

Chapter 21

Installation and Maintenance of Grease Traps and Removal of Grease from Food Establishments

21 Purpose

The purpose of this regulation is to protect the residents and business owners within the Town of Norton from blockages of the Town's sanitary sewer as well as damage to any On-Site Disposal Systems caused by grease discharge from food.

21.1 Definitions The following are definitions for this Chapter

- i **Agent** – Any duly authorized agent of the Norton Board of Health as specified under MGL c.111, §. 30.
- ii **Food Establishment** – Any establishment issued a permit to operate a food service establishment by the Norton Board of Health and which has 10 or more seats or is equipped with a fryolator.
- iii **Grease Trap** - Also referred to as a “grease interceptor” by the State Plumbing Code, is a device designed to remove dissolved and/or suspended grease and waste oil from wastewater and which bears the seal of acceptance of P.D.I. (Plumbing and Drainage Institute).
- iv **Plumbing Fixture** – A fixture that introduces more than the allowable 11 mg/liter of fats, oils, grease(FOG) into the sewer system, including but not limited to, all pot sinks, rinse sinks or troughs attached to dish machines, any other sink in which FOG may be introduced, floor drains and/or sinks into which kettles may be indirectly wasted or poured, automatic hood wash units that connect or flow indirectly through the waste system, wok unit drains, and any other fixture or drain through which significant amounts of FOG may be introduced into the municipal sewer or private onsite system.
- v **Sewer Pipe** - Any building or town sanitary sewer piping including but not limited to interior and exterior building sanitary sewer piping, any main or lateral sanitary sewer piping, regardless whether it is located on private or municipal land.
- vi **Waste Grease or Oils** – Waste oils or grease generated by any food service establishments during the cooking process.

21.2 General Provisions

- i **Grease Trap Installation** – All grease traps and interceptors shall be installed and maintained in accordance with the Code of

Massachusetts Regulations for Plumbing and Gas Fitter, 248 CMR 2.09 as well as 105 CMR 15.230 of The State Environmental Code, TITLE 5.

- ii **Food Establishments or Related Business** – All plumbing fixtures in a food service establishment require grease trap and interceptor protection.
- iii **New or Remodeled Food Establishments** – New or remodeled establishments that prepare food with a seating capacity of 75 seats or more must install an external grease trap with a minimum capacity of 1,500 gallons.
- iv **Grease Trap Maintenance** - All grease traps shall be maintained by the food establishment at its expense. At a minimum all **internal grease traps (interceptors) shall be serviced once every month and external grease traps once every 3 months or more often if necessary, to ensure the proper operation of the grease trap.** Written maintenance logs shall be maintained onsite and readily available to the Norton Board of Health Agents and Norton Inspectional Services. Fats, Oil, & Grease shall not be discharged to the sanitary sewer as a substitute for cleaning maintenance. All wastes containing Fats, Oils, & Grease shall be removed by a licensed Septic Hauler or a Certified Recycling/Rendering Company.
- v **Storage of Waste Grease from Food Preparation** – All waste grease and other related wastes requiring storage at the food establishment as a result of removal from grease traps or otherwise, shall be collected and stored in appropriate container(s) in an approved location at the food establishment. Container(s) shall only be stored on an impervious surface such as concrete or pavement. The container(s) shall also be kept sealed and in a sheltered area in order to prevent entry of precipitation and animals. All waste grease and related wastes shall be removed from the food establishment by a licensed Septic Hauler or a Certified Recycling/Rendering Company only.
- vi **Cleaning Products** – Only bacterial products intended for grease trap cleanings, drain maintenance, and odor control may be used for grease trap cleaning. The use of bacteria to augment the maintenance of grease traps will not eliminate the need to manually clean grease traps at the specified intervals. Detergents, bleaches or ammonias shall not be used for this purpose.

21.3 **Enforcement and Inspection**

- i The Norton Board of Health shall enforce the provisions of this regulation. Any agent of the Norton Board of Health may, according to law, enter upon any premises at any reasonable time to inspect for compliance.
- ii All records pertaining to purchasing, storage, and removal of grease-related products and waste products, shall be retained by the owner or operator on premise for no less than two years.
- iii Upon request by an agent of the Norton Board of Health, an owner or operator shall furnish all information required to enforce and monitor compliance with this regulation, including but not limited to, a complete inventory of all food and maintenance related products that are purchased by the establishment, receipts from a licensed Septic Hauler retained to remove grease or oil from the establishment.
- iv The Norton Board of Health may, after providing opportunity for a hearing, order the revocation of a permit to operate a food establishment, the termination of one or more particular operations for:
 - a) Serious or repeated violations of the regulation.
 - b) Interference with the Norton Board of Health in the performance of its duty.
 - c) Keeping or Submitting any misleading or false records or documents required by the regulation.

21.4 **Violation**

Written notice of any violation of this regulation shall be given to the owner and operator by an agent of the Norton Board of Health, specifying the nature, time and date of the violation, any preventative measure required to avoid future violations, and a schedule of compliance

21.5 **Variance**

Any request for a variance from the provisions of this regulation must be presented in writing; the request should specify if the variance is being requested due to restrictions in the amount of available space, and/or economic hardship. Variance requests regarding the size of the trap should be accompanied by kitchen flow calculations prepared by a Massachusetts Licensed Plumber supporting an alternative size.

21.6 **Hearing**

The person or persons to whom any order or notice issued pursuant to this regulation has been directed may request a hearing before the Norton Board of Health. Such request shall be in writing and shall be filed in the office of the Norton Board of Health within 10 days after receipt of the order or notice.

21.7 **Penalty**

Any person that violates any provision of this regulation may be punished, under MGL c. 40 §21D, by a fine of no more than \$100 or by filing a criminal complaint at the appropriate venue. Each day or portion thereof during which a violation continues shall constitute a separate offense. Failure to correct the violations of any provision of this regulation may result in suspension or revocation of a permit to operate a food establishment or refusal to issue a permit to operate a food establishment as provided in 105 CMR 590.012 or 105 CMR 590.014.

21.8 **Severability**

Each provision of this regulation shall be construed as separate to the end that if any part of it shall be held invalid for any reason, the remainder shall continue in full force and effect.