

BOROUGH OF STOCKERTOWN
NORTHAMPTON COUNTY, PENNSYLVANIA
ORDINANCE NO. 2017-1

AN ORDINANCE AMENDING THE CODE OF ORDINANCES OF THE BOROUGH OF STOCKERTOWN ESTABLISHING CONTROL OF FATS, OIL & GREASE TO AID IN THE PREVENTION OF SANITARY SEWER BLOCKAGES, OBSTRUCTIONS AND OVERFLOWS FROM THE CONTRIBUTION AND ACCUMULATION OF FATS, OILS AND GREASES INTO SUCH SEWER SYSTEM FROM INDUSTRIAL OR COMMERCIAL ESTABLISHMENTS, PARTICULARLY FOOD PREPARATION AND SERVING FACILITIES, PROVIDING DEFINITIONS, PERMITS, REQUIREMENTS, RECORD KEEPING, INSPECTIONS, VIOLATIONS AND PENALTIES.

STOCKERTOWN BOROUGH HEREBY ORDAINS that Chapter 191 of the Stockertown Borough Code of Ordinances is amended by adding Article IV as follows:

ARTICLE IV
FATS, OILS AND GREASE

§ 191-40 Short Title

This Ordinance Shall Be Known as The "F.O.G. Ordinance" of Stockertown Borough.

§ 191-41 Scope and Purpose

The objective of this Article IV is to reduce the operational and maintenance cost of maintaining the sanitary sewer collection system and ensure compliance with the Borough's permits, including the national pollutant discharge elimination system (NPDES) permit by preventing the accumulation of grease within the sewer collection system and to aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

§ 191-42 Definitions. For the purposes of this ordinance, certain terms and words used herein shall be interpreted as follows:

CONSTRUCTION SPECIFICATIONS

Shop drawings and assembly and installation specifications prepared by the manufacturer or fabricator of a grease trap or grease interceptor.

FATS, OILS AND GREASES

Organic polar compounds derived from animal and/ or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in the united states code of federal regulations 40 CFR 136, as may be amended from time to time, including substances commonly known as fats, oils or greases.

FOOD SERVICE ESTABLISHMENTS OR "FSE"

Those establishments primarily engaged in activities of preparing, serving or otherwise making available for consumption foodstuffs and that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sauteing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

GREASE INTERCEPTOR

A structure or device designed for the purpose of removing and preventing greases from entering the sewer system. These devices are often belowground units in outside areas and are built as two or three chamber baffled tanks.

GREASE TRAP

A device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the sewer system. Such traps are typically compact under-the-sink units that are near food preparation areas.

INSPECTOR

An inspector, under the instruction of the Stockertown Borough Engineer, who is assigned to investigate compliance and detect violations of this ordinance, which shall also mean the Stockertown Borough building inspector, who under the supervision of the Stockertown Borough Engineer, is assigned to inspect construction projects within the Borough of Stockertown limits to ensure compliance with the Stockertown Borough Building Code and Construction Specifications.

MINIMUM DESIGN CAPABILITY

The design features of a grease trap/interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters flowing through it and discharged to the public sanitary sewer.

NON-COOKING ESTABLISHMENTS

Those establishments primarily engaged in the preparation of pre-cooked foodstuffs that do not include any form of cooking. These include cold dairy and frozen foodstuffs preparation and serving establishments. Any non-cooking establishment required to have a grease trap/interceptor shall be considered an FSE for the purpose of this ordinance.

PUBLICLY OWNED TREATMENT WORKS OR POTW

The collective wastewater treatment system owned and/or operated by the Borough, including all devices, systems and appurtenances thereto used in the collection, storage, treatment, recycling, distribution and reclamation of municipal sewage, industrial wastes of a liquid nature, or other wastewater.

SEWER SYSTEM

The collective wastewater collection system also known as the sanitary sewer collection system owned by the Borough including all pipes, sewers, mains, manholes or other appurtenances.

SLUDGE POCKET. Described in section 191-47(2)(a).

USER

Any person or entity, including those located outside the jurisdictional limits of the Borough of Stockertown, who contributes, causes or permits the contribution or discharge of wastewater into sewers within the Stockertown Borough's boundaries, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

§ 191-43 Food Service Establishment Permit Requirements

No food service establishment may operate in the Borough unless it has received an FSE grease trap/interceptor permit.

1. Permits shall be issued upon submission of the Borough's FSE permit application form, all supplementary documentation required thereby and approval of the Borough Engineer. Such application shall require sufficient information to demonstrate that any proposed grease trap or grease interceptor meets the applicable requirements of this Article IV.
2. Permits shall be issued for a period of five (5) years. After five (5) years from the original permit issue date, the permit may be renewed by submitting a new permit application; however, no new application fee shall be assessed.
3. Applicants shall pay a one-time application fee and an annual inspection fee as provided by resolution of the Borough Council. Annual inspection fees shall be waived upon demonstration by the permittee that greases collected in grease traps/interceptors, or alternate approved systems, have

been recycled for conversion to biodiesel or other products as approved by the Borough, or otherwise disposed of properly. Documentation is subject to verification by the Borough.

4. An FSE permit is required whether or not an FSE is required to have a grease trap/interceptor. Any non-cooking establishment required to have a grease trap/interceptor pursuant of section 191-45 may not operate without a permit.
5. Permits shall be issued only for specific locations and specific owners or operators of an FSE. Upon any sale, lease or transfer of the premises for which the permit has been issued, a new permit shall be required. Any new or changed conditions of operation upon which approval of the permit was based shall also require that a new permit be issued.
6. Any permit may be revoked by the Borough if the permittee is found to be in violation of any provision of this Article IV or any condition of the permit.
7. Approvals issued pursuant to this Article IV do not relieve the applicant of the responsibility to secure required permits or approvals for activities regulated by any other applicable code, rule, act or ordinance.

§ 191-44 Food Service Establishment Requirements

1. Grease trap/interceptor requirements: all food service establishments shall install, operate and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this ordinance unless subject to an exemption expressly provided in this Article IV. All grease trap/interceptors must meet the requirements of the Stockertown Borough Plumbing Code and Construction Specifications.
2. Implementation: all food service establishments which intend to install a grease trap or interceptor in a new or existing facility, whether required by this Article IV or at the discretion of the user, must obtain prior approval from the Stockertown Borough Engineer for grease trap/interceptor sizing prior to submitting plans for a building permit or application for an FSE permit.
3. Variance from grease interceptor requirements:
 - a. Grease interceptors required under this Article IV shall be installed unless (i) a food service establishment has installed an adequate grease trap as of the effective date of this Article IV, or (ii) the Stockertown Borough Engineer determines that the installation of a grease interceptor would not be feasible and authorizes the installation of an indoor grease trap or other approved alternate pretreatment technology.
 - b. An FSE may request approval by the Borough Engineer of an alternate grease removal device if a grease interceptor is not feasible. The food service establishment bears the burden of demonstrating that the installation of a grease interceptor is not feasible. Such written request shall contain the following information:
 1. Location of sewer main and easement in relation to available exterior space outside building.
 2. Existing plumbing at or in a site that uses common plumbing for all services at that site.
 3. A plan showing the above and any other information required by the Borough Engineer.
 - c. The Borough Engineer will determine whether to grant a variance on the following criteria:
 1. Is there is adequate space?
 - Adequate room for installation?
 - Will property lines be an issue?
 - Will proposed trap/interceptor be too close to building foundation/footing
 2. Is a sewer main accessible?
 - Sewer main located within a workable distance
 - Depth of sewer main acceptable for proper installation and pipe slope
 3. Is the site sewer service acceptable?
 - Building sewer lateral accessible?
 - Will current plumbing layout without major re-plumbing support exterior grease trap/interceptor?
 - Tank location accessible for unhindered maintenance?
 - d. Alternative pretreatment technology includes, but is not limited to, devices such as a grease trap that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. All alternative pretreatment technology must

- be appropriately sized and approved by the Stockertown Borough Engineer.
4. Existing grease trap: an existing grease trap located within a building is adequate, if it meets the following criteria below:
 - a. Has a stated rate of not more than 55 gallons per minute nor less than 20 gallons per minute (gpm); and
 - b. Meets the grease trap sizing requirements set forth by Stockertown Borough; and
 - c. The FSE has an adequate grease trap/interceptor set-up for the hot water only pre-rinse wash procedure.An existing grease trap located within an existing building is not adequate if it does not meet the above criteria. A properly sized exterior grease interceptor must be installed for any existing interior grease trap that is not adequate. If the installation of an exterior grease interceptor is not feasible, then the use of the hot water only pre-rinse wash procedure and an adequately sized or additional approved grease trap/interceptor is required.
 5. Existing FSEs.
 - a. Food service establishments which have been constructed or are under construction as of the effective date of this ordinance and do not have grease traps/interceptors installed or included in building plans shall be exempt from the requirement to install grease traps and/or interceptors, unless
 - (i) Plumbing improvements with a building permit valuation of \$10,000 or more are made to the building in which the FSE is located; or
 - (ii) The Stockertown Borough Engineer determines the sewer discharge from the FSE has a reasonable potential to adversely impact the Stockertown Borough 's sewer system and the FSE has been notified in writing to install a grease trap/interceptor within the specified period set forth in the notification letter.
 6. The Borough Engineer shall make determinations of grease trap/interceptor adequacy, need and other determinations required by this Article IV, based on review of all relevant information regarding grease trap/interceptor performance, facility site and building plan review and shall require repairs to, or modification or replacement of such traps as he determines appropriate in his professional judgment in accordance with the standards set forth or referenced in this Article IV.

§ 191-45 Non-Cooking Establishments

Grease trap/interceptors may also be required in non-cooking establishments and other industrial or commercial establishments when they are deemed necessary by the Stockertown Borough Engineer for the proper handling of liquid wastes containing grease. Any non-cooking establishment required to have a grease trap/interceptor shall be considered an FSE for the purpose of this Article IV.

§ 191-46 Wastewater Discharge Limitations

1. Where greases are a byproduct of food preparation and/or cleanup, reasonable efforts shall be made to separate fats and grease into a separate container for proper disposal. Greases, other than those contained in water from washing cooking utensils, appliances, dishware, cookware and such, shall not be discharged to any drains or grease traps/interceptors. Such greases shall be placed in a container designed to hold such waste and either utilized by industry or disposed of at suitable locations.
2. None of the following agents shall be placed directly into a grease trap/interceptor, or into any drain that leads to the trap/interceptor:
 - a. Emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers, or any type of product that will liquefy grease in any wastes;
 - b. Any substance that may cause excessive foaming in the sewer system; or
 - c. Any substance capable of passing the solid or semi-solid contents of the grease trap/interceptor to the sewer system.
3. The influent to grease traps/interceptors shall not exceed 140° Fahrenheit.
4. Toilets, urinals, and other similar fixtures shall not discharge through a grease trap/interceptor.
5. No food waste disposal unit or dishwasher shall be connected to or discharged into any grease trap/interceptor.

6. Sewer lines or pipes discharging into a grease trap or interceptor shall only be from grease-laden sources.
7. Sanitary wastes shall not be connected to sewer lines intended for grease trap/interceptor service.
8. Wastewater discharge concentration of greases from subject grease interceptor, grease trap or approved alternative pretreatment technology to the sewer system shall not exceed 325 milligrams per liter, as defined by method EPA test method 1664 or 275 milligrams per liter, as identified by method EPA test method 413.
9. Discharge from any FSE into the sewer system shall be subject to the quality standards established for the PTOW to which it flows and the provisions of this Article, as appropriate.

§ 191-47 Grease Interceptor Requirements

1. Grease interceptor sizing and installation shall conform to the current edition of the Uniform Plumbing Code or other applicable regulation or code used by Stockertown Borough.
2. Grease interceptors shall (a) provide for a minimum hydraulic retention time of twenty-four (24) minutes at actual peak flow or twelve (12) minutes at the calculated theoretical peak flow rate as predicted by the uniform plumbing code fixture criteria, between the influent and effluent baffles with twenty (20) percent of the total volume of the grease trap/interceptor being allowed for sludge to settle and accumulate, identified hereafter as a "sludge pocket", (b) have a minimum of two compartments with fittings designed for grease retention, (c) have a minimum capacity of 1,000 gallons and (d) be approved by the Borough Engineer.
3. Grease interceptors shall be installed at a location where it shall be easily accessible for inspection, cleaning, and removal of intercepted grease. Location of the grease interceptor must meet the approval of the Stockertown Borough Engineer.
4. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

§ 191-48 Grease trap requirements

1. Grease trap sizing and installation shall conform to the Uniform Plumbing Code and/or other applicable regulations used by Stockertown Borough.
2. No grease trap shall be installed which has a stated rate flow of more than fifty-five (55) gallons per minute, nor less than twenty (20) gallons per minute, except when specifically approved by the Stockertown Borough Engineer consistent with §191-47.

§ 191-49 Appeals

A user may appeal any requirement for the installation of a grease interceptor or grease trap, including the specifications required for the same, to the Stockertown Borough Council pursuant to the Administrative Agency Law, 2 Pa. C.S.A. 701, et seq., as amended.

§ 191-50 Maintenance

1. Grease interceptors must be cleaned every 30 days or on a schedule approved by the Borough.
2. Grease traps must be cleaned every 2-3 days as per Plumbing and Drainage Institute (PDI) recommendations.
3. Biological treatments are not permissible unless approved by the Borough.
4. Hot water flushing is prohibited.
5. Users of any grease trap/interceptor shall:
 - a. For any grease interceptor, remove any accumulated grease cap and sludge pocket as required, but at intervals of no longer than thirty (30) days, unless otherwise approved by the Borough.
 - b. Keep grease trap/interceptors free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this

pocket and thereby reduce the effective volume of the grease interceptor.

- c. If any skimmed or pumped wastes or other materials removed from grease trap/interceptor are treated in any fashion on site and reintroduced back into the grease trap/interceptor as an activity of and after said on-site treatment, maintain grease numerical limit consistent with and contained in section 18-903(6, 7 and 8) on all discharges of wastewater from said grease trap/interceptor into the sewer system.
6. Food service establishments which have installed grease trap/interceptors as of the effective date of this ordinance shall maintain, repair and replace the same in accordance with the terms of this ordinance.
7. A grease trap or interceptor which is inoperable, broken, damaged or otherwise incapable of operating as required by Sections 908 (8) and (9) of this Part shall be repaired or replaced by equipment meeting such requirements within 30 days.
8. Regardless of the minimum cleaning provisions specified in subsections (1) and (2) above, no user shall permit grease to accumulate in a grease trap/interceptor including any grease storage containers associated therewith or with any other container of grease such that the same shall discharge, spill, overflow or leak into any portion of the Township's storm sewer system.
 - a. The owner or operator of a grease trap/interceptor subject to an overflow, as described above, shall immediately notify the FOG Administrator of the overflow.
 - b. The owner or operator of a grease trap/interceptor subject to an overflow as described in paragraph(a) above shall, within 5 days after the overflow submit a FOG Overflow Report to the FOG Administrator.
 - c. The owner or operator of a grease trap/interceptor subject to an overflow as described in paragraph (a) above shall be responsible for all costs of cleanup of the overflow.
 - d. Cleanup by dispersal of grease to surrounding property, street, sidewalk or storm sewer by water and/or liquefier is prohibited.

§ 191-51 Record keeping

1. Each FSE must maintain the following cleaning records for all grease interceptors and grease traps.
 - a. Clean-out date and time
 - b. Signature of owner/manager
 - c. Receipt from "clean-out" firm or "hauler"
2. All such records will be available for inspection by the Borough at all times.
3. All such records must be kept on file for 3 years.

§ 191-52 Inspections

1. The owner or person utilizing any property connected to the sewer system shall permit the Borough inspector:
 - a. To enter all properties and facilities for the purpose of inspection, sampling and testing to determine compliance with the provisions of these regulations; and
 - b. To examine and copy all records required to be maintained by the owner for the purpose of determining compliance with the provisions of these regulations.
2. Any grease trap/interceptor may be inspected by the Borough inspector at any reasonable time with or without prior notice.
3. Inspection of any grease trap/interceptor may require a physical tour of the property, sampling of the grease trap/interceptor/trap, and dye-testing of the interior plumbing to determine the path and ultimate destination of the generated wastewater.
4. The Borough inspector shall have the right to enter upon land for purposes of inspections.
5. An initial inspection may be conducted by the Borough inspector to determine the type and functionality of each grease trap/interceptor.
6. The Borough inspector shall inspect systems known or alleged to be malfunctioning.
7. Any grease trap/interceptor found in violation of the provisions of this Article shall be re-inspected within 30 days.

§ 191-53 Sampling

Any user that is subject to sampling by the Borough will be assessed the cost for any analytical testing fees.

§ 191-54 Disposal

1. Disposal of all greases removed from any grease trap or grease interceptor shall be in accordance with the requirements of the PA Solid Waste Management Act (Act 97 of 1980, 35 p.s. § 6018.101 et seq.) And all other applicable laws and at sites or facilities approved by the PA Department of Environmental Protection and *grease or greases shall be put back into the sewer system.*
2. Pumpers/haulers of waste greases operating within Stockertown Borough system shall operate in a manner consistent with the provisions of the PA Solid Waste Management Act (Act 97 of 1980, 35 p.s. § 6018.101 et seq.) And all other applicable laws.

§ 191-55 Clean Up Costs

Any and all costs incurred by the Borough for cleanup of conditions resulting from any violation of this Article shall be paid by the permit holder for the violation. Payment shall be made within 30 days of rendering an invoice by the Borough.

§ 191-56 Violations

1. Existing FSEs or FSEs under construction as of the effective date of this Article IV shall have a period of one year from the effective date to comply with any requirements to install a grease trap or interceptor.
2. Such one year grace period shall not absolve the FSE, user, property owner or tenant from any liability for damages caused by fats, oils or grease discharged by the FSE into the sewer system or obligations to comply with all other parts of this Chapter 191 as may be applicable.

§ 191-57 Penalties

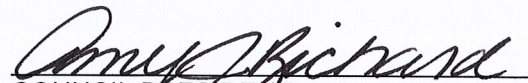
1. In addition to any other remedies provided to the Borough at law, any person violating any of the provisions of this Article IV shall be guilty of a summary offense and upon conviction thereof shall be subject to a fine in an amount not exceeding three hundred (\$300.00) dollars.
2. Falsifying information. Any person or industrial user with pretreatment standards or other requirements who knowingly makes false statements, representation or certification in any application, record, report, plan or other document filed or required to be maintained pursuant to this Article IV or industrial waste discharge permit, or who falsified, tampers with or knowingly renders inaccurate any monitoring device or method required under this Article IV, shall, upon conviction, be fined as follows:
 - a. First violation. A fine of not more than \$100.
 - b. Second violation within two years. A fine of not more than \$200.
 - c. third or greater violation within two years. A fine of not more than \$300.
3. Failure to Clean Interceptors and/or Traps. Penalties for violation of Section 191-50:
 - a. First Violation. Issuance of NOV.
 - b. Second Violation Within a 12-month Period. \$250.
 - c. Third Violation Within a 12-month Period. \$500.
 - d. Fourth Violation Within a 12-month Period. \$1,000 and revocation of food service establishment permit.
4. Failure to Repair Interceptors and/or Grease Traps. For violation of Section 191-50:
 - a. First Violation. Issuance of NOV.
 - b. Second Violation Within a 12-month Period. \$250.
 - c. Third Violation Within a 12-month Period. \$500.
 - d. Fourth Violation Within a 12-month Period. \$1,000 and revocation of food service establishment permit.

5. Failure to Keep and Maintain Cleaning Records. For violation of Section 191-51:
 - a. First Violation. Issuance of NOV.
 - b. Second Violation Within a 12-month Period. \$100.
 - c. Third Violation Within a 12-month Period. \$200.
 - d. Fourth Violation Within a 12-month Period. \$500 and revocation of food service establishment permit.
6. Introducing Greases into the Sewer System. For violation of Section 191-46 (1):
 - a. First violation. Issuance of NOV plus \$500.
 - b. Second violation within a 12-month period. \$1,000.
 - c. Third violation within a 12-month period. \$2,000.
 - d. Fourth violation within a 12-month period. \$5,000 and revocation of food service establishment permit.
7. Introducing Prohibited Chemicals or Substances into the Sewer System. For violations of Section 191-46 (2):
 - a. First Violation.
 - (1) If a system or program for use of liquifiers was in place as of the effective date of this ordinance: NOV. Thirty day period will be allowed to remove system or terminate program.
 - (2) Violation other than (1): Issuance of NOV plus \$500.
 - a. Second Violation Within 12-month Period. \$1,000.
 - b. Third Violation Within 12-month Period. \$2,000.
 - c. Fourth Violation Within 12-month Period. \$3,000
8. Overflows.
 - a. For Any Violation of Section 191-50 (8)(A). \$1,000.
 - b. For Violation of 191-50 (8)(B).
 - (1) First Violation. Issuance of NOV.
 - (2) Second Violation Within 12-month Period. \$250.
 - (3) Third Violation Within 12-month Period. \$500.
 - (4) Fourth Violation Within 12-month Period. \$1,000.
 - c. For Any Violation of 191-50 (8)(C). \$250.
 - (1) First Violation. Issuance of NOV.
 - (2) Second Violation Within 12-month Period. \$250.
 - (3) Third Violation Within 12-month Period. \$500.
 - (4) Fourth Violation Within 12-month Period. \$1,000.
 - d. For Any Violation of 191-50 (8)(E). \$1,000.
9. Any permit revoked pursuant to this Section shall not be reinstated until the owner/operator demonstrates that the non-compliance has been eliminated.

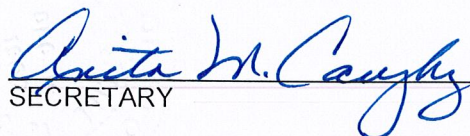
ORDAINED AND ENACTED into an Ordinance by Stockertown Borough, Northampton County, Pennsylvania, this 6th day of NOVEMBER, 2017.

STOCKERTOWN BOROUGH

BY


COUNCIL PRESIDENT

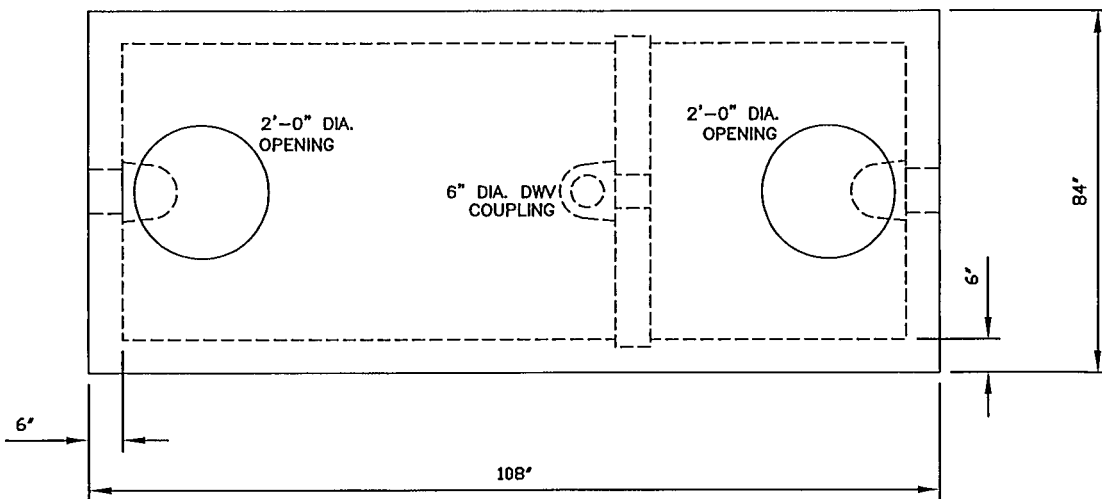
ATTEST:


SECRETARY

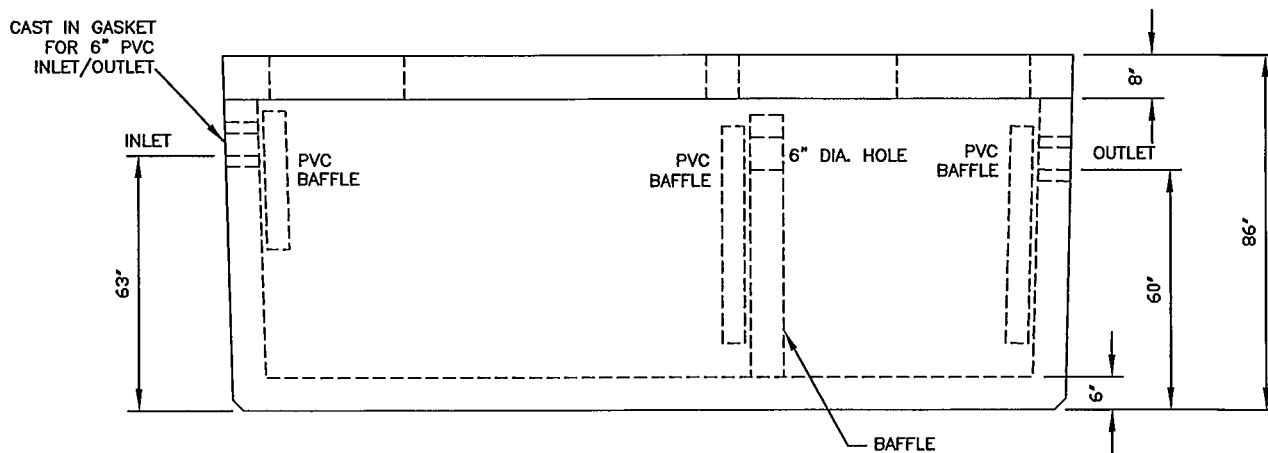
1500 GALLON HEAVY DUTY TWO COMPARTMENT GREASE INTERCEPTOR

SPECIFICATIONS/PRECAST CONCRETE STANDARDS:

- CONCRETE STRENGTH: 4000PSI MIN. @ 28 DAYS
- REINFORCING CONFORMS TO ASTM A615 & A185
- DESIGN: MAXIMUM EARTH COVER IS 5'-0"; HS-20 LOADING
- 1" BUTYL RUBBER GASKET PROVIDED FOR JOINT



PLAN VIEW



SECTION VIEW

KEYSTONE CONSULTING ENGINEERS, INC.
 2870 EMRICK BOULEVARD
 BETHLEHEM, PA. 18020
 610-865-4555



STOCKERTOWN BOROUGH
 NORTHAMPTON COUNTY, PENNSYLVANIA

DRAWN: KRS
 CHECKED:
 DATE: 10/3/17

STANDARD DETAIL
 FOR

REVISIONS

DRAWING NUMBER: STK-SD-GREASE

1500 GALLON COMMERCIAL GREASE TRAP