

8-4 GREASE AND OIL.

8-4.1 This section shall apply to non-Industrial Users discharging liquid wastes containing grease from the preparation of food for commercial purposes directly or indirectly to the Authority's treatment works. Users including but not limited to cafeterias, hospitals, hotels, restaurants, church halls, school kitchens operations, supermarket food processing areas or other non-residential establishments where grease may be introduced into the sanitary sewer system shall implement the applicable Pollution Prevention procedures herein defined for the removal of grease.

8-4.2 Compliance

- a. Best Management Practices. To achieve compliance with these Pollution Prevention regulations each existing User shall develop, implement, and maintain a Best Management Practice (BMP). The BMP shall meet the following requirements:
- (1) Oil and grease recovered on-site for off-site disposal shall meet the following minimum requirements:
 - (a) All solid wastes shall be stored in appropriate containers.
 - (b) Compliance with all applicable NJDEP hazardous waste and Department of Transportation (DOT) regulations.
 - (c) Users shall maintain records of volumes and types of all wastes generated and must keep same for a period of five (5) years.
 - (2) Users shall install an adequately sized oil/grease separator, grease trap or grease interceptor. The separator traps must comply with all municipal ordinances and state laws, as well as these Rules and Regulations. At a minimum, Users must comply with the provisions of Chapter 12 of the New Jersey Sanitation Code. All equipment must be sized, installed and maintained in accordance with N.J.A.C. 5:23-1 of the New Jersey Uniform Construction Code. A facility with an existing oil and grease removal system that the Authority determines is inadequate may be directed to modify, improve or replace the existing equipment.
 - (3) Grease Traps. All grease traps shall be properly installed, maintained and operated by the discharger at its own expense. All grease traps shall be easily accessible for cleaning and inspection. The grease trap installation shall be in continuous operation at all times and shall be maintained to provide efficient operation. The cleaning shall be done at a minimum of once per month, and may be performed by employees or a contractor specializing in this type of service. The facility must keep a maintenance log that includes the time, date and signature of the person performing the cleaning. If at any time the Authority or a City official determines that the cleaning frequency or the system itself is not sufficient, the cleaning frequency shall be increased or a larger unit shall be installed.

Grease trap additives are prohibited unless approved by the Authority. All material removed shall be disposed of in accordance with all state and federal regulations. All maintenance logs and any manifests shall be made readily available upon request at the time of inspection by the Authority. Failure to allow an inspection is a violation of Section 3.3 of these Rules and Regulations.

The facility shall keep records of all grease trap cleaning for a minimum of five (5) years. These records shall also be made readily available upon request at the time of inspection by the Authority or a municipal official. Failure to maintain such records is a violation of Section 3.3 of these Rules and Regulations.

- a. Grease Interceptors. The discharger shall implement weekly inspections by employees and keep a maintenance log that includes the time, date and signature of the person performing the inspection. A contractor that specializes in this type of service shall service the interceptor at a minimum of no less than once every two (2) months. If at any time an Authority or a municipal official determines that the cleaning frequency or the system itself is not sufficient, the cleaning frequency shall be increased or a larger unit shall be installed.

Grease interceptor additives are prohibited unless approved by the Authority.

All material removed shall be disposed of in accordance with all state and federal regulations. All maintenance logs and any manifests shall be made readily available upon request at the time of inspection by the Authority.

Failure to allow an inspection is a violation of Section 3.3 of these Rules and Regulations.

The facility shall keep records of all grease interceptor cleaning for a minimum of five (5) years. These records shall also be made readily available upon request at the time of inspection by the Authority or a municipal official. Failure to maintain such records is a violation of Section 3.3 of these Rules and Regulations.

8-4.3 Discharge Standards.

- a. The acceptable concentration for discharge to the sewer shall be as specified in Section 8-2.
- b. The discharger/property owner remains responsible for all damage and costs which arise from the discharge of material that partially or completely blocks the sewer, including the cost to clean the sewer. Any charges levied shall become immediately due and payable.
- c. Within ten (10) days of receiving written or electronic mail notification from the Authority that the Authority has determined that a discharger/property owner's grease trap has contributed a grease blockage in an Authority pipe or at the Authority's central location, the party shall a corrective plan. The plan shall be subject to the approval of the Executive Director. Said corrective plan shall not provide for the

use of solvents or enzymes. Feeding live bacteria in sufficient volume and frequency to eliminate the problem is acceptable as a first step in any corrective plan/action. If live bacteria does not solve the problem, the Authority shall have the right to require the discharger and property owner to take any other remedial action necessary to eliminate the discharge of material that has contributed to the blockage of the sewer. The discharger/property owner shall take corrective action within the time period specified by the Authority.

8-4.4 Inspections.

- a. All restaurants are subject to unannounced inspection during regular business hours. If regular business hours of the restaurant and LMUA do not coincide, then inspections shall be permitted upon two (2) days advanced notice during normal LMUA business hours.
- b. Inspection may include the taking of samples and pictures and the video inspection of pipes.
- c. The restaurant staff shall open the grease trap for LMUA.
- d. The restaurant shall provide LMUA with receipts and any other evidence to provide that grease is being properly removed and disposed by a disposal contractor.

8-4.5 Bacterial Treatment.

- a. Bacteria shall be purchased by the restaurant from any vendor on the approved list maintained by LMUA.
- b. The bacteria shall be applied in a manner and quantity in accordance with the manufacturer's recommendations and so that the grease problem is eliminated.
- c. Dose shall be increased until no more than one (1) cleaning per year is needed to maintain trouble free service.
- d. The restaurant owner shall provide LMUA copies of receipts and packing lists for the bacteria.