

Town of Southern Pines Public Works Department

Town of Southern Pines FOG Program

Residual Fats, Oil and Grease Control Policy

*Town of Southern Pines
Sewer Use Ordinance, Mandatory Grease Traps*



This photo was taken on Broad Street in Southern Pines the Spring of 2002.
The picture was taken and edited by John Brock of Edge of X Web Designs and skylawrence.com



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Introduction

FOG (fats, oil and grease) is a major concern for the Town of Southern Pines sanitary sewer collection system. When not disposed of properly, FOG forms thick layers inside sewers constricting flow, similar to the way cholesterol affects blood flow in our arteries. Clogged sewers result in sewage spills and overflows. FOG also attracts flies and vermin and causes odor problems, which creates environmental and public health concerns.

Restaurants are a significant source of FOG because of the amount of grease used in cooking and other food prep work. Improper cleanup practices allow food particles, oil and grease, and cleaning products to flow to the sanitary sewer. In certain parts of Southern Pines FOG can enter storm drains and flow directly to the streams and rivers causing serious pollution.

The Town of Southern Pines Utility Department devotes many pieces of equipment and man hours to unstopping and cleaning the sanitary sewer collection system which includes, but not limited to, manholes, lift stations, gravity lines, and service lines clogged with oil and grease.

This Policy maintains the discharge limitation from users of the Town's sanitary sewer collection system for oil and grease at 100 mg/L (milligrams per liter). Additionally the Policy requires the user to install and keep maintained, at his own expense, a grease trap/interceptor at his establishment.

All establishments required to become a part of this Policy will be subject to periodic inspections and sampling to ensure they stay within the guidelines set out in the Policy. Once a user is identified as a part of this Policy, the user will also be required to follow all other aspects of this Policy. The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered grease interceptor maintenance practice.

The following sections provides valuable information, best management practices (BMPs), and resources which can greatly reduce the amount of FOG entering the Town's sewers and storm drains.

By doing your part you can contribute to a cleaner and healthier Southern Pines.

Background / Issues

- Public health and safety are two of the major responsibilities of all municipalities and units of local government
- To comply with these responsibilities, The Town of Southern Pines is committed to providing adequate wastewater management service for citizens.
- Whenever a blockage occurs in the sanitary sewer collection system, there is reduced capacity in the line. A spill or overflow may occur. Raw sewage is discharged from sewer access-ways and onto the streets or sewer lines from properties that fail to drain properly
- These sewage spills may pose a threat to public health and safety.
- Examination of Unauthorized Discharge Reports in NC between 1997 and 2004 have shown that sewage spills are caused by roots, grease accumulation, debris, or vandalism.
- Municipalities have determined that one way to address the grease accumulation problem is to prevent the introduction of grease in the sewers in the first place.
- Regulations to prevent the introduction of Fats, Oil and Grease (FOG) into the sewer lines are often adopted by the City Councils.
- Under these regulations, all Food Services Establishments (FSEs) are required to implement and demonstrate compliance with Best Management Practices (BMPs).



Benefits of the FOG Control Program

- Reduction of SSOs
- Improve public health and safety
- Minimize spill related potential fines
- Minimize property damage claims
- Minimize the risk of lawsuits
- Improve sewer maintenance
- Better FSE business environment



Town Ordinance

§ 50.59 MANDATORY GREASE TRAPS.

- (A) All services with the capacity for preparing or processing food with the sole exception of private, single-family, in-unit, residential units will be required to install at their own expense on their own property a suitable grease trap. The property owner is solely responsible for operating the grease trap. Existing service may delay installation for 60 days after notification by the Director of Public Works to comply with this division (A).
- (B) Failure to comply will require the town to discontinue water and sewer service to the property until the property owner complies with the above.
- (C) Inspection Fee:

<i>Description</i>	<i>Fee</i>
Grease trap annual inspection fee	\$50.00
Violation of grease trap requirement	Cost of grease trap, plus \$100 per billing period

(Ord. - - , passed 3-13-84; Am. Ord. 209, passed 2-21-91; Am. Ord., passed 9-13-94; Am. Ord. 1201, passed 4-11-06)

Grease Control Policy

Authority

By the adoption of the Moore County Sewer Use Ordinance (SUO), the Town of Southern Pines requires that all sewage discharges will comply with the SUO, to the extent that the Town is required to comply.

Sections of the Moore County Sewer Use Ordinance state that no user shall contribute or cause to be contributed into the POTW, directly or indirectly, any pollutant or wastewater which causes interference or pass through. It further specifically prohibits the discharge of fats, oils, or greases of animal or vegetable origin in concentrations greater than one hundred (100) mg/l.

Food Service Establishments shall provide means of preventing residual fat, oil, and grease discharges to the Town's sanitary sewer collection system. Where grease handling facilities currently exists, or is required by the Town, it shall be maintained for continuous, satisfactory, and effective operation, at their expense. The grease interceptor(s) shall be designed by a NC Professional Engineer of a type and capacity approved by the Town Engineer/Chief Plumbing Inspector and shall be located as to be readily accessible for inspection, cleaning and maintenance.

Scope and Purpose

The provisions of this policy are applicable to any non-residential facility, connected to the Town of Southern Pines sanitary sewer collection system, involved in the preparation or serving of food and/or food products.

This policy may apply to other types of commercial, institutional, and/or industrial establishments when, in the opinion of the Town Engineer, it is necessary for grease trap(s)/interceptor(s) to be installed to properly handle liquid wastes, containing fats, oils and/or greases, that may exceed the local limit of one hundred (100) mg/l.

To promote the prevention and reduction of sanitary sewer blockages and overflows resulting from the accumulation of fats, oils and greases on the interior of the sanitary sewer collection system pipes, generated primarily from commercial, institutional, and industrial food preparation and serving facilities.

Grease Control Policy

Word Interpretation and Definitions

The following terms shall have the meanings hereinafter designated and/or in addition to the terms and phases as specifically indicated otherwise.

- Fats, Oils and Greases – Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as “grease” or “greases”.

Greases – means rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods. Includes the accumulation of oils, fats, cellulose, starch, proteins, and wax.

Oil – Any one or a combination of mineral, vegetable, and synthetic substances and animal and vegetable fats that are used in a variety of processes.

- Food Service Establishment – A facility primarily engaged in activities of preparing, serving, or otherwise making foodstuffs available for consumption by the public such as restaurants, commercial kitchens, caterers, hotels, cafeterias, delicatessens, meat cutting-preparations, bakeries, ice cream parlors, cafes, hospitals, schools, bars, correctional facilities, care institutions and any other facility discharging kitchen or food preparation wastewaters which, in the Town’s discretion, would require a grease trap installation by virtue of its operation. Preparation activities include but are not limited to cooking by frying, baking, grilling, sautéing, rotisserie, broiling, boiling, blanching, roasting, toasting, or poaching. And included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.
- Grab Sample – means a sample which is taken from a waste stream on a one-time basis without regard to the flow in the waste stream and over a period of time not to exceed 15 minutes.
- Grease Interceptor – A device utilized to effect the separation of grease and oils in wastewater effluent from a Food Service Establishment. Such interceptors may be of the “outdoor” or “underground” type normally of a 1000 gallons or more capacity.

Grease Control Policy

- Grease Trap – A device utilized to effect the separation of grease and oils in wastewater effluent from a Food Service Establishment. Such traps are the “under-the-counter” type normally 100 gallons or less capacity.
- Local Limits – A maximum pollutant level placed on wastewater discharged to the Town’s sewer. These limits are listed in the Moore County Sewer Use Ordinance.
- Non-Cooking Establishment – means a facility primarily engaged in the preparation of precooked food products that do not include any form of cooking. These include cold dairy and frozen food product preparation and serving establishments.
- Minimum Design Capacity – means the design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases and grease-laden wastewater’s discharged to the public Sanitary Sewer System.
- Sanitary Sewer Overflow – An overflow or discharge of raw sewage from municipal sanitary sewer systems often due to a blockage in a line.
- Sewer Use Ordinance (SUO) – A Town or City legal document stating the requirements of all facilities (including restaurants) discharging to the local POTW.
- Sanitary Sewer System – The collection of pipes, pumps, lifts, and other equipment throughout town designed to handle and safely transport used water wastes as sewerage to its treatment plants.
- User – means any person, including those located within the Town’s area of extraterritorial jurisdiction, who contributes, caused or permits the contribution or discharge of wastewater into the POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

Grease Control Policy

General Requirements

All food service establishments discharging wastewater to the Town of Southern Pines sanitary sewer collection system are subject to the following requirements:

- All Food Service Establishments shall have grease-handling facilities installed and maintained, at the user's expense. Non-Cooking Establishments and other commercial, institutional and/or industrial establishments may also require grease-handling facilities be installed when deemed necessary by the Town Engineer.
- Any Food Service Establishments without any grease handling facilities will be allowed until *January 31, 2004* to install grease handling equipment in compliance with the Town Code of Ordinance and this policy.
- No non-grease laden sources are allowed to be connected to sewer lines intended for grease interceptor service. Where food-waste grinders are installed, the waste from those units shall discharge directly into the building drainage system without passing through a grease trap/interceptor. All other fixtures and drains receiving kitchen and food preparation wastewater shall pass through a grease trap/ interceptor.
- Those Food Service Establishments whose grease handling facilities or methods are either under-designed or substandard, or not adequately maintained to prevent floatable fats, oils or greases from entering the sanitary sewer system shall be notified, in writing, of the deficiencies, the required improvements, and provided a compliance deadline. The Food Service Establishments shall be required to provide a schedule whereby corrections will be accomplished.
- Those Food Service Establishments receiving two (2) consecutive unsatisfactory evaluations or inspections may be subject to civil penalties and/or other corrective actions. A continuous violation of the Town Ordinance and/or this policy may be considered grounds for discontinuance of services.
- Food Service Establishments whose operations cause or allow excessive grease to discharge or accumulate in the Town's sanitary sewer collection system may be liable to the Town for costs related to service calls for line blockages, line cleanings, line and pump repairs, and other repairs, including all labor, materials, and equipment. Failure to pay all service-related charges may be considered grounds for discontinuance of services.
- Failure to comply with notification will be considered a violation of the Town's Sewer Use Ordinance and will subject the establishment to civil penalties and corrective actions, pursuant to the Town of Southern Pines Code of Ordinance and/or this policy.

Grease Control Policy

Exemption from Installation Requirements:

A Food Service Establishment determined to have no immediate adverse impact on the Town's sanitary sewer collection system because of the business type may be granted an exemption from the grease trap/interceptor installation requirements.

The Town Engineer may, at any time, revoke an exemption and require that a grease trap/interceptor be installed.

To obtain an exemption, a Food Service Establishment must request an inspection, and then be approved by the Town Engineer.

Exemption for grease trap/interceptor requirements by virtue of the business type:

- Residential Group Home Classification by NC State Agency having authority;
- An establishment serving beverages only;
- An establishment serving beverages and/or ready to eat, packaged or unpackaged food items; (with or without warming)
- A snack bar with no food preparation other than food warming;
- A produce stand that only offers whole, uncut fresh fruits and vegetables;
- A bed-and-breakfast that prepares and serves breakfast only to guest, with no more than six (6) guestrooms and no more than twelve (12) guests;
- Other establishments serving only ready to eat foods with or without food warming

Grease Control Policy

New Establishments

- All new Food Service Establishments shall be required to install grease interceptor(s) approved by the Town Engineer/Chief Plumbing Inspector. Grease interceptor(s) shall be adequately sized, with no interceptor less than 1,000 gallons total capacity, unless approved by the Town Engineer.
- No new Food Service Establishments will be allowed to initiate operations until grease handling facilities are installed and approved by the Town Engineer.

Existing Establishments and/or New Establishment Locating in Existing Buildings

- All existing Food Service Establishments and new Food Service Establishments locating in existing buildings shall have grease handling facilities, meeting the same requirements for installation and design as for new establishments.
- Where it is determined by the Town Engineer that the installation of an approved “outdoor” grease interceptor is infeasible or physically impossible to install, then an adequate and approved “under-the-counter” grease trap, may be allowed for use on individual fixtures, including sinks, dishwashers, and other potentially grease containing drains. The location of these units must be located as near as possible to the source of the wastewater.

Grease Control Policy

Trap/Interceptor Design and Sizing Requirements

- All grease traps/interceptors shall be designed by a NC Professional Engineer and be of a type, capacity, and location approved by the Town Engineer/Chief Plumbing Inspector. Such traps/interceptors may be of the “outdoor” or “underground” type normally of a 1,000 gallon capacity or more, or the “under-the-counter” package units which are typically less than 100 gallon capacity.
- All grease interceptors, whether singular or two (2) tanks in series, must have each chamber directly accessible from the surface. It shall be properly located to allow for complete access to the inner chambers.
- It shall be designed and installed to provide means for servicing and maintaining of the interceptor in working and operating condition, and for inspecting, viewing, and sampling of effluent wastewater discharged to the sewer to achieve compliance with the 100 mg/l discharge limit.
- A baffle, screen or other intercepting device shall prevent passage into the drainage system of solids 1/2-inch or larger in size. The baffle or device shall be removable for cleaning purposes.
- For grease trap(s)/interceptor(s) to be effective, the units must be properly sized, constructed, and installed in a location to provide for a minimum detention period of 20 minutes between influent and effluent baffles with 20 percent total volume allowed for a sludge pocket.
- Access manholes, with a minimum diameter of twenty-four (24) inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finish grade and be designed and maintained to prevent inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

Grease Control Policy

Maintaining and Cleaning/Pump Out of Grease Handling Facilities

- The user is solely responsible for maintaining the grease handling facilities at a capacity capable of intercept fat, oil and grease and operate efficiently at all times, or to achieve compliance with the 100 mg/l grease and oil limit.
- The exclusive use of enzymes, grease solvents, emulsifiers, etc. is not considered acceptable grease trap maintenance practice.
- To ensure continuous and adequate operation of grease-handling facilities regularly scheduled maintenance of grease-handling facilities is required. The user shall determine and strictly follow an appropriate cleaning / pump-out schedule, based on the type of establishment and the amount of grease to be generated.
- At a minimum, grease interceptors shall be serviced and documented no less than every 90 days. Grease traps shall to be serviced and documented daily or at the manufactured recommended frequency. If the grease trap is not serviced daily, the user must demonstrate compliance with the 100 mg/l grease and oil limit.
- The user shall be responsible for the proper removal and disposal of captured material, by appropriate means. All organic and inorganic solids, such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells towels, rags, etc, which settle into the sludge pocket and thereby reduce the effective volume of the grease trap/interceptor, are required to be removed and all floating material is required to be skimmed from trap or basin tank.
- Water removed from trap(s)/interceptor(s) shall not be reintroduced to the trap itself or to the Town's sanitary sewer collection system without prior written approval from the Town of Southern Pines.

Grease Control Policy

Record Keeping

- The user shall maintain and retain such written record of such cleanings / pump outs, on-site, for a period of three (3) years. These records will be reviewed by the Town of Southern Pines during their inspection of your establishment.
- A copy of each interceptor service record shall be sent to the Town Engineer at the Public Works Department, Town of Southern Pines, 140 Memorial Park Court, Southern Pines, North Carolina 28387, no later than 15 days after the end of the month during which the maintenance occurred. Grease trap service records shall submitted every 90 days.
- A complete report shall include the receipt, signed by the contractor for the work performed, and the clean out date. The receipt shall bear the name of the firm performing the work, the name of the person responsible for the clean out, the disposal method for and destination of material removed, and whether the interceptor was refilled with clean water or water from the trap.
- It is highly recommended that the user be present during any cleaning, pumping, or skimming performed by a contractor, in order to appropriately respond to any questions the Town may have about the services performed.

Grease Control Policy

Inspections

- All Food Service Establishments grease-handling facilities shall be subject to review, evaluation, and inspection by authorized representative(s) of the Town of Southern Pines during normal working hours.
- Results of inspections will be made available to user. The Town may make recommendations for correction and improvement.
- The Town will inspect each establishment at least twice a year, to check such things as, but not limited to, the sink and trap set-up, quantity of grease in the trap, clarity of the effluent, grease recycling bin, and vendor hauling records. However, the Town will initiate additional inspections, sampling, and pursue enforcement if the required hauling vendor paperwork is not in order or if the facility is located in the area where a blockage occurs.

Sampling

- Those Food Service Establishments whose effluent discharge is determined to cause interference in the conveyance or operation of the Town's sanitary sewer system will be required to sample its grease trap discharge and have it analyzed for fat, oil and grease, at the expense of the user. Results of such analyses shall be reported to the user.
- Samples for fats, oils and greases must be obtained using grab collection techniques. Sampling shall be done from a point near the effluent tee to get an indication of the effluent flowing from the interceptor.
- The reports shall include the date, exact place, method, and time of sampling, the name of the person(s) taking the samples, the dates analyses were performed, who performed the analyses, the techniques or methods used, and the results of such analyses.

Grease Control Policy

Enforcement of the Fats, Oils, and Grease Control Policy

In general, enforcement actions against Food Service Establishments (FSE) will be taken in accordance with this plan, however, the Town of Southern Pines reserves the right to implement other enforcement responses available to it under the Town Code of Ordinance and North Carolina law, separately or in combination with this plan.

The enforcement response plan outlined below will be an effective way to ensure that the Town of Southern Pines takes fair, consistent and equitable enforcement actions against Food Service Establishment for violations of this FOG Control Policy and/or the Town of Southern Pines Code of Ordinance. In response to unusual instances of non-compliance, judgment and flexibility will be needed. Some violations may require a response that deviates from this enforcement action plan depending on the particulars of the situation.

Notice of Non-Compliance:

- If a Food Service Establishment fails to complete and return the mandatory survey questionnaire by May 31, 2006 or it is found that the grease handling facilities are not installed or are not being routinely cleaned and maintained, we will issue a notice of non-compliance to advise the FSE that it is in violation of the Town Code of Ordinance and this policy and what needs to be done in order to comply.

The notice of non-compliance will only be provided once. All future actions after a notice of non-compliance has been sent will proceed directly to a notice of violation.

Notice of Violation:

- If, at the time of the first inspection, to occur between October – December 2006, it is found that the grease handling facilities are not installed, are not being routinely cleaned and maintained, or any other violation(s), we will issue a notice of violation to advise the FSE that it is in violation of the Town Code of Ordinance and this policy and what needs to be done in order to correct the violation.

A notice of violation shall be issued to the property owner for a specific Food Service Establishment and sent by certified mail. A notice of violation shall require that corrective action be taken by a given date or may require attendance at a meeting to submit a compliance schedule agreement. Failure to install a grease trap will result in a fee of \$100.00 per billing cycle and the cost to install a grease trap, civil penalties and/or may be considered grounds for discontinuance of water and sewer services to the property.

Grease Control Policy

The primary reasons for the issuance of a notice of violation are, but not limited to:

- Failure to complete and return survey questionnaire by the due dates, as required by written notification.
- Failure to install a grease trap/interceptor by an assigned date.
- Failure to provide a collection drum or container for segregating oils, grease and/or greasy solids by an assigned date.
- Failure to properly maintain, clean/pump out, the grease trap/interceptor at a frequency that ensures efficient operation.
- Failure to repair grease trap/interceptor by an assigned date.
- Failure to maintain grease trap/interceptor maintenance records on site.
- Failure to provide grease trap/interceptor maintenance records to the Public Works Department.
- Failure to pay appropriate fee(s) and/or fine(s).
- Denied our authorized inspector access to your facility to observe conditions, obtain information, and/or perform sampling related to discharges to the Towns sanitary sewer collection system on a given date.

Order to Comply:

- If, after a follow-up inspection to the notice of violation, between April – June 2007, it is found that the FSE has continued the violation(s), we will issue an order to comply to advise the FSE that it is in continued violation of the Town Code of Ordinance and this policy, what needs to be done in order to correct the violation. Failure to comply to the order to comply will include a fee of \$100.00 per billing cycle and the cost to install a grease trap, \$50.00 per day civil penalty, and/or may be considered grounds for discontinuance of water and sewer services to the property.

Non Compliance to Discharge Limits:

A sample of the Food Service Establishment's discharge will be collected and analyzed for grease and oil concentration. This will be performed by a contracted laboratory. When the result of the analysis becomes available, the FSE will be notified in writing. All cost associated with such sampling and testing will be at the user's expense. If the concentration of grease and oil exceeds the discharge limit, the FSE will be routinely inspected and the discharge will be considered in non-compliance until laboratory analysis confirms compliance.

Discontinuance of Water and Sewer Services

- If, after a follow-up inspection to the order to comply identifies continued violation(s), this will be considered grounds for discontinuance of water and sewer services to the property.

Grease Control Policy

Policy Charges and Fees:

In addition to Civil Penalties, the Town may assess reasonable fees for reimbursement of cost for:

1. Legal fees
2. Equipment repair and replacement
3. Cost associated with the clean up or decontamination of a site after the discharge of substances into the Town sanitary sewer collection system, storm water, and or the environment that cause interference, pass-through or sanitary sewer blockage. This includes clean up and decontamination of all structures/areas including residential, commercial, and the environment
4. Sampling/monitoring costs
5. Other fees as the Town may deem necessary to carry out the requirements contained herein. These fees shall relate solely to the matters covered by this Policy and are separate from all other fees, fines, and penalties chargeable by the Town.

Personnel Responsible for Enforcement Actions:

The Town Engineer is responsible for all enforcement actions.

The Town Attorney may be requested to review escalated penalties prior to issuance, if the Town Engineer deem it necessary.

Severability:

If any provision of this Policy is invalidated by any court of competent jurisdiction, the remaining provisions shall not be effected and shall continue in full force and effect.

Frequently Asked Questions

Q. “Do I have a grease trap or interceptor?”

- A. If you are not sure whether you have a grease trap or not, please contact a local plumber for assistance.

Q. “Do I need a grease trap?”

- A. The Town of Southern Pines requires installation of a grease handling device if your wastewater contains grease, oils, fats, sediments, particular matter, or any other material that can impair the flow of the wastewater through the sanitary sewer collection system.

Q. “What is the difference between grease traps and interceptor?”

- A. An interceptor is a device connected to your plumbing system, designed to remove oil and grease from the wastewater before it enters the Town’s sanitary sewer collection system. It is a big concrete box portioned off to remove grease and food waste by trapping things that float and things that settle to the bottom. Interceptors are installed in the ground outside a food service establishment.

A grease trap is a smaller unit, often stainless steel, that works by the same principles. Traps are installed indoors, often under a counter.

Q. “How often should I service my grease interceptor?”

- A. The proper pumping and cleaning frequently is dependent upon the many variables, including but not limited to, type of food prepared, cooking and cleaning methods, volume of food or meals prepared, and the size of your grease interceptor. The Town requires that all grease interceptors be pumped and cleaned out at least every 90 days and grease traps daily.

Q. “What size grease trap should I have?”

- A. To effectively remove oil and grease, a grease interceptor must retain the water long enough for the oil and grease to separate and float or rise to the baffle chamber. The period of time the water is detained in the unit is called the detention time. The Town of Southern Pines requires that grease interceptors provide a minimum of 20 minutes hydraulic detention time between the influent and effluent baffles with 20 percent of the total volume of the grease interceptor being allowed for sludge pocket.

Q. “What kinds of problems do oil and grease cause?”

- A. Oil and Grease in the sanitary sewer system builds up on the walls of the sewer lines, accumulates in pump station wet wells and clogs pumping and control equipment. When oil and grease build up on the walls of the sewer line it reduces the system’s capacity and can result in complete blockage. This blockage results in sewer backups and overflows, greatly increased man hours and maintenance costs, and equipment downtime.

Frequently Asked Questions

Q. “Isn’t my business grand-fathered in under the old rules?”

A. No, any establishment that does not have a properly sized and properly maintained grease interceptor is in violation of this Policy and Town Code of Ordinance.

Q. “Will a garbage disposal affect a grease interceptor?”

A. Absolutely, the ground up solids that go through the disposal will settle to the bottom of the grease interceptor and take up valuable space. The reduced volume will lower the detention time of the device and will reduce its efficiency. The increase loading will also lead to increased maintenance frequency and cost.

Q. “My restaurant doesn’t have space to install an exterior in-ground grease interceptor. Are there other options?”

A. It is possible to permit the installation of interior under-the-counter interceptors instead of exterior in-ground interceptors in instances of space limitations. However, this installation will require increased maintenance and implementation of best management practices to offset trap inefficiency. The automatic grease removal systems are another possible alternative.

Q. “How do I have an Interceptor installed?”

A. Most plumbers and plumbing contractors install grease interceptors. All Grease interceptors must be permitted by the Town prior to installation.