

General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments

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Bureau of Water Protection and Land Reuse
Water Planning and Standards Division
860-424-3704

General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments

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General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments

Section 1. Authority

This general permit is issued under the authority of section 22a-430b of the General Statutes.

Section 2. Definitions

As used in this general permit, the following definitions shall apply:

“*Active grease recovery unit*” or “*AGRU*” means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means.

“*Authorized activity*” means any activity authorized by this general permit.

“*Authorized agent*” means the authorized representative of the water pollution control authority or the authorized representative of the municipality.

“*Authorized discharge*” means a discharge authorized under this general permit.

“*Best management practice*” or “*BMP*” means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

“*Change in ownership*” means a change in warranty deed or lease agreement.

“*Commissioner*” means commissioner as defined by section 22a-2(b) of the General Statutes.

“*CT DEEP*” means the Connecticut Department of Energy and Environmental Protection.

“*Department*” means the Department of Energy and Environmental Protection.

“*Facility*” means any food preparation establishment at which an authorized discharge originates.

“*Fats, oils and grease*” or “*FOG*” means any fats, oils and grease generated from the food preparation process.

“*FOG receiving facility*” means a facility that is authorized by the commissioner to accept FOG for processing into a fuel, recycling or reuse as referenced in Section 5(d)(9)(A) of this general permit.

“*FOG storage containers*” means closed, leak-proof containers for the collection and storage of renderable and non-renderable FOG.

“*Food preparation establishment*” means a Class III and IV food preparation establishment as defined by section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(1) and (2) of this general permit such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs and food preparation establishments that are located in a problematic FOG area as defined in this permit.

“*FOG management equipment*” means properly designed, installed and operated equipment including active grease recovery unit, grease trap/FOG interceptor and super-capacity grease interceptor, as approved by the authorized agent, designed to meet the effluent limits defined in Section 5(c)(1) and (2) of this general permit.

“*FOG hauler*” means any person or entity who regularly offers to the general public, the transport of FOG to a FOG receiving facility for proper recycling, reuse, or disposal.

“*General Statutes*” means the Connecticut General Statutes.

“*Grease trap/FOG interceptor*” means an indoor or outdoor passive unit designed to separate fats, oils and grease from wastewater while allowing water to flow through and meets specifications defined in Section 5(b)(1) of this general permit.

“*Individual permit*” means a permit issued to a named permittee under section 22a-430 of the General Statutes.

“*Maximum daily flow*” means the greatest volume of wastewater that is discharged during a 24 hour period.

“*Municipality*” means municipality as defined by section 22a-423 of the General Statutes.

“*Non-renderable*” means fats, oils and grease generated from the food preparation processes that have been contaminated with sewage, detergents or other constituents that make it unacceptable for rendering or recycling.

“*Permittee*” means a person who or municipality which is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing fats, oils and grease at a food preparation establishment.

“*Person*” means person as defined by section 22a-423 of the General Statutes.

“*POTW*” means Publicly Owned Treatment Works.

“*POTW authority*” means the Superintendent or Chief Operator of the Publicly Owned Treatment Works.

“*Problematic FOG area*” means an area of the sanitary sewer designated by the authorized agent. Such designation shall be established by a formal action of the authorized agent and shall be based upon evidence of excessive fats, oils and grease which includes sanitary sewer overflows, excessive maintenance or any means of inspection.

“*Render*” means the process used to clarify or extract fats, oils and greases by melting.

“*Renderable FOG*” means fats, oils and grease that can be used, recycled and composted into products such as animal feed, cosmetics and biodiesel fuel.

“*Renderer*” means a person who collects and manages renderable FOG in compliance with relevant local, state and federal regulations.

“*Site*” means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right of-way which such person controls and to which the public does not have access shall be deemed the same site.

“*Super-capacity grease interceptor (SCGI)*” means an indoor or outdoor passive unit, third-party-certified to retain more than four times the amount of pounds (lbs) of grease than the flow rating in gallons per minute (GPM) and is designed to separate fats, oils and grease from wastewater while allowing water to flow through and meets specs defined in Section 5(b)(3) of this general permit.

“*Wastewater associated with the facility*” means wastewater containing fats, oils and grease from a food preparation establishment.

“*Water pollution control authority*” means the water pollution control authority established pursuant to section 7-246 of the Connecticut General Statutes.

Section 3. Authorization under this General Permit

(a) *Eligible Activities*

The following discharge of wastewater is authorized by this general permit, provided the requirements of Section 3(b) and the conditions of Section 5 of this general permit are satisfied:

Any wastewater discharge associated with a facility, as defined in this general permit, which discharges to a sanitary sewer line and then to a POTW or a privately owned or state owned sewage treatment works.

Any other discharge of water, substance or material into the waters of the state is not authorized by this general permit, and any person who or municipality which initiates,

creates, originates or maintains such a discharge shall first apply for and obtain authorization under sections 22a-430 or 22a-430b of the General Statutes.

(b) *Requirements for Authorization*

This general permit authorizes the discharge listed in Section 3(a) of this general permit provided:

(1) Coastal Area Management

Such discharge is consistent with all applicable goals and policies in section 22a-92 of the General Statutes, and will not cause adverse impacts to coastal resources as defined in section 22a-93 of the General Statutes.

(2) Endangered and Threatened Species

Such discharge does not threaten the continued existence of any species listed pursuant to section 26-306 of the General Statutes as endangered or threatened and will not result in the destruction or adverse modification of habitat designated as essential to such species.

(3) Code of Federal Regulations

Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

(4) Aquifer Protection

Such discharge, if it is located within an aquifer protection area as mapped under section 22a-354b of the General Statutes, complies with regulations adopted pursuant to section 22a-354i of the General Statutes.

(5) Conservation and Preservation Restrictions

Such discharge, if located on or may affect property subject to a conservation or preservation restriction, complies with section 47-42d of the Connecticut General Statutes, by providing the following to the commissioner: proof of written notice to the holder of such restriction of the proposed activity's registration pursuant to this general permit or a letter from the holder of such restriction verifying that the proposed activity is in compliance with the terms of the restriction.

(c) *Geographic Area*

This general permit applies throughout the State of Connecticut for all sites connected to sanitary sewers.

(d) *Effective Date and Expiration Date of this General Permit*

This general permit is effective on the date it is issued by the commissioner, and expires ten (10) years from such date of issuance.

(e) *Effective Date of Authorization*

An activity is authorized by this general permit on the date the general permit becomes effective or on the date the activity commences, whichever is later.

(f) *Transition to and from an Individual Permit*

No person shall operate or conduct an activity authorized by both an individual permit and this general permit. The requirements for transitioning authorization are as follows:

- (1) *Transition from an Individual Permit to Authorization under this General Permit.*
If an activity meets the requirements of authorization of this general permit and such operation or activity is presently authorized by an individual permit, the permittee may seek a modification to the permit to exclude such operation or activity from the individual permit or if the operation or activity is the sole operation or activity authorized by such permit, the permittee shall surrender its permit in writing to the commissioner. In either event, such permittee's individual permit shall continue to apply and remain in effect until authorization of such operation or activity under this general permit takes effect.
- (2) *Transition from Authorization under this General Permit to an Individual Permit.*
If an activity or operation is authorized under this general permit and the commissioner subsequently issues an individual permit for the same activity, then on the date any such individual permit is issued by the commissioner, the authorization issued under this general permit shall automatically expire.

Nothing in this section shall affect the commissioner's authority under Section 7 of this general permit to require that a person authorized under this general permit obtain an individual permit.

Section 4. Registration Requirements

No registration is required with the Department for authorization under this general permit.

Section 5. Conditions of this General Permit

(a) *FOG Management Equipment Requirements*

- (1) The installation and design of FOG management equipment must be approved by the authorized agent. The installation and design is subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, Public Health Code and other laws of the municipality.
- (2) Every structure at the facility shall be constructed, operated and maintained in a manner to ensure that the discharge of FOG is directed solely to the FOG management equipment. No valve or piping bypass equipment that may alter or prevent the designed operation of the FOG management equipment.

- (3) The food preparation establishment shall notify the authorized agent when the FOG management equipment is ready for inspection and acceptance to the sanitary sewer.
- (4) The food preparation establishment shall notify the authorized agent if there are changes to the wastewater plumbing of that facility. The food preparation establishment shall request a re-inspection by the authorized agent.

(b) Treatment Requirements

The FOG management equipment shall meet the specifications in either Section 5(b)(1), (2) or (3) of this general permit; however, the permittee may request the use of other units as established in Section 5(b)(4) of this general permit.

(1) Grease Trap/FOG Interceptor

- (A) The grease trap/FOG interceptor shall be installed to service kitchen flows and shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged.

This shall include:

- (i) pot sinks;
- (ii) pre-rinse sinks;
- (iii) any sink into which fats, oils, or grease are likely to be introduced;
- (iv) soup kettles or similar devices;
- (v) wok stations;
- (vi) floor drains or sinks into which kettles may be drained;
- (vii) automatic hood wash units; and
- (viii) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.

- (B) The grease trap/FOG interceptor shall have:

- (i) A retention time of at least twenty-four (24) hours at the maximum daily flow based on water meter records or other calculation methods as approved by the authorized agent. The FOG interceptor minimum capacity shall be 1,000 gallons per food preparation establishment.
- (ii) If the discharge exceeds the design criteria of the grease trap/FOG interceptor, noted in paragraph (i) above, the permittee shall be required to remove and replace the grease trap/FOG interceptor or provide supplemental treatment by installing additional indoor and/or outdoor FOG management equipment.

- (C) The grease trap/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 grease trap/ FOG interceptor. Grease trap/FOG interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.

- (D) If the grease trap/FOG interceptor is constructed of concrete the following requirements shall apply:
 - (i) All concrete grease trap/FOG interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.
 - (ii) The minimum liquid depth of the grease trap/FOG interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
 - (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
 - (iv) In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/FOG interceptor, but below the top of the grease trap/FOG interceptor, the exterior of the grease trap/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 grease trap/FOG interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
 - (v) The invert elevation of the inlet shall be between two (2) inches and four (4) inches above the invert elevation of the outlet and according with ASTM specification C1613 for precast concrete grease interceptor tanks.
 - (vi) All installations shall be in accordance with local sewer ordinances, state and local plumbing codes.
- (E) All non-concrete grease trap/FOG interceptors shall meet the requirements set forth in Sections 5(b)(1)(C) and 5(b)(1)(D)(ii), (iii), (v) and (vi) of this general permit.
- (F) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/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 loading. 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/FOG interceptor shall have a minimum inside diameter of seventeen (17) inches.
- (G) 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

pipng 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 grease trap/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.

- (H) The grease trap/FOG interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/FOG interceptor can occur.
 - (I) The outlet discharge line from the grease trap/FOG interceptor shall be directly connected to a sanitary sewer.
 - (J) No fixture or drain other than those listed in Section (b)(1)(A) of this general permit shall be connected to the grease trap/FOG interceptor unless approved by the authorized agent.
 - (K) The grease trap/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.
 - (L) Minimum separation distances shall be maintained between the grease trap/FOG interceptor and items including, but not limited to, buildings, watercourses, drains, etc. as listed in local municipal ordinances.
 - (M) Should the authorized agent notify the permittee that testing is required, the testing shall be performed in either one of the following manner:
 - (i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.
 - (ii) Water Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.
- (2) Active Grease Recovery Unit (AGRU)

The AGRU shall meet the following requirements:

- (A) AGRU(s) shall be installed immediately downstream of each fixture or multiple fixtures listed in Section 5(b)(1)(A) of this general permit.
- (B) The AGRU shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The AGRU shall be constructed of corrosion-resistant material such as stainless steel or plastic.
- (D) Solids shall be intercepted and separated from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.
- (E) The AGRU may not have a bypass valve built into the device.

- (F) If the unit has 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 and plug connected electrically and controlled using a timer or level control.
- (H) No fixture or drain other than those listed in Section 5(b)(1)(A) of this general permit shall be connected to the AGRU unless approved by the authorized agent.
- (I) All AGRUs shall be designed and installed in accordance with the manufacturer's specifications.
- (J) All installations shall be in accordance with local sewer ordinances, public health code, state and local plumbing codes.
- (K) AGRUs shall be installed for ease of maintenance, replacement and inspection. The installation is subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, and approval by the local authorized agent and other laws of the municipality.
- (L) The AGRU shall be fitted with an internal or external flow control device to prevent the exceedance of the manufacturer's recommended design flow.

(3) Super-capacity Grease Interceptor (SCGI)

The SCGI shall meet the following requirements:

- (A) A SCGI shall be installed as close to the fixtures or multiple fixtures listed in Section 5(b)(1)(A) of this general permit.
- (B) The SCGI shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The SCGI shall be constructed of corrosion-resistant material.
- (D) The SCGI may not have a bypass valve built into the device.
- (E) The SCGI shall be located so as to permit easy access for maintenance.
- (F) No fixture or drain other than those listed in Section 5(b)(1)(A) of this general permit shall be connected to the SCGI unless approved by the authorized agent.
- (G) All SCGIs shall be designed and installed in accordance with the manufacturer's specifications and also subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, and approval by the local authorized agent and other laws of the municipality.
- (H) The SCGIs shall be fitted with an internal or external flow control device to prevent the exceedance of the manufacturer's recommended design flow.

(4) Other FOG Management Equipment

FOG management equipment other than that specified in Section 5(b)(1), (2), or (3) of this general permit may be proposed by the permittee. Such proposed equipment must demonstrate the ability to meet the discharge limits established in Section 5(c)(1) and (2) of this general permit. The permittee must obtain written approval by the authorized agent for the proposed FOG management equipment. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

(5) Diminimus Discharges

At the request of the permittee, the authorized agent may grant a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)(3), inclusive, of this general permit if, in the judgment of the authorized agent, 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 fats, oils and grease based upon the menu. However, such a waiver does not waive the effluent limits identified in Section 5(c) of this general permit.

(c) Effluent Limits

- (1) At no time shall the pH of the wastewater discharged from the FOG management equipment prior to mixing with any other wastewater from the facility 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 fats, oils, and grease in wastewater from the FOG management equipment, prior to mixing with any other wastewater from the facility, 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 2010, is EPA 1999.

(d) FOG Management Equipment Maintenance

- (1) All FOG management equipment shall be maintained in accordance with the manufacturer's recommendations and all aspects of this permit.
- (2) Grease trap/FOG interceptors shall be inspected by the food preparation establishment at a minimum quarterly, or more frequently as determined under the criteria under Section 5(d)(6)(A) of this general permit, and comply with other local ordinance requirements and state laws concerning more frequent inspecting and cleaning activities. The authorized agent may require increase of maintenance and cleaning if the facility is within a problematic FOG area, as defined in this general permit.
- (3) FOG that has been removed from the FOG management equipment shall be stored in a dedicated fats, oils and grease storage container and disposed of in accordance with Section 5(d)(9)(A) and 5(d)(9)(B) of this general permit. The fats, oil and grease containers shall be clearly labelled.

- (4) The permittee shall hire a FOG management hauler to transport the FOG from the food preparation establishment to be properly recycled or disposed in accordance with Section 5(d)(9)(A) and Section 5(d)(9)(B)) of this general permit.
- (5) The permittee shall be responsible for the proper removal and management of the collected FOG removed from the FOG management equipment in accordance with Section 5(d)(9)(A) and 5(d)(9)(B) of this general permit.
- (6) The grease trap/FOG interceptor shall be pumped according to the following criteria:
 - (A) The grease trap/FOG interceptor shall be completely emptied by a grease trap/FOG interceptor cleaner whenever 25% of the operating depth of the grease trap/FOG interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months, whichever is more frequent.
 - (B) The permittee may request approval for a less frequent cleaning interval from the authorized agent following a minimum one year of operation of the grease trap/FOG interceptor. The permittee shall be required to show through at least four quarterly inspections that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The authorized agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections.
- (7) The SCGIs need to be cleaned and maintained in accordance with the manufacturer's specifications for cleaning and maintenance.
- (8) The companies hired to clean, haul or render FOG in the state of Connecticut must operate in accordance with Section 5(d)(9)(A) of this general permit, and shall comply with all applicable local, state and federal regulations regarding the proper recycling, reuse, or disposal of FOG.
- (9) The entire contents of all FOG management equipment shall be properly recycled or disposed of in accordance with applicable federal, state and local laws. Proper recycling or disposal includes, but is not limited to, shipment to one of the following:
 - (A) If managed within Connecticut, such contents shall be recycled or disposed of at one of the following:
 - (i) a facility that is authorized by the commissioner to accept FOG for processing into a fuel for a sewage sludge incinerator;
 - (ii) a facility that is authorized by the commissioner to accept FOG for processing into biodiesel fuel;
 - (iii) a used oil recycling facility that is authorized by the commissioner to accept FOG for processing into industrial fuel;
 - (iv) a facility that is authorized by the commissioner to accept FOG for processing in an anaerobic digester or composting facility or,

- (v) another facility approved in writing by the commissioner to accept FOG.
 - (B) If managed outside of Connecticut, the contents of all FOG management equipment shall be recycled or disposed of in accordance with applicable state, federal and local laws.
 - (10) The permittee 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 fats, oils, and grease into the sanitary sewer. The permittee must follow the best management practices and manufacturers recommendations to maintain the equipment.
 - (11) No food grinder or food pulper shall discharge to any FOG management equipment.
 - (12) All wastewater flows connected to the grease trap/FOG interceptors shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.
 - (13) The permittee shall ensure that FOG management equipment is inspected when pumped to ensure that all fittings and fixtures inside the FOG management equipment are in good condition and functioning properly.
- (e) ***FOG Minimization***
- (1) The food preparation establishment shall make every practical effort to reduce the amount of FOG discharged to the sanitary sewer.
 - (2) Renderable FOG shall not be disposed of in any sewer, septic tank or FOG management equipment. Renderable FOG shall instead be properly recycled or disposed of in accordance applicable state, federal and local laws. Proper recycling or disposal includes, but is not limited to, shipment to one of the locations identified in Section 5(d)(9)(A) of this general permit.
 - (3) FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.
- (f) ***Reporting and Record Keeping Requirements***
- (1) A written log of all inspections required pursuant to Sections 5(d)(2) of this general permit, shall be maintained for each discharge authorized by this general permit. The log shall document:
 - (A) the date of the inspection;
 - (B) the inspector's name, title and signature;
 - (C) the depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and

(D) any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.

- (2) The permittee 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 permittee. All records and reports shall be made available in writing to the authorized 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 POTW, the permittee shall notify the authorized agent.
- (4) Records required under this subsection as well as installation of FOG management equipment as specified in either Section 5(b)(1), Section 5(b)(2), or Section 5(b)(3) of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5(c)(1) and 5(c)(2) of this general permit.
- (5) The depth of grease and solids shall be measured separately and recorded in the maintenance log.

(g) *Recording and Reporting Violations*

- (1) If the permittee becomes aware that any condition specified in Sections 5(a) through (e) of this general permit has been violated, the permittee shall immediately document such violation in a log to 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; and
 - (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 a violation of any effluent limitation listed in Section 5(c) of this general permit, the permittee shall immediately notify the authorized agent and conduct inspections, maintenance or repair of FOG management equipment as necessary to maintain compliance with these limitations.

- (3) If any violation of this permit occurs that results in any partial or total blockage of any section of the sanitary sewer system, the permittee shall immediately cease discharge and notify the authorized agent. If any such blockage or any other activity results in an unpermitted discharge of FOG, wastewaters or any other materials to any surface water, groundwater or storm drainage system, notification shall also be made to CT DEEP, Oil and Chemical Spills Division at (860) 424-3338 or (866) 337-7745.
- (4) Written reports shall be submitted to the commissioner and authorized agent per the requirements of Section 6(a) of this general permit.

(h) Regulations of Connecticut State Agencies Incorporated into this General Permit

The permittee shall comply with all applicable law, including without limitation the following Regulations of Connecticut State Agencies, which are hereby incorporated into this general permit as if fully set forth herein:

- (1) Section 22a-430-3: General Conditions
 - Subsection (b) General - subparagraph (1)(D) and subdivisions (2), (3), (4), and (5)
 - Subsection (c) Inspection and Entry
 - Subsection (d) Effect of a Permit - subdivisions (1) and (4)
 - Subsection (e) Duty to Comply
 - Subsection (f) Proper Operation and Maintenance
 - Subsection (g) Sludge Disposal
 - Subsection (h) Duty to Mitigate
 - Subsection (i) Facility Modifications, Notification - subdivisions (1) and (4)
 - Subsection (j) Monitoring, Records and Reporting Requirements - subsections (1), (6), (7), (8), (9) and (11) [except subparagraphs (9)(A)(2), and (9)(C)]
 - Subsection (k) Bypass
 - Subsection (m) Effluent Limitation Violations
 - Subsection (n) Enforcement
 - Subsection (o) Resource Conservation
 - Subsection (p) Spill Prevention and Control
 - Subsection (q) Instrumentation, Alarms, Flow Recorders
 - Subsection (r) Equalization
- (2) Section 22a-430-4: Procedures and Criteria
 - Subsection (p) Permit Revocation, Denial, or Modification
 - Subsection (t) Discharges to POTWs - Prohibitions Appendices

Section 6. General Conditions

(a) Duty to Correct and Report Violations

Upon learning of a violation of a condition of this general permit, a permittee 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 authorized

agent within five (5) days of the permittee's learning of such violation. Such report shall be certified in accordance with Section 6(c) of this general permit and submitted to the following address:

CT DEEP Bureau of Water Protection and Land Reuse, Planning and Standards
Division, Municipal Section, 79 Elm Street, Hartford 06106.

(b) *Duty to Provide Information*

If the commissioner requests any information pertinent to the authorized discharge or to compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with Section 6(c) of this general permit.

(c) *Certification of Documents*

Any document, including but not limited to any notice, information or report, which is submitted to the Department under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee in accordance with section 22a-4303(b)(2)(A) of the Regulations of Connecticut State Agencies, 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.”

(d) *Date of Filing*

For purposes of this general permit, the filing date of any document is the date such document is received by the Department. The word “day” as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

(e) *False Statements*

Any false statement in any information submitted pursuant to this general permit may be punishable as a criminal offense, in accordance with section 22a-6, under section 53a-157b of the General Statutes.

(f) *Correction of Inaccuracies*

Within fifteen days after the date a permittee 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 permittee 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 6(c) of this general permit.

(g) *Other Applicable Laws*

Nothing in this general permit shall relieve the permittee 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. The permittee shall follow the written report requirements in section in Section 6(a) of this general permit.

(h) *Other Rights*

This general permit is subject to and does not derogate any present or future rights or powers of the State of Connecticut and conveys no rights in real or personal property nor any exclusive privileges, and is subject to all public and private rights and to any federal, state, and local laws pertinent to the property or activity affected by such general permit. In conducting any activity authorized hereunder, the permittee may not cause pollution, impairment, or destruction of the air, water, or other natural resources of this state. The issuance of this general permit shall not create any presumption that this general permit should or will be renewed.

(i) *Change in Ownership or Permittee*

Upon a change of ownership or of the permittee of a food preparation establishment, the new owner or permittee shall comply with all requirements of this general permit. The new owner or permittee must notify the authorized agent in writing of a change in ownership.

Section 7. Commissioner's Powers

(a) *Abatement of Violations*

The commissioner may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The commissioner may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with sections 22a-3a-2 through 22a-3a-6, inclusive, of the Regulations of Connecticut State Agencies. Nothing herein shall be construed to affect any remedy available to the commissioner by law.

(b) *General Permit Revocation, Suspension, or Modification*

The commissioner may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment.

(c) *Filing of an Individual Permit Application*

If the commissioner notifies a permittee in writing that such permittee must obtain an individual permit to continue lawfully conducting the activity authorized by this general

permit, the permittee may continue conducting such activity only if the permittee files an application for an individual permit within sixty (60) days of receiving the commissioner's notice. While such application is pending before the commissioner, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the commissioner's power to revoke a permittees' authorization under this general permit at any time.

Issued Date: _____

Michael Sullivan
Deputy Commissioner

This is a true and accurate copy of the general permit executed on _____ by the Commissioner of the Department of Energy and Environmental Protection.