WATER POLLUTION CONTROL AUTHORITY
FOR THE CITY OF NORWALK

Fats, Oils and Grease "FOG" Program Policy

I. Introduction

The Connecticut Department of Environmental Protection (DEP) has issued a *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments* effective September 30, 2005 for Class III and Class IV food service establishments. The General Permit regulates the discharge of wastewaters from Class III and Class IV food preparation establishments, as defined in the Connecticut Public Health Code, that discharge to a sanitary sewer.

The purpose of the General Permit was to reduce the volume of animal fat, cooking oils, and frying grease discarded in wastewater. FOG discharged to the sanitary sewer system can accumulate at any location within the system. Over time, this accumulation can decrease the capacity or entirely block sanitary sewer lines, causing untreated sewage to overflow the sewer system, contaminating the surrounding soil and possibly entering businesses or homes. Sewage overflowing the sanitary sewer system can pose a threat to human health and the environment.

The Water Pollution Control Authority for the City of Norwalk (WPCA) has adopted this policy to reduce the amount of FOG discharged into the sanitary sewer system in order to protect all public, private and environmental interests.

II. Compliance Requirements

A. All Class III and IV food preparation establishments must comply with the DEP's *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments.* A copy of the General Permit is attached (Attachment A).

B. All food preparation establishments must comply with the Sewer Ordinance covered in Chapter 91 "Sewers, Public" of the Code of the City of Norwalk.

C. All Class III and IV food preparation establishments required to comply with this Policy must submit an application for review/registration to the WPCA.

D. **The WPCA, in accordance with the General Permit authorized by DEP, requires all Class III and IV food preparation establishments to install an Outdoor, In-Ground Grease Trap/Interceptor (1,000-gallon or greater).** In an extreme circumstance the food preparation establishment may request a substitute treatment method as noted under Alternative Option of this Policy.

E. To meet Section 5 of the General Permit requiring all establishments to comply by July 1, 2011, the WPCA requires all Class III & IV food preparation establishments to submit an application for review/registration no later than July 1, 2009. Upon approval, these food preparation establishments are required to comply by July 1, 2010.

III. Review/Registration Process

Class III and Class IV food preparation establishments that are required to comply with this policy must submit an application for review/registration to the WPCA. The procedure to apply is as follows:

A. New applicants should contact the Department of Public Works to request "Instructions for the FOG Program Review/Registration Process" and a "FOG Registration Form".

B. Fill out the FOG Registration Form as completely as possible as this will help expedite your review/registration.

C. Plan, Specification, and Detail Requirements - The food preparation establishment is required to submit, at the minimum, the following information:

1. Detailed engineering/architectural site plan that includes:
   a. Facility name and building address, lot size and dimensions
   b. Location of public sewers
   c. Location of outdoor, in-ground grease trap/interceptor (if applicable)

2. Kitchen plumbing plan that includes:
   a. Location and name of all kitchen fixtures
   b. Plumbing lines and connections
   c. Location of Automatic Grease Recovery Unit (if applicable)

3. Outdoor in-ground grease trap/interceptor detail that includes:
   a. Invert elevation at the building, grease trap inlet and outlet, and sewer connection
   b. Trap/interceptor specifications
   c. Sizing calculations

4. Automatic Grease Recovery Unit (AGRU) detail that includes:
   a. AGRU specifications
   b. Volume of grease collection container
   c. Sizing calculations (include volumes of all connected kitchen fixtures and hydraulic retention time)
   d. Sample port with valve and shutoff valve after AGRU

In order to allow expeditious review of such plans, food preparation establishment should take care to validate their accuracy and should supplement them with whatever additional technical information deemed appropriate to allow clear understanding of the food preparation establishment's project.

D. Registration fees are established annually with sewer use charges.

E. Return the completed FOG Registration Form along with plans, specifications, details and any other supporting documents to the WPCA at the following address:

City of Norwalk/Water Pollution Control Authority
15 South Smith Street
Norwalk, CT 06855
Attention: Wastewater Systems Manager

F. Upon submission to the WPCA of a completed registration form, plans, specifications, details, and any other supporting documents, the Director of Public Works or his designee shall make a reasonable attempt to review the application within fourteen (14) days of the date that the application is certified as completed. No application shall be considered complete until all information is provided.

IV. Alternative Option - Automatic Grease recovery Unit (AGRU):

In extreme circumstances when site restrictions do not allow for the installation of an outdoor, in-ground grease trap/interceptor; the food preparation establishment must submit in writing the reasons why and request the WPCA for approval to permit the installation of an AGRU. This letter should be included with the review/registration submission.

Any food preparation establishment wishing to appeal to the WPCA Board of Directors shall do so in writing within twenty-one (21) days after decision notification. The WPCA will investigate the appeal and send its decision to the food preparation establishment in writing within five (5) days after its next regularly scheduled monthly meeting following receipt of the request.

V. Violation

Any person violating any of the provisions of Chapter 91 shall be deemed guilty of a violation and shall be fined an amount as established in accordance with provisions of Section 90-4, COMMON COUNCIL APPROVAL OF RATES AND FEES. Each day such violation is committed or permitted to continue shall constitute a separate offense and shall be punishable as such here under.

ATTACHMENT A

General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments