

Sec. 32.189. Grease prevention program.

(1) *Definitions.* Unless a provision of this section explicitly states otherwise, the following terms and phrases, as used in this section, shall have the meanings herein and shall be supplemental to section 32.211(4).

(a) *Administrator* means Clearwater's Public Works Administrator or his or her designee.

(b) *Food service facility* means facilities that prepare and/or package food or beverages for sale or consumption, on- or off-site, with the exception of private residences. Food service facilities shall include, but are not limited to: food manufacturers; food packagers; restaurants; grocery stores; bakeries; lounges; hospitals; nursing homes; churches; and non-public schools.

(c) *Grease waste interceptor* means a containment tank designed to collect, contain or remove food wastes and grease particles from the wastewater prior to discharge into the wastewater collection system. grease waste interceptor also includes a grease waste interceptor that is a large containment box installed underground, normally outside of the food service facility and smaller containment boxes located within the food service facility that are undersink grease waste interceptors.

(d) *Grease waste* means waste removed from a grease waste interceptor at food service facilities.

(e) *Plumbing official* shall mean the building official or other city employee designated by the city manager and who administers and enforces the provisions of the Standard Plumbing Code. The plumbing official shall enforce the provisions of the Standard Plumbing Code within the boundaries of Clearwater.

(f) *Grease* means a material either liquid or solid composed primarily of fat, oil and grease of animal or vegetable sources. The term "fats, oils and grease (FOG)" and "oil and grease (O&G)" are considered synonymous for the intent of this ordinance.

(g) *Wastewater facility (WWF)* means any or all of the wastewater collection/transmission system, treatment plant and process, and the reuse or disposal system.

(2) *Administration.* The administrator shall administer, implement, and enforce the provisions of this section.

(3) *Grease waste interceptor general requirements*

(a) The requirements in this section supplement those provided in the Standard Plumbing Code, as adopted in section 32.134(1), Code of Ordinances, as amended from time to time or as superceded by the Florida Legislature.

(b) Grease waste interceptors shall be required at all food service facilities in Clearwater if grease waste is produced in quantities that could otherwise cause line stoppage or hinder grease waste disposal as determined by the administrator. All fixtures within such food service facility which may introduce fats, oil or grease into the wastewater collection system must be connected through the grease waste interceptor, including sinks, dishwashers, automatic hood wash units, floor drains in food preparation and storage areas, and any other fixture which is determined by the administrator to be a source of fats, oil or grease. In no case shall grease waste be introduced into the wastewater collection system.

(i) *Grease waste interceptor installation.* Grease waste interceptor location, design and sizing shall be based upon the requirements found in the plumbing provisions of the Florida Building Code and implementing administrative rules.

(ii) *Existing food service facilities.* Existing food service facilities that do not have a grease waste interceptor shall install a properly sized interceptor(s) in accordance with the plumbing provisions of the Florida Building Code. Plumbing connections shall be modified to accommodate the grease waste interceptor to comply with this section within 180 days from the effective date of this section, unless otherwise directed by the administrator in writing.

(iii) Existing food service facilities that have a grease waste interceptor and are not in compliance with this section shall be required to upgrade or replace the existing grease waste interceptor in accordance with the Florida Plumbing Code within 180 days of notification.

(iv) *New food service facilities.* All new grease waste interceptors installed at food service facilities shall be of the type and capacity required by the plumbing provisions of the Florida Building Code and approved by the plumbing official.

(4) *Grease waste interceptor maintenance.*

(a) Food service facilities with interceptors having a greater than 20-gallon capacity are required to utilize a grease waste hauler permitted by Pinellas County, Florida to pump grease waste from the grease waste interceptor. Any discharge, overflow or spill that leaves the confines of the grease interceptor and or sanitary sewer as a result of improper maintenance shall be classified as a "pass through" as defined in section 32.211(4) and shall result in a violation, subject to appropriate penalties, in accordance with 32.219(c), (d), (h), until such a time that the situation has been corrected and clean up process is underway. Furthermore, the business owner or designee must notify the department of business and professional regulations, division of hotels and restaurants, within 24 hours of incident at its current listed telephone number.

(b) The food service facility shall report pumping activities within five business days to the administrator on the form so designated by Clearwater for such purposes.

(c) In-ground grease waste interceptors shall be monitored at a minimum frequency of once for every 90 operational days to determine if the standard is met. The schedule for pumping shall be established by the administrator. A registered food service facility may file a request for an alternate pumping frequency with the administrator. Based on the results of the monitoring report and the deviation from the standard, if any, the administrator may adjust the pumping frequency. If the standard is not met, an increased pumping frequency shall be required.

(d) The administrator may require that, at the food service facility's expense, appropriate monitoring facilities, such as a control manhole, be installed.

(e) Grease waste interceptor cleaning and maintenance shall include pumping the grease waste interceptor until empty, and cleaning the side walls, baffle walls, cross-pipes and inlet and outlet pipes. Internal piping shall be immediately restored to their original design configuration should any damage occur. If multiple grease waste interceptors are installed, all traps in the series must be pumped according to the maintenance schedule.

(f) No emulsifiers, grease cutters or other chemicals, which could cause grease to pass through the grease waste interceptor may be used in the maintenance of a grease waste interceptor or its drain lines. A live bacterial product, which does not contain any enzymes, surfactants, emulsifiers, or substances that act as solvents for fat and does not affect the wastewater collection system may be used in the cleaning and

maintenance, upon approval by the administrator and based on formulation and operational criteria such as material safety data sheets.

(g) Grease interceptors must be pumped out completely and left empty. Decanting or pump and return of grease waste are prohibited unless all of the following are satisfied:

(i) The grease waste hauler's truck is specifically designed for this purpose.

(ii) The hauler has written authorization from the food service facility.

(iii) A City of Clearwater official has inspected the individual truck, the truck discharge sampled and the administrator gives approval. The sampling shall be analyzed by Clearwater at the hauler's expense and shall meet the following parameters: BOD < 250 mg/l, TSS < 50 mg/l, and Oil and Grease < 35 mg/l.

(iv) When operating an approved grease waste vehicle shall wait at least 20 minutes from end of pump out to allow the interceptor waste to separate in the truck tank before returning gray water.

(h) In-ground grease waste interceptors shall be pumped at a frequency that maintains a grease and oil layer of less than six inches on top of the grease waste interceptor and a solids layer of less than eight inches on bottom of the grease waste interceptor. The measurement point for determination of the grease and solids layer shall be adjacent to the outlet pipe.

(i) Undersink grease waste interceptors shall be monitored by the food service facility at least once per week. Removal of grease waste and sediments is required when operational capacity is reduced to 80 percent or less. This is calculated by the volume of the top (grease) layer added to the volume of the bottom (sediment) layer, the sum of the layers are divided by the total operational volume - $[(\text{Top in}^3 + \text{Bottom in}^3) / \text{total operational in}^3]$.

(j) The food service facility shall be responsible for opening access covers or manhole covers to the grease waste interceptor for inspection by Clearwater.

(k) The grease waste interceptor area and monitoring facilities shall be maintained safe, clear of debris, and accessible at all times for observation, inspection, sample collection and flow measurement of the food service facility's discharge to the wastewater collection system.

(l) Manholes shall be maintained at least to finish grade and will be maintained to prevent inflow.

(m) Upon discovery of a problem or damaged interceptor, the food service facility manager shall notify the administrator within 72 hours of the discovery. A maintenance response by the food service facility is required within five days.

(5) *Food service facility identification.*

(a) It is unlawful for any food service facility that generates grease or produces grease waste to discharge same into Clearwater's wastewater facilities without authorization from the administrator.

(i) Authorization shall be given in the form of a grease waste registration certificate. Application for a grease waste registration certificate shall be made to the administrator. If, after examining the information contained in the application, the administrator determines that the proposed food service facility does comply with the provisions of this section, a grease waste registration certificate shall be issued allowing the discharge of grease waste into Clearwater's wastewater collection system. If the administrator denies a food service facility's application for a grease waste registration certificate, the owner of the food service facility may appeal the administrator's decision to the city manager. To ripen the appeal, the owner of the food service facility must submit a written request to the city manager stating the grounds for the appeal. The city manager's determination shall be final.

(ii) Each grease waste registration certificate shall be issued for a five years period commencing from the date of the issuance.

(iii) The food service facility shall apply for grease waste registration certificate re-issuance a minimum of 60 days prior to the expiration of the food service facility's existing grease waste registration certificate.

(iv) The term and conditions of the grease waste registration certificate may be subject to modification by Clearwater during the term of the grease waste registration certificate as limitations or requirements as identified in this section are modified or other just causes exist.

(v) The food service facility shall be informed of any proposed changes in the issued grease waste registration

certificate at least 60 days prior to the effective date of the changes. Any changes or new conditions in the grease waste registration certificate shall include a reasonable schedule for compliance.

(vi) As condition precedent to the granting of a grease waste registration certificate, the recipient under this paragraph shall agree to hold harmless Clearwater and Clearwater's officers and employees from any liabilities arising from the recipient's operations under the grease waste registration certificate.

(6) Grease waste interceptor monitoring and reporting

(a) Pumpage from a grease waste interceptor shall be tracked by a manifest that confirms pumping, hauling and disposal of waste. The manifest shall contain the following information:

Grease waste interceptor information:

- Name
- Contact person
- Address
- Telephone number
- Volume pumped and interceptor capacity
- Date and time of pumping
- Name and signature of food service facility manger verifying the food service facility information.

Grease waste hauler information:

- Company name
- Address
- Telephone number
- Pinellas County Permit #
- Driver name and signature of grease waste hauler verifying grease waste hauler information and service.
- Truck decal Pinellas County issue

Destination information disposal site or facilities:

- Company name/permit number(s)
- Contact person(s)
- Address
- Telephone number
- Location of disposal site/facility
- Volume received
- Date and time of delivery
- Signature of operator verifying disposal site and facility information

(b) A log of pumping and maintenance activities shall be maintained by the food service facility manager for the previous 12 months. The log of pumping activities shall be posted in a conspicuous location for immediate access by Clearwater personnel. The log shall include the date, time, maintenance performed or volume pumped, name of person performing the maintenance (hauler, plumber or vendor), and Pinellas County decal number applicable to all work performed to the interceptor or associated plumbing.

(c) The food service facility shall maintain a file on-site of the records and other documents pertaining to the facility's grease waste interceptor. The file contents shall include, but is not limited to, the record, as-built drawings, record of inspections, log of pumping activities and receipts, log of maintenance, and the file shall be available at all times for inspection and review by the administrator. Documents in the file shall be retained and preserved in accordance with Clearwater's public records retention policy.

(7) *Penalty for violation of section.* Any violation of this section shall be enforced pursuant to Code of Ordinances section 1.12.

(Code 1980, § 53.065; Ord. No. 5065, § 1, 1-3-91; Ord. No. 6798-01, § 1, 9-20-01; Ord. No. 7090-03, § 1, 1-23-03)