

TOWN COUNCIL
Town of Trumbull
CONNECTICUT
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TOWN HALL
Trumbull

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LEGISLATION & ADMINISTRATION COMMITTEE
AGENDA
June 27, 2011

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50 Cranbury Drive
Trumbull, CT 06611

Jeff Jenkins, Vice Chairman
9 Woodfield Drive
Trumbull, CT 06611

Kristy Waizenegger
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89 Woolsley Avenue
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Michael Rappa
43 Parkwood Road
Trumbull, CT 06611

NOTICE is hereby given that the LEGISLATION & ADMINISTRATION COMMITTEE of the Trumbull Town Council will hold a regular meeting on Monday, June 27, 2011 at 7:00 p.m. at the Trumbull Town Hall, for the following purpose:

1. RESOLUTION TC23-165: To consider and act upon a resolution which would amend Chapter 19 Utilities, Article II Sewers and Sewage Disposal of the Trumbull Municipal Code to include Division 4, a municipal ordinance on the Discharge of Fats, Oils, and Grease in the Town of Trumbull. (L&A) (Attached)(*Public Hearing held May 23, 2011*)
2. RESOLUTION TC23-171: To consider and act upon a resolution which would adopt as amended the proposals for a revision of the Charter of the Town, as provided and permitted by Connecticut General Statutes Section 7-191 and the Charter of the Town of Trumbull; and

BE IT FURTHER RESOLVED, That the questions of having a general Charter revision shall be submitted to the electors of the Town of Trumbull for adoption or rejection at the regular municipal election scheduled for the 8th day of November, A.D. 2011; and

BE IT FURTHER RESOLVED, That the Town Clerk is hereby authorized and directed to give such notice as required by law of such ballot questions at the regular municipal election, and of the registration of electors entitled to participate therein.

3. RESOLUTION TC23-172: To consider and act upon a resolution which would amend the Planning & Zoning Commission Fee schedule. (*Public Hearing July 7, 2011*)
4. RESOLUTION TC23-173: To consider and act upon a resolution which would approve the Agreement for Golf Course Management at Tashua Knolls between the Trumbull Golf Course Commission and ATK Golf Services, Inc.
5. RESOLUTION TC23-174: To consider and act upon a resolution which would authorize the Town of Trumbull to enter into with and deliver to the United States Department of Homeland Security any and all agreements and documents necessary for the Port Security Grant Program; and direct the First Selectman, Timothy M. Herbst to execute and deliver any and all documents on behalf of the Town of Trumbull for the Port Security Grant Program.
6. RESOLUTION TC23-175: To consider and act upon a resolution which appropriate \$3,256 from the Unrestricted Fund Balance to Town Clerk-01013600-522204-Service Contract Account.

RESOLUTIONS

1. RESOLUTION TC23-165: BE IT RESOLVED AND ORDAINED, That Chapter 19 Utilities, Article II Sewers and Sewage Disposal of the Trumbull Municipal Code is hereby amended to include Division 4, a municipal ordinance on the Discharge of Fats, Oils, and Grease in the Town of Trumbull.
2. RESOLUTION TC23-171: BE IT RESOLVED, That the Town Council of the Town of Trumbull hereby approves as amended proposals for a revision of the Charter of the Town, as provided and permitted by Connecticut General Statutes Section 7-191 and the Charter of the Town of Trumbull; and

BE IT FURTHER RESOLVED, That the questions of having a general Charter revision shall be submitted to the electors of the Town of Trumbull for adoption or rejection at the regular municipal election scheduled for the 8th day of November, A.D. 2011; and

BE IT FURTHER RESOLVED, That the Town Clerk is hereby authorized and directed to give such notice as required by law of such ballot questions at the regular municipal election, and of the registration of electors entitled to participate therein.

3. RESOLUTION TC-172: BE IT RESOLVED, That the Planning & Zoning Commission Fee schedule is hereby amended.

4. RESOLUTION TC23-173: BE IT RESOLVED, that the Agreement for Golf Course Management at Tashua Knolls between the Trumbull Golf Course Commission and ATK Golf Services, Inc. is hereby approved. (L&A)
5. RESOLUTION TC-174: BE IT RESOLVED, That the Town of **Trumbull** may enter into with and deliver to the United States Department of Homeland Security any and all agreements and documents necessary for the Port Security Grant Program; and

BE IT FURTHER RESOLVED, that Timothy M. Herbst, First Selectman of the Town of Trumbull, is authorized and directed to execute and deliver any and all documents on behalf of the Town of Trumbull for the Port Security Grant Program.

6. RESOLUTION TC-175: BE IT RESOLVED, That \$3,256 from the Unrestricted Fund Balance to Town Clerk - 01013600-522204 - Service Contract Account is hereby appropriated.

Attachment RESOLUTION TC23-165:

FATS, OILS AND GREASE DISCHARGE ORDINANCE

INTRODUCTION

Regulations

The Connecticut Department of Environmental Protection's (CTDEP) General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments (DEP-WATERP&SGP-001) and the Town of Trumbull, Sewer Use Ordinance govern the discharge of wastewater from Food Service Establishments to municipal treatment systems. This ordinance requires the installation of Fats, Oils and Grease (Hereinafter "FOG") pretreatment equipment to minimize the discharge of FOG to wastewater disposal systems. The Trumbull Water Pollution Control Authority has been charged with the responsibility of overseeing the pretreatment program for the sewer connections located within the Service Areas of Trumbull.

The Purpose of the FOG Pretreatment Program

The FOG Pretreatment Program was implemented to reduce the volume of animal fat, cooking oils, and frying grease discarded in wastewater. Grease discharged to municipal wastewater collection systems may accumulate at any location within the collection system. Over time, this accumulation can decrease the capacity of the sewer lines or entirely block the sewer lines, causing untreated sewage to overflow the sewer system, contaminating the surrounding soil and possibly entering businesses, and homes. Sewage overflowing the collection system can pose a threat to human health and the environment. The cleanup of sewage, the removal of the grease blockage, as well as replacement of damaged property costs the rate payers of the New London Utility System hundreds of thousands of dollars each year. The CT DEP has the general permit (DEP-WATERP&S-GP-001) to address this problem.

The terms *Trumbull, Water Pollution Control Authority* has been used to assist local program developers in determining the entity responsible for various program functions. As many entities have the potential to participate in varying aspects of program maintenance and enforcement, each local FOG program will have different delegation of responsibilities. Local program developers are encouraged to consider the resources available to their community and make changes to the following Model FOG Ordinance as needed to meet their municipality's needs. Other terms have been included in brackets {} for easy identification of items that might require modification for adoption by a municipality.

The term Trumbull in most cases will refer to the Town or City for which the program is set up. Under some circumstances or locations within this document this term could be a Water Pollution Control Authority (WPCA), a Local Building Official, a dedicated municipal FOG agency, a Health District or Health Department, a Department of Public Works, or a company contracted to oversee the FOG Program.

The entity referred to by the term *Authority* could be the Water Pollution Control Authority or its designee or the Local Building Official.

The Water Pollution Control Authority or another agency or company designated by Trumbull or the Water Pollution Control Authority shall be the entity performing the inspection and enforcement duties.

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Section 1. Purpose

The purpose of this ordinance is to outline the wastewater pretreatment requirements for Food Preparation Establishments and other commercial facilities that discharge fats, oils, and grease in their wastewater flow. All new and existing facilities that generate and discharge fats, oils, and grease in their wastewater flow shall install, operate, and maintain a FOG Pretreatment System. The requirements of this ordinance shall supplement and be in addition to the requirements of Trumbull's Sewer Use Ordinance.

Section 2. Definition

“*Agency*” means the Water Pollution Control Authority for the Town of Trumbull.

“*Agent*” means Authorized representative of the Town of Trumbull.

“*Alternate FOG Pretreatment System*” means a pretreatment system approved by the Agency designed to remove FOG from wastewater discharge initiated, created, originated or maintained at a Food Preparation Establishment other than an Outdoor In-ground FOG Interceptor or an Indoor Automatic Grease Recovery Unit.

“*Authorize Discharge*” means a discharge authorized under the General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments issued on September 30, 2005 by the Connecticut Environmental Protection Agency.

“*Contact Person*” means the individual responsible for overseeing daily operation of the Food Preparation Establishment and who is responsible for overseeing the Food Preparation Establishment's compliance with the FOG Pretreatment Program or Alternate FOG Pretreatment System.

“*Facility*” means a business determined by the Agency to discharge FOG above the set limits in Section 5(b)(2) of the Department of Environmental Protection's *General Permit for the Discharge*

of Wastewater Associated with Food Preparation Establishments issued on September 30, 2005 by the Connecticut Environmental Protection Agency.

“*FOG*” means Animal and plant derived substances that may solidify or become viscous between the temperatures of 32°F and 150°F (0°C to 65°C), and that separate from wastewater by gravity. Any edible substance identified as grease per the most current EPA method as listed in 40-CFR 136.3.

“*FOG Interceptor Cleaner*” means a vendor specializing the business of cleaning FOG Pretreatment Systems or Alternate FOG Pretreatment Systems.

“*FOG Pretreatment System*” means refers to a properly installed and operated Outdoor In-ground FOG Interceptors and Indoor Automatic Grease Recovery Units as approved by the Agency.

“*Food Preparation Establishments*” means Class III and Class IV food service establishments and any other Facility determined by the Agency to discharge FOG above the set limits in Section 5(b)(2) of the Department of Environmental Protection's General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments. These facilities shall include but not be limited to restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, and clubs. Class III and Class IV food service establishments shall be as defined under Section 19-13-B42 of the State Of Connecticut Public Health Code.

“*General Permit*” means the authorization by the Connecticut Environmental Protection Agency to initiate, create, originate or maintain a wastewater discharge containing FOG at a Food Preparation Establishment.

“*Indoor Automatic Grease Recovery Unit*” means all active indoor mechanical systems designed to remove FOG by physical separation from flowing wastewater, as further defined herein.

“*Non-complying FOG Pretreatment System*” means a pretreatment system at a Food Establishment existing at the time this ordinance before effective designed to removed FOG from wastewater initiated, created, originated or maintained at the facility which does not qualify as a Outdoor In-ground FOG Interceptor or In-Door Automatic Recovery Unit pursuant to Section 5.B(1)(a) or (b) of this ordinance.

“*Notification of Approved Alternate FOG Pretreatment System*” means a written notification from the Agency for authorization to install and/or operate an Alternate FOG Pretreatment System.

“*Operation and Maintenance Plan*” means pretreatment system designed to remove FOG from wastewater discharge initiated, created, originated or maintained at a Food Preparation Establishment which does not qualify under this ordinance as an Outdoor In-ground FOG Interceptor or an Indoor Automatic Grease Recovery Unit.

“*Outdoor In-ground FOG Interceptor*” means a passive tank installed in the ground outside a building and designed to remove FOG from flowing wastewater while allowing wastewater to flow through it.

“*Permittee*” means a Contact Person authorized by the EPA’s General Permit and the Agency to initiate, create, originate or maintain a wastewater discharge containing FOG at a Food Preparation Establishment.

“*Regional FOG Disposal Facility*” means A facility for the collection and disposal of non-renderable FOG approved by the Connecticut Department of Environmental Protection.

“*Renderable FOG*” means FOG materials that can be recovered and sent to renderers for recycling into various usable products. Renderable grease is created from spent products collected at the source, such as frying oils and grease from restaurants. This material is also called yellow grease.

“*Renderable FOG Container*” means a closed, leak-proof container for the collection and storage of food grade FOG.

“*Vacuum Test*” means a process for inspection of an Outdoor In-ground FOG Interceptor for approval for continued use by a Food Preparation Establishments. The process is as follows: Seal the empty tank and apply a vacuum to two (2) inches of mercury. The tank is approved if 90 percent of the vacuum is held for two (2) minutes.

“*Water-Pressure Test*” means a process for inspection of an Outdoor In-ground FOG Interceptor for approval for continued use by a Food Preparation Establishments. The process is as follows: Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is approved if the water level is held for one (1) hour.

“*Violation*” means any action, inaction or result as set forth in Section 5 E(14)

Section 3. Authorization

A Food Preparation Establishment may make an Authorized Discharged pursuant to the General Permit issued by the Connecticut Department of Environmental Protection; provided that the facility complies with this ordinance.

Section 4. Duty to Install and Application for Approval

A. Duty to Install a FOG Pretreatment System

(1) All new and existing Food Preparation Establishments or Facilities, including restaurants, cafeterias, diners, and similar non-industrial facilities using food preparation processes that have the potential to generate FOG in wastewater at concentrations in excess of the limits defined in this ordinance shall be required to install a FOG Pretreatment System compliant with Section 5.B.(1) of this ordinance unless the Agency grants approval to the Food Preparation Establishments for installation and/or use of an Alternate FOG Pretreatment System as defined in Section 5.B.(2) of this ordinance.

(2) A FOG Pretreatment Systems shall not be required for private living quarters or dwelling units.

B. Application for Approval of FOG Pretreatment System

(1) New Food Preparation Establishments: All new Food Preparation Establishments which generate and discharge wastewater containing FOG and which will require a FOG Pretreatment System, shall include the design and specifications for the FOG Pretreatment System as part of the sewer connection application as described in the Town of Trumbull's Sewer Use Ordinance.

(2) Existing Food Preparation Establishments:

(a) All existing Food Preparation Establishments which generate and discharge wastewater containing FOG and require a FOG Pretreatment System, shall submit an application to the Agency for the installation and utilization of a FOG Pretreatment System within twelve (12) months of adoption of this ordinance. The application shall be in accordance with the Town of Trumbull's Sewer Use Ordinance or as set forth herein. The approved FOG Pretreatment System shall be installed within three (3) years of adoption of this ordinance.

(b) Existing Food Preparation Establishments which generate and discharge wastewater containing FOG and which have an existing Non-Complying FOG Pretreatment System may, upon and application and approval thereof by the Agency, operate the existing systems which we be deemed to qualify as an approved Alternate FOG Pretreatment System. Such Food Preparation Establishments shall submit an application for an Alternate FOG Pretreatment System as described in Section 5.A.. Such application shall be submitted within twelve (12) months of adoption of this ordinance.

(3) All costs and related expenses associated with the installation and connection of the FOG Pretreatment System or Alternate FOG Pretreatment System shall be borne by the Food Preparation Establishment. The Food Preparation Establishment shall indemnify the Town of Trumbull and its Agents for any loss or damage that may directly or indirectly occur due to the installation of the an approved FOG Pretreatment System or Alternate FOG Pretreatment System.

Section 5. Condition for Approval, Installation & Use of a FOG Pretreatment System

A. General Requirements

(1) An application for the design and installation of a FOG Pretreatment System shall be subject to review and approval by the Agency per the Town of Trumbull's Sewer Use Ordinance, and subject to the requirements of all other applicable codes, ordinances, and laws.

(2) The wastewater generated from Food Preparation Establishments shall be treated to remove FOG using either an Outdoor In-ground FOG Interceptor or Indoor Automatic Grease Recovery Unit as defined in Section 5.B.(1), unless the Agency approves the installation and/or use of an Alternate FOG Pretreatment System as defined in Section 5.B.(2).

(3) Every structure at a Food Preparation Establishment requiring a FOG Pretreatment System shall be constructed, operated, and maintained, in a manner to ensure that the discharge of food preparation wastewater is directed solely to the approved FOG Pretreatment System (i.e. Outdoor In-ground FOG Interceptor or Indoor Automatic Grease Recovery Unit) or Alternate FOG Recovery System. No valve or bypass piping that could prevent the discharge of food preparation wastewater from entering the approved FOG Pretreatment System or Alternate FOG Pretreatment System shall be present.

(4) The Contact Person at each Food Preparation Establishment shall notify the Agency when the FOG Pretreatment System or Alternate FOG Pretreatment System is ready for inspection and connection to the public sewer. The connection and testing shall be made under the supervision of the plumbing inspector, and/or Agent.

(5) All applicable local plumbing/building codes shall be followed during the installation of the FOG Pretreatment System or Alternate FOG Pretreatment System.

B. Treatment Requirements for Wastewater Containing FOG

The Food Preparation Establishment shall install and sole utilize a FOG Pretreatment Systems meet the specifications in either Section 5.B.(1)(a) or (b) when making an Authorize Discharge pursuant the EPA's General Permit unless the Agency approves the use of an Alternate FOG Pretreatment System pursuant to Section 5.B.(2). In the event that the Agency approved the use of an Alternate Pretreatment System, the Food Preparation Establishment shall install and sole utilize that pretreatment system a when making an Authorize Discharge pursuant the EPA's General Permit.

(1) FOG Pretreatment Systems

(a) Outdoor In-Ground FOG Interceptor

(i) An Outdoor In-Ground FOG Interceptor shall be installed on a separate building sewer line servicing kitchen flows and shall be connected to those fixtures or drains which would allow FOG to be discharged. This shall include: pot sinks; pre-rinse sinks; any sink into which FOG are likely to be introduced; soup kettles or similar devices; wok stations; floor drains or sinks into which kettles may be drained; automatic hood wash units; dishwashers without pre-rinse sinks; and any other fixtures or drains that are likely to allow FOG to be discharged.

(ii) No pipe carrying any wastewater other than from those listed in the Section 5.B.(1)(a) shall be connected to the Outdoor In-Ground FOG Interceptor.

(iii) No food grinder shall discharge to the Outdoor In-Ground FOG Interceptor.

(iv) An Outdoor In-Ground FOG Interceptor shall have a minimum depth of four (4) feet and a minimum volume of: the volume equivalent to the maximum daily flow over a twenty-four (24) hour period from all fixtures connected to the Outdoor In-Ground FOG

Interceptor based on water meter records or other methods of calculation as approved by the authorized agent; or 1000 gallons, whichever is greater.

(v) The Outdoor In-Ground FOG Interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the Outdoor In-Ground FOG Interceptor. Outdoor In-Ground FOG Interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.

(vi) If the Outdoor In-Ground FOG Interceptor is constructed of concrete the following requirements shall apply:

(aa) All concrete Outdoor In-Ground FOG Interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment;

(bb) The minimum liquid depth of the Outdoor In-Ground FOG Interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert;

(cc) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches;

(dd) All structural seams and/or lifting holes shall be grouted with non-shrinking cement or similar material and coated with a waterproof sealant. In areas where seasonal high ground water is at an elevation greater than the bottom of the Outdoor In-Ground FOG Interceptor, but below the top of the Outdoor In-Ground FOG Interceptor, the exterior of the Outdoor In-Ground FOG Interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the Outdoor In-Ground FOG Interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.

(ee) The invert elevation of the inlet shall be between three (3) inches and six (6) inches above the invert elevation of the outlet.

(vii) All non-concrete tanks shall meet the requirements set forth in Section 5.B.(1)(a)(v) and 5.B.(1)(a)(vi)(bb), (cc) and (ee) of this ordinance.

(viii) Separate cleanout covers shall be provided over the inlet and outlet of the Outdoor In-Ground FOG Interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be constructed of a material sufficient to withstand the traffic load. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes,

extensions, and inlet and outlet access holes to the grease trap/interceptor shall have a minimum inside diameter of seventeen (17) inches.

(ix) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet piping shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the Outdoor In-Ground FOG Interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.

(x) The Outdoor In-Ground FOG Interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/interceptor can occur.

(xi) The outlet discharge line from the Outdoor In-Ground FOG Interceptor shall be directly connected to sanitary sewer.

(xii) No fixture or drain other than those listed in Section 5.B.(1)(a) of this section shall be connected to the Outdoor In-Ground FOG Interceptor unless approved by the Agent.

(xiii) The Outdoor In-Ground FOG Interceptor shall be located so as to maintain separation distances from well water supplies based on flow at the distances set forth in Section 19-13-B51d of the Public Health Code.

(xiv) Minimum separation distances shall be maintained between the Outdoor In-Ground FOG Interceptor and items such as but not limited to buildings, watercourses, drains, etc. as listed in local municipal ordinances.

(xv) Should the authorized agent notify the Contact Person that testing is required, the testing shall be performed in either one of the following manners: Vacuum Test; or Water-Pressure Test, as defined in this ordinance.

(xvi) All Outdoor In-Ground FOG Interceptors shall reliably meet the effluent limitations established in Section 5.C. of this ordinance

(b) Indoor Automatic Recovery Unit

(i) The Indoor Automatic Recovery Unit shall meet the following requirements:

(aa) The Indoor Automatic Recovery Unit shall be installed immediately downstream of each fixture or multiple fixtures listed in Section 5.B.(a)(1) of this ordinance.

(bb) The Indoor Automatic Recovery Unit shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.

(cc) The Indoor Automatic Recovery Unit shall be constructed of corrosion-resistant material such as stainless steel or plastic.

(dd) The Indoor Automatic Recovery Unit shall intercept and separate solids from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.

(ee) The Indoor Automatic Recovery Unit shall operate using a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. This automatic skimming device shall be either hard wired or cord & plug connected electrically and controlled using a timer or level control. The operation of the automatic skimming device shall be field adjustable.

(ff) The Indoor Automatic Recovery Unit shall operate no less than once per day.

(gg) The Indoor Automatic Recovery Unit shall be fitted with an internal or external flow control device to prevent the exceedence of the manufacturer's recommended design flow.

(hh) The Indoor Automatic Recovery Unit shall be located so as to permit easy access for maintenance.

(ii) No fixture or drain other than those listed in Section 5.B.(1)(a)(i) of this ordinance shall be connected to the Indoor Automatic Recovery Unit unless approved by the authorized agent.

(jj) All Indoor Automatic Recovery Unit shall be designed and installed in accordance with the manufacturer's specifications.

(kk) All Indoor Automatic Recovery Unit shall reliably meet the effluent limitations established in Section 5.C. of this ordinance

(2) Alternate FOG Pretreatment Systems

(a) When it is not practical for the Food Preparation Establishment to install an Outdoor In-Ground FOG Interceptor or Indoor Automatic Recovery Unit according to the specification of Section 5.B(1)(a) or (b), an Alternate FOG Pretreatment System may be installed and utilized upon approval by the Agency and receiving a "Notification of Approved Alternative FOG Interceptor."

(b) Approval of an Alternate FOG Pretreatment System shall be based on demonstrated (proven) removal efficiencies and reliability of operation. The Agency will approve these systems on a case-by-case basis. The Contact Person may be required to furnish the manufacturer's analytical data demonstrating that FOG discharge concentrations do not exceed the limits established in Section 5.C. this ordinance.

(c) Alternate FOG Pretreatment Systems shall consist of a system meeting the requirements of Section 5.B.(2)(d) below, unless there are special circumstances that preclude such installation, in which case, a Permittee may apply for authority to install and utilize a system pursuant to Section 5.B.(2)(e) of this ordinance.

(d) Alternate FOG Pretreatment Systems shall meet the requirements of Section 5.A. and Section 5.B(1)((a)(ii) and (iii) and shall be installed immediately downstream of each of the fixtures and drains listed in Section 5.B.(1)(a)(i).

(f) Other Alternate FOG Pretreatment System Requirements.

(i) Alternate FOG Pretreatment System shall be sized to properly pretreat the measured or calculated flows using methods approved by the Agency.

(ii) Alternate FOG Pretreatment System shall be constructed of corrosion-resistant material such as stainless steel or plastic.

(iii) Alternate FOG Pretreatment System shall intercept and separate solid from the effluent flow using a strainer mechanism that is integral to the unit.

(iv) Alternate FOG Pretreatment System shall operate using a skimming device, automatic draw-off, or other mechanical means to automatically remove separated FOG. This skimming device shall be controlled using a timer, FOG sensor, or other means of automatic operation.

(v) Alternate FOG Pretreatment System operated by timer shall be set to operate no less than once per day.

(vi) Alternate FOG Pretreatment System shall be included with an internal or external flow control device.

(vi) Alternate FOG Pretreatment System shall be located to permit frequent access for maintenance, and inspection.

(3) De minimus Discharges

(a) At the request of the Contact Person, the Agency may grant a waiver of the treatment requirements of Sections 5.B.(1) and (2), inclusive, of this ordinance if, in the judgment of the Agency, there is limited potential for FOG in the discharge when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for FOG based upon the menu.

C. Effluent Emissions

(1) At no time shall the pH of the wastewater discharged from the FOG Pretreatment System or Alternate FOG Pretreatment System and prior to mixing with any other wastewater from the Food Preparation Establishment be less than five (5.0) nor greater than ten (10.0) standard units at any time.

(2) At no time shall the concentration of FOG in wastewater from the FOG Pretreatment System or Alternate FOG Pretreatment System and prior to mixing with any other wastewater from the Food Preparation Establishment exceed 100 milligrams per liter. All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the department. The current method, as of 2005, is EPA 1664.

E. Pollution Prevention Requirements and FOG Pretreatment System Maintenance

(1) The FOG Pretreatment System or Alternate FOG Pretreatment System shall be maintained continuously in satisfactory and effective operation, at the Food Preparation Establishment's expense.

(2) The Contact Person shall be responsible for the proper removal and disposal, by appropriate means, of the collected material removed from the FOG Pretreatment System or Alternate FOG Pretreatment System.

(3) A record of all FOG Pretreatment System or Alternate FOG Pretreatment System maintenance activities shall be maintained on the premises for a minimum of five (5) years.

(4) The Contact Person shall ensure that the FOG Pretreatment System or Alternate FOG Pretreatment System is inspected when pumped to ensure that all fittings and fixtures inside the interceptor are in good condition and functioning properly. The depth of grease inside the tank shall be measured and recorded in the maintenance log during every inspection along with any deficiencies, and the identity of the inspector.

(5) At a minimum, the Contact shall perform quarterly inspections of all FOG Pretreatment System or Alternate FOG Pretreatment System.

(6) An Outdoor In-Ground FOG Interceptor shall be completely emptied by a FOG Pretreatment System Interceptor Cleaner whenever 25% of the operating depth of the Outdoor In-Ground FOG Interceptor is occupied by FOG and settled solids or a minimum of once every three (3) months whichever is more frequent. The Contact Person may request approval for a less frequent cleaning interval from the authorized agent following a minimum one year of operation of the Outdoor In-Ground FOG Interceptor. The Contact Person shall be required to show through at least four quarterly inspections or other means of determining FOG and settled solids that the operating depth of the Outdoor In-Ground FOG Interceptor occupied by FOG and settled solids is less than 25% during each of the three-month intervals. The Agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections. The Contact Person shall maintain a written log on-site of Outdoor In-Ground FOG Interceptor cleaning and maintenance, shall maintain copies of the a FOG Interceptor Cleaner's receipts and shall maintain a copy of such approval for five (5) years.

(7) All Indoor Automatic Recovery Unit shall be maintained in accordance with the manufacturer's recommendations.

(8) All Alternate FOG Pretreatment Systems shall be maintained by the Food Preparation Establishment.

(9) For cleaning or servicing of a FOG Pretreatment System or Alternate FOG Pretreatment System, including the removal and hauling of FOG, and food wastes which are components of sewage, the Contact Person shall hire a FOG Pretreatment System Cleaner.

(10) All removal and hauling of the collected materials must be performed by State approved waste disposal firms. Pumped material shall be disposed of at a Regional FOG Disposal Facility. Pumping shall include the complete removal of all contents, including floating materials, wastewater and settled sludge. Decanting back into the FOG Pretreatment System or Alternate FOG Pretreatment shall not be permitted. FOG Pretreatment System or Alternate FOG Pretreatment cleaning shall include scraping excessive solids from the wall, floors, baffles and all piping.

(11) The Contact Person may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals, or biological additives that will cause the release of FOG from the FOG Pretreatment System or Alternate FOG Pretreatment.

(12) No food grinder or food pulper shall discharge to any FOG Pretreatment System or Alternate FOG Pretreatment.

(13) All wastewater flows connected to the FOG Pretreatment System or Alternate FOG Pretreatment shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.

(14) The Contact Person shall be responsible for the cost and scheduling of all installation and maintenance of FOG Pretreatment System or Alternate FOG Pretreatment components. Installation, maintenance and time to correct violations, which may include but are not limited to, equipment not registered, Installation violations (outdoor and indoor), operational violations, failure being to remit records, disallow an inspection, failure to maintain records failure to maintain interceptors in proper working order, failure to clean out interceptor, source of sewer blockage and/or source of sanitary sewer overflow, shall be set at the discretion of the Agency.

(15) The Contact Person shall make every practical effort to reduce the amount of FOG contributed to the sewer system.

(16) Renderable FOG shall not be disposed of, in any sewer or FOG Pretreatment System or Alternate FOG Pretreatment. All Renderable FOG shall be stored in a separate, covered, leak-proof, Renderable FOG Container, stored out of reach of vermin, and collected by a renderer.

(17) Small quantities of FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.

(18) No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the Food Preparation Establishment from entering appropriate treatment equipment shall be present at such facility.

F. Reporting and Record Keeping Requirements

(1) A written log of all inspections required pursuant to Section 5.E. (3),(4), (5) and (6) of this ordinance shall be maintained for each discharge authorized by this ordinance. The log shall document: the date of the inspection; the inspector's name, title and signature; the depth, as measured at the time of the inspection of FOG and food waste located within the FOG Pretreatment System or Alternate FOG Pretreatment System; and any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.

(2) Except as provided in Section 5.F.(1) of this ordinance, the Contact Person shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the Contact Person. All records and reports shall be made available in writing to the Agent upon request.

(3) Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a Sanitary Sewer Systems, the Contact Person shall notify the Agency.

(4) Records required under this subsection as well as installation of a the FOG Pretreatment System or Alternate FOG Pretreatment System as specified in either Section 5.B.(1) or (2) of this ordinance shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5.C of this ordinance.

G. Inspections/Violations

(1) Food Preparation Establishments shall be subject to inspection by the Agency on a regular basis to determine whether the requirements set forth in this ordinance and the General Permit are being met. Inspections may include but are not limited to; review of records for the quarterly inspections performed by the Food Preparation Establishment, and review of cleaning and maintenance logs.

(2) The Agency may conduct inspections of the Food Preparation Establishment as the Agency deems necessary to ascertain whether the purpose and requirements of this ordinance and the General Permit are being met. Contact Person where wastewater is created, discharged or suspected to be discharged, shall allow Agency personnel ready access at all reasonable times to all parts of the premises for the purpose of inspection, sampling, and records examination. The Agency shall have the right to set up on the property such devices as are necessary to conduct

sampling, inspection, and compliance monitoring operations. Denial of the Agency access to the property shall be deemed a violation. Unreasonable delays may be considered denial of access.

(3) If any owner of the premises or Food Preparation Establishment is determined to be the source, in whole or in part, of a sanitary sewer blockage and/or overflow, the owner or Food Preparation Establishment will be assessed a fine of not less than \$500 and not more than \$10,000, plus remediation costs for clean up, in addition to any fines dispensed from the State of Connecticut. The fines contained herein are not exclusive and the The State of Connecticut or Agency may use other methods to remedy the situation, including but not limited to legal action or enforcement.

(4) In the event that a Food Preparation Establishment fails to meet the recordkeeping requirements or discharge limit, the Agency will issue a written notice of violation for the non-compliant condition. The Food Preparation Establishment shall take immediate steps to bring the establishment into compliance.

(5) Any violation of the Agency's FOG management program will be subject to violation fees as set forth herein or later adopted by the Agency. Each day that a violation continues shall be considered a separate occurrence.

(6) The Agency reserves the right to notify the Connecticut Department of Environmental Protection of any establishment that continues to be non-compliant with the Agency's FOG management program.

G. Recording and Reporting Violations

(1) If any analytical results from monitoring data elected to be done by the Contact Peron or other information indicates that a violation of an effluent limitation or another condition of this ordinance permit has occurred, the Contact Person shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation. A Log of such violations shall be maintained on site and contain, at a minimum, the following information:

- (a) The permit condition(s) or effluent limitation(s) violated;
- (b) The analytical results or other information demonstrating such violation;
- (c) The cause of the violation, if known;
- (d) Dates and times during which the violation continued;
- (e) If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
- (f) Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed;

(g) The name, title and signature of the individual recording the information and the date and time of such recording.

(2) If any analytical results indicate the pH exceeds the limitation listed in Section 5.C.(1) of this ordinance by greater than one unit or lower than one unit, or that FOG exceeds the limitation listed in Section 5.C.(2) of this ordinance, the Contact Person shall immediately notify the Agency.

H. Duty to Correct and Report Violations, and Provide Information

(1) Upon learning of a violation of a condition of this ordinance, a Contact Person shall immediately take all reasonable action to determine the cause of such violation, correct such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the commissioner and Agency within five (5) days of the Contact Person's learning of such violation. Such report shall be certified in accordance with subsection (j) of this section.

(2) If the commissioner requests any information pertinent to the authorized discharge or to compliance with this ordinance, the Contact Person shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with Section 5.I. of this ordinance.

I. Certification of Documents

(1) Any document, including but not limited to any notice, information or report, which is submitted to the department under this ordinance shall be signed by the Contact Person or by a duly authorized representative of the Contact Person, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows: "I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in the submitted information may be punishable as a criminal offense, in accordance with Section 22a-6 of the General Statutes, pursuant to Section 53a-157b of the General Statutes, and in accordance with any other applicable statute."

J. Other Applicable Law

Nothing in this general permit shall relieve the Contact Person of the obligation to comply with any other applicable federal, state and local law, including but not limited to the obligation to obtain any other authorizations required by such law.

K. Correction of Inaccuracies

Within fifteen days after the date a Contact Person becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware that any

such information is inaccurate or misleading or that any relevant information has been omitted, such Contact Person shall correct the inaccurate or misleading information or supply the omitted information in writing to the commissioner. Such information shall be certified in accordance with Section 5.I. of this ordinance.

L. Change in Ownership or Contact Person

Upon a change in the ownership or the Contact Person of a Food Preparation Establishment, the new owner or Contact Person shall comply with the requirements of this ordinance.

Section 6. Fees

The Agency may establish and revise fees for the Agency’s FOG management program required by this Ordinance at its discretion. The fees may include, but are not limited to: annual registration, inspection, variance, and/or maintenance fees.

Section 7. Effective Date

This ordinance shall become effective on July 1, 2011.

Section 8. Violations and Fines

The Agency may establish and revise fines for failure to act in accordance with this Ordinance at its discretion. Fines may be established for, but are not limited to, a failure to remit records, disallow an inspection, failure to maintain records, failure to maintain interceptors in proper working order, failure to clean out interceptor every 30 days, source of sewer blockage, source of sanitary sewer overflow, and/or falsification of records.

RESOLUTION TC23-172: Proposed additional Planning & Zoning FEES:

Pre application/preliminary reviews	\$100	
Extensions of Time	\$100	
First cut (also known as free cut) divisions of land	\$180	

**Existing
PLANNING AND ZONING COMMISSION
FEE SCHEDULE**

SPECIAL PERMIT/SITE PLAN:

NEW CONSTRUCTION 560.00*
OTHER..... 360.00*
MULTI-UNIT RESIDENTIAL:

EACH UNIT 260.00*
MINIMUM1,060.00*
IN-LAW/ACCESSORY APARTMENTS 260.00*
TELECOMMUNICATIONS.....1,560.00*
MINOR DEVIATION BY RESOLUTION OF THE COMMISSION... 160.00*
HOLIDAY DECORATIONS (NON-PROFIT ORGANIZATIONS) 30.00
HOLIDAY DECORATIONS (BUSINESS/COMMERCIAL & INDUSTRIAL)
360.00*

ZONE CHANGE:

AMENDMENT 460.00*
BOUNDARY 460.00*

SUBDIVISION:

MINIMUM (1-5 LOTS)..... 560.00*
MINIMUM (6-10 LOTS).....1,060.00*
EACH LOT (OVER 10 LOTS)..... 160.00*
LOT LINE REVISIONS 180.00*

INSPECTION FEE – 5% OF ESTIMATED IMPROVEMENT COSTS

LIQUOR LOCATION 460.00*
ZONING REGULATIONS..... 30.00
SUBDIVISION REGULATIONS 15.00

***STATE SURCHARGE OF \$60.00 HAS BEEN ADDED**

Revised: 2/15/10