GREASE TRAP
POLICY

(EFFECTIVE January 1, 2000)
GREASE TRAP POLICY

PURPOSE

This policy is designed to implement and enforce the oil and grease discharge rules of The Sewer Use Ordinance Article III to Chapter 23 of the Charlotte City Code.

The intent of this policy is to ensure compliance with the City’s Sewer Use Ordinance and provide specific standards for oil and grease interceptors’ location, type and size, installation, construction, and maintenance.

It is the duty and responsibility of the Charlotte-Mecklenburg Utilities- System Protection Division (CMU-SPD) to prevent the excessive introduction of oil and grease into the sewer system and wastewater treatment plants, which have the potential for creating hazardous conditions in the collection system, treatment plant inhibitions, increased treatment cost, fines and other cost for the City.

Food Service Establishments shall provide means of preventing grease and oil discharges to the Sewerage System. Where a grease and oil interceptor currently exists or is required by the Charlotte–Mecklenburg Utilities (CMU), it shall be maintained for continuous, satisfactory and effective operation by the owner, leaseholder or operator at his expense. Grease and oil interceptors shall be of a type and capacity approved by the Mecklenburg County Engineering & Building Standards Department and shall be located as to be readily accessible for cleaning and inspection.

AUTHORITY

City of Charlotte Sewer Use Ordinance
Section 23-45. Prohibited Discharge Standards
(a) General Prohibitions. No user shall discharge, or cause to be discharged, into the POTW, any pollutant or wastewater which causes interference or pass through. These general prohibitions in this section apply to all users of the POTW.

(b) Specific Prohibitions. No user shall discharge or cause to be discharged in the Publicly Owned Treatment Works (POTW) the following:
(2) solid or viscous pollutants in amounts which may cause obstruction to the flow or other interference in the POTW.

(6) any pollutant released in a discharge at a flow rate and/or pollutant concentration which, either singly or by interaction with other pollutants, may cause the POTW’s effluent or any product of the POTW, such as residues, sludges or scums, to be unsuitable for reclamation and recycling or interfere with the reclamation process. In no case, shall a substance discharged to a POTW cause the POTW to be in noncompliance with applicable local, State or Federal sludge use or disposal guidelines.

(17) petroleum oil, non-biodegradable cutting oil, or products of mineral oil origin, in amounts that will cause interference of pass through.

City of Charlotte Sewer Use Ordinance
Sec. 23-57.  **Authority to Inspect and Sample**
(a) The CMUD may inspect facilities of any user to ascertain if the user is complying with all requirements of this article, the Act, other applicable law regulating the discharge of wastewater into the POTW, a compliance agreement to which the user is a party and which is authorized by this article, any order issued to the user pursuant to this article and any permit issued to the user pursuant to this article.

(b) Any person who owns, occupies or otherwise controls any premises where wastewater is created or discharged into the POTW shall provide the CMU, approval authority and EPA or the authorized representative of each of them ready access at all reasonable times to all parts of the premises for the purposes of inspection, sampling, records examination and copying, or in the performance of any of their duties. The CMU approval authority and EPA shall have the right to set up on the user's premises such devices as are reasonably necessary to conduct sampling, inspection, compliance monitoring, and/or metering operations. If a user has security measures in force which would require identification and clearance before entry into the user's premises, the user shall make necessary arrangements with the user's security personnel so that upon presentation of identification (Identification being defined as the piece(s) of identification supplied by the CMU, approval authority or EPA to their respective, authorized representatives) authorized representatives from the CMU, approval authority and EPA will be permitted to enter and perform their specific responsibilities without delay. Denial of access to the CMU, approval authority or EPA to the user's premises or portions thereof shall be a violation of this article. Denial of access may also occur if a user fails to provide without delay such facilities, equipment, or devices as are reasonably necessary to permit authorized representatives of the CMU, approval authority and EPA to perform their duties in a safe manner. Unreasonable delay may constitute denial of access.

(c) The time of access to a user's premises will be reasonable if, at the time ready access is requested, the user's facility at the premises is in operation or wastewater is being discharged from the user's premises into the POTW. At such time as the user's facilities at the premises is in operation or wastewater is being discharged from the user's premises into the POTW, the user shall have at least one person present at the premises who is readily available and is authorized to permit immediate access to the user's premises to the CMU, the approval authority, and the EPA.

(d) At all times, the CMU shall retain the authority to inspect the POTW and to sample and analyze wastewater in the POTW for any purpose.

**DEFINITIONS**

**Act or the Act.** The Federal Water Pollution Control Act, also known as the Clean Water Act, as amended, 33 U.S.C. ‘ 1251, ET seq.

**Control Authority.** The Director of the CMU or his designee and/or the Plumbing Official.

**Food Service Establishment:** Any commercial facility discharging kitchen or food preparation wastewater including restaurants, motels, hotels, cafeterias, hospitals, schools, bars, delicatessen, meat cutting-preparation, bakeries, etc. and any other facility which, in the opinion of the Control Authority, would require a grease trap installation by virtue of it's operation.

**Grease Interceptor/Grease Trap:** A device utilized to effect the separation of grease and oils in wastewater effluent from a Food Service Establishment. Such traps or interceptors may be of the “outdoor” or underground type normally of a 1,000 gallon capacity or more, or the “under-the-counter” package units which are typically less than 100 gallon capacity. For the purpose of this definition, the words “trap” and “interceptor” are used interchangeably.

**Grease:** Grease is defined to include the accumulation of oils, fats, cellulose, starch, proteins, wax, or grease, whether emulsified or not, in the Sewer System of the Authority. These are substances that may solidify or become viscous at temperatures between thirty-two (32) degrees Fahrenheit and one hundred fifty (150) degrees Fahrenheit (0 degrees – 65 degrees Celsius).
Grease Generating Establishments: Grease generating establishments shall mean all retail food establishments, catering establishments, commercial food preparation facilities, meat processing facilities, and other establishments that may be capable of accumulating and discharging grease in to the Sewer System.

Interference: A discharge which alone or in conjunction with a discharge or discharges from other sources inhibits and/or disrupts the POTW, its treatment processes and/or operations, and/or its sludge processes, use and/or disposal. Interference shall include, but not be limited to, a discharge which alone or in conjunction with a discharge or discharges from other sources causes, in whole or in part, a violation(s) of one or more of the City's NPDES Permits and/or Non-Discharge Permit(s), and/or to the prevention of sewage sludge use or disposal in compliance with any of the following statutory/regulatory provisions or permits issued thereunder, or any more stringent State or local regulation(s): Sec. 405 of the Act (33 U.S.C. 1345), or any criteria, guideline or regulations developed pursuant to the Solid Waste Disposal Act (SWDA)(42 U.S.C. §6901, et seq.), the Clean Air Act, the Toxic Substances Control Act, the Marine Protection Research and Sanctuary Act (MPRSA), or more stringent state criteria (including those contained in any state sludge management plan prepared pursuant to Title IV of the Solid Waste Disposal Act) applicable to the method of disposal or use employed by the POTW.

Owner: Owner shall mean individual, person firm company association, society corporation, or group upon whose property the building or structure is located or will be constructed.

I. GENERAL REQUIREMENTS

Authority: Chapter 10 - Sections 1004.4 of the North Carolina State Building Code, Volume II - Plumbing.

“A grease interceptor shall be installed in the waste line leading from sinks, drains or other fixtures in the following establishments when, in the opinion of the plumbing official, a hazard exists: restaurants, hotel kitchens or bars, factory cafeterias or restaurants, clubs, or other uses where grease can be introduced into the drainage system in quantities that can affect line stoppage or hinder sewage disposal.”

A. All Food Service Establishments shall have grease-handling facilities approved by the Control Authority. 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 and required to provide a schedule whereby corrections will be accomplished.

B. All Food Service Establishments grease-handling facilities shall be subject to review, evaluation, and inspection by CMU representatives during normal working hours. Results of inspections will be made available to facility owner, leaseholder or operator. CMU may lend assistance and make recommendations for correction and improvement.

C. Food Service Establishments receiving two (2) consecutive unsatisfactory evaluations or inspections may be subject to penalties or other corrective actions as provided for in the Sewer Use Ordinance.

D. Food Service Establishments who continue to violate the CMU Grease Trap Policy Requirements may be considered grounds for discontinuance of sewer service.

E. Food Service Establishments whose operations cause or allow excessive grease to discharge or accumulate in the CMU collection system may be liable to CMU for costs related to CMU service calls for line blockages, line cleanings, line and pump repairs, etc. including all labor, materials, and equipment. Failure to pay all service-related charges may also be grounds for sewer service discontinuance.

F. Regularly scheduled maintenance of grease-handling facilities and equipment is required to ensure adequate operation. In the maintaining of these grease interceptors, the owner, lease-holder or operator shall be responsible for the approved removal and disposal of grease by CMU Grease Trap Policy and guidelines, and shall maintain on-site records of dates, and means of disposal. Records shall be maintained for a period of three (3) years.

G. The Owner shall be responsible for ensuring that no waste or wastewater pumped from the grease interceptor/grease trap is reintroduced back into the interceptor. This is a violation of the City Sewer Use Ordinance and can result in enforcement action.
H. Any Food Service Establishment whose effluent discharge to the sewerage system is determined by the CMU to cause interference in the conveyance or operation of the sewerage system may be required to sample its grease trap discharge and have it analyzed for oil and grease at the expense of the owner, lease-holder or operator. Results of such analyses shall be reported CMU.

I. All grease traps/interceptors shall be designed and installed to allow for complete access for inspection and maintenance of the inner chamber(s) and viewing and sampling of effluent wastewater discharged to the sewer.

J. Food Service Establishments shall adopt procedures for handling sources of floatable oils, fat or grease originating within their facility. A notice shall be permanently posted at a prominent place in the facility-advising employees of the procedures to be followed.

K. Food Service Establishments shall develop and implement a Waste Minimization Plan pertaining to the disposal of grease, oils and food particles. CMU may render advice or make suggestions regarding the minimization of waste.

II. CONSTRUCTION STANDARDS

A. New Facilities
   1. All new Food Service Establishments shall be required to install a grease interceptor, according to the Control Authority and the CMU Grease Trap Policy and guidelines. Grease interceptors shall be adequately sized, with no interceptor less than 1,000 gallons total capacity unless otherwise approved by the Control Authority.
   2. No new Food Service Establishments will be allowed to initiate operations until grease-handling facilities are installed and approved by the Control Authority.
   3. All grease interceptors, whether singular or two tanks in series, must have each chamber directly accessible from the surface to provide means for servicing and maintaining the interceptor in working and operating condition.
   4. A basket, screen or other intercepting device shall prevent passage into the drainage system of solids 1/2 inch or larger in size. The basket or device shall be removable for cleaning purposes.
   5. Where food-waste grinders are installed, the waste from those units shall discharge directly into the building drainage system without passing through a grease interceptor. All other fixtures and drains receiving kitchen or food preparation wastewater shall pass through a grease interceptor.

B. Existing Facilities
   1. All existing Food Service Establishments shall have grease-handling facilities, approved by the Control Authority. Food Service Establishments without any grease-handling facilities will be given a compliance deadline not to exceed six (6) months from date of notification to have approved and installed grease-handling equipment in compliance with this Policy. Failure to do so will be considered a violation of the City of Charlotte Sewer Use Ordinance and may subject the facility to penalties and corrective actions or service discontinuance. Said installations shall meet the same requirements for design as for new facilities. (See Section II.A. above).
   2. In the event an existing Food Service Establishment’s grease-handling facilities are either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to conform with the requirements of this grease Standard.
   3. For cases in which “outdoor” type grease interceptors are infeasible to install, existing Food Service Establishments will be required to install adequate and approved “under-the-counter” grease traps for use on individual fixtures including dishwashers, sinks, and other potentially grease-containing drains.
   4. Sizing of “under-the-counter” grease trap units will be in accordance with recommended ratings for commercial grease traps, attached to this Standard. The grease retention capacity rating in pounds shall be at least two (2) times the GPM flow rate of the type fixture which it serves. Flow control fittings must be
providing to the inlet side of all “under-the-counter” units to prevent overloading of the grease trap and to allow for proper operation.

5. The Control Authority approval of flow control devices and grease trap design must be obtained prior to installation.

6. The location of “under-the-counter” units must be near the source of the wastewater as physically possible.

7. Wastewater from garbage grinders should not be discharged to grease traps/interceptors.

8. In maintaining grease traps/interceptors, the owner(s) shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of the dates and means of disposal, which are subject to review by CMU. (See Section I. F.)

9. The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered acceptable grease trap maintenance practice.

C. New Food Service Establishments in Existing Buildings

1. Where practical, new Food Service Establishments locating in existing buildings will be required to comply with the grease trap Standards applicable to new facilities. (See Section II.).

2. Where physically impossible to install “outdoor” units, “under-the-counter” units may be allowed as with existing food service establishments provided prior approval of unit type, size, location, etc. is approved by the CMU. (See B.2. above).

III. EXCEPTIONS

Under certain circumstances, the interceptor size and location may need special exceptions to this policy. If an exception to this policy is requested, the User must demonstrate that the size and location will not cause the facility any problems in meeting the discharge requirements of the Control Authority.

The intent of this policy is to ensure compliance with the City's Pretreatment Ordinance, which is required by the United States Environmental Protection Agency. This policy is in no way intended to discourage development, but rather to protect the facilities and the City's infrastructure as it relates to the sanitary sewer system.

V. ENFORCEMENT

Enforcement of this policy shall be in accordance with the provisions of the CMU ENFORCEMENT RESPONSE PLAN. Failure to comply with this standard may be grounds for penalty imposition and/or discontinuance of service. Additionally, failure to comply may result in the notification to the Mecklenburg County Health Department for request of enforcement action that may lead to revocation of food service permit.

*This policy maybe modified or changed by the CMU at any time in accordance to the requirements of the City Code, North Carolina General Statute and Federal Regulations.*

Should there be any questions concerning this policy, all questions should be directed to the Charlotte-Mecklenburg Utilities-System Protection Division at (704) 394-9284 or 5100 Brookshire Boulevard, Charlotte, NC 28216.
# RECOMMENDED RATINGS FOR COMMERCIAL GREASE TRAPS

"Under-the-Counter" Package Units Grease Traps

<table>
<thead>
<tr>
<th>Type of Fixture</th>
<th>Flow Rate gpm</th>
<th>Grease Retention Capacity Rating lb</th>
<th>Capacity Per Fixture Connected to Trap gal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant Kitchen Sink</td>
<td>15</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Single-compartment Scullery Sink</td>
<td>20</td>
<td>40</td>
<td>50</td>
</tr>
<tr>
<td>Double-compartment Scullery Sink</td>
<td>25</td>
<td>50</td>
<td>62.5</td>
</tr>
<tr>
<td>2 single-compartment Sinks</td>
<td>25</td>
<td>50</td>
<td>62.5</td>
</tr>
<tr>
<td>2 double-compartment Sinks</td>
<td>35</td>
<td>70</td>
<td>87.5</td>
</tr>
<tr>
<td>Dishwashers for Restaurant:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Up to 30 gal water capacity</td>
<td>15</td>
<td>30</td>
<td>50</td>
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<tr>
<td>Up to 50 gal water capacity</td>
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<tr>
<td>Up to 100 gal water capacity</td>
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GREASE POLICY (1/1/2000)