



## East Longmeadow Board of Health Regulation of Fats, Oils, and Grease Management

### **A. Statement of Purpose:**

The purpose of this Regulation is to protect residents, businesses and the environment within the Town of East Longmeadow from blockages of the Town's sanitary sewer system caused by Fats, Oils, and Grease (FOG) discharged from food service establishments in East Longmeadow. All new and existing facilities that generate and discharge FOG in the wastewater flow shall install, operate, and maintain a FOG pretreatment system, as further defined herein. The requirements of this Regulation shall supplement, and be in addition to, the requirements of Massachusetts State Plumbing Code and the Massachusetts State Sanitary Code.

### **B. Authority:**

This regulation is promulgated to the authority granted to the East Longmeadow Board of Health, pursuant to M.G.L Chapter 111, Section 31, that "Boards of Health may make reasonable health regulations".

### **Definitions:**

For the purpose of this regulation, the following words shall have the following meanings:

**248 CMR:** Massachusetts State Plumbing Code Regulation.

**Agent:** A duly authorized agent of the East Longmeadow Health Department, Public Works and/or Building Department.

**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 sewer facilities.

**Board:** The Board of Health of the Town of East Longmeadow.

**Department:** The Town of East Longmeadow Health Department.

**Discharge Limit:** The maximum amount of FOG discharge shall not exceed 200 milligrams per liter (mg/l) of wastewater.

**Food Service Establishment:** Any facility issued a food service establishment permit by the East Longmeadow Health Department or any facility that prepares or sells food and as a byproduct, discharges FOG into the municipal sewer system.

**Fats, Oil & Grease (FOG):** Any substance (either liquid or solid) such as a vegetable or animal product that is used in, or is a byproduct of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.

**FOG Pretreatment System:** Refers to one of the following grease removal systems:

1. Indoor Automatic Grease Trap
2. Indoor Passive Grease Trap
3. Outdoor/Underground Grease Interceptor

**Food Grinder:** Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation byproducts for the purpose of disposing of it in the sewer system.

**Grease Trap/Interceptor:** A device, pursuant to 248 CMR, which is designed to remove undissolved and/or suspended FOG from wastewater.

**Indoor Automatic Grease Trap:** An active automatic grease trap which separates and removes FOG from effluent discharge and cleans itself of accumulated FOG at least once every twenty-four hours utilizing: (1) an electromechanical apparatus to accomplish removal, or (2) an approved automatic bioremediation grease control mechanism that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Indoor Passive Grease Trap:** A passive grease trap installed inside a building designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an indoor grease trap fitted with an approved automatic bioremediation grease control system that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Outdoor/Underground Grease Interceptor:** A passive grease trap installed outside a building (having a capacity of 1,500 Gallons or more) designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an outside grease trap fitted with an approved automatic bioremediation grease control system that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Permitted Offal/Septage Hauler:** A hauler of offal/septage substance who is licensed by the East Longmeadow Health Department.

**Sewer Pipe:** Any sanitary sewer piping, including but not limited to interior and exterior building sanitary sewer piping, or any main or lateral sanitary sewer piping, regardless whether such piping is located on private or municipal land.

**Substantial Renovations:** Any renovation to a Food Establishment that would increase the number of permitted seating capacity or would alter in any way the kitchen facility.

### **C. Standards of Practice:**

All food establishments and other identified entities shall implement Standards of Practice to minimize discharge of FOG to the sewer system.

1. The East Longmeadow Health Department or authorized representatives may at any time require the installation, upgrade and/or relocation of a FOG Pretreatment System, as deemed necessary to maintain any sewer pipe from obstructions caused by fats, oil or grease. The establishment shall be responsible for any and all costs for installing and maintaining said system.
2. Any newly built Food Establishment or those undergoing substantial renovations shall install where applicable in accordance with 248 CMR an Outdoor/Underground Grease Interceptor, with a minimum 1,500-gallon capacity, or an Indoor Automatic Grease Trap. Pretreatment systems must be sized according to the manufacturer and in compliance with 248 CMR.
3. Plumbing fixtures to be protected by grease traps and interceptors shall include;
  - a. Pot sinks (with bowl depths exceeding ten inches)
  - b. Scullery sinks (with bowl depths exceeding ten inches)
  - c. Floor drains
  - d. Floor sinks
  - e. Automatic dishwashers regardless of temperature
  - f. Pre-rinse sinks
  - g. Soup kettles or similar devices
  - h. Work stations
  - i. Automatic hood wash units
  - j. Any other fixtures or drains that call allow FOG to be discharged into the sewer
4. An Indoor Automatic Grease Trap or Indoor Passive Grease Trap shall be inspected, serviced and cleaned monthly or as needed by a professional drain cleaner, licensed plumber or Permitted Offal/Septage Hauler. The East Longmeadow Health Department may amend the frequency for Indoor Automatic Grease Trap or Indoor Passive Grease Trap cleanings and maintenance.

5. An Outdoor/Underground Grease Interceptor shall be pumped, inspected and serviced by a Permitted Offal Septage Hauler at least every three months or at a frequency deemed necessary to prevent any potential blockage. The East Longmeadow Health Department may amend the frequency for Outdoor/Underground Grease Interceptor cleanings and maintenance.
6. All connections to a grease removal unit shall be equipped with a proper "Flow Control Device". A Flow Control Device must conform to the requirements of 248 CMR 10.09(2)(i).
7. FOG shall not be disposed by means of a sanitary sewer. FOG shall be collected in an appropriate container from by an approved vendor, and stored on the premise in a location deemed acceptable to the East Longmeadow Health Department. The container shall be stored on an impervious surface, such as concrete or pavement, and in a sheltered area to prevent entry of precipitation and vermin. While stored, the container must be sealed and the surrounding area kept in sanitary conditions at all times. Fats, oil and grease shall be removed by a Permitted Offal/Septage Hauler and taken away from the premises as needed.
8. All automatic electrical/mechanical grease removal and treatment units shall be sized in accordance with the manufacturers written recommendations and in compliance with 248 CMR.
9. 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.
10. Place leftover foods, meat and vegetable trimmings, etc. in the trash can or other garbage receptacle and not down the garbage disposal.
11. 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.
12. 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.
13. 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
14. Make sure all drain screens are installed.
15. No user shall allow wastewater discharge to the sewer line leaving the property to exceed 200 milligrams per liter of FOG. The Director of Public Works or his designee may have access to food service establishments in order to sample the discharge from the grease interceptors. A suitable sampling port or valve may be required by the Public Works Department.

#### **D. Prohibitions**

1. Sink water temperatures shall not exceed 140 degrees Fahrenheit
2. Dishwashers shall not be discharged through an internal grease trap, without prior approval from the East Longmeadow Health Department.
3. Food grinders shall not be discharged through a grease trap/interceptor.
4. 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.
5. The use of bacterial or enzymatic treatments to improve discharge flow is prohibited.

#### **E. Permit**

1. No person shall install an external grease tank within the limits of the town, in any buildings, or on any premises without a permit from the Board.
2. The permit process shall include a written application form and payment of a permit fee established by the board.
3. Installation shall be performed by a plumber as required by the State Plumbing Code, and/or installed as required by the town plumbing inspector.
4. An application shall be accompanied by a plan, which shows the location of the proposed grease tank. Every plan submitted shall be drawn to a scale, shall include the appropriate load capacity for each surface utilized, have a north direction and a locus, and contain a Massachusetts professional engineer's original stamp.

The plan for an external grease tank shall include:

- a. The location of the proposed tank in relation to all existing structures and distances from the from the property lines.

- b. Proposed plumbing connections, ground water, and ground water elevations as necessary and approved by the Town Engineer, Plumbing Inspector and Health Agent.
- c. Proposed pipe size, materials, connections from the building sewer, and show all utilities that may be in conflict.

Plan submission for all internal grease traps shall include:

- a. The location of the proposed tank meeting the requirements of the State Plumbing Code.
- b. Proposed pipe size, materials, connections from the building sewer, and show all utilities that may be in conflict.

**F. Inspections:**

The East Longmeadow Health Department or designated agent(s) will conduct routine inspections to ensure conformance of this regulation.

- 1. Cleaning and maintenance records for all FOG removal and treatment systems shall be part of regular inspection of a Food Service Establishment. A Food Service Establishment inspection may be unannounced but occur during regular business hours.
- 2. Upon routine inspection conducted by the Department, the owner or person in charge of the food service establishment is responsible for having all grease traps and/or interceptors open for visual inspection.
- 3. Records pertaining to removal and treatment of FOG, as set forth below, shall be maintained by the business owner or operator within the premise of the food establishment for no less than two years. Upon request, the owner or operator shall furnish all records required to enforce and monitor compliance with this Regulation.
  - a. A grease trap maintenance log shall be kept onsite and properly maintained relative to the operation/maintenance of any FOG Pretreatment System. This log shall be readily accessible for review by the Department or designee.
  - b. All pumping and hauling records shall be properly maintained on a regular basis and readily accessible for review by the Department or designated agent.
  - c. Each grease trap and/or interceptor shall have its own individual maintenance log.

**G. Variances:**

A request for variance or a waiver from the Town of East Longmeadow's Fats Oils and Grease Regulation shall be submitted in writing to the Board of Health stating the reasons for the request. The Board of health may consult with the DPW before granting any variance or waiver. The request for a waiver must be clear and specific. Financial hardship is not proper grounds for a variance or waiver request.

- 1. The Board of Health may grant a variance from the requirements of this Regulation for:
  - a. Operation and Maintenance (O&M) frequencies. Any application for an O&M variance must be accompanied by a written letter from the Food Establishment's O&M contractor and system provider;
  - b. The type of FOG Pretreatment System required, or
  - c. The imposed time frame for correcting a violation

**H. Violations:**

- 1. Written notice of a violation of this Regulation shall be given to the owner of the permitted Food Service Establishment by a Town Agent, specifying the nature of the violation, time, date of the violation, any preventive measures required to avoid future violations, and the time frame for completing any necessary corrections.
- 2. Any person that violates any provision of this Regulation may be fined or sanctioned, under Chapter 111 Section 31 of the Massachusetts General Laws as a civil offense. Sanctions may include the following:
 

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| First Offense:  | Written warning |
| Second Offense: | \$100.00 fine   |
| Third Offense:  | \$250.00 fine   |
| Fourth Offense: | \$500.00 fine   |

Each day or portion thereof during which a violation continues may constitute a separate offense.

3. The Board of Health may additionally order the immediate suspension or revocation of a Food Service Establishment permit for any the following reasons:
- a. Any violation of this Regulation deemed to be of a serious nature;
  - b. Repeated violations of this Regulation;
  - c. Interference with an authorized agent in the performance of his or her duty pursuant to this Regulation;
  - d. Failure of a permit holder to comply with a written directive relative to this Regulation;
  - e. Failure to adequately maintain required records or logs pursuant to this Regulation; or
  - f. Keeping or submitting any misleading or false record, log or document required by this Regulation.

**I. Hearing:**

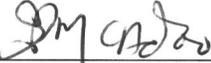
The person or persons, to whom any order or notice is issued pursuant to this Regulation, may request a hearing before the Board of Health. Such request shall be in writing and shall be filed in the office of the East Longmeadow Health Department within seven (7) days after receipt of an order or notice.

**J. Severability:**

If any word, clause, phrase, sentence, paragraph, or section of this Regulation shall be declared invalid for any reason whatsoever, that portion shall be severed and all other provisions of the Regulation shall remain in full force and effect.

**K. Effective Date:**

This Regulation was adopted by vote of the Board of Health on April 13, 2016. Following public notification, this Regulation shall become effective on June 1, 2016.

  
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Sarah Perez McAdoo, MD, MPH, Chairperson

10/19/17  
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Date

  
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Kevin Hichey, MD

10/19/17  
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Date

  
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Karen Robitaille, MSN, R.N., N.C.S.N.

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