

Ordinance Amendment

Maintenance and Operation of Grease Interceptors



Council Presentation
February 26, 2019

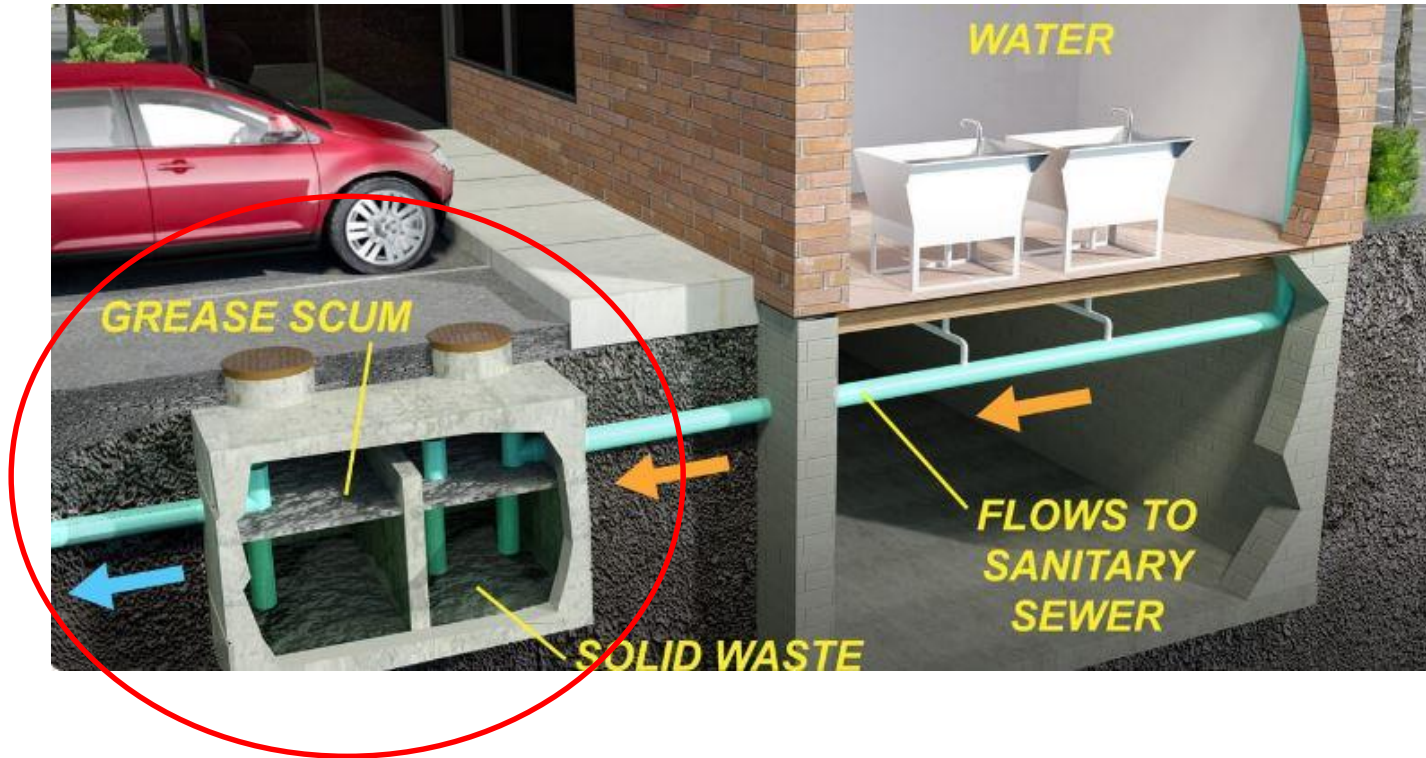


Ordinance Amendment

- Amend Chapter 55, Article XVII, Sections 55-219 through 55-223, to comply with updated regulatory requirements
 - Commercial kitchens improve their Fats, Oils, and Grease (FOG) management
 - Reduces sanitary sewer overflows caused by FOG
 - Reduces City's operational and maintenance costs of sanitary sewer system
 - Improves City's Code Enforcement ability
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Commercial Grease Interceptor





Fats, Oils, and Grease (FOG)

- Commercial kitchens produce large amounts of FOG.
- Grease Interceptors are required and must be maintained.





Fats, Oils, and Grease (FOG)

- FOG control measures are required to minimize blockages and sanitary sewer overflows





Fats, Oils, and Grease (FOG)

- Proper installation, maintenance, operation, and cleaning of grease interceptors is required.





Proposed Amendments

New Ordinance Section	Current Ordinance Section	Proposed Ordinance Amendments
55-220(a) Installation of Interceptor	14-207: Violation for person, firm, corporation or agent to violate the technical codes	Adds: <u>Owner, operator or manager of the premises shall install an interceptor as required by the City Plumbing Code.</u>
55-220(b) Maintenance of Interceptor	Section 55-220 (a)(1) Maintained in an efficient operating condition.	Keeps current section and add: <u>maintained in original manufacturer's condition and must not be altered. It will be a violation to fail to clean or maintain interceptor.</u>
55-220(c) Cleaning required	55-220(a) Minimum of once a quarter	Adds new provisions to prompt cleaning.



Proposed Amendments

New Ordinance Section	Current Ordinance Section	Proposed Ordinance Amendments
55-220(d) Records	55-220(b) Owner, operator, or manager to maintain interceptor reports for previous 12-month period	Changes: Owner, operator, or manager to maintain interceptor reports for previous <u>five-year period</u>
55-220(e) Grease, oil, and sand collected	55-220 (c) shall be taken to authorized facility for disposal	Adds: Shall be taken to authorized facility for disposal <u>by a liquid waste hauler that holds a current valid permit issued by the City.</u>
55-220 (f) Use of bacteria and chemicals Prohibited	55-220 (d) prohibited without approval	Changes to strictly prohibited
55-221 Inspection of Interceptor	55-145 Annual compliance monitoring	Adds new section regarding inspection frequency and compliance requirements.



Stakeholder Outreach & Education

- Development of a comprehensive communication plan regarding commercial fats, oils, and grease.
- Identify and engage multiple commercial stakeholders to convey and exchange information.
- Develop and implement education materials/resources for commercial stakeholders and their employees for the proper disposal of fats, oils and grease.