



GENERAL FATS, OILS, & GREASE (FOG) PERMIT

FOR AUTHORIZATION TO DISCHARGE COMMERCIAL WASTEWATER FROM THE FOOD SERVICE ESTABLISHMENT FOOD PREPARATION AND KITCHEN SERVICE AREA TO THE CITY OF DOTHAN, ALABAMA SANITARY SEWER COLLECTION SYSTEM

ISSUANCE DATE: Effective date of a new business license or January 1, 2016
for food service establishments existing prior to the
effective date of the FOG Ordinance

EXPIRATION DATE: Five (5) years - refer to "Section 3" for details

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DEPARTMENT OF PLANNING AND DEVELOPMENT
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CITY OF DOTHAN FOG CONTROL GENERAL FOG PERMIT

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SECTION 1. AUTHORITY

This general permit is issued under the authority of the City of Dothan Code of Ordinances, Chapter 102-Utilities, Division 5. FATS, OILS, AND GREASE CONTROL.

SECTION 2. DEFINITIONS

1. Act or the Act: the Federal Water Pollution Control Act, also known as the Clean Water Act.
2. Authorized Representative of the Food Service Establishment: a person who may be
 - (1) The Owner, or
 - (2) General Manager, or
 - (3) Manager, or
 - (4) Duly authorized representative of the individual designated in this definition if such representative is responsible for the overall operation of the facilities from which the indirect discharge originates.
3. Black Water or Domestic Sanitary Sewage: Wastewater containing human waste from sanitary fixtures such as toilets and urinals.
4. Brown Grease: Fats, oils, and grease that is discharged to the grease control equipment. Brown grease can be discharged from kitchen fixture units (i.e., 3-compartment sink, pre-rinse sink, dish machine, mop sink, etc.) or from floors or other locations where the grease has been contaminated in some fashion.
5. Change in ownership: shall mean a change in warranty deed or lease agreement.
6. City: Shall mean the City of Dothan, Alabama, or the City Commission of Dothan, Alabama.
7. Director: Shall mean the Dothan Department of Planning and Development Director, or Building Official, or their designee.
8. FOG (fats, oils, and grease): Organic non-polar compounds derived from animal and/or vegetable or plant sources. FOG may be referred to as “grease” or “greases” in this section.
9. FOG Program Coordinator: Person employed or designated by the City of Dothan Planning and Development Department who is charged with the responsibility of administering the provisions of the grease management program to ensure compliance by users with applicable laws, rules, regulations, policies, and ordinances.
10. Food Service Establishment (FSE): Any establishment, business or facility engaged in preparing, serving or making food available for consumption. Single family residences are not a FSE, however, multi-residential facilities may be considered a FSE at the discretion of the Director or Building Official. Food Service Establishments will be classified by the City’s FOG Program into one of five classifications (FSE Class 1-5). Refer to Ordinance No. 2015-366 Sec. 102-370 for details.

The City of Dothan reserves the right to add or subtract categories of the NAICS from the FSE classifications. Using the best professional judgment as part of the decision, the FOG Program Coordinator shall apply these classifications.

11. Gravity Grease Interceptor (GGI): See Grease Interceptor – These terms are synonymous.
12. Gray Water: Refers to all other wastewater other than black water as defined in this section.
13. Grease Control Equipment (GCE): A device that is designed and constructed for separating and retaining food service establishments' wastewater fats, oils and grease (FOG) prior to entering the City's sewer system. Devices include grease interceptors, grease traps, or other devices approved by the City.
14. Grease Interceptor (Gravity Grease Interceptor or GGI): Grease Control Equipment identified as a large, in-ground tank, usually 1,000-gallon to 2,000-gallon capacity, which provides FOG control for a FSE. Grease interceptors will be located outside the FSE and be approved by the City.
15. Grease Trap (Hydro-Mechanical Grease Interceptor or HGI): Grease Control Equipment identified as an "under the sink" trap, or a "floor trap" which is a small container or tank with baffles designed for inside installation at kitchen fixtures. For a FSE approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40 pound capacity trap. All grease traps shall be correctly sized, have a properly installed flow control restrictor and vent pipe, and be approved by the City.
16. Grease Recycle Container (Bin): Container used for the storage of yellow grease.
17. Health Department: The Houston County Health Department (HCHD), Environmental Health Division, part of the Alabama Department of Public Health, is responsible for the permitting and inspection of food service establishments located within the City of Dothan and Houston County.
18. Hydro-Mechanical Grease Interceptor (HGI): See Grease Trap – these terms are synonymous.
19. NAICS: North American Industry Classification System, using 2012 (or latest) classifications. The website is found at <http://www.census.gov/epcd/www/naics.html>.
20. Publicly Owned Treatment Works (POTW): A treatment works, as defined by section 212 of the Act (33 U.S.C. section 1292), which is owned by the City. This definition includes any devices or systems used in the collection, storage, treatment, recycling, and reclamation of sewage or industrial wastes of a liquid nature and any conveyances, which convey wastewater to a treatment plant.
21. Series: (Grease Interceptors Installed in Series): Grease interceptor tanks are installed one after another in a row and are connected by plumbing pipe.
22. Tee or T (Influent & Effluent): A T-shaped pipe extending from the ground surface below grade into the grease interceptor to a depth allowing recovery (discharge) of the water layer located under the layer of FOG.

23. User: Any person, corporation, or company who contributes, causes or permits the contribution of wastewater into the City's POTW.
24. Yellow Grease: Fats, oils and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc.) and can be recycled. Yellow grease is normally stored in a grease recycle container or bin for beneficial reuse.

SECTION 3. EFFECTIVE DATE AND EXPIRATION DATE OF THIS GENERAL FOG PERMIT

This General FOG Permit is effective on the issuance date of the City of Dothan business license or January 1, 2016 for food service establishments existing prior to the FOG Ordinance, and expires five (5) years from such date of issuance. The FOG Program's most recent "Food Service Establishment Grease Control Equipment Inspection Form" prior to each expiration date will serve as the application for the General FOG Permit renewal.

SECTION 4. CHANGE OF OWNERSHIP AND RENOVATION OF FACILITY

Upon a change in ownership of the FSE, the new owner or Permittee shall comply with all applicable conditions and requirements of this General FOG Permit and the City of Dothan's Ordinance No. 2015-366. Any food service establishment change of ownership must be reported to the City of Dothan FOG Program prior to wastewater discharge from the facility.

A renovation of the facility shall require compliance with all conditions of this General FOG Permit and Ordinance No. 2015-366 as part of the renovation. "*Renovation*" means any physical modification of the facility's food preparation area, food service area and/or dining area, as determined by the City of Dothan Building Official.

SECTION 5. GENERAL DISCHARGE PROHIBITIONS

The Permittee shall not contribute or cause to be contributed, directly or indirectly, any pollutant or wastewater which will interfere with the operation or performance of the Publicly Owned Treatment Works (POTW).

SECTION 6. GREASE CONTROL EQUIPMENT – MAINTENANCE, CERTIFICATION, AND RECORDS

A. Gravity Grease Interceptor (GGI) and Hydro-Mechanical Grease Interceptor (HGI or Grease Trap) Certification Requirement

All food service establishments must have their GGI or HGI inspected and certified annually at a minimum. Certification of the grease control equipment must be conducted by a "City Certified" GWH/Plumber to identify all necessary components.

Completed certification forms [Gravity Grease Interceptor Certification (Form A) or Grease Trap Certification (Form B)] must be completed, signed and submitted to:

City of Dothan
FOG Program Coordinator
P.O. Box 2128
Dothan, AL. 36302

The first certification of your facility's grease control equipment shall commence the following calendar year the General FOG Permit is issued.

B. Gravity Grease Interceptor (GGI) Maintenance and Record Keeping

A gravity grease interceptor is an underground containment tank, usually with a capacity from 1,000 gallons to 2,000 gallons, which is designed to remove fats, oils, and grease. All gravity grease interceptor maintenance will be in accordance with City of Dothan's FOG Ordinance. Only a City of Dothan GCE Certified GWH/Plumber may be used for pumping/cleaning and plumbing work associated with any GCE. The Permittee has the responsibility of assuring the gravity grease interceptor is maintained and working properly, and includes,

1. At a **minimum**, the GGI should be cleaned when the solids (grease solids on top layer and food solids on the bottom of the grease GGI) reach 25% of the interceptor's inlet side total capacity (25% rule), or at least every 90 days, whichever occurs first. For some larger facilities or those that generate a lot of grease, the GGI should be cleaned much more frequently (i.e. 1 time per month, or 2 times per month) to prevent excess fats, oils, and grease from being discharged.
2. Using City approved grease waste haulers from City of Dothan Approved Grease Waste Hauler/Plumber List.
3. Gravity grease interceptors, when cleaned or pumped out, must have the tank contents completely removed. No partial cleaning is allowed due to not only the top grease layer impacting efficiency but also the solids in the bottom of the interceptor decreasing efficiency. Any waste removed from the gravity grease interceptor must be discharged at a designated disposal point [as per 40 CFR 403.5 (b) (8)].
4. The Permittee must maintain records on the premises of all gravity grease interceptor maintenance and repairs for a period of three (3) years. The Permittee must utilize the City of Dothan's "FSE Gravity Grease Interceptor Inspection Self-Monitoring Checklist" form.

C. Hydro-Mechanical Grease Interceptor (HGI or Grease Trap) Maintenance and Record Keeping

A Hydro-Mechanical Grease Interceptor is usually identified as an "under the sink" trap or a "floor trap", which is a small container or tank with baffles designed for inside installation at kitchen fixtures (such as a culinary washing sink) to separate and retain FOG. Generally only Class 1 (low FOG impact) facilities are allowed to use a HGI as grease control equipment. The minimum HGI size must have a

total flow-through rating of 20 gallons per minute and grease retention capacity of 40 pounds unless otherwise approved as alternative GCE by the FOG Program.

1. HGI's should be cleaned at such a frequency to prevent fats, oils, & grease from entering the sewage collection system. The City recommends cleaning HGI's once every 1-2 weeks depending on the amount of grease and solids generated. At a minimum, HGI's shall be cleaned every 30 days.
2. HGI waste shall be sealed or placed in a container to prevent leachate from leaking, and then disposed of in the solid waste or hauled offsite by a grease waste hauler or plumber to an approved disposal location.
3. The Permittee must maintain records on the premises for a period of three (3) years for grease trap maintenance, cleaning, and repairs. The Permittee must utilize the City's "FSE Grease Trap Self-Monitoring Report" form.

D. Facilities With No Grease Control Equipment

Inspection and monitoring of each facility will be conducted. All Food Service Establishments must have Grease Control Equipment installed. Enforcement action will proceed if the facility is found to be in non-compliance with the City of Dothan FOG Ordinance.

E. Additive (bacteria, chemicals, emulsifiers, surfactants, caustics, acids, enzymes, etc...) Use.

Any additive(s) (including automatic drip or feed systems) placed into the kitchen waste lines, building discharge line, or grease control equipment to cause FOG to pass through the user's plumbing and reform in the City's wastewater collection and conveyance system is prohibited.

SECTION 7. BEST MANAGEMENT PRACTICES REQUIRED

The Permittee is **required** to implement Best Management Practices to prevent fats, oils, and grease from entering the City sanitary sewer system. Best Management Practices include:

1. Do NOT pour any grease into sinks, floor drains or mop sinks. Recycle waste cooking oil, dispose in Grease Recycle Bin or Container.
2. Post "NO GREASE" signs above all kitchen sinks to remind employees.
3. "Dry Wipe" and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
4. Use strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.
5. If an oil or grease spill occurs, clean up using "dry" oil absorbent material or use ice to make grease solidify. Scoop up and dispose in trash container. Do NOT wash oil or grease into drains!
6. Waste food grinder use is discouraged due to build-up of grease and solids in the FSE's grease control equipment and plumbing causing more frequent cleaning and plumbing blockages. Instead, dispose of food items in trash. Waste food grinders shall not be connected to a HGI.

7. Educate and train all employees on grease control and preventing sewer pipe clogs and sewer overflows.

SECTION 8. INSPECTIONS AND MONITORING

Inspection and monitoring of facility will be conducted as per the City Code of Ordinances. This includes but is not limited to the Director requiring Permittee to:

1. Establish and maintain Grease Management Program monitoring records for facility. Including cleaning and maintenance activities for grease control equipment.
2. Demonstrate implementation of “Best Management Practices” for control of fats, oils, and grease.
3. Allow right of entry to the City of Dothan’s FOG Program personnel to determine compliance with the FOG Ordinance and the City of Dothan Part II-Code of Ordinances, Chapter 102-Utilities, Article IV-Sewer.

SECTION 9. ACCIDENTAL DISCHARGE SAFEGUARDS

The Permittee shall provide such facilities and institute such procedures as are reasonably necessary to prevent or minimize the potential for accidental discharge of fats, oils, and grease into the sewage collection system. This includes implementation of “Best Management Practices” protocol.

SECTION 10. COMPLIANCE WITH CITY OF DOTHAN FOG ORDINANCE

The Permittee shall meet all requirements established in the City of Dothan Ordinance No. 2015-366.

SECTION 11. FEES

The City shall charge inspection, monitoring, assessment, impact, surcharge, commercial food facility, and/or permit fees to the food service establishments to get reimbursement for the FOG program and/or POTW impact costs. A monthly FOG program surcharge fee will be added to each food service establishment Dothan Utilities bill. Applicable surcharge fees are provided in the City of Dothan Ordinance 2015-366.

SECTION 12. VIOLATIONS AND PENALTIES

1. *Civil penalties.* Any user who is found to have violated an order of the board of commissioners or who willfully or negligently failed to comply with any section of the City of Dothan Ordinance 2015-366, and the orders, rules, regulations and permits issued under this article shall be fined not less than \$100.00 or more than \$500.00 for each offense. Each day on which a violation occurs or continues shall be

deemed a separate and distinct offense. In addition to the penalties provided in this subsection, the city may recover reasonable attorneys' fees, court costs, court reporters' fees and other expenses of litigation by appropriate suit at law against the person found to have violated City of Dothan Code of Ordinances, Chapter 102, Article IV-Sewer or the orders, rules, regulations and permits issued under this article.

2. *Falsifying information.* Any person who knowingly makes any false statement, representation or certification in any application, record, report, plan or other document filed or required to be maintained pursuant to this article or the wastewater contribution permit or who falsifies, tampers with or knowingly renders inaccurate any monitoring device or method required under this article shall, upon conviction, be punished by a fine of not more than \$500.00 or by imprisonment for not more than six months or by both.
3. *Revocation of permit.* Any user who violates the following conditions, or applicable state and federal regulations is subject to having the permit revoked in accordance with the procedures of this article:
 - (a) Failure of a user to factually report the wastewater constituents and characteristics of the user's discharge;
 - (b) Failure of the user to report significant changes in operations or wastewater constituents and characteristics;
 - (c). Refusal of reasonable access to the user's premises for the purpose of inspection or monitoring;
 - (d) Violation of conditions of the permit; or
 - (e) Modifies facilities without obtaining prior written approval from the City according to City requirements.
4. The City of Dothan Food Service Establishment Enforcement Response Guide will be used for the following incidents:
 - (a) Gravity Grease Interceptor structural failure.
 - (b) Facility contributing FOG to downstream City sewer line, pumping station, or treatment plant. Also, a facility contributing to a sewer line blockage, and/or sanitary sewer overflow event.
 - (c) Failure to install grease control equipment.
 - (d) Grease control equipment (GGI or HGI) not maintained (pumped or cleaned), or does not have proper components installed (i.e. influent or effluent plumbing), or failure of a GGI or HGI certification.
 - (e) Failure to respond to any noncompliance notification within 30 days.
 - (f) No records of grease control equipment maintenance or cleaning at facility.
 - (g) Facility using additives that emulsify or otherwise cause FOG to be discharged to the sewer system.