

Fact Sheet

Draft General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments (Renewal)

Why Fats, Oil and Grease (FOG)?

Grease from restaurants, homes, and industrial sources is the most common cause (47%) of reported blockages and sanitary sewer overflows (SSO). Grease is problematic because it solidifies and causes blockages in the sewer collection system. Raw sewage overflows result in public health risks and negative impacts to waterways.

What is the “General Permit for the Discharge of Wastewater Associated with Food Preparation Establishment” (also referred to as the FOG General Permit)?

This General Permit, issued in September 30, 2005, requires certain dischargers to municipal sewer systems to limit the amount of FOG that they discharge by installing either an outside grease trap/interceptor or an active grease recovery unit (AGRU) in accordance with technical requirements specified in the general permit. The authorized agent approves the FOG management equipment to be installed. Kitchen fixtures and drains as specified in the general permit shall be connected to the FOG management equipment. Pollution/prevention/best management practices are also required of the permittee including quarterly inspections of the installed equipment and pump-outs of the passive grease interceptor at least every three months. Recovered fats, oils, and grease shall be disposed of at a regional collection/transfer/disposal site. The current FOG general permit can be found online at

www.ct.gov/deep/municipalwastewater

The general permit will expire in September 2015. A draft of the proposed general permit renewal is online at

www.ct.gov/deep/municipalwastewater

Renewal of the General Permit

- The changes in the draft general permit don't expand the coverage of the permit.
- The changes provide increased clarity in the permit.
- The changes in the permit provide flexibility on equipment requirements.

New and Revised Definitions:

Some definitions have been modified, and some new terms added, to provide enhanced clarity in regards to responsibilities of the municipalities and Food Preparation Establishments (FPE).

“FOG management equipment” The permittee must demonstrate that the proposed FOG management (active grease recovery unit, grease trap/ FOG interceptor and super-capacity grease interceptor) equipment will not discharge FOG concentrations that exceed the discharge general permit limit. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

“Authorized Agent” means a representative of the water pollution control authority or the authorized representative of the municipality.

“Food Preparation Establishment” means a Class III and IV FPE as defined by the Public Health Code or any other facility discharging FOG above the effluent limits of this general permit such, as, but not limited, to,

restaurants, school kitchens, bars, factory cafeterias.

“Active-Grease Recovery Unit (AGRU)” means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means “Active” clarifies that the AGRU has a skimming device that collects the FOG in a disposal vessel at the side of the unit. However the collected FOG has to be disposed of an outdoor FOG storage container and taken away for processing into a fuel, or be recycled or reused by approved FOG receiving facility. The AGRU has to be maintained and operated in accordance with manufacturer’s specifications.

“Grease trap/FOG interceptor” means an indoor or outdoor passive tank designed to separate fats, oils and grease from wastewater allowing water to flow through. The word FOG was included to clarify that the interceptor relates to FOG and not to a septic system.

“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). SGIs takes up less space than the grease trap/FOG interceptor.

Clarifications and Enhancements:

The proposed modifications to the general permit will allow the permittee to choose from a wider range of equipment including (AGRU, grease trap/FOG interceptor or the SCGI).

All FOG management equipment must be approved by the authorized agent, and designed to meet the effluent limits of the permit.

The modifications also provide clarification related to FOG management equipment

maintenance, storage of FOG and hauling requirements.

- The **Authorized Agent** has the authority to require increased maintenance and cleaning if the facility is within an area where FOG has been a recurring problem in the sewerage system.
- The permittee is responsible for properly handling the storage of FOG, and is responsible for hiring a "FOG hauler" which means any person or entity regularly offering to the general public the transport of FOG to a FOG receiving facility for proper recycling, reuse, or disposal.
- All FOG containers shall be clearly labeled.
- The contents of all FOG management equipment shall be properly recycled or disposed. A range of options for proper recycling or disposal, both within and outside Connecticut, are identified.

The draft general permit is online for review at www.ct.gov/deep/municipalwastewater If you have any comments or questions, please call: Iliana Raffa (860) 424-3758 or by email at Iliana.Raffa@ct.gov