



CITY OF GLOUCESTER
DEPARTMENT OF PUBLIC WORKS
WATER COMPLIANCE OFFICE – FOG
FATS, OILS AND GREASE PROGRAM

Gloucester City Charter
Section 7-16. - Director of Public Works
Regulations for Fats Oil and Grease Program, Sections 1.0 through 10.2(2)

Summary

In compliance with the Massachusetts Department of Environmental Protection (MassDEP) and the City's Sewer Use Ordinance to control waste grease discharges from Fats, Oils and Grease (FOG) generators, Gloucester established a formal FOG Program in July 2012 when City Council voted to adopt the 'Regulations for Fats Oil and Grease Program, Sections 1.0 through 10.2(2)'. Implementation of the City's FOG Program is administered by the Department of Public Works Water Compliance Office and implemented by a FOG Program Coordinator. The FOG Coordinator is employed by a contractor operator, Veolia Water North America (Veolia), who acts as the City's agent under the Gloucester Water Compliance Office. Veolia is also currently operating the water and wastewater treatment plants under the supervision of the Water Compliance Office

The FOG Coordinator will visit all FOG Generators connected to the Municipal Waste Water System and Treatment Plant to determine permit requirements and verify compliance with best management practices. The FOG Coordinator should be viewed as a resource and is available to food service establishments (FSE's) to answer questions about the program and provide training to help businesses comply with the FOG Program. The Veolia FOG Program Coordinator is Nicole DaSilva (nicole.dasilva@veolia.com) and can be reached at (978) 281-3741, Fax: (978) 282-0182.

What do the FOG Regulations Require?

- A. Under this program all FSEs are required to obtain and maintain a FOG Sewer Discharge Permit from the City of Gloucester's Department of Public Works (DPW) with permit renewal every three years.
- B. An Authorized City Inspector may - at any time –require the installation, upgrade, and/or relocation of a FOG control

What do the FOG Regulations Require? (cont')

system if deemed necessary to maintain any building sewer pipe, lateral sewer pipe, or main sewer interceptor free from obstruction caused by waste FOG discharged in an effluent wastewater stream from any FSE. This agent can be either:

1. Health Department Inspector
 2. Plumbing Inspector
 3. FOG Coordinator
- C. A Variance to the design and maintenance requirements may be requested when compliance creates an undue hardship or if a grease interceptor is currently sufficient.
- D. Design and Installation requirements will adhere to state plumbing codes and are enforced by the City's Plumbing Inspector.
- E. Enforcement and Inspections may occur at any time. General permit requirements are the focus of enforcement and inspections.
- F. Violations carry monetary penalties. Two or more violations are subject to permit revocation and ultimately the food service license if non-compliance continues.
- a. 1st offense - \$100
 - b. 2nd offense - \$250
 - c. 3rd offense - \$1000
- G. Applicable Fees
- a. Permit Fee \$50 (Fee is for new permits and at time of three year renewal)

What does a FOG Permit Require?

- A. All Food Service Establishments (FSEs) shall:
1. Have an approved grease trap or interceptor (in accordance with 248 Code of Massachusetts Regulations Rules and Regulations Governing Plumbers and Gas Fitters).
 2. Maintain grease trap or interceptor according to product specifications.
 3. Post and follow Best Management Practices (BMP's) checklist.

What do the FOG Permit Require? (cont')

- B. Grease Trap Maintenance Procedures:
1. *Minimum cleaning requirements* for grease traps/interceptors is 90 days (unless modified).
 2. Flow control valves must be closed while emptying/cleaning.
 3. If removed by hand and stored on-site for later disposal, contents must be held in an approved container and location.
 4. If removed by hauler, hauler must be city approved and a receipt of removal must be provided.
- C. Interceptor Maintenance Procedures:
1. Interceptors must be cleaned at least quarterly (Unless modified).
 2. All baffles must be removed, cleaned, and rinsed and replaced back into the interceptor.
 3. **THE USE OF EMULSIFIERS IS PROHIBITED.**
- D. Documentation and Recordkeeping: Record all FOG cleaning events using the FOG CONTROL DEVICE MAINTENANCE LOG and include the following:
1. Date, time and type of event.
 2. Name of hauling company if applicable.
 3. Name and signature of individual performing cleaning event.
 4. Estimated volume of removed material.
 5. Destination of removed/hailed material.
 6. Receipts from City-approved haulers from pumping/cleaning.
 7. FOG CONTROL CLEANING AND MAINTENANCE LOGS must be available for inspection.