



FOUNTAIN SANITATION DISTRICT

GREASE TRAP INSPECTION PROGRAM

Section 1. Purpose

The purpose of this Grease Trap Inspection Program is to protect the District's wastewater collection system from blockages, sanitary sewer overflows (SSOs), excessive maintenance costs, and environmental impacts caused by the discharge of fats, oils, and grease (FOG).

This program establishes requirements for installation, inspection, maintenance, monitoring, and operation of grease control devices to ensure compliance with District rules and applicable federal, state, and local regulations.

Section 2. Applicability

This program applies to:

1. All food service establishments (FSEs) including, but not limited to:
 - Restaurants
 - Cafes
 - Fast food facilities
 - Caterers
 - Grocery stores
 - Schools
 - Churches
 - Hospitals
 - Commercial kitchens
 - Car wash facilities
 - Auto mechanic and auto body shops
2. Any commercial, industrial, or institutional facility generating fats, oils, and grease that may impact the sanitary sewer system.
3. Existing and new facilities are determined by the District to require grease control devices.
4. No grandfather clauses exist.
5. For new buildings of the types identified above, all building plans must be submitted to the public wastewater system and approved prior to the issuance of wastewater service.

Building plans must show:

- Wastewater service type, size and location;
 - Location of apparatus used to prevent fats, oils and grease from entering the public wastewater system; and
 - Make, model, size and loading capacities of apparatus.
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Section 3. Definitions

Fats, Oils, and Grease (FOG):

Organic compounds derived from animal and vegetable sources that may accumulate within the wastewater collection system.

Grease Trap:

A plumbing device designed to intercept and collect grease before entering the sanitary sewer system.

Grease Interceptor:

A larger external device designed to separate and retain grease and solids from wastewater.

Food Service Establishment (FSE):

Any establishment involved in preparing, processing, serving, or disposing of food products.

Grease/Oil Program Permit (GOPP):

The permit issued by Fountain Sanitation District governing compliance with FOG requirements.

Best Management Practices (BMPs):

Operational procedures intended to reduce the introduction of FOG into the wastewater system.

Section 4. Permit Requirements

1. Facilities subject to this program shall obtain a District GOPP.
 2. An initial permit fee shall apply upon enrollment in the program.
 3. Annual permit renewal applications shall be submitted to the District.
 4. Annual renewal applications are required even if no renewal fee is assessed.
 5. Permit holders shall notify the District of:
 - Ownership changes
 - Facility modifications
 - Changes in operations affecting FOG generation
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Section 5. Inspection Requirements

District personnel may conduct inspections for:

- Verification of grease trap installation
- Proper operation and maintenance
- Compliance with BMPs
- Review of maintenance records
- Observation of kitchen practices
- Identification of prohibited discharges

Inspections may occur:

- During normal business hours
- Upon issuance of permits
- During complaint investigations
- Following sewer blockages or SSOs
- As part of routine compliance monitoring

Inspection frequency may be adjusted based on:

- Facility type
 - Compliance history
 - FOG generation volume
 - Previous violations
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Section 6. Maintenance and Repair Requirements

Grease traps and interceptors shall:

1. Be maintained in proper operating condition.
2. Be cleaned as needed or when grease and solids accumulation reaches twenty-five percent (25%) of the total liquid depth ("25% Rule").
3. Be repaired or replaced when determined by the District to be defective or ineffective.
4. Remain accessible for inspection and maintenance.

The use of additives including enzymes, solvents, emulsifiers, or chemicals intended to dissolve grease shall not replace required maintenance.

Section 7. Reporting and Recordkeeping

Facilities shall maintain records including:

- Pumping and cleaning receipts
- Maintenance logs
- Inspection reports
- Waste disposal manifests
- Employee training documentation

Records shall:

- Be maintained for a minimum of three (3) years
 - Be available for District review upon request
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Section 8. Right of Entry

Authorized District representatives may enter properties subject to this program for purposes including:

- Inspection
- Observation
- Sampling
- Measurement
- Record review
- Verification of compliance

Entry shall occur at reasonable times and in accordance with applicable law.

Refusal of access may constitute a violation of this program.

Section 9. Compliance Requirements

Facilities shall:

- Prevent FOG discharges that may cause obstruction or interference
 - Follow District BMP requirements
 - Properly maintain grease control devices
 - Submit required permit documentation
 - Correct identified deficiencies within required timeframes
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Section 10. Violations and Penalties

The following may constitute violations:

- Failure to install required grease control devices
- Failure to maintain grease traps/interceptors
- Failure to submit required documentation
- Failure to permit inspection access
- Discharge of prohibited materials
- Failure to comply with notices issued by the District

Enforcement actions may include:

First Violation

- Written Notice of Violation (NOV)

Second Violation

- Administrative compliance order and corrective action requirements

Third Violation

- Civil penalties and cost recovery for District expenses

Continued Noncompliance

- Suspension or termination of sewer service as allowed by District rules and applicable law

Violators may also be responsible for:

- Costs associated with sewer cleaning
- Emergency response expenses
- Damage to District facilities
- Administrative costs