



Metropolitan Sewerage District

OF BUNCOMBE COUNTY, NORTH CAROLINA

Section 5.05 Standards and Requirements for Food Service Establishments

Food Service Establishments shall provide means of preventing grease and oil discharges to the sewerage system. Where a grease and oil interceptor currently exists or is required by the Metropolitan Sewerage District of Buncombe County (MSD), it shall be maintained for continuous, satisfactory, and effective operation by the owner, leaseholder, or operator at his expense. Grease and oil interceptors shall be of a type and capacity approved by MSD and shall be located as to be readily accessible for cleaning and inspection.

- 5.05.01 All Food Service Establishments shall have grease-handling facilities approved by MSD. Establishments whose grease-handling facilities or methods are not adequately maintained to prevent fats, oils or grease (FOG) from entering the sewerage system shall be notified in writing of any noncompliance and required to provide a schedule whereby corrections will be accomplished.
- 5.05.02 All Food Service Establishments grease-handling facilities shall be subject to review, evaluation, and inspection by MSD representatives during normal working hours. Results of inspections will be made available to the owner, or operator. MSD may make recommendations for correction and improvement.
- 5.05.03 Each facility will be issued a Grease Interceptor/Trap Maintenance Log upon initial inspection. This log shall be kept up-to-date and shall be available during each inspection. Failure to maintain a log may constitute a violation of this Ordinance
- 5.05.04 Food Service Establishments receiving two (2) consecutive unsatisfactory evaluations or inspections may be subject to penalties or other corrective actions as provided for in this Ordinance. Food Service Establishments shall not be considered in compliance until two (2) consecutive satisfactory inspections have been conducted.
- 5.05.05 Food Service Establishments that continue to violate MSD's Grease Standards and Requirements may be subject to additional enforcement action including termination of services.
- 5.05.06 Food Service Establishments whose operations cause or allow excessive FOG to discharged or accumulate in the MSD collection system may be liable to MSD for costs related to MSD service calls for line blockages, line cleanings, line and pump repairs, etc. including all labor, materials, and equipment. If the blockage results in a Sanitary Sewer Overflow (SSO) and MSD is penalized for the SSO, the penalty may be passed along to the Food Service Establishment.
- 5.05.07 Regularly scheduled maintenance of grease-handling facilities is required to insure adequate operation. In maintaining the grease interceptors and/or grease traps, the owner, leaseholder, or operator shall be responsible for the proper removal and disposal of grease by appropriate means and shall maintain an on-site record of dates, and means of disposal.

- 5.05.08 All grease traps and/or grease interceptors shall be cleaned based on the 25% Rule.
***FOR EXAMPLE:** If the total depth (TD) of the GI is 40 inches, the maximum allowable depth (d) of floatable grease equals 40 inches multiplied by 0.25 or $d=TD \times 0.25 = 10$ inches. Therefore, the maximum allowable depth of floatable grease of the vessel should not exceed ten (10) inches.*
- 5.05.09 The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered acceptable grease trap maintenance practice.
- 5.05.10 Any Food Service Establishment whose effluent discharge to the sewerage system is determined by MSD to cause interference in the conveyance or operation of the sewerage system may be required to sample the grease interceptor and/or grease trap discharge and have it analyzed for FOG at the expense of the owner, leaseholder, or operator. Results of such analyses shall be reported to MSD.
- 5.05.11 All grease interceptors and/or grease traps shall be designed and installed to allow for complete access for inspection and maintenance of the inner chamber(s) and viewing and sampling of effluent wastewater discharged to the sewer. These chambers shall not be visually obscured with soil, mulch, floorings, or pavement of any substance.
- 5.05.12 Food Service Establishments shall adopt Best Management Practices (BMP's) for handling sources of floatable oils, fat or grease originating within their facility. A notice shall be permanently posted at a prominent place in the facility-advising employees of the BMP's procedures to be followed. MSD may render advice regarding the minimization of waste.
- 5.05.13 Food Services Establishments shall develop and implement a waste minimization plan pertaining to the disposal of grease, oils, and food particles. MSD may render advice or make suggestions regarding the minimization of waste.

Section 5.06 Construction Standards for New Food Service Establishments

New Food Service Establishments shall be required to install an "outdoor" grease interceptor, whose design and location must be approved in writing prior to installation by MSD.

- 5.06.01 Grease interceptors shall be adequately sized, with no interceptor less than 1,000 gallons total capacity unless otherwise approved by MSD.
- 5.06.02 The inlet chamber of the vessel will incorporate a PVC open sanitary-tee, which extends equal to or greater than 12 inches below the water surface. The outlet chamber of the vessel will incorporate a PVC open sanitary-tee that extends two-thirds below the water surface. The sanitary-tees (both inlet and outlet) will not be capped but opened for visual inspection of the waste stream.
- 5.06.03 All grease interceptors, whether singular or two tanks in series, must have each chamber directly accessible from the surface to provide means for servicing and maintaining the interceptor in working and operating condition.
- 5.06.04 All pot & pan wash, pre-rinse sinks, scullery and floor drains will connect and discharge to the grease interceptor.
- 5.06.05 Where automatic dishwashers are installed, the discharge from those units will discharge directly into the building drainage system without passing through a **grease trap**, unless otherwise directed by MSD.

- 5.06.06 Where automatic dishwashers are installed, the discharge from those units will discharge directly into the **grease interceptor**, before entering the building drainage system.
- 5.06.07 The pre-rinse sink of the automatic dishwasher will discharge directly into the grease interceptor and /or grease traps.
- 5.06.08 Where food-waste grinders are installed, the waste from those units shall discharge directly into the building drainage system without passing through grease interceptor and /or grease traps.
- 5.06.09 The grease interceptor shall be installed at least fifteen (15) feet from the last drainage fixture.
- 5.06.10 The grease interceptor shall be installed at least nine (9) feet from the exterior wall.
- 5.06.11 The grease interceptor shall not to be installed within a drive-thru pick-up area or underneath menu boards, or in the vicinity of menu boards.
- 5.06.12 A grease trap may be allowed in lieu of a grease interceptor, at the discretion of MSD. This determination will be based on standard engineering practice, which may determine that the grease interceptor installation is not feasible. The design and location of the grease trap must be approved in writing by MSD prior to installation.
- 5.06.13 The gallonage capacity of a grease trap shall be equal to or greater than double the gallonage capacity of all drainage fixtures discharging to the grease trap. These fixtures and other potentially grease-containing drains connecting to the grease trap will be determined and approved by MSD in writing prior to installation.
- 5.06.14 New Food Service Establishments shall not be allowed to initiate operations until all grease-handling facilities are approved, installed, and inspected by MSD.
- 5.06.15 A basket, screen or other intercepting device shall be installed to prevent passage into the drainage system of solids ½ inch or larger in size. The basket or device shall be removable for cleaning purposes.

Section 5.07 Construction Standards for Existing Food Service Establishments

All existing Food Service Establishments shall have grease-handling facilities. Food Service Establishments without any grease-handling facilities will be given a compliance schedule to have grease-handling equipment installed. Failure to do so will be considered a violation of this Ordinance and may subject the facility to penalties and/or corrective actions.

- 5.07.01 In the event an existing Food Service Establishment's grease-handling facilities are either under-designed or substandard in accordance with this Ordinance, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance schedule.
- 5.07.02 For cases in which "outdoor" grease interceptors are infeasible to install, existing Food Service Establishments will be required to install approved "under-the-counter" grease traps.
- 5.07.03 Factory-installed flow control fittings must be provided to the inlet side of all "under-the-counter" grease traps to prevent overloading of the grease trap and to allow for proper operation.
- 5.07.04 MSD approval of grease trap design shall be obtained prior to installation.

- 5.07.05 The location of "under-the-counter" units shall be determined and approved by MSD prior to installation.
- 5.07.06 Wastewater from garbage grinders should not be discharged to grease interceptors.
- 5.07.07 Wastewater from automatic dishwashers should be discharged to grease interceptors.
- 5.07.08 Wastewater from the pre-rinse sink of the automatic dishwasher shall discharge directly into grease interceptors.
- 5.07.09 In maintaining grease interceptors, the owner(s) shall be responsible for the proper removal and disposal of captured material and shall maintain records of the dates and means of disposal.
- 5.07.10 The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered acceptable grease trap maintenance practice. All grease interceptors must be cleaned based on the 25% Rule as directed in Subsection 5.05.08.

Section 5.08 New Food Service Establishments in Existing Buildings

Where practical, new food service establishments locating in existing buildings will be required to comply with the standards applicable to new facilities as directed in Section 5.06 of this Ordinance.

- 5.08.01 Where physically impossible to install "outdoor" units (grease interceptor), "under-the-counter" units (grease trap) may be allowed as directed in Section 5.07 of this Ordinance, provided prior approval of unit type, size and location is obtained from MSD.