

ORDINANCE NO. 10

AN ORDINANCE OF THE BOROUGH OF CAMP HILL, CUMBERLAND COUNTY, PENNSYLVANIA, AMENDING CHAPTER 168, SEWERS TO ESTABLISH FURTHER REGULATIONS FOR THE INSTALLATION AND MAINTENANCE OF GREASE INTERCEPTORS.

BE IT ORDAINED AND ENACTED by the Borough Council of the Borough of Camp Hill, Cumberland County, Pennsylvania, that:

Section 1. The following terms and definitions are added to the Code of the Borough of Camp Hill, Chapter 168, "Sewers," Article I, "Connections," § 168-1, "Definitions:"

Fats, Oils and Grease (FOG) - Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules, such as rendered animal fat, vegetable shortening and other such oily material used for the purposes of and resulting from cooking and/or preparing food, and is distinct from petroleum or mineral oils.

Food Service Establishment - Any food service facility that prepares, packages or serves food or beverages for sale or consumption, on site or off site, with the exception of private residences, that uses 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 other food preparation activities that produce a hot, non-drinkable food product in or on a receptacle that requires washing. Food service establishments shall include, but are not limited to, food courts, food manufacturers, food packagers, meat distributors, restaurants, grocery stores, bakeries, lounges, hospitals, hotels, nursing homes, churches and schools.

Grease Interceptor - A watertight receptacle utilized by commercial or industrial generators of liquid waste to intercept, collect and restrict, the passage of grease into the sewer system to which the receptacle is directly or indirectly connected, and to separate and retain grease from the wastewater discharged. Grease interceptors are generally required to be located underground between the food establishment and the connection to the sewer system and are typically 1,000 gallons in capacity or greater.

Grease Trap - A device located inside a food service establishment or under a sink and designed to collect, contain or remove food wastes and grease from the waste stream by hydro mechanical means while allowing the wastewater to discharge to the sewer system. Grease traps are typically intended to serve individual fixtures with a capacity of 5 to 50 gallons.

Section 2. Chapter 168, "Sewers," Article I, "Connections," § 168-8, "Grease Traps" is amended as follows:

§ 168-8 Grease Control

A. Grease Interceptor Applicability

Wastewater that contains fats, oils or grease shall be discharged into the sewer system only under the conditions of these regulations. The following facilities shall discharge all wastewater from sinks, dishwashers, drains and any other fixtures through which grease may be discharged into an adequately sized, properly maintained and functioning grease interceptor before the discharge enters the sewer system:

- (1) Every food service establishment.

- (2) All other generators discharging fats, oil or grease in amounts that, in the opinion of the Borough, will, alone or in conjunction with other substances from the discharges of other facilities, have a reasonable chance to stop or impede the flow of the sewer system.
- (3) Areas of intensified dwelling, if found to be contributing grease in quantities sufficient to cause sewer line stoppages or necessitate increased maintenance on the sewer system in order to keep main line stoppages from occurring, may be required to maintain a grease interceptor on a case-by-case basis as determined by the Borough. Areas of intensified dwellings include, but not limited to, adult day-care facilities, assisted-living facilities, convalescent homes, day nursing and child-care facilities, in which food preparation occurs, homes for the mentally challenged, hotels, maternity homes, motels in which there is a commercial food preparation service, nursing homes, retirement and life-care communities and homes, truck stops with commercial food service, shall be required to have grease interceptors.

Grease interceptors shall not be required for single-family residences, single-family semi-detached residences, or apartment complexes, unless the Borough determines that there are discharges from the property that may create problems in the sewer system. The determination shall be made based upon an investigation of the improved property and a comparison of the content and amount of discharge from the improved property with the discharges of other improved properties similar in size and use. Upon a determination that the discharges will create problems in the sewer system, the Borough may require the installation of a sufficiently sized grease interceptor to treat the discharges.

B. Grease Interceptor Discharge Criteria

The following prohibitions shall apply:

- (1) Where fats, oils or grease are a by-product of food preparation and/or cleanup, reasonable efforts shall be made to separate waste oil and grease into a separate container for proper disposal. Except as contained in by-products of food preparation and/or cleanup, waste oil and grease shall not be discharged to any drains or grease interceptors. Such waste shall be placed in a container designed to hold such waste and either utilized by industry or disposed of at suitable disposal sites.
- (2) None of the following agents shall be placed directly into a grease interceptor or into any drain that leads to the grease interceptor:
 - (a) Emulsifiers, de-emulsifiers; surface active agents, chemical/biological/enzyme additives, degreasers or any type of product that will liquefy grease interceptor wastes.
 - (b) Any substance that may cause excessive foaming in the sewer system.
 - (c) Any substance capable of passing the solid or semisolid contents of the grease interceptor to the sewer system.
 - (d) Illegal discharge items, such as hazardous wastes, including but not limited to acids, strong cleaners, pesticides, herbicides, paint, solvents, or gasoline.
 - (e) Use of grease interceptor treatment products, including bacteria, designed to digest grease, is specifically prohibited without prior written consent of the Borough. Acceptance of such products for use may be considered only where a valid screening test, showing the product's ability to treat the wastewater and to produce an influent in compliance with these regulations, has been performed in accordance with methods outline and approved by the Borough. If a product is approved, each generator shall obtain written permission from the Borough to use the product.

- (3) The influent to grease interceptors shall not exceed 140°F. The temperature at the flow control device inspection port shall be considered equivalent to the temperature of the influent.
- (4) Toilets, urinals and other similar fixtures shall not discharge through a grease interceptor.
- (5) All waste shall only enter the grease interceptor through the inlet flow control device, then the inlet pipe.
- (6) Commercial food service establishments, schools, colleges, and restaurants may not have a garbage grinder or food scrap disposal system. Where food waste grinders are installed in a non-residential establishment, the waste from those units shall discharge directly into the building drainage system without passing through a grease interceptor.

C. Grease Interceptor Permitting

- (1) It is unlawful for any existing facility or new facility to discharge wastewater from a grease interceptor without authorization in the form of a FOG Discharge Permit. Application for a FOG Discharge Permit shall be made to the Borough.
- (2) A sampling manhole or vault may be required and included as a requirement in the FOG Discharge Permit. The sampling manhole or vault shall be constructed so that a free flow sample may be collected for analysis, since immersion of a sample container beneath the surface of the wastewater is not an acceptable technique for collection of a wastewater for FOG analysis. Sample collection, preservation method, holding time and test method for FOG analysis shall be in accordance with 40 C.F.R. § 136.
- (3) FOG Discharge Permits will be issued for a period not to exceed three (3) years.

D. Grease Interceptor Monitoring and Inspection

- (1) Borough personnel shall have the right to make periodic inspections of the installed facilities and associated records to ensure that proper installation, operation, maintenance and disposal procedures are being practiced. During these inspections, the Borough may sample and test the wastewater discharge and observe the performance of the grease interceptor.

E. Grease Interceptor Design and Sizing

- (1) The design and sizing of grease interceptors shall be in accordance with the manufacturer's instructions and shall be reviewed and approved by the Borough prior to plan approval or installation; all such facilities shall be inspected by the Borough during installation.
- (2) The Borough may require any existing food service establishment and shall require all new food service establishments or existing establishments which will be expanded or renovated to install grease interceptors subject to such terms and conditions as deemed necessary by the Borough to protect the sewer system from excessive amounts of FOG, and as necessary to address public health and safety and environmental concerns.
- (3) Sizing of grease interceptors shall be based on wastewater flow and grease retention capacity in accordance with the International Plumbing Code, Section 1003.

- (a) Under no circumstances should exterior Grease Interceptors less than 750 gallons be utilized. Where sizing formulas result in determination of a Grease Interceptor less than 750 gallons in capacity, this minimum size is required.
- (4) All permitting, construction, and inspection activities must be completed in accordance with the current applicable plumbing codes. Grease interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction, watertight and equipped with easily removable self-sealing waterproof and gas tight covers. Other design considerations shall include but are not limited to the following:
- (a) The grease interceptor shall be constructed with a minimum of two chambers or shall have a minimum of two tanks in series. If two chambered, the dividing wall must extend to within 1 foot of the bottom of the tank and within 2 inches of the top and be securely fastened to both sides.
 - (b) There must be inlet and outlet tees installed; made of schedule 40 PVC or other non-carbon steel and non-corroding material such as concrete. The inlet tee should extend down approximately one-third the depth of the Grease Interceptor from the top and the outlet tee should be located 12 to 18 inches off of the bottom of the grease interceptor. Inability to visually inspect tees during clean out of the interceptor will require entry into the interceptor at least once every 5 years.
 - (c) Grease interceptors are to be installed at a minimum distance of 10 feet from sinks and dishwashers to allow for adequate cooling of wastewater. Water temperatures must be less than 140°F prior to entering the grease interceptor.
 - (d) All grease bearing waste streams should be routed through an appropriate grease interceptor, including: three-compartment sinks, pot/pan sinks, soup kettles, hand-washing sinks, dishwashers, mop sinks and floor drains.
Notable Exceptions: Drains that receive "clear water" only, such as from ice machines, condensate from coils and drink stations, may be plumbed to the sewer system without passing through the grease interceptor with the condition that the receiving drain is a "hub" type that is a minimum of 2 inches above the finished floor.
 - (e) All exterior or recessed Grease Interceptors are to be installed with an effluent sampling chamber.
- (5) Grease interceptors shall be located in the service lateral line between all fixtures that may introduce FOG into the sewer system and the service connection to the Borough sewer system. All interceptors shall be so located as to be readily and easily accessible for cleaning and inspection. The interceptor size, type of construction, and the location of the installation shall be approved by the Borough prior to installation. Approval shall be evidenced by a letter signed by the Borough Manager or his/her authorized representative.
- (6) In the event that an outside grease interceptor is not practicable, an under the sink grease trap may be installed subject to the approval of the Borough. Indoor grease traps shall be designed in accordance with the Plumbing and Drainage Institute Standard PDI-G101. The design and sizing of grease traps shall be in accordance with the manufacturer's instructions and shall be reviewed and approved by the Borough prior to plan approval or installation; all such facilities shall be inspected by the Borough during installation. Grease traps require the same design criteria, permitting, maintenance, monitoring and inspection, and reporting and recordkeeping as grease interceptors.

F. Grease Interceptor Installation and Maintenance

- (1) Each grease interceptor in active use should be cleaned at least once every 90 days or more frequently as needed to prevent carry over of grease into the sewer system. More frequent cleaning is necessary when:
 - (a) Twenty-five (25) percent or more of the wetted height of the grease interceptor, as measured from the bottom of the device to the invert of the outlet pipe, contains floating materials, sediment, oils or greases; or
 - (b) The discharge exceeds pollutant levels established by the Borough; or
 - (c) If there is a history of non-compliance.
- (2) An owner may submit a request, in writing, for an exception to the ninety-day pumping frequency of his/her interceptor. The Borough may grant an extension for required cleaning frequency on a case-by-case basis when:
 - (a) The grease interceptor owner/operator has demonstrated that the specific interceptor will produce an effluent, based on defensible analytical results, in consistent with established local discharge limits.
 - (b) Less than 25% of the wetted height of the grease interceptor, as measured from the bottom of the device to the invert of the outlet pipe, contains floating materials, sediment, oils or greases.
- (3) A generator shall cause the liquid waste hauler, transporter, or any other person cleaning or servicing a grease interceptor to completely evacuate all contents, including floating materials, wastewater, and bottom sludges and solids, of all grease interceptors during servicing. Skimming the surface layer of waste material, partial cleaning of the grease interceptor or use of any method that does not remove the entire contents of the collection device is prohibited. The suction of the floating materials shall be done prior to removal of other contents. After complete evacuation, the walls, top, and bottom of the grease interceptor shall then be thoroughly scraped and the residue removed.
- (4) Even if a grease interceptor is installed or maintained properly, there is still a possibility that FOG can pass into the sewer collection system and cause blockages. Therefore, the Borough may also require that a facility have its private sewer lateral cleaned at its owner's expense.
- (5) The owner shall at all times keep grease interceptors in good working condition. Interceptors shall be inspected, cleaned and repaired regularly, as required by the Borough or as needed, by the owner at the owner's expense. The owner shall be responsible for the proper removal and disposal of the captured material from grease interceptors and shall maintain complete and accurate records in accordance with this Section. Under no circumstances shall captured materials be allowed to enter the sanitary sewer system.
- (6) If a grease interceptor becomes inoperable for any reason, the facility permittee shall inform the Borough within 48 hours of the grease interceptor first becoming inoperative, of the corrective measures being taken by the permittee to restore operation of the grease interceptor, and when these corrective measures will be accomplished, which shall not exceed ten (10) days. The grease interceptor shall not be used until it is fully functional.

G. Grease Interceptor Reporting and Recordkeeping Requirements

- (1) A manifest shall be obtained for each grease interceptor pump-out/cleaning event. At a minimum, the manifest must include:
 - (a) Waste hauler information (including transporter name, PADEP license number, name of driver, and truck license number)
 - (b) Waste generator information (including name of generator, permit number, address, phone number, date and time pumped, Size of Grease Interceptor, Gallons pumped, and Signature of Generator)
 - (c) Waste disposal site Information (including Name of permitted Disposal Site, PADEP permit number, Address, Phone Number, Total Gallons Received, Signature of Disposal Facility Operator, and Date)
 - (d) The printed name, signature of the Transporter, date and time of pumping are also required at the bottom of the form.
- (2) The owner shall maintain complete and accurate records of hauler receipts or manifests for a minimum of five (5) years. Inspection, cleaning and repair records shall be maintained by the owner for a minimum of three (3) years and are subject to review by the Borough.

H. Violations and Penalties

- (1) It is unlawful for any generator to discharge into the sewer system in any manner that is in violation of this ordinance, or of any condition set forth in this ordinance. Additionally, a person commits an offense if the person causes or permits the plugging or blocking of, or otherwise interferes with or permits the interference of a grease interceptor or the sewer system, including alteration or removal of any flow constricting devices so as to cause flow to rise above the design capacity of the grease interceptor.
- (2) No person, and/or existing facility shall discharge grease in excess of 100 mg/L to the sewer system unless the generator is performing best management practices. If such discharge occurs, the person or existing facility shall be considered in violation of this ordinance and subject to the remedies described herein. This includes nonpermitted existing facilities.
- (3) Penalty for violations. Any person, firm or corporation who shall violate any provision of this ordinance shall, upon conviction thereof, be subject to a fine of not less than \$150 nor more than \$1500, and costs of prosecution, and in default of payment of such fine and costs, to imprisonment for a term not to exceed 30 days, at the discretion of the court. Every day that a violation continues after notice has been served in accordance with the terms and provisions hereof shall be deemed a separate offense.

Section 3. Severability

If any provision of this Ordinance shall be determined to be unlawful, invalid, void or unenforceable, then that provision shall be considered severable from the remaining provisions which shall continue in full force and effect

Section 4. Repealer

Any ordinance or part of any ordinance conflicting with the provisions of this Ordinance is hereby repealed to the extent necessary to resolve such conflict.

Section 5. Effective Date

This Ordinance shall be in full force and effect immediately upon its enactment.

DULY ORDAINED AND ENACTED this 13 day of December 2017, by the Borough Council of the Borough of Camp Hill, Cumberland County, Pennsylvania, in lawful session duly assembled.

ATTEST: 

Borough Secretary

CAMP HILL BOROUGH


President

APPROVED this 13 day of December, 2017
BY  _____ Mayor