

HARNETT COUNTY NC OIL & GREASE CONTROL ORDINANCE

In an effort to curb sanitary sewer overflows (SSO's) from grease accumulation in its sanitary sewer mains, the Harnett County Board of Commissioners adopted, at its public meeting on 11-21-05 an Oil and Grease Control Ordinance. Any nonresidential facility connected to the Harnett County sanitary sewer collection and treatment system involved in the preparation or serving of foods will be subject to the conditions of this ordinance.

Harnett County – Oil and Grease Control Ordinance
Adopted by Harnett County Board of Commissioners:

A. Scope and Purpose

To aid in the prevention of sanitary sewer blockages and obstructions from the contributions and accumulation of fats, oils, and greases into said sewer system from industrial, commercial, and institutional 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 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 settleable 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 that use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces hot, non-drinkable food product in or on a receptacle that requires washing.
4. 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 foodstuffs preparation and serving establishments.
5. Minimum Design Capacity – The design features of a Grease Interceptor and its ability or volume required to effectively intercept and retain Greases from grease-laden wastewaters discharged to the public sanitary sewer.
6. User – Any person, including those located outside the jurisdictional limits of the County, who contributes causes or permits the contribution of discharge of wastewater into the Publicly Owned Treatment Works (POTW), including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

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

1. Grease Interceptors shall be installed by Users as required by the Harnett County Sewer Use Ordinance. Grease Interceptors shall be installed at the User's expense, when such User operates a Cooking Establishment. Grease Interceptors may also be required in non-cooking or cold dairy and frozen foodstuffs establishments and other industrial, commercial, or institutional establishments when they are deemed necessary by the HCDPU Pretreatment staff for the proper handling of liquid wastes containing Grease.

2. No User shall allow wastewater discharge concentration from subject Grease Interceptor to exceed 200 milligrams per liter, as identified by EPA method 1664 or 150 milligrams per liter, as identified by EPA method 413.
3. All Grease Interceptors shall be of a type, design, and capacity approved by the Pretreatment Coordinator or his designee and shall be readily and easily accessible for User cleaning and County inspection. No Grease Interceptor shall be less than 1,000 gallons total capacity unless otherwise approved by the Pretreatment Staff.
4. All Grease Interceptors shall be subject to review, evaluation, and inspection by the Pretreatment Staff during normal working hours. Results of inspections will be made available to facility owner, leaseholder, or operator. The Pretreatment Staff may make recommendations for correction and improvement.
5. 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 every thirty (30) days.
6. Users who are required to pass water through a Grease Interceptor shall:
 - a. Provide a minimum hydraulic retention time of twenty-four (24) minutes at actual peak flow or twelve (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 “sludge pocket”.
 - b. Remove any accumulated Grease cap and sludge pocket as required, but at intervals of not longer than thirty (30) days at the User’s 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 the sludge 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 the 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 Section (C) Number (2) on all discharges of wastewater from said Grease Interceptor into the Harnett County sanitary sewer collection and treatment system.
- d. Operate the Grease Interceptor in a manner so as to maintain said device such that attainment of 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 Section (C) Number (2). If an establishment desires to use an alternative to an out-of-building Grease Interceptor, because of documented space restraints, the request for an alternative location shall contain the following information:
 - a. Location of County sewer main and easement in relation to available exterior space outside building
 - b. Existing plumbing at or in a site that uses common plumbing for all services at that site.
- e. Understand and agree that: The use of biological additives as a Grease degradation agent is not permitted.
- f. Understand and agree that: The use of automatic Grease removal systems is conditionally permissible, upon prior written approval by the Pretreatment Staff. 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 Pretreatment Staff 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, modifications, or replacement of such traps.

- h. Understand and agree that: A minimum of once per year, the Pretreatment Staff will conduct an inspection of the User's Grease Interceptor. The Pretreatment Staff will coordinate with the User during regular monthly pumping to inspect the condition of the Grease Interceptor walls, bottom, top, cover, inlet and outlet pipes, and baffles.
- 7. The User shall submit a Grease Trap Service Record form provided by the County to the Pretreatment Staff on the first day of each month. The User shall maintain a written record of trap maintenance for three (3) years. All such records will be available for inspection by the County at all times.
- 8. No non-grease laden sources are allowed to be connected to sewer lines intended for Grease Interceptor service.
- 9. Except as provided herein, for a period of three (3) months following adoption of this Ordinance, although installation and maintenance of Grease Interceptors will be required, no enforcement actions will be taken under this Ordinance for failure to achieve limits on Grease discharges from said Grease Interceptors. If, during this three (3) month period an obstruction of a County sewer main(s) occurs or a sewer lift station problem occurs 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 from your establishment in the County's sewer main(s) or lift station, Harnett County will take appropriate enforcement actions and may hold the responsible User liable for costs related to service calls for sewer line blockages, line cleaning, line and pump repairs, fines, etc. including all labor, materials, and equipment.
- 10. Access manholes, with a minimum diameter of 24 inches, 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 and infiltration. The manholes shall also have readily removable covers to facilitate inspection, Grease removal, and wastewater sampling activities.

D. Violations and Penalties

1. Any User failing to submit the “Grease Trap Service Record”, due by the first of each month, to the Pretreatment Staff by the 7th day of the month, may be fined \$100.00 per week until said document is submitted.
2. It shall be a violation of this ordinance for any User to allow floatable oils, fats, or greases to enter the Harnett County wastewater collection or treatment system, in excess of the limits outlined in Section (C) Number (2), because of Grease Interceptors or other Grease handling facilities being inadequately serviced or maintained.
3. Users receiving unsatisfactory evaluations during inspections may be required, at the User’s expense, to sample its Grease Interceptor discharge and have it analyzed for oil and grease. Results of such analyses shall be reported to the Pretreatment Staff. Any User found to be in violation shall be notified in writing of any noncompliance and will be required to provide a schedule whereby corrections will be accomplished. User’s known to be in violation shall be subject to fines of \$500.00 per day until actions are taken to prevent said violations from recurring.
4. Users who continue to violate the Harnett County Oil and Grease Control Ordinance may be considered for discontinuance of sewer services.
5. Users whose operations cause or allow excessive grease to discharge or accumulate in the Harnett County wastewater collection and treatment system may be liable to the County for costs related to service calls for sewer line blockages, line cleaning, line and pump repairs, etc. including all labor, materials, and equipment. Failure to pay all service related charges may also be grounds for sewer service discontinuance.

E. Existing Facilities

1. All existing Cooking Establishments shall have Grease Interceptors approved by the Harnett County Pretreatment Staff. Cooking Establishments without Grease Interceptors will be given a compliance deadline not to exceed six (6) months from the date of the ratification of this ordinance.
2. Failure to comply will be considered a violation of the Harnett County Oil and Grease Ordinance and such facilities may be subject to penalties and corrective actions. Said installations shall meet the same requirements for design as new facilities.
3. In the event an existing Cooking Establishment's Grease Interceptor is either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to conform to the requirements of this ordinance.

F. Right of Revision

The Harnett County Board of Commissioners reserves the right to revise this ordinance as conditions warrant.