

SECTION 1. THE CODE OF ORDINANCES OF THE CITY OF COMER, GEORGIA, IS HEREBY AMENDED BY ADDING SECTIONS 21-506.A THROUGH 21-506.E AFTER SECTION 21-506, TO READ AS FOLLOWS:

A. Scope and Purpose

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulations of fats, oils, and greases into the City of Comer sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

B. Definitions

1) Fats, Oils, and Greases. Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as “Grease” or “Greases”.

2. Grease Trap or Interceptor. A device for separating and retaining waterborne Greases and Grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. These devices also serve to collect solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system. Grease Traps and Interceptors are sometimes referred to herein as “Grease Interceptors”.

3. Cooking Establishments. Those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on receptacle that requires washing.

4. Director. City of Comer Public Works Superintendent or other official appointed by the City of Comer Mayor and Council to approve, monitor, or inspect grease traps or interceptors.

5. Non-Cooking Establishments. Those establishments primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include cold dairy and frozen foodstuff preparation and serving establishments.

6. Minimum Design Capability. The design features of a Grease Interceptor and its ability or volume required to effectively intercept and retain Greases from grease-laden wastewater discharged to the sanitary sewer.

7. User. Any person, including those located outside the jurisdictional limits of the City of Comer, who contributes, causes or permits the contribution or discharge of wastewater into the City of Comer sewer system, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

8. EPA 1 Procedure Formula (# of meals X (4.5) X kitchen loading – KL = trap volume (gal)

Kitchen Loading KL

Food Grinder & Dishwasher 2.50

Without Food Grinder 2.00

Without Dishwasher 1.50

Without Food Grinder & DW 1.00

Example: 200 meals/day facility with food grinder and dishwasher, $200 \times (4.5) \times 2.5 = 2250$ gal interceptor.

9. EPA 2 Procedure Formula (# of seats)X(storage factor-SF)X $\frac{1}{2}$ # of hours open = trap volume (gal)

Storage Factor SF

0-8 hours/day 1

8-16 hours/day 2

16-24 hours/day 3

Example: 50 seat restaurant open 12 hours/day $(50) \times (2) \times (1/2) \times (12) = 600$ gal interceptor -750 gal min.

3) Wastewater Discharge Limitations.

No user shall allow wastewater discharge concentration from a grease interceptor, grease trap or alternative pretreatment technology to exceed 50 milligrams per liter.

D. Grease Interceptor Maintenance, Record Keeping, and Grease Removal.

- 1) Grease Interceptors shall be installed by Users as required by the Director or his designee.
- 2) Grease Interceptors shall be installed at the User's expense, when such User operates a restaurant, schools, child care facilities with 20 or more children, delis, meat markets, grocery stores, bakeries, entertainment clubs, caterers, church and fraternal organizations, or when deemed necessary by the Director for the proper handling of liquid wastes containing Grease or any other substance deemed harmful to the City of Comer sewer system. All Grease Interceptors shall be of a type, design, and capacity approved by the Director or his designee and shall be readily and easily accessible for User cleaning and city inspection. The sizing of grease traps will be based on the number of seats, (EPA 2 Procedure) or the number of meals served in a single day (EPA 1 Procedure) or other methods approved by the Director. All such Grease Interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain minimum design capability or effective volume of the Grease Interceptor, but not less often than once every other month or more often, as determined by the Director. Inside interceptors shall be cleaned a minimum of once every fourteen days. Users who are required to, based on solids, pass water through a Grease Interceptor shall:
 - a. provide for a minimum hydraulic retention time of twenty-four (24) minutes at actual peak flow or 12 minutes at the calculated theoretical peak flow rate as predicted by the Uniform Plumbing Code fixture criteria, between the influent and effluent baffles with twenty (20) percent of the total volume of the Grease Interceptor being allowed for sludge to settle and accumulate, identified hereafter as a "sludge pocket".
 - b. remove any accumulated Grease cap and sludge pocket as required, but at intervals of not longer than every other month at the Users expense. Grease Interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the Grease Interceptor.
 - c. accept the following conditions: If any skimmed or pumped wastes or other materials removed from Grease Interceptor are treated in any fashion onsite and reintroduced back into the Grease Interceptor as an activity of and after said onsite treatment, the User shall be responsible for the attainment of established Grease numerical limit consistent with and contained in (C1) on all discharges of wastewater from said Grease Interceptor into the City of Comer sanitary sewer collection and treatment system .
 - d. operate the Grease Interceptor in a manner so as to maintain said device such that attainment to the grease limit is consistently achieved. "Consistent" shall mean any wastewater sample taken from said Grease Interceptor shall be subject to terms of numerical limit attainment described in (C1). If legitimate space constraints (as determined by the Director) exist that prohibit the sewer user from installing a Grease Interceptor, a Conditional Use Permit Application requesting variance to said ordinance may be submitted.
 - e. understand and agree that: the use of biological additives as a Grease degradation agent is

conditionally permissible, upon approval by the Director. Any establishment using this method of Grease abatement shall maintain the trap or interceptor in such a manner that attainment of the Grease wastewater discharge limit, as measured from the trap's outlet, is consistently achieved.

f. Understand and agree that: The use of automatic Grease removal systems is conditionally permissible, upon prior written approval by the Director. Any establishment using this equipment shall operate the system in such a manner that attainment of the Grease wastewater discharge limit, as measured from the unit's outlet, is consistently achieved.

g. Understand and agree that: The Director reserves the right to make determinations of Grease Interceptor adequacy and need, based on review of all relevant information regarding Grease Interceptor performance, facility site and building plan review and to require repairs to, or modification or replacement of such traps.

- 8) insure that no wastewater in excess of one hundred-forty (140°F)/(60°C) shall be discharged into a grease trap or grease interceptor.
- 9) Maintain a written record of all inspections, maintenance and removal of grease for three (3) years. All such records will be made available for on-site inspection by a representative of the City of Comer during all operating hours.

3. No non-grease-laden sources are allowed to be connected to sewer lines intended for Grease Interceptor Service.

4. Should an obstruction of a City of Comer sewer main(s) occur that causes a sewer overflow to the extent that an impact on the environment is realized and that said overflow or failure of the sanitary sewer collection system to convey sewage can be attributed in part or in whole to an accumulation of Grease in the City of Comer sewer main(s), the City of Comer will take appropriate enforcement actions, as stipulated in the City of Comer Sewer Use Ordinance, against the generator or contributor of such grease.

5. Access manholes shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, Grease removal, and wastewater sampling activities.

5) Existing Food Cooking Establishments.

All food cooking establishments existing in the City of Comer at the date of adoption of this ordinance and, as determined by the Director to have a reasonable potential to adversely impact the City of Comer sewer system, will be notified of their obligation to install a grease trap or interception within a specified period set forth in the notification letter.