

State of South Carolina }
County of Pickens }
City of Pickens }

Ordinance Number 2016-06

AN ORDINANCE

TO AMEND CHAPTER 16, ARTICLE II, DIVISION VI “OIL AND GREASE CONTROL PROGRAM” OF THE OFFICIAL CODE OF THE CITY OF PICKENS, SOUTH CAROLINA

Whereas, the City of Pickens has finds it necessary to establish a program to control oil and grease from entering the public sewer system, and

Whereas, the staff recommends changes to the current program to control, monitor, and enforce restaurant grease and oil to make it more manageable and business-friendly, and

Whereas, this amended ordinance is intended to aid in the prevention of sanitary sewer blockages and obstructions caused by the introduction, discharge and contribution of fats, oils, greases, grease complexes, scum, sludge and other organic polar compounds into the City’s wastewater collection system or publicly-owned treatment works by commercial, industrial, institutional and all other non-residential activities.

Now Therefore, BE IT ORDAINED by the City Council of Pickens, South Carolina that:

Section 1: Amendments to Division VI of Chapter 16, Article II of the Pickens Code of Ordinances

The language included in Division VI of Chapter 16, Article II of the Pickens Code of Ordinances shall be deleted and replaced with the following language:

Sec. 16-128. - Purpose.

Pursuant to section 16-92(1)(k) of the Sanitary Sewer Use Code of the City of Pickens, this division is intended to aid in the prevention of interference with the City’s collection system and POTW including sanitary sewer blockages and obstructions, and the pass through of the POTW into the environment caused by the intentionally or unintentionally introduction, discharge and contribution of fats, oils, grease, scum, sludge and other polar material into the City's wastewater collection system or publicly-owned treatment works by commercial, industrial, institutional and all other nonresidential activities.

Sec. 16-129. - Definitions.

City means the City of Pickens, South Carolina, and its utility service area.

Commercial establishment and *industrial establishment* shall mean any user that has the potential to use, contribute to or otherwise impact the City's wastewater collection system or POTW. Such establishments include, but are not limited to, maintenance facilities, repair facilities and equipment cleaning facilities.

Food Service Establishment (FSE) shall mean any facility engaged in the activities of cooking, cutting, baking, preparing, disposing of food related waste, serving or otherwise making available for human consumption any form of food, and which uses one (1) or more of the following cooking or preparation methods in connection with such activities: cooking or preparation by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, poaching, or any type of cooking or preparation that produces a hot non-potable product in or on a receptacle that requires washing, rinsing or other form of cleaning. Such establishments include, but are not limited to, restaurants, cafeterias, extended care facilities, school cafeterias (public and private), and daycare facilities where meals for more than six (6) children are prepared, served or otherwise made available for human consumption.

Grease shall mean all greases, grease complexes, fats, oils, scum, sludge and all other polar materials derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules.

Grease Waste shall mean and liquid, semi-liquid, or solid fats, oils, and grease (FOG) that is removed from food service activities through the use of a Grease Trap or Grease Interceptors.

Grease trap shall mean a device for separating and trap or hold fats, oils, and grease substances from the sewage discharge from a facility in order to keep fats, oil, and grease substance from entering the sanitary sewer collection system. These devices shall be connected to a drain immediately following a sink or wash basin inside the Food Service Establishment.

Grease Interceptor shall mean a large tank or device so constructed as to separate and trap or hold fats, oils, and grease substances from the sewage discharge from a facility in order to keep fats, oil, and grease substance from entering the sanitary sewer collection system. Grease Interceptors are located outside of Food Service Establishment.

Hauler shall mean one who transfers waste from the site of a customer to a SCDHEC approved site for disposal or treatment. The hauler is responsible for assuring that all Federal, State and local regulations are followed regarding waste transport. Haulers must have a SCDHEC permit.

Non-cooking establishment shall mean any facility primarily engaged in the rendering or preparation of pre-cooked foodstuffs that do not require or involve any form of cooking. Such establishments include, but are not limited to, establishments that are primarily engaged in the rendering preparation of cold dairy and frozen foodstuffs. These businesses are encouraged to explore methods of exemption and alternate compliance status.

Person shall mean any actual person, corporation, partnership, unincorporated association, and any governmental entity or political subdivision and departments and agencies thereof.

Polar Materials shall mean analytically quantifiable oil and grease of animals and/or plant origin determined by SCDHEC approved test methods.

User shall mean any person primarily engaged in any commercial, industrial, institutional or other nonresidential activity who introduces, contributes or discharges (or causes or permits the introduction, contribution or discharge of) wastewater into the City's wastewater collection system or POTW, including but not limited to any person who introduces, contributes or discharges wastewater into the wastewater collection system or POTW through any mobile source.

Wastewater shall mean any substance introduced, contributed to, or discharged into the city's wastewater collection system or publicly-owned treatment works ("POTW").

Sec. 16-130. - Grease trap installation, maintenance, recordkeeping and removal.

- (a) Users identified by the Public Utilities Director (Director) as needing a grease trap or interceptor shall install a City approved device within one hundred eighty (180) calendar days or as determined by the Director to meet the requirements of the program. Grease traps and interceptors with appropriate sampling or inspection points shall be installed at the user's expense whenever any user operates a commercial, industrial, or institutional FSE. Grease traps and interceptors must be accepted by the City's Engineer or Public Utilities Director. Specifications for acceptable Grease Interceptors and sizing requirements can be found in the City's Engineering Specifications.
- (b) All FSEs shall have Best Management Practices (BMPs) approved by the Director for controlling excessive discharge of grease to the City's collection system and POTW and to ensure proper performance of grease control devices.
- (c) Alternative methods of compliance and/or BMPs may be approved by the Director in lieu of a control device if the user demonstrates that compliance with this division is impossible or impractical at the time of adoption of this division. However, any such proposed alternative method of compliance will be required to meet the performance criteria of methods outlined in Section 16-130(a) and Section 16-131 of this Division, and the user must adequately demonstrate to the satisfaction of the Director that the proposed alternative method will satisfy those performance criteria. In addition, any such alternative method must be maintained at an interval determined by the Director which may be more frequent than is required of grease traps and interceptors maintenance under Section 16-130(e). Prior to approval of any such proposed alternative method of compliance, documentation of the proposed method's actual performance criteria must be submitted to the Director.
- (d) Grease traps and interceptors may also be required in other facilities, as deemed necessary by the City.
- (e) Upon the prior written approval of the Director, non-cooking establishments may be exempted from the requirements of this division after an inspection of the subject premises and submission of adequate supporting documentation, as deemed necessary in the discretion of the Director. At a minimum, such supporting documentation shall include: site plans of the subject premises, a full and detailed description of the operations and

activities at the subject premises, and a full and detailed list of all potential sources of grease at the subject premises.

- (f) Users shall empty and service grease interceptors once per year or more frequently as determined by the Director to protect the City's sewer system. During cleanout, interceptors must be fully pumped and inspected. Under-the-counter types of grease traps shall be cleaned at least quarterly or more frequently as determined by the Director to protect the City's sewer system and POTW, and shall comply with the performance criteria in this section. Under no circumstances shall the sludge or scum layer be reintroduced or discharged into the City's wastewater collection system or POTW.
- (g) Users shall supply (i) an adequate sampling point downstream of the grease trap or interceptor, prior to mixing with other sanitary flows, and (ii) an accessible entry into each chamber of the grease trap or interceptor. The minimum requirement for the sampling point shall be a six-inch (6") vertical clean-out. The city shall have the right to inspect at any time and without prior notice.
- (h) Users shall retain detailed records on-site for a minimum of three (3) years reflecting all maintenance carried out pursuant to this division. At a minimum, such records shall contain the following information: date of service, name of the employee involved, and a receipt reflecting all services rendered by the waste hauler providing the service. Only SCDHEC permitted transporters are approved to perform maintenance and cleaning services for a FSE connected to the City's sewer system.
- (i) Users are required to keep the grease trap or interceptor free of inorganic solids such as grit, towels, gloves, cigarettes, eating utensils, etc., which could clog or settle in the trap or interceptor, thereby reducing the effective volume or capacity of the trap or interceptor.
- (j) Users are prohibited from connecting dishwashers and condensation lines to traps or interceptors.
- (k) Users are required to ensure that all waste material removed from grease traps and interceptors is disposed of in a manner that complies with all federal, state and local statutes, rules, regulations, policies and ordinances. Users are required to secure grease interceptors from unauthorized access.
- (l) Inspections will be conducted quarterly by City personal. The City may increase or decrease inspection frequency at its discretion. Inspectors will be evaluating FSE on compliance with this ordinance and City specifications, including but not limited to: grease trap/interceptor cleaning frequencies, grease waste disposal practices, record keeping, employee education, and BMPs.

Sec. 16-131. - Enforcement.

The City shall enforce this division through periodic inspection by City officials. Any user who fails to comply with any section of this division or Article 11 of the Municipal Code, or discharges wastewater with polar materials exceeding two hundred (200) mg/l or nonpolar materials exceeding one hundred (100) mg/l, shall be subject to a violation punishable as set forth in section 1-15 of this Code.

