

**BOARD OF HEALTH
Town of Belmont**

**RULES AND REGULATIONS REGARDING GREASE INTERCEPTOR
REQUIREMENTS and the MANAGEMENT OF FATS, OILS, AND GREASE IN
FOOD SERVICE ESTABLISHMENTS**

Section I Authority

These regulations were adopted by the Belmont Board of Health on June 25, 2012 in accordance with Massachusetts General Laws Chapter 111, Section 31, and 40 Code of Federal Regulations (CFR) 403.

Section II Purpose

The Purpose of this regulation is to reduce or eliminate the discharge of fats, kitchen oils, and grease (FOG), from food service establishments into the Town of Belmont's sanitary sewer system. FOG discharge into the public sewer system poses a nuisance and a threat to public health and the environment through sewerage blockages and backups into homes and businesses, pollution into municipal treatment plants, and very costly emergency maintenance incidents for the Town's Public Works Department. FOG interference with the public sewer systems may be avoided by the requirement of properly installed and maintained grease interceptors in applicable food service establishments and the implementation of best management practices to maintain said systems.

Section III Definitions

Agent – any duly authorized agent of the Belmont Board of Health as specified under Massachusetts General Laws, c. 111, sec 30, including but not limited to the Director of Health and the Assistant Director of Health.

Building Sewer – A pipe or pipes maintained and controlled by private persons for the purpose of conveying wastewater and sewage from the waste producing location to the sanitary sewer collection system.

Food Establishment – Any establishment issued a permit to operate a food establishment by the Belmont Health Department under 105 CMR 590.000.

Food or Garbage Grinder – A device which shreds or grinds up solid or semisolid waste materials into small particles for discharge into the sanitary sewer collection system.

Grease – A material composed of fatty matter from animal or vegetable sources or hydrocarbons of petroleum origins used or produced in the preparation of food. The terms “oil and grease” or “oil and grease substance” shall be deemed grease by definition.

Grease Interceptor – A water-tight device constructed to separate and trap or hold grease from the wastewater discharged from a food establishment in order to prevent grease from entering the sanitary sewer system, also referred to as a “grease trap” or “grease recovery device.” The grease interceptor may be an internal grease interceptor located within the facility an external grease interceptor located outside the facility, or both, depending on sizing requirements of the food establishment.

Septage or Waste Hauler – Any person or company that has been issued a permit from the Town of Belmont Board of Health to transport waste or offal within the Town of Belmont.

Sewage – liquids and solids discharged from toilets, urinals, and similar plumbing fixtures. Sewage is a different discharge than wastewater.

Wastewater – the liquid and water carrying domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, institutions, restaurants, or any other facility which is deemed to produce liquid and water waste. Wastes may include, but are not limited to, discharges from all kitchen sinks and equipment: mop sinks, pot and pan sinks, warewashing sinks, compartment sinks, food sinks, soup kettles, woks, floor drains, and dishwashing machines. Wastewater does not include sewage discharge.

Section IV Requirements

- 1) Grease interceptors shall be required at all applicable food service establishments or any other facilities from which grease can be expected to be discharged, in order to maintain any portion of a building sewer pipe or attached sewer main pipe free from liquid wastes containing FOG or any flammable wastes, sand or other harmful ingredients. Grease interceptors shall not be required for private living quarters or dwelling units. *Nonconforming systems must be compliant with these regulations within three hundred sixty-five (365) days after the effective date of these Rules and Regulations.*
- 2) All newly constructed or renovated food service facilities that generate FOG waste must install an industrial type exterior grease interceptor. The Board of Health may require the installation, replacement and/or relocation of an internal grease interceptor at existing food establishment if necessary to maintain any particular pipe or sewer main free from grease build-up that could lead to a back-up. Said grease interceptors will be required wherever waste which contains grease may be discharged such as on sinks, wok lines, fryolators, and other cooking equipment that use the wastewater drainage system.
- 3) Grease interceptor installation, upgrade, modification or repair shall conform to the specifications, design and sizing approved by the Director of Public Health and the Town of Belmont Plumbing Inspector. In addition, if a grease interceptor is required to be installed external to the facility, design approval from the Town of Belmont Engineer and Director of Public Works is required.

- 4) Exterior grease interceptors shall be designed and properly located on the facility(s) property by a registered Massachusetts professional engineer, and a certified as-built drawing shall be submitted to the Health Department. If a new connection to the sewer system has occurred as a result of the installation of an exterior grease interceptor, as-built drawings shall also be submitted to the Director of Community Development.
- 5) All warewashing sinks must have a properly sized and installed internal grease interceptor which shall be located so as to be readily and easily accessible for cleaning and inspection. No sewage facilities shall be connected to the grease interceptor. The Town of Belmont plumbing inspector will determine whether waste from floor drains, food grinders (if allowed), and dishwashers is required to pass through a solids interceptor and/or a grease interceptor.

Section V Maintenance

- 1) The owner(s) shall be responsible for the regular maintenance and inspection of the grease interceptor. Inspections shall be conducted at least monthly and the interceptors cleaned prior to the level of grease reaching 25% of the effective depth or at least once every month for internal grease traps and once every three months for external grease interceptors, whichever is earlier.
- 2) No User shall allow wastewater discharge to the sewer line leaving the property to exceed 100 milligrams per liter of FOG. The Director of Public Works or his designee may have access to food service establishments in order to sample the discharge from grease interceptors. A suitable sampling port or valve may be required by the Public Works Department.
- 3) The owner shall maintain records of the dates of cleaning and means of disposal, subject to review by the Health Department and the Department of Public Works. The written records of inspections, cleaning, pumping and removing shall be maintained at the establishment in a file, notebook, or posting and readily available to the Board of Health and the Director of Public Works.
- 4) All waste grease shall be collected and stored in appropriate containers in an approved location at the food establishment. Grease collection containers shall be stored on an impervious surface such as concrete, sealed with a tight fitting cover or in a sheltered area and maintained to prevent entry of precipitation and of animals.
- 5) Only permitted septage haulers shall be allowed to remove grease from the food establishment.

Section VI Best Management Practices

In addition to the proper installation and maintenance of grease interceptors, food service establishments are required to incorporate the following standard operating procedures in their management plan in order to minimize the discharge of FOG into the sewer lines.

1. Practice dry cleanup. Remove food waste with “dry” methods such as scraping, wiping, or sweeping before using “wet” methods that use water. Use paper towels to soak up oil and grease from under equipment such as fryer baskets.
2. Do not pour grease, fats, oils, or any similar substances into drains and do not use sinks to dispose of food scraps. Used grease and oil must be collected by a licensed septage hauler who is required to forward disposal records to the Board of Health monthly.
3. Avoid grease spills. Empty containers before they are full and use a cover to transport interceptor contents and food equipment used grease to the rendering barrels.
4. Capture the grease and oil in well maintained ventilation and exhaust hoods.
5. Always use liquid oil (and less oil) instead of solid grease or lard.

Section VIII Enforcement

1. Enforcement of this regulation shall be by the Health Department or its designated agent(s). The Health Department or its designated agent(s) may conduct unannounced inspections of a food establishment to ensure compliance with these regulations.
2. Written notice of a violation of this Regulation shall be given to the owner and operator of a food establishment by the Health Department, specifying the nature, time, and date of the violation, and any preventative measure required to avoid future violations.
3. The Health Department may deny, suspend, or refuse to renew a permit to operate a food establishment pursuant to 105 CMR 590.000 for failure to comply with any provision of these regulations within thirty (30) days of being ordered to do so by the Health Department.
4. Any person who violates any provision of this regulation, order or permit issued thereunder, may be fined or sanctioned, under Chapter 40, Section 21D of the Massachusetts General Laws as a non-criminal disposition. Sanctions may include the following:

First offense: Written warning

Second offense: \$100 fine

Third offense: \$200 fine

Fourth offense: \$300 fine

Each day or portion thereof during which a violation continues may constitute a separate offense.

Section VIII Variances

A variance may be granted if in the opinion of the Board, a health hazard, or nuisance will not exist as the result of the variance and the prevention of FOG into the Belmont Sewer system can be achieved with alternative methods. All variance applications shall be in writing and shall describe how the public health hazards and nuisances addressed by this Regulation will be alternatively addressed by the applicant. No variance request will be granted unless the applicant shows that: (1) enforcement of this Regulation would be manifestly unjust; and (2) the applicant has established that a level of public health protection at least equivalent to that provided under this Regulation can be achieved without strict application of the Regulation.

Section IX Severability

The provisions of this regulation are hereby declared to be severable. If any provision, paragraph, sentence, or clause, of this by-law or the application thereof to any person, establishment, or circumstances shall be held invalid, such invalidity shall not affect the other provisions or application of this regulation.

Section X Effective Date: August 1, 2012

By its Board of Health

David. B. Alper, D.P.M., Chair

Public Hearing 6/25/12

Donna S. David, R.N., M.N., Vice Chair

Advertised in the Belmont
Citizen Herald 5/17/12

Robert M. Eisendrath, M.D., Member

Approved by Town Counsel
April 13, 2012