of all servicing of the grease interceptor shall be kept on file at the Food Service Establishment and shall be accessible during normal business hours. Such records shall include the dates, quantities pumped, condition, any repairs and the identity of the person or business that conducted the service. The City of

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Portland may require such records to be submitted directly to the Health Department, or to the City of Portland annually with a business license renewal. The Food Service Establishment shall maintain grease control equipment maintenance records for three (3) years.

7.11. Enforcement

Enforcement action against the Food Service Establishment may be taken for various reasons including but not limited to: failure to clean or pump out grease control equipment; failure to maintain grease control equipment including inspection and installation of properly functioning effluent- Tee and baffles; failure to install grease control equipment; failure to control FOG discharge from the Food Service Establishment; contributing to a sewer line blockage or obstruction; contributing to a Sanitary Sewer Overflow; or use of additives.

Enforcement action and penalties for Food Service Establishment's that are not in compliance with the Fats, Oils and Grease Management Policy are as follows:

Based on *City of Portland Code of Ordinances Chapter 24 Section 47* the following apply:

Fats, Oils and Grease blockage in sewer line caused by a Food Service Establishment:

1. Any establishment failing to comply with or violating any provision of this article shall be served by the public service authority with written notice stating the nature of the failure or violation and providing a reasonable time limit for the satisfactory correction thereof. Such person shall, within the period of time stated in such notice, permanently cease or correct all such failures or violations.
2. Any establishment which causes a blockage in a sewer line will be required to apply and receive an Industrial Discharge Permit through the Department of Public Services prior to discharging any wastewater to the sewer system. The establishment will be required to provide records of maintenance of grease control equipment, implement best management practices, and may be required to upgrade grease control equipment to prevent a future blockage.
3. Any person who shall continue any failure or violation beyond the time limit required for compliance in any notice given pursuant to this section shall be guilty of an offense. Any person violating any of the provisions of this article shall be liable to the city and shall be assessed a civil penalty of a minimum of one thousand dollars (\$1,000.00) per day for each violation.

Food Service Establishment failure to maintain grease control equipment after Notification:

1. Whenever it is determined that the frequency of pumping of a grease interceptor is inadequate, the City of Portland shall notify the establishment as being in non-compliance with the Fats, Oils, and Grease Program. If initial contact with the establishment is unsuccessful, a second attempt will be made within three days.
2. If no contact can be made, the intent of the department to have the grease interceptor pumped at a specified date, generally ten (10) working days from the notice (if not pumped by the Food Service Establishment prior to the specified date) will be made through Certified Letter.
3. Whenever the grease interceptor is pumped by the Department or its contractor, the customer shall be charged twice the actual cost of pumpage. Charges shall be added to the customer's regular bill for sewer service or may be billed separately.