

Town of Purcellville

Grease/Grit Interceptor Policy and Program

Effective Date: February 8, 2011

A. Purpose

It is the duty of the Town of Purcellville to prevent the introduction of excessive grease, oil, sand and other substances harmful or hazardous to the sanitary sewer system and wastewater treatment plant and storm sewers. This policy and program is designed to implement and ensure compliance with applicable local, state or federal rules and regulations.

Accumulations of grease, oil, sand, rags, string, and other harmful substances and material within the sewer lines increase the potential to cause sewer blockages that in turn can cause overflows that degrade the quality of local surface waters. Blockages also cause sewer back-up into businesses or homes and can cause extensive damage.

B. Applicability

Any customer of the Town of Purcellville including businesses, institutions, or establishments participating in the preparation of service of food, where fats, oil and grease may be discharged into a public sewer shall install, operate, maintain, and repair a grease interceptor, waste oil collection device or other applicable pretreatment unit solely at the customer's expense.

Any customer where automobiles, trucks or equipment are serviced or maintained, including but not limited to: car washes, service centers, repair shops, detailing centers, garages and any other facility where grease, oil, or grit may be discharged into the public sewer shall install, operate, maintain, and repair a grease/grit interceptor or other pretreatment unit solely at the customer's expense.

Newly constructed businesses where grease, oil, sand, rags, string, and other harmful substances and material may be discharged into the Town of Purcellville wastewater system, shall provide a grease/grit interceptor shall be provided when necessary for the proper handling of wastes prior to issuance of an occupancy permit or new business permit.

Food and automobile facilities existing prior to the date of the Town of Purcellville's Grease/Grit Interceptor Policy shall be permitted to operate and maintain an existing grease/grit interceptor provided such units are in good operating conditions, as determined by the Town of Purcellville.

The Town will require an existing facility to install a new grease/grit interceptor that complies with the requirements of the Virginia Building Code – Plumbing, as amended (current edition) or to modify or repair any noncompliant plumbing or existing grease/grit interceptor when any of the following conditions exist, at the determination of the Town:

1. The facility is found to be contributing grease/grit in quantities sufficient to cause line stoppages or necessitate increased maintenance on the wastewater collection system.
2. The facility does not have a grease/grit interceptor.
3. The facility has an irreparable or defective grease/grit interceptor.
4. Remodeling of the food preparation or kitchen waste plumbing system is performed which requires a plumbing permit to be issued.
5. Remodeling of the automotive establishment plumbing system is performed which requires a plumbing permit to be issued.
6. The facility is sold or undergoes a change of ownership.
7. The facility has a change of use from one business to another business.
8. The facility does not have plumbing connections to a grease/grit interceptor in compliance with the requirements of this article.

Existing food and automotive service businesses must comply with this policy within six (6) months after the effective date of this policy. This period may be extended up to three (3) additional months, if, in the opinion of the Town Council, it can be demonstrated that unique hardship conditions exist in implementing the program.

Exceptions:

1. Establishments that use disposable service ware and have less than 25 seats will not be required to install a grease interceptor. This exception does not apply to wholesale or commercial kitchens. The establishment shall write a letter to the Public Works Department stating fixtures, seat counts and certifying usage of disposable service ware and stating they shall comply with all provisions of the Grease/Grit interceptor Policy & Program.
2. A single-family residence will not be required to install a grease interceptor unless such residences have been converted for commercial food preparation use.
3. Duplexes, triplexes, quadplexes, or apartment complexes will not be required to install a grease interceptor unless these multifamily dwellings are found to be contributing fats, oil and grease in sufficient quantities to cause main line blockages or increase maintenance in the sanitary sewer system.
4. Single service kitchens with no food preparation (heat and serve only), and which use only disposal service ware will not be required to install a grease interceptor. The establishment will be required to submit a letter to the Town's Public Works Department stating number of fixtures, seat count, and

certify usage of disposable service ware and shall comply with all of the other provisions of the Grease/Grit Interceptor Policy and Program.

5. The Town reserves the right to waive portions of the grease/Grit Interceptor Policy and Program at its discretion. If a properly sized grease interceptor cannot be accommodated within the property of the existing establishments, a waiver may be requested from the Town. For existing establishments, the establishment shall demonstrate to the satisfaction of the Town that the installation of a grease interceptor would be unfeasible and or would cause an undue hardship in the utilization of the building as a food service establishment. The establishment seeking the waiver shall submit a written request to the Town detailing the reasons and issues supporting the waiver request. The establishment will still be required to comply with all other provisions of the Grease/Grit Interceptor Policy and Program. A waiver shall not relieve the establishment of the requirement to use waste oil barrels to dispose of waste cooking grease. For any establishment granted a waiver that fails to comply with provisions of the Grease/Grit Interceptor Policy and Program the Town reserves the right to require the establishment to install a grease interceptor or pay fees for noncompliance as well as termination of service.

C. Definitions

Automotive Service Establishment. Any facility where automobiles, trucks or equipment are serviced or maintained, including but not limited to: car washes, service centers, repair shops, detailing centers, garages, and any other facility that the Town determines to need a grease, oil or grit interceptor by virtue of its operation. Establishments that solely sell automotive parts are not included.

Director. The Director of Public Works for the Town of Purcellville or his duly appointed representative.

Food Grinder. Any device installed for the purpose of disposing food waste into the sanitary sewer system.

Food Service Establishments. Any facility discharging kitchen or food preparation wastewater including, but not limited to the following: restaurants, motel, hotels, cafeterias, hospitals, schools, nightclubs, bowling alleys, delicatessens, meat cutting preparation, bakeries, grocery stores, gas stations, and any other facility that the Director determines to need a grease/grit interceptor by virtue of its operation.

Grease. All fats, oils (animal or vegetable), greases, starch, wax, cellulose or other lipids whether emulsified or not, whether natural or synthetic in the sanitary sewer system. These are substances that may solidify or become viscous at temperatures between thirty-two (32) degrees Fahrenheit and one hundred fifty degrees (150) Fahrenheit. Grease may originate from, but not be limited to, discharges from scullery sinks, pot and pan sinks,

dishwashing machines, soup kettles and floor drains located in areas where grease-containing materials may exist.

Grease Interceptor. A structure or device designed for the purpose of removing and preventing fats, oils, and grease from entering the sanitary sewer collection system by separating and retaining waterborne greases and grease complexes. The two terms grease interceptor and grease trap can be used interchangeably. Grease traps are most often referred to as the small, in-floor or under-the-sink prefabricated steel units. Grease interceptors are the larger devices located outdoors that offer much longer hydraulic retention times and can store much more trapped and retain grease and oil. Both small and large devices are marketed as grease interceptors.

Grit Interceptor. A device used for separating and retaining waterborne sand or grit prior to the wastewater entering the Town sanitary sewer system.

Significantly Modified Plumbing. Any modification that requires a plumbing permit.

Plumbing Code. The current edition of the International Plumbing Code (IPC) and the Uniform Plumbing code (UPC).

Oil. Any petroleum product that is capable of being carried in or on water into the sanitary sewer system.

Oil Interceptor. A device used for separating and retaining waterborne oils and oil complexes prior to the wastewater entering the Town sanitary sewer system.

Owner. An individual, person, firm, company, association, society, corporation, or group upon whose property the building or structure is located.

Sand. Any form of soil, dirt, grit, or sand.

Town. The Town of Purcellville, Virginia

Under-the-Counter Grease Trap. A grease interceptor designed to be installed underneath a sink.

User. Any individual, person, firm, company, association, society, corporation, or group that operates the business or organization residing the building or structure located on the property that contributes causes or permits the contributing or discharge of wastewater into sewers within the Town of Purcellville system.

D. Design

Information contained in this Section is based on standard practices and guidelines found in the current International Plumbing Code (IPC) and the Uniform Plumbing code (UPC). Design, sizing calculations, construction details and location, of pretreatment devices must be shown on sewer plans and certified by a Professional Engineer licensed by the

Commonwealth of Virginia and submitted for review and approval by the Town's Public Works Department and must also be in accordance with the manufacturer's instructions and the requirements within the Town of Purcellville's Sewer Ordinance. A typical design is shown on Figure 1.

A reviewer from the Town's Public Works Department will check the sizing calculations and construction details for general compliance with these guidelines. Discrepancies or inadequacies shall be identified in review comments, and must be fully addressed by the applicant's engineer prior to the Town's approval of the construction plans.

The grease interceptor shall be designed to meet the Town's Sewer Ordinance limit for maximum oil and grease content at all times of discharge. The following features must be incorporated.

1. The detention time must be a minimum of thirty (30) minutes based on peak instantaneous flow (or maximum probable flow using total drainage fixture units) or of eight (8) hours based on average flow, but not too excessive to cause septicity and significant odor problems. Calculations shall be shown on the sewer plans.
2. The interceptor shall be partitioned and piped to provide at least two (2) skimming chambers.
3. The interceptor shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. It shall be of substantial construction and shall meet AASHTO H-20 loading criteria for locations subject to traffic loads. The structure shall be made watertight through bituminous coatings, joint gaskets, and pipe connection gaskets/seals. The number of access hatches/tubes shall be sufficient to permit adequate access for viewing and maintaining/cleaning out the interceptor.
4. The effluent leaving the grease interceptor shall not have total oil and grease concentration, as determined by proper laboratory analytical methods, in excess of the discharge limit specified in the Town's Sewer Ordinance.
5. The interceptor shall be properly vented to allow for flow through the unit without creating potential odor problems. Interceptors should be placed a minimum of 20 feet from outdoor dining areas for odor control.
6. Grease Interceptors shall be equipped with cleanout on the outside of the interceptor in both the influent (prior to the interceptor) and effluent (after the interceptor) pipes and a clean out on service line at the property line.
7. The influent shall enter each chamber below the static water level and the effluent shall discharge from below the static water level of the chamber.

8. An effluent sampling port shall be provided at the exit pipe or each interceptor (as shown on Figure 1) where the interceptor effluent can be sampled prior to combining with other untreated flows.
9. The grease interceptor shall be installed on the customer's property and in a location outside of the customer's establishment, which provides access for inspection, cleaning, and maintenance, including plumbing. All interceptors shall be installed by a licensed State of Virginia Plumbing Contractor.
10. All liquid waste lines in food preparation areas shall discharge through the grease interceptor, except lines from restroom facilities, cooling unit condensate, and ice makers.
11. The minimum size of grease interceptors shall be determined according to the type of the operating facility, but shall, not have a total liquid capacity of less than seven hundred and fifty (750) gallons, unless grease interceptors design criteria qualifies/calculates for the need of an alternative size.
12. These requirements are applicable to all commercial food service, and automobile service establishments, including those that are undergoing:
 - a. New construction
 - b. Interior remodeling to accommodate expansion or operational modifications
 - c. Changes of ownership/occupancy
 - d. Facilities which may be experiencing difficulty in achieving compliance with maintenance and/or wastewater discharge limitations

E. Sizing Requirements for Food Service Establishments

Sizing methods described herein are provided to determine grease interceptor/pretreatment facility size that will afford the Town's sanitary sewer system a minimum degree of protection against grease and other obstructing materials. Sizing determinations are based on operational data provided by business owners or their contractors. In approving a customer's plumbing or grease interceptor design, the Town does not accept liability for the failure of the system to adequately treat wastewater to achieve effluent quality requirements specified under the sewer use ordinance. It is the responsibility of the generator and/or contractors to insure the appropriate level of treatment necessary for compliance with the Town of Purcellville Ordinance and the other applicable local, state or federal requirements. Minimum acceptable grease interceptor sizing shall be accomplished as follows.

Grease Interceptor Sizing Formulas: It is the responsibility of the generator and his/her contractors to ensure that the wastewater discharged from their facility is in compliance with the Town's discharge limitations. For the purpose of plans review, a general

assessment of grease interceptor design and size will be performed using the following formulas found in Appendix A and below. (These formulas have been demonstrated as industry standards capable of achieving the Town's discharge criteria when systems are maintained in proper working condition.)

Alternate Sizing Formula/Proposal: Food service establishments that propose the use of alternate sizing techniques and/or procedures that result in calculations of less than the minimum specification requirements (or are less than the MINIMUM 750 gallon sized requirements, i.e. food service establishments such as a sandwich shop) must submit formulas and other bases to support proposed grease interceptor size/installation. Submission should also provide documentation of ability to meet effluent quality requirements. This proposal must be signed by a Professional Engineer licensed by the Commonwealth of Virginia and must include calculations and justification for non-standard installation and will be approved on an individual basis.

F. Sizing Requirements for Automobile Service Establishments and Car Washes

These requirements are applicable to all automobile repair service establishments and car washes, including those that are undergoing:

1. New construction
2. Interior remodeling to accommodate expansion or operational modifications
3. Changes of ownership/occupancy
4. Facilities which may be experiencing difficulty in achieving compliance with maintenance and/or wastewater discharge limitations

Car Washes:

1. Where Automobiles are washed (including detail shops utilizing hand-wash practices), separators shall have a minimum capacity of 1000 gallons for the first bay, with an additional 500 gallons of capacity for every other bay.
2. An effluent sample port shall be provided for all traps.

Automotive Repair Facilities (Garage and Service Stations):

1. Where automobiles are service, greased, or repaired or where gasoline is dispensed, oil/water separators shall have a minimum capacity of 500 gallons for the first 1000 square feet of area to be drained, plus 250 gallons for each additional 1000 square feet of area to be drained into the separator.
2. Note: Parking garages in which servicing, repairing, or washing is not conducted, and in which gasoline is not dispensed, shall not require a

separator. Areas of commercial garages utilized only for storage of automobiles are not required to be drained through a separator.

G. Construction/Installation Requirements

Construction/installation of Grease/Grit Interceptors must meet the following installation conditions:

1. Shop drawings and/or a catalogue cut for the selected unit must be submitted for Town review prior to the project's construction permit being executed. A reviewer from the Town will determine whether the selected unit meets the intent of the plans. Discrepancies and inadequacies will be identified by the reviewer and must be addressed prior to installation. Copies of the shop drawings and/or catalogue cuts should be given to the Town's Inspectors.
 - a. A reviewer may allow the construction permit to be executed before a specific unit has been selected. In such cases, the applicant will be responsible for providing the submittal and addressing any comments in advance of ordering the device.
2. When several tanks are to be authorized by the Town's Public Works Director to be installed the tanks must be connected in series by placing the tanks next to each other.
3. Grease interceptors are to be installed at a minimum distance of 10 ft. from sinks and dishwashers to allow for adequate cooling of the wastewater. Water temperatures must be less than 150 degrees prior to entering grease interceptors. The temperature at the flow control device inspection port shall be considered equivalent to the temperature of the influent. This is to ensure good removal.
4. All grease bearing waste streams must be routed through an appropriate grease interceptor, including: three-compartment sinks, pot/pan sinks, soup kettles, hand washing sinks, dishwashers, mop sinks and floor drains. *Notable exceptions:* Drains that receive "clear waste" only, such as from ice machines, condensate from coils, may be plumbed to the sanitary system without passing through the grease interceptor with the condition that the receiving drain is a "hub" type that is a minimum of two inches above the finished floor.
5. Manhole rings and covers shall not be less than twenty-four (24) inches in diameter, shall be installed for each compartment to facilitate easy access for cleaning and inspection. The manholes lids shall be placed so that all internal piping is accessible for maintenance and inspection. The cover shall be at or near, but not below the finished grade, unless a grease interceptor design criterion qualifies/calculates for the need of an alternative size.

6. The Town's inspector will review delivered devices for compliance with approved shop drawings and/or catalogue cuts and shall oversee test for water tightness.

H. Generator Responsibilities

1. It is the responsibility of the customer (waste generator) to insure compliance with the Town of Purcellville discharge limitations specified in the Town's Sewer Ordinance.
2. Hazardous wastes, such as acids, strong cleaners, pesticides, herbicides, paint, solvents, or gasoline shall not be disposed of where they would go through grease or grit traps/interceptors. Commercial dishwashers are discharged through a grease interceptor; therefore care must be taken in system design. Dishwashers use detergents and elevated water temperatures that will melt grease. If the grease interceptor is either too small or too close to the commercial dishwasher, grease may pass through the grease interceptor and into the collection system.
3. Generators are responsible for maintaining grease interceptors in continuous proper working conditions. Further, generators are responsible for inspecting, repairing, replacing, or installing apparatus and equipment as necessary to ensure proper operation and function of grease interceptors and compliance with discharge limitations at all times.
4. The generator must have grease interceptors serviced (pumped, cleaned, and inspected) by a waste hauler registered to do business in the Town of Purcellville, at a minimum frequency of every 90 days or more often as necessary, to ensure proper function. Records of maintenance are required to be maintained on site for five (5) years. (90 day maintenance frequency assumes proper sizing and installation consistent with this guidance). The form to record this information is located in Appendix B.
5. Enzymes, solvents, and emulsifiers are not permitted as they will only change the form of grease, allowing it to be carried out of the interceptor with the wastewater and deposited in the collection system. Biological treatment systems must be pre-approved by the Town's Public Works Director. These systems will not alleviate the necessity for inspection and proper maintenance.

I. Maintenance

The User (utility customer) shall be responsible for the proper removal and lawful disposal of the interceptor waste. No interceptor waste shall be discharged directly into the wastewater collection system or wastewater treatment facility. All grease/grit interceptors shall be maintained in a continuous satisfactory and effective operation as prescribed in the Plumbing Code.

All food service and automotive service establishments are responsible for maintaining their grease/grit interceptor in good working order. This includes inspecting the interceptor, making repairs, and adding additional apparatus if necessary. The User must have the grease/grit interceptor serviced (pumped, cleaned and inspected) by a Waste Hauler registered to do business in the Town of Purcellville. Grease/grit interceptor must be serviced or inspected every 90 days. More frequent service may be required depending on the volume of discharged waste. Grease traps must be additionally serviced by food establishment's staff at minimum on a weekly basis.

Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludge, and solids. Separation, decanting or back flushing of the interceptor or its wastes is prohibited. Maintenance of interceptors with grease or solids accumulation of shall not exceed 25% of the total operating hydraulic depth of the interceptor. The user of the grease/grit interceptor shall be required to maintain cleaning and maintenance records, see Appendix B.

J. Establishments Responsibilities

Where fats, oil and grease are by-products of food preparation and/or cleanup, reasonable efforts shall be made to separate waste fats, oil and grease into a separate container for proper disposal. Waste fats, oil and grease shall not be discharged to any drains or grease interceptors. Such wastes must be disposed of in containers provided by grease rendering companies for recycling not in Town or private trash dumpsters or in Town sewer or storm drain systems. Collection containers must be present on the property at all times. Each facility must have its own container unless authorized in writing by another facility or property management company to share. Such containers should have access limited to employees and haulers only. Containers should be labeled to include facility name and hauler information. The waste must be either recycled or disposed of through a Waste Hauler registered to do business in the Town of Purcellville.

K. Inspections

The Town may conduct mandatory inspections at a minimum of once a year and at other times as the Town deems necessary, at its sole discretion. All establishments shall be open and available to inspections at all times during normal business hours to ensure operation and maintenance.

If grease or grit is responsible for a sewer blockage, inspections of all upstream Food Service and Automotive Service establishments will be conducted.

Access to all interceptors shall be maintained in a manner that is free and open to inspection at all times.

L. Maintenance Records

The user of the grease/grit interceptor shall be required to maintain cleaning and maintenance records, see Appendix B. Cleaning records shall include at a minimum all

instances of cleaning, time performed, volume removed, date performed and the initials of the individual that performed the cleaning. Maintenance records shall include type of maintenance performed, time performed, date performed and the initials of the individual that performed the maintenance. Invoices of contracted services shall be maintained and kept with the grease interceptor operation and maintenance log. All cleaning and maintenance records shall be maintained a minimum of five (5) years.

M. Prohibitions and Violations

No user shall contribute or cause to be contributed into the sanitary sewer system the following:

1. Hot water running continuously through a grease interceptor.
2. Discharge of concentrated alkaline or acidic solutions.
3. Discharge of concentrated detergents, emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers, solvents or any type of product that will liquefy grease interceptor wastes.
4. Discharge of any substance that may cause excessive foaming in the sanitary sewer system.
5. Discharge of pure waste fats, oils and grease directly into an interceptor from a pan, vat, pot, or any similar device.
6. Discharge of any substance capable of passing the solid or semi-solid contents of the grease interceptor to the sanitary sewer system.
7. Discharge of any hazardous wastes including concentrated cleaners, pesticides, herbicides, paints, solvents, gasoline or other petroleum products.

It shall be a violation of this program for any person to:

1. Modify an interceptor without consent from the Town of Purcellville Public Works Department.
2. Falsify maintenance or design records.
3. Not provide maintenance or design records.
4. Toilets, urinals, and other similar fixtures shall not discharge through a grease interceptor.

For additional information see Town Ordinance Sec. 82-195 (covering liquid waste with excessive amounts of grease, sand or oil) and Sec. 82-7 (enforcement mechanism for 82-195).

N. Variance

Under certain circumstances due to lot and building size in an area of the Town, the interceptor size and location may require modification. This will be limited only to preexisting buildings on lots with little or no room. A request for a variance must be submitted in writing to the Town's Public Works Director for approval.

O. Enforcement

Whenever the Town finds that any user has violated this policy the Town may serve upon the user a written notice stating the nature of the violation. Within 30 days of this notice, a plan for the satisfactory correction of the violation shall be submitted to the Town.

All costs incurred by the Town for cleaning sewers downstream of a device failing to meet the Town's Ordinance shall be billed to the account of the building/operation causing the obstruction.

Fines shall be adopted by ordinance and be set out to a Schedule attached below. The Town Council may amend the fines from time to time and shall be effective upon adoption as set forth in the Ordinance.

Any party found falsifying information is guilty of a misdemeanor. The matter and all pertinent information shall be turned over to the Town of Purcellville Police Department for further investigation.

An Ordinance:

ENACTING THE ATTACHED FEE SCHEDULE FOR VIOLATION OF ARTICLE III SEWER SERVICE, DIVISION 2, UNDER SECTION 82-192 PROHIBITED DISCHARGES GENERALLY OF THE PURCELLVILLE TOWN CODE, PURSUANT TO CHAPTER 82, UTILITIES, ARTICLE III, SEWER SERVICE, DIVISION 2, SECTION 82-192.

(5) The following fee schedules for violations of section 82-192 shall be incorporated as part of the Utility Ordinance.

<i>VIOLATIONS</i>	<i>1st Offense</i>	<i>2nd Offense (Within a 12 month period)</i>	<i>3rd Offense (Within a two- Year period)</i>	<i>4th Offense (Within a two- year period)</i>
MINOR VIOLATIONS				
Failure to Maintain On-Site Records	Warning Letter	\$100	\$150	\$300
Inspection Hindrance (equipment related)	Warning Letter	\$100	\$150	\$300
Failure to Properly Clean Interceptor (excess of 25% full)	Warning Letter	\$300	\$450	\$1000
INTERMEDIATE VIOLATIONS				
Intercepts in Excess of 75% full	Warning Letter	\$300	\$500	\$1000
Failure to Maintain Interceptor Other than Cleaning	Warning Letter	\$300	\$500	\$1000
MAJOR VIOLATIONS				
Source of Sewer Blockage	Warning Letter & Clean up Costs	\$500 & Clean up Costs	\$1000 & Clean up Costs	Termination of Service
Falsification of Maintenance or Cleaning Records and Noncompliance with Policy and Program (Criminal misdemeanor charges may also be filed)	Warning Letter	\$500	\$1000	Termination of Service
Refusal for Inspection	Termination of Service			

This ordinance amendment shall be effective upon its passage.

PASSED THIS 8th DAY OF FEBRUARY 2011.

Robert W. Lazaro, Jr., Mayor
Town of Purcellville

ATTEST:

Jennifer Helbert, Town Clerk

Appendix B



Grease/Grit Interceptor Operation and Maintenance Log

INSTRUCTIONS: To be filled out by the Establishment. Use this form to record pumping, cleaning, inspection, and maintenance of your grease/grit interceptor.						
Business Name:				Street Address:		
Location of Grease/Grit Interceptor:						
<p>OWNER/MANAGER: Initials on this form acknowledge that the establishment has disposed of its fats, oils and grease (FOG) in a lawful manner, accounts accurately for the volume of FOG disposed of and that the interceptor has been properly maintained.</p> <p>If the total amount of FOG and solids combined is greater than 25 percent of the interceptor's liquid capacity, the establishment shall perform a full cleaning of the grease/grit interceptor. Cleaning shall be performed by a company registered to do business in the Town of Purcellville. Grease/grit interceptor cleaning procedures shall be performed as specified in the "Grease/Grit Interceptor Cleaning Procedures Checklist" (reverse side).</p> <p>Since the establishment is the generator of the FOG waste and is liable for the condition of their pretreatment devices, the establishment owner or manager should witness all pumping and maintenance activities to verify that the grease/grit interceptor is being properly cleaned and maintained.</p>						
GREASE/GRIT INTERCEPTOR PUMPING RECORD						
Date	Time	Cleaned by (Name of Person or Service Company)	Volume Pumped (gallons)	Attached Checklist Procedures Performed		Owner/Manager Initials
				Yes	No	
GREASE/GRIT INTERCEPTOR MAINTENANCE RECORD						
Date	Time	Maintenance Performed			Owner/Manager Initials	

Note: Completion of this form does not in any way guarantee that the facilities, equipment, procedures, or plan will meet Town of Purcellville standards, nor shall it relieve the owner of the business from the responsibility of modifying such facilities, equipment, procedures, or plan to accomplish the intended purpose and meet the applicable standards.

Appendix B cont.

GREASE/GRIT INTERCEPTOR CLEANING PROCEDURES CHECKLIST

<input type="checkbox"/>	Remove access covers.
<input type="checkbox"/>	Skim entire grease layer from the top of each compartment.
<input type="checkbox"/>	Place vacuum hose all the way into each compartment and remove remaining solids from the bottom.
<input type="checkbox"/>	Vacuum water out of each compartment.
<input type="checkbox"/>	Clean the sides of each compartment.
<input type="checkbox"/>	Remove all solids from the bottom of each compartment.
<input type="checkbox"/>	Vacuum any remaining water out of each compartment.
<input type="checkbox"/>	Make sure each compartment is completely clean and the entire contents removed.
<input type="checkbox"/>	Check that the sanitary tees on the inlet and outlet sides of the interceptor compartments are not clogged, loose, or damaged.
<input type="checkbox"/>	Make sure that the baffle(s) are secure and in place.
<input type="checkbox"/>	Inspect interceptor for any cracks or defects.
<input type="checkbox"/>	If interceptor is equipped with a sample box, open it and clean inside.
<input type="checkbox"/>	Check that access covers are securely and properly seated after completion of cleaning.
<input type="checkbox"/>	Clean grease spills on the ground that might occur during the cleaning.
<input type="checkbox"/>	If a large spill occurs, protect the storm drain. Clean spill immediately using dry method if possible (absorbent pads). Notify the food service facility manager.
<input type="checkbox"/>	Keep records on site for five years, including grease interceptor cleaning and maintenance logs and grease hauler manifests and invoices.

DECANTING IS NOT PERMITTED. Decanting means the practice of returning wastewater from a grease hauler truck back into the grease interceptor after it is pumped out.

Figure 1

