

## 13.20.051 - Requirements for restaurants and other commercial cooking facilities.

All food service establishments must conduct operations in a manner which avoids causing grease blockages to the POTW. All food service establishments must have a wash area designed for washing floor mats, with wastewater discharge directed to the city sewer. Wastewater from floor mat washing cannot be discharged to the storm drain system. Food service establishments are required to implement best management practices to eliminate excessive grease discharges or other violations, as designated by the director.

- A. The following design, administrative, operational, and other requirements are applicable to all food service establishments, new or existing. Particular requirements for grease trap/interceptor construction specifically pertaining to both new and existing food service establishments are provided in separate guidance documents.
1. All food service establishments shall have FOG removal systems approved by the city. All removal systems shall be of a capacity sufficient to provide the appropriate quality of effluent to achieve ninety-percent removal of FOG for non-GGI. Establishments whose FOG removal system is not in accordance with this standard shall be given a compliance schedule with a deadline not to exceed six months from initial notification date.
  2. Waste discharge from fixtures and equipment in establishments which may contain grease or other objectionable materials including, but not limited to, scullery sinks, pot and pan sinks, dishwashers, food waste disposals, soup kettles, and floor drains located in areas where such objectionable materials may exist, may be drained into the sanitary waste through the FOG removal system when approved by the director provided, however, that toilets, urinals, wash basins, and other fixtures containing fecal material shall not flow through the grease removal device. Interceptors shall be located such that discharges to the devices do not exceed one hundred forty degrees Fahrenheit or the interceptor manufacturer's recommendations, whichever is more restrictive.
  3. FOG removal systems shall be maintained in efficient operating condition by periodic removal of the accumulated grease and solids. The use of chemicals, enzymes, bacteria, or any other additive to dissolve grease is specifically prohibited. No accumulated grease shall be introduced into any drainage piping or public or private sewer.
  4. Grease removal (pumping) shall be sufficiently frequent to prevent objectionable odors, surcharge of the removal device, or interference with the operation of the POTW. Grease interceptors shall be maintained such that the volume of floating

FOG and settable solids does not exceed twenty-five percent of an interceptor's volume. Collected grease shall be disposed of properly and may not be reintroduced into the sewer system.

5. All users required to have a FOG removal system shall develop and maintain a record of periodic system maintenance, cleaning, and grease removal (pumping) that is acceptable to the city. These maintenance and removal records shall be retained for a period of not less than three years.
6. All users required to have a FOG removal system shall submit periodic reports of FOG removal system maintenance, cleaning and grease removal activities as specified in the permit.
7. All users required to have a FOG removal system may be required to provide results of periodic measurements of its discharge which include chemical analyses of oil and grease content.
8. All food service establishment FOG removal systems shall be subject to periodic review, evaluations, and inspection, at all reasonable times.
9. Abandoned grease removal devices shall be emptied, cleaned of all deposits and filled as required for abandoned septic tanks.

( Ord. No. 779, § 1, 10-25-2016 )