



**SPRINGFIELD METRO SANITARY DISTRICT
SPRINGFIELD, ILLINOIS**

FATS, OIL, and GREASE MANAGEMENT

ORDINANCE NO. 2013-4

February 26, 2013

Revised 10-25-22 (revisions attached)

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Addendum to the FOG Ordinance

1. Scope and Application

- 1.1. Fats, oils, and grease (FOG) cause difficulties in the sewer system and at the treatment plants. FOG reduces the capacity of the municipal collection system over time by accumulating on the interior walls of the pipes. FOG increases the pollution load that must be treated at the publicly funded treatment facilities. This increases the cost of treatment. The accumulation of FOG within the municipal piping system increases maintenance cost due to the need for sewer cleaning and physical removal at the treatment facilities. Reducing the amounts of FOG that enter the sewer system and treatment facilities is in the best interest of the citizens residing in and being served by the Springfield Metro Sanitary District as it will improve the efficiency and effectiveness of the District's operations while preventing associated increases in costs and possible decreasing such associated costs.

2. Definitions

- 2.1. **District (SMSD)**– Springfield Metro Sanitary District, Springfield, IL.
- 2.2. **Executive Director**- Head of the SMSD or his designee who has the authority to direct the operations and make policy decisions at the District.
- 2.3. **POTW**—Publicly Owned Treatment Works, used in this document used to describe the SMSD.
- 2.4. **Fats, Oil, and Grease (FOG)** - material either liquid or solid, composed primarily of fat, oil, or grease from animal or vegetable sources. Examples of FOG include kitchen cooking grease, vegetable oil, bacon grease, and other similar substances.
- 2.5. **Food Service Establishment (FSE)** - Any commercial or institutional facility primarily engaged in preparing, serving, or otherwise making available for consumption foodstuffs that require or result in washing and discharging kitchen or food preparation wastewaters including restaurants, cafeterias, bars, catering facilities, etc.

- 2.6. **Non-FSE FOG Discharger (NFD)**- any establishment, including but not limited to motels, hotels, prisons, churches, schools, hospitals, care centers, or meeting spaces with a commercial style kitchen that is used for preparing, serving or otherwise making available for consumption foodstuffs that require or result in washing and discharging kitchen or food preparation wastewaters.
- 2.7. **Grease Removal System (GRS)**—Any device intended for separating, collecting and removing waterborne FOG and solids that settle prior to discharging into the wastewater collection system.
- 2.8. **Grease Interceptor** - A device, usually located underground and outside of a FSE, designed to collect, contain, and remove food wastes and grease from the wastewater while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.
- 2.9. **Grease/Solids Depth** - The grease/solids depth consists of the combined depth of the grease cap at the top of the Grease Interceptor's liquid level and the solids deposition at the bottom of the Interceptor. *(Example: The grease cap at the top of the liquid measures six inches and the solids at the bottom measures eight inches for a combined accumulation of 14 inches. The Interceptor's liquid level is 48 inches. The grease/solids depth is 14 divided by 48 times 100 equaling 29% of the liquid depth.)*
- 2.10. **Grease Trap** - Indoor, "under the counter" units designed to collect, contain, and remove food wastes and grease from the wastewater while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.
- 2.11. **Oil/Water Separator** - A device, designed to remove oil (e.g. petroleum-based products) from the waste stream while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.
- 2.12. **User** - Any person, establishment, or facility that contributes, causes, or permits the contribution of FOG into the City or District's sanitary sewer systems.
- 2.13. **Variance** - A written document issued by the District's Pre-Treatment Coordinator that modifies and/or changes requirements of this FOG Program for a specific User.

3. FOG Reduction Best Management Practices

- 3.1. The best way to reduce FOG in your plumbing and the City's sanitary sewer system is to keep it from going down the drain in the first place.
- 3.2. Some best management practices that residents and commercial entities can practice to reduce FOG generation include:
 - 3.2.1. Be careful of what you put down your drains. Make sure all drain screens are installed.
 - 3.2.2. Practice dry clean-up. Scrape, or dry wipe, excess grease from frying pans, pots and dishes into containers or garbage bags for disposal in a trash can or other garbage receptacle.
 - 3.2.3. Pour all cooking oils (including salad oils, frying oil/grease, bacon fat, marinades, etc.) into a container for recycling or ultimate disposal with the trash.
 - 3.2.4. Place leftover foods, meat and vegetable trimmings, etc. in the trash can or other garbage receptacle and not down the garbage disposal.
 - 3.2.5. Preventing spills reduces the amount of food waste that enters the wastewater system. Empty waste collection containers before they are completely full. Use a cover to transport grease trap contents to the grease barrel.
 - 3.2.6. All staff should be aware of and trained to perform correct cleaning procedures, particularly for under-sink traps that are prone to break down due to improper maintenance.
 - 3.2.7. Never dump motor oil or other lubricants down the drain. Take them to a collection station.
 - 3.2.8. Never use the toilet for disposal of kitchen wastes. Also, do not flush paper towels and other bulky paper products down the toilet. These bulky items, combined with the grease build-up will stop the flow of wastewater through private plumbing and the sewer system.
- 3.3. Controlling grease at its source goes a long way toward eliminating blockages and backups that result from grease build-up. Special procedures may be required for specific applications.

4. Grease Removal System Requirements

- 4.1. In order to reduce sewer blockages, FSEs and NFDs that discharge into the District's sanitary sewer system must install a Grease Interceptor or Trap at the User's expense. Grease Interceptors may be required in other commercial or industrial applications when deemed necessary by the District.
- 4.2. Automotive-related facilities that may contribute petroleum-based oil to the District's sanitary sewer collection system are required to install an approved Oil/Water Separator.
- 4.3. Wastewater from sanitary facilities shall not be introduced into any Grease Interceptor, Grease Trap or Oil/Water Separator.
- 4.4. The Grease Removal System at a facility shall be maintained to prevent grease from entering into the sewer collection system, to prevent backups and blockages, and to produce less than 100mg/L of FOG in the discharge as measured by EPA Method 1664A or equivalent method approved by the District.
- 4.5. Pre-Existing Establishments
 - 4.5.1. Grease Traps shall be a minimum of 35 gallons in size unless a Variance is applied for and granted by the District. The District has the authority to mandate the frequency of clean-outs for any establishment to meet discharge requirements. If requirements cannot be met by clean-out frequency, a larger Grease Trap or Grease Interceptor may be required.
 - 4.5.2. Grease Interceptors shall be a minimum of 500 gallons in size, unless a Variance is applied for and granted by the District. Grease Interceptors are typically pre-cast concrete units that are plumbed to receive only kitchen wastes (pot sinks, prep sinks, can wash, floor drains, dishwasher, and food grinder waste). The Grease Interceptor should be located as close to the source as possible, and in a manner that is fully accessible for regular and safe maintenance, cleaning and sampling, without creating a nuisance.
 - 4.5.3. Any facility with an existing Grease Interceptor or Trap that anticipates expanding or substantially changing its food handling or preparation operations must receive approval from the District.
- 4.6. New Establishments

- 4.6.1. A licensed Illinois Plumbing Contractor shall install all Grease Interceptors and Grease Traps in compliance with the latest edition of the Illinois Plumbing Code and obtain a building permit from any relevant State, municipal, or other governmental authorities prior to installation.
- 4.6.2. The User shall verify the minimum tankage required based on the anticipated flow rates and organic loads, using generally accepted methods of design such as Uniform Plumbing Code methods. The User shall be solely responsible for the performance of the device and its ability to consistently reduce effluent FOG concentrations below 100 mg/L and prevent blockages and backups.
- 4.7. The District has the authority to make determinations of Grease Interceptor or Grease Trap adequacy, need, and effectiveness based on a review of all relevant information regarding Grease Interceptor/Trap performance, maintenance, and facility site/building review. To assure adequacy and effectiveness, the District may require repairs, modifications or replacement of such Interceptors or Traps.
- 4.8. The District may require the provision of specific information relevant to potential FOG production including menus, hours/days of operation, food preparation procedures, clean up practices, etc.
- 4.9. The District reserves the right to establish more stringent Standards or Requirements on discharges to the POTW consistent with the purposes of this ordinance.

5. Maintenance Practices Requirements

- 5.1. Grease Traps should be cleaned as frequently as necessary to meet system requirements, but in no case shall cleaning intervals exceed 30 days unless a Variance is applied for and granted by the District. Grease Traps may require more frequent cleaning depending on the size of the trap and the grease load.
- 5.2. Grease Interceptors should be cleaned as frequently as necessary to meet system requirements, but in no case shall cleaning intervals exceed 90 days. The user is responsible for ensuring that the waste hauler completely evacuates all contents of the interceptor including

- floating material, wastewater, bottom sludge and solids. Decanting or back flushing for the purpose of reducing volume is prohibited.
- 5.3. All waste removed from the Grease Interceptor or Trap must be disposed of or recycled at a facility permitted to receive such waste. The User shall be responsible for the proper removal and lawful disposal of the Grease Interceptor/Trap waste.
 - 5.4. The use of enzymes, chemical, or biological additives is not an acceptable Grease Interceptor/Trap maintenance practice.
 - 5.5. All FSEs and NFDs that discharge into the District's sanitary sewer system shall maintain written records, on site, of cleaning and grease removal activities for grease removal devices.

6. Records Requirements

- 6.1. For Facilities with a Grease Trap
 - 6.1.1. A Grease Trap Cleaning Log shall be maintained that summarizes all cleaning and maintenance activities. This form shall be clearly posted in the kitchen at all times, and in plain view of kitchen workers, to aid in compliance with these regulations.
 - 6.1.2. This Maintenance Log shall be updated every time a Grease Trap is cleaned out. Grease Trap maintenance typically involves removing the contents of the Grease Trap for interim disposal in an outdoor, on-site, grease storage barrel. Maintenance Logs are to be stored on site for 3 years.
 - 6.1.3. A Grease Removal Form should be filled out when a waste hauler removes the contents of the grease storage barrel for ultimate disposal. The form, with appropriate signatures for the waste hauler and kitchen manager, are to be stored on site for 3 years.
 - 6.1.4. The District reserves the right to require copies of forms to be mailed to the District.
- 6.2. For Facilities with a Grease Interceptor
 - 6.2.1. A Grease Removal Form shall be filled out every time a waste hauler removes the contents of a Grease Interceptor or performs maintenance on it. The form should have appropriate signatures for the waste hauler and kitchen manager. These forms are to be stored on site for 3 years.

6.2.2. The District reserves the right to require copies of forms to be mailed to the District

7. Determination of Compliance

- 7.1. A Grease Removal System shall be considered out of compliance if any of the following conditions exist, unless a Variance permits such condition:
 - 7.1.1. FOG concentrations at the discharge point are found to exceed 100 mg/l as measured by EPA Method 1664A or equivalent approved method.
 - 7.1.2. FOG is determined to be bypassing the Grease Removal System, and is collecting in the discharge as determined by observation of the discharge point, or the occurrence of backups or blockages.
 - 7.1.3. Maintenance cleaning has not been accomplished every 30 days for traps, or every 90 days for interceptors.
 - 7.1.4. Failure to submit records.
 - 7.1.5. Inspection hindrance.
 - 7.1.6. Failure to maintain on-site records.
 - 7.1.7. Failure to maintain Interceptors or Traps in proper working order.
 - 7.1.8. Failure to ensure complete clean out of a Grease Interceptor.
 - 7.1.9. Source of sewer blockage.
 - 7.1.10. Source of combined sewer overflow
 - 7.1.11. Falsification of records.
- 7.2. The District will perform routine inspections and sampling to evaluate compliance with the requirements of this Ordinance.
- 7.3. The District has the right to require fees for sampling and inspection, as well as the right to levy fines for non-compliance. A list of fees and fines is attached in an addendum to this Ordinance.

8. Inspection and Sampling

- 8.1. The District shall have the right to enter the premises of any User to determine whether the User is complying with all requirements of this ordinance and any individual wastewater discharge permit or order issued hereunder. Users shall allow the District or its representatives ready access to all parts of the premises for the

purposes of inspection, sampling, records examination and copying, and the performance of any additional duties.

- 8.2. Any temporary or permanent obstruction to safe and easy access to the areas requiring inspection and/or sampling shall be promptly removed by the User at the written or verbal request of the District, and shall not be replaced. The costs of clearing such access shall be borne by the User.
- 8.3. The District shall have the right to set up on the User's property such devices as are necessary to conduct sampling and/or metering of the User's operations.
- 8.4. All costs incurred by the District in sampling and testing such Users may be recovered by invoicing such Users.
- 8.5. Denial of the District's access to the User's property shall be deemed a violation. Unreasonable delays may be considered denial of access.

9. Variances

- 9.1. A Variance to the design and maintenance requirements contained herein may be requested when compliance creates an undue hardship. Hardships caused by space availability, minimal anticipated FOG production, cost, etc., may be grounds for a variance. The User must submit sufficient documentation, as required by the District, which explains the need to vary from design or maintenance requirements. A Variance Request Form is available from the District.
- 9.2. After review of the documentation, the District will notify the facility in writing of acceptance or denial of the Variance request. The District may also request further study pursuant to, or as a condition of, the Variance. The District may impose certain conditions on Users that have received a Variance.
- 9.3. If a Variance is granted and the User subsequently increases anticipated food service production, or the District later determines that the discharge adversely impacts the sanitary sewer collection system or treatment works, the Variance may be revoked.

10. Enforcement

- 10.1. If any FSE or NFD is determined to be the source, in whole or in part, of a sanitary sewer blockage and/or overflow, the Facility may be assessed a fine, plus remediation costs for clean up. The fines

assessed pursuant to this ordinance are not the exclusive remedy the District may pursue. The District may use other methods to remedy the situation, such as the termination of wastewater service or pursuit of all other remedies available by law.

- 10.2. When the District finds that a User has violated, or continues to violate, any provision of this ordinance or an individual wastewater discharge permit, the District may serve upon that User a written Notice of Violation as to the particulars of such violation or violations and what will be required to remedy the situation. Within ten (10) calendar days of the receipt of such notice, an explanation of the violation and a plan for the satisfactory correction and prevention thereof, to include specific required actions, shall be submitted by the User to the District. Submission of such a plan in no way relieves the User of liability for any violations occurring before or after receipt of the Notice of Violation. Nothing in this Section shall limit the authority of the District to take any action, including emergency actions or any other enforcement action, prior to issuing a Notice of Violation.
- 10.3. When the District finds that a User has committed a major violation and that the User's past violations are likely to recur, the District may issue an order to the User directing it to cease and desist all such violations and directing the User to: Immediately comply with all requirements; and Take such appropriate remedial or preventive action as may be needed to properly address a continuing or threatened violation, including halting operations and/or terminating the discharge. Issuance of a cease and desist order shall not be a bar against, or a prerequisite for, taking any other action against the User.
- 10.4. Unpaid charges, fines, and penalties shall, after 90 calendar days, accrue interest at a rate of one and one-half percent (1.5%) compounded monthly. A lien against the facility's property may be sought for unpaid charges, fines, and penalties. Unpaid charges, fines, and penalties shall also be cause for termination of services.
- 10.5. FSEs and NFDs desiring to dispute such fines must file a written request for the District to reconsider the fine along with full payment of the fine amount within thirty (30) days of being notified of the fine. Where a request has merit, the Director may convene a

meeting on the matter. In the event the User's appeal is successful, the payment, together with any interest accruing thereto, shall be returned to the User. The Director may add the costs of preparing administrative enforcement actions, such as notices and orders, to the fine.

10.6. Current Fees and Fines are listed in an Addendum to this Ordinance.

11. Miscellaneous Provisions

11.1. If any provision of this ordinance is invalidated by any court of competent jurisdiction, the remaining provisions shall not be affected and shall continue in full force and effect.


11.2. To the extent that any other ordinances and parts of other ordinances are inconsistent or conflicting with any specific provision of this Ordinance, the provisions of this Ordinance shall supersede.

12. Validity

12.1. The invalidity of any Section, sentence, clause or provision of this ordinance shall not affect the validity of any other portion of this ordinance which can be given effect without such invalid part or parts.

13. Ordinance in Force

13.1. This Ordinance shall be in full force and effect following its passage, approval and publishing, as required by law, on and after May 1, 2013.

SIGNED: 
President

ATTEST: 
Clerk

Date: February 26, 2013



Addendum to the FOG Ordinance

Fees:

Interceptor Sampling Fee:	\$90
Discharge Sampling Fee:	\$90
FOG Analysis:	\$50

Fines for Violations:

Minor Violations				
	1 st Offense	2 nd Offense	3 rd Offense	4 th Offense & Up
Failure to Submit Records	Warning	\$100	\$150	\$500
Inspection Hindrance	Warning	\$100	\$150	\$500
Failure to maintain on-site Records	Warning	\$100	\$150	\$500
Moderate Violations				
	1 st Offense	2 nd Offense	3 rd Offense	4 th Offense & Up
Failure to maintain system in proper working order	\$150	\$300	\$500	\$1000
Failure to maintain required cleanout frequency	\$150	\$300	\$500	\$1000
Failure to ensure complete cleanout of GRS	\$150	\$300	\$500	\$1000
Major Violations				
Failure to Install Grease Removal System	\$500			
Source of sewer blockage (minimum)	\$500			
Source of sanitary sewer overflow (minimum)	\$1,000			
Falsification of records	\$1,000			

Revisions to:

Fats, Oil, and Grease Management Ordinance No. 2013-4, Dated February 26, 2013

Section 2 Definitions

Revised Section 2.5

2.5 Food Service Establishment (FSE) - Any commercial or institutional facility primarily engaged in preparing, serving, or otherwise making available for consumption foodstuffs that require or result in washing and discharging kitchen or food preparation wastewaters including restaurants, cafeterias, coffee shops, cafes, bars, catering facilities, etc.

Section 4.5 Pre-Existing Establishments

Revised Section 4.5.2

4.5.2 If required by sizing calculations and a grease interceptor is necessary, grease Interceptors shall be a minimum of 500 gallons in size. Grease Interceptors are typically pre-cast concrete units that are plumbed to receive only kitchen wastes (pot sinks, prep sinks, can wash, floor drains, dishwasher, and food grinder waste). The Grease Interceptor should be located as close to the source as possible, and in a manner that is fully accessible for regular and safe maintenance, cleaning, and sampling, without creating a nuisance.

Revised Section 4.5.3

4.5.3. Any facility with an existing grease interceptor or grease trap that anticipates expanding or substantially changing its food handling or preparation operations must receive approval from the District prior to commencing operations and may be required to upgrade their grease interceptor or grease trap.

Section 4.6 New Establishments

Revised Section 4.6.1

4.6.1. For all new building construction, a minimum 500-gallon grease interceptor is required. A licensed Illinois Plumbing Contractor shall install all Grease Interceptors and Grease Traps in compliance with the latest edition of the Illinois Plumbing Code and obtain a building permit from any relevant State, municipal, or other governmental authorities prior to installation.

Revised Section 4.6.2

4.6.2. The User shall verify the minimum tankage required based on the anticipated flow rates and organic loads, using generally accepted methods of design such as Uniform Plumbing Code methods, but in no case will a grease interceptor less than 500 gallons be permitted. The User shall be solely responsible for the performance of the device and its ability to consistently reduce effluent FOG concentrations below 100 mg/L and prevent blockages and backups.