



Best Management Practice (BMP) for Grease Control Devices (GCD)

Small Communities

Effective January 1, 2017

1. PURPOSE

This BMP is designed to aid in preventing the introduction and accumulation of Fats, Oils, and Grease (FOG) into the sanitary sewerage system. This BMP requires GCD's to be properly installed and regularly maintained by the Food Service Establishment (FSE) in accordance with this document or any other direction from Hampton Roads Sanitation District (HRSD).

2. GENERAL INFORMATION

GCDs capture FOG that is washed down sinks and floor drains. Improperly cleaned or maintained GCDs can create backups in the sewer systems which could lead to sanitary sewer overflows (SSOs). SSOs cause significant public health hazards, and expose HRSD to costly environmental penalties. SSOs are prohibited under the Federal Clean Water Act and are regulated by the Environmental Protection Agency (EPA), the Virginia Department of Environmental Quality (DEQ), and HRSD. SSOs can harm human health, degrade water quality, aquatic habitat, and impair ecosystem functions. Regular GCD cleaning is required to ensure proper operation and prevention of SSOs. FSEs are a major source of SSOs, and failure to follow requirements of this BMP may result in a violation and/or civil penalties. FSE owners must become familiar with and follow all requirements specified in this BMP.

3. DEFINITIONS

The following words, terms or abbreviations used in this BMP shall be defined as provided below.

Fats, Oils, and Grease (FOG)

A material, either liquid or solid, composed of fats, oils or grease from animal or vegetable sources. Examples of FOG include, but are not limited to, kitchen cooking grease, vegetable oil, bacon grease, batter, icing, dairy products and other compounds from animal or plant sources. These substances are detectable and measurable using analytical test procedures established in Title 40, Part 136 of the Code of Federal Regulations (40 CFR 136), as amended periodically.

Food Service Establishment (FSE)

Any commercial, institutional or food processing facility that discharges kitchen or food preparation wastewater and that is required to have a GCD installed under the Virginia Uniform Statewide Building Code or requirements of HRSD.

Grease Control Device (GCD)

A device used to collect, contain, and remove food waste, including FOG, from the wastewater while allowing the remaining wastewater to be discharged to the sanitary sewer system by gravity. Devices include grease interceptors, grease traps, automatic grease removal devices or other devices approved by HRSD.

Grease Interceptor

A GCD usually located underground and outside of an FSE. A grease interceptor is typically a large passive (gravity fed) device that must be cleaned by a certified grease hauler.

Grease Trap

A GCD typically located inside the FSE and usually under a 3 compartment sink or in the floor. Grease traps are typically smaller passive (gravity fed) devices and compact with removable baffles, which allows an FSE to clean and maintain versus a certified grease hauler.

Automatic Grease Removal Device

An AGRD is an active, automatic GCD that separates and removes FOG from effluent discharge and utilizes an electromechanical apparatus to cleanse itself of accumulated FOG at least once every twenty-four hours.

Grease Hauler

An authorized contractor who collects the contents of a GCD and transports the waste to a recycling or disposal facility. A grease hauler may also provide other services related to GCD maintenance for FSEs. A Certified Grease Hauler is a hauler that has successfully passed the HRPDC Regional Grease Hauler Training Program.

Renderable FOG Container (Grease Bin)

A closed, leak-proof container used for the collection and storage of yellow grease.

Yellow Grease

FOG used in food preparation that has not been in contact or contaminated with other sources such as water, wastewater or solid waste. An example of yellow grease is fryer oil, which can be recycled into products such as animal feed, cosmetics and alternative fuel. Yellow grease is also referred to as renderable FOG and shall be disposed of in a renderable FOG container. ***Do not empty the contents of any GCD into the Renderable FOG Container**

Sanitary Sewerage System

A network of wastewater collection, conveyance, treatment and disposal facilities interconnected by sanitary sewers and connecting, directly or indirectly to HRSD.

Storm Water System

Any system that is designed to carry storm water, surface water and drainage; typically, flowing directly into a body of water without treatment. No GCD should be discharge directly or indirectly into the storm water system

Virginia Uniform Statewide Building Code

Published by the Virginia Department of Housing and Community Development and includes the model codes incorporated by the International Plumbing Code.

4. ACCESS

In accordance with Section 506 of the HRSD Industrial Discharge Wastewater Regulations: Authorized HRSD personnel shall be provided reasonable access to all facilities for the purpose of observing, measuring, sampling, testing or reviewing records of the GCD(s) installed in any building or structure, including inspections performed for the purpose of ensuring that discharge to the sanitary sewerage system from such building or structure is not in violation of the Industrial Wastewater Discharge Regulations. The owner or occupant of such building or structure, or his or her designee, shall be entitled to accompany the HRSD employee during such inspection.

5. GREASE CONTROL DEVICES

All FSEs shall have a GCD or multiple GCDs meeting all applicable requirements of the Virginia Uniform Statewide Building Code and HRSD.

- A. New Establishments - shall be required to install, operate and maintain a GCD in compliance with the requirements of the Virginia Uniform Statewide Building Code and HRSD.
- B. Existing Establishments – FSEs in operation as of the effective date of this BMP may continue to operate and maintain their existing GCD, provided such GCD is in proper operating condition. If no existing GCD is installed or the current GCD is determined by HRSD to not be in proper operating condition, then the FSE shall be required to install a new or upgraded GCD that complies with the requirements of the Virginia Uniform Statewide Building Code and HRSD. Improper operating conditions include contribution of FOG in quantities sufficient enough to cause line blockages or increased maintenance of the sanitary sewerage system.
- C. Renovations or expansions – FSEs that are renovated or expanded shall, if required by the Virginia Uniform Statewide Building Code, install new GCD(s) meeting the requirements of the Code.

6. GREASE CONTROL DEVICE MAINTENANCE

GCD shall be maintained as follows:

- A. **Grease Interceptors** shall be pumped out completely, at a minimum of, every 90 days or when the total accumulation of FOG, including floating solids and settled solids, reaches twenty-five percent (25%) of the overall liquid volume; whichever occurs first. Cleaning shall be completed by a Certified Grease Hauler. Decanting or discharging of removed wastewater back into the grease interceptor or into any portion of the sanitary sewerage system is prohibited.
- B. **Grease Traps** shall be opened, inspected and completely cleaned of food solids and FOG a minimum of once per week, or when the total accumulation of food solids and FOG, reaches twenty-five percent (25%) of the overall liquid volume; whichever occurs first.
- C. **Automatic Grease Removal Devices (AGRD)** shall be opened and inspected for food solids and FOG buildup and to check the functionality of parts a minimum of once every two weeks (bi-weekly). The food solids collection basket and the grease collection bucket shall be emptied of contents a minimum of once per day. The device shall be inspected and completely cleaned a minimum of every 90 days (quarterly).
- D. HRSD may establish a more frequent cleaning schedule if the FSE is found to be contributing FOG in quantities sufficient to cause line blockages or increased maintenance of the sanitary sewerage system.
- E. HRSD may establish a more lenient cleaning schedule on a case-by-case basis upon submittal of a written request by the FSE, documenting reasons for the proposed frequency variance. HRSD shall not approve any request unless the applicant demonstrates that the frequency change will not result in the introduction of any greater quantities of FOG into the sanitary sewerage system than would otherwise be introduced. In no event shall the accumulation of food solids and FOG exceed twenty-five percent (25%) of the overall liquid volume of the device.
- F. Prior to the use of any additives (including, but not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes or bacteria) the FSE must contact HRSD in writing for approval. HRSD shall not approve the use of any additives unless it is determined that such use will have no adverse effects upon the sanitary sewerage system. Additives may be used to clean the FSEs drain lines so long as the usage of such additives will not cause FOG to be discharged from the GCD to the sewerage system. **The uses of additives are prohibited for use as a grease management control and shall not be substituted for the maintenance procedures required by this Section.**
- G. FSE may contact HRSD in writing via p3data@hrsd.com.

7. WASTE DISPOSAL

Waste material from GCD shall be disposed of as follows:

- A. Waste removed from a grease interceptor shall be disposed of at a facility permitted to receive such wastes by a Certified Grease Hauler. No materials removed from interceptors shall be returned to any grease interceptor, private sewer line or be discharged directly into any portion of the sanitary sewerage system or storm water system.
- B. Waste removed from a grease trap or AGRD shall be disposed of in the solid waste disposal system or by a Certified Grease Hauler. If the waste is disposed of in the solid waste disposal system it must be mixed with a solidifying agent such as kitty litter prior to disposal.
- C. Yellow grease shall be placed in a renderable FOG container from which the contents will not be discharged to the environment. Yellow grease shall not be discharged into the sanitary sewerage system or storm water system.

8. RECORDKEEPING

- A. FSEs shall maintain a GCD maintenance log for each GCD. The log must contain, at a minimum, the date the GCD was cleaned and the name of the employee who performed the cleaning. Logs are provided in this packet; however, any form of the log may be used so long as it contains the above requirements. If a certified grease hauler cleans the GCD, a completed invoice shall be kept as a maintenance log. HRSD may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this BMP. The GCD maintenance log shall be available on-site for inspection and copying by authorized HRSD personnel at all times. FSEs must maintain a log for GCD maintenance for three (3) years.
- B. A separate maintenance log for an AGRD is required. The log must contain the date, time and initials of the employee who emptied the food solids basket and the grease bucket. The log must also indicate the bi-weekly inspection date and time as well as the date, time and initials of the employee who performed the quarterly cleaning. A sample log is included in this packet. The AGRD maintenance log shall be available on-site for inspection and copying by authorized HRSD personnel at all times. FSEs must maintain a log for AGRD maintenance for three (3) years.
- C. FSEs shall maintain a log for the disposal of yellow grease. The log shall contain at a minimum, the dates of disposal, name and business address of the company or person performing the disposal and the volume of yellow grease removed in each cleaning. The yellow grease disposal log shall be available on-site for inspection and copying by authorized HRSD personnel at all times. FSEs must maintain the log for three (3) years.

9. EMPLOYEE CERTIFICATION

FSEs shall employ at least two (2) employees **at all times** who have successfully completed the FSE Employee Regional FOG Training Program provided by the Hampton Roads Planning District Commission (HRPDC). The certification is found at www.hrfog.com. A copy of the each employee's certification shall be on site for review at all times. Certifications are valid for three (3) years.

10. UNAUTHORIZED DISPOSAL / DISCHARGE

HRSD's Industrial Wastewater Discharge Regulations provide requirements for control of the discharge of industrial wastewater into the sanitary sewer. Section 301 of the Industrial Wastewater Discharge Regulations states that "No person shall discharge or cause to be discharged into any portion of the sewerage system, directly or indirectly, any wastes which may violate any law or governmental regulation or have an adverse or harmful effect on the sewerage system, maintenance personnel, wastewater treatment plant personnel, processes, or equipment, treatment plant effluent quality, biosolids quality, air quality, public or private property, or which may otherwise endanger the public, the local environment or create a nuisance, or which may interfere with or adversely impact wastewater treatment and/or biosolids technology, as determined by HRSD."

Any person causing damage to or obstruction of the sewerage system shall be liable to HRSD for the cost of the inspection and repair of the damage or obstruction.

11. ENFORCEMENT ACTIONS

Enforcement actions resulting from non-compliance with any portion of this BMP shall be applied in accordance with the HRSD Industrial Wastewater Discharge Regulations and the HRSD Pretreatment & Pollution Prevention Enforcement Response Plan.