

§ 201-4 . Installation and maintenance of grease traps and removal of grease from food establishments. *[Added 6-13-2001, effective 6-20-2001; Amended 10-24-2011; Effective 12-01-2011]*

- A. Authority. The Northbridge Board of Health acting under the authority of Chapter 111, § 31 of the Massachusetts General Laws and any amendments and additions thereto, and by any other power thereto enabling, has adopted the following rules and regulations during its June 13, 2001 meeting.
- B. Purpose. The purpose of this regulation is to protect the residents and business owners within the Town of Northbridge from blockages of the Town's sanitary sewer caused by grease discharged from food service establishments located in the Town.
- C. Definitions.

AGENT -- Any duly authorized agent of the Northbridge Board of Health as specified under MGL c. 111, § 30.

FOOD ESTABLISHMENT -- Any establishment issued a permit to operate a food service establishment by the Northbridge Board of Health and which has 10 or more seats or is equipped with a fryolator.

GREASE TRAP -- Also referred to as a "grease interceptor" by the State Plumbing Code, is a device designed to remove dissolved and/or suspended grease and waste oil from wastewater and which bears the seal of acceptance of P.D.I. (Plumbing and Drainage Institute).

PERMITTED OFFAL HAULER -- Any offal hauler that holds a current permit issued by the Northbridge Board of Health to remove, transport and dispose of garbage, offal or other offensive substances.

PLUMBING FIXTURE -- A fixture that introduces more than the allowable 11 mg/liter of fats, oils and grease into the sewer system, including, but not limited to, all pot sinks, rinse sinks or troughs attached to dish machines, any other sink in which fats, oils, and grease may be introduced, floor drains and/or sinks into which kettles may be indirectly wasted or poured, automatic hood wash units that connect or flow indirectly through the waste system, wok unit drains, and any other fixture or drain through which significant amounts of fats, oils, and grease may be introduced into the sewer system.

SEWER PIPE -- Any building or town sanitary sewer piping, including but not limited to interior and exterior building sanitary sewer piping, any main, or lateral sanitary sewer piping, regardless whether it is located on private or municipal land.

WASTE GREASE OR OIL -- Waste oil or grease generated by a food service establishment during the cooking process.

D. General provisions.

- (1) Grease trap installation. All grease traps and interceptors shall be installed and maintained in accordance with Code of Massachusetts Regulations for Plumbing and Gas Fitter, 248 CMR 2.09.
 - (2) Food establishment or related business. All plumbing fixtures in a food service establishment shall require grease traps and interceptors protection.
 - (3) New or remodeled food establishments. New or remodeled establishments that prepare food with a seating capacity in excess of 75 seats must install an external grease trap with a minimum capacity of 1,500 gallons. **(Amended 10-24-2011; Effective 12-01-2011)**
 - (4) Grease trap maintenance.
 - (a) All internal grease traps shall be cleaned a minimum of four times per year by a licensed company that cleans grease traps or by the food service establishment using the following guidelines:
 - [1] When cake of grease equals 1/4 of the liquid capacity of the trap.
 - [2] Point-of-use grease traps shall be cleaned a minimum of once per month or as directed by the Board of Health or its agent.
 - [3] All large in-line grease traps shall be cleaned a minimum of once quarterly or as directed by the Board of Health or its agent.
 - (b) External grease traps must be pumped by a permitted offal hauler every four months.
 - (c) Service records must be maintained on forms approved by the Board of Health and in a binder readily accessible to Board of Health inspectors and agents.
 - (5) Cleaning products. Only bacterial products intended for grease trap cleanings, drain maintenance, and odor control may be used for grease trap cleaning. The use of bacteria to augment the maintenance of grease traps will not eliminate the need to manually clean grease traps at the specified intervals. Detergents, bleaches or ammonias shall not be used for this purpose.
- (1) Waste grease and oil storage and removal. Waste grease and oil shall not be disposed by the sanitary sewer. All waste oil and grease must be collected in an appropriate

container provided by an approved vendor, stored in an approved location on premise. The container must be stored on an impervious surface such as concrete, or pavement. All waste and grease oil shall be removed by a permitted offal hauler; said material should be removed from the premises monthly as a minimum. While being stored, all grease containers and surrounding areas must be kept in a sanitary condition at all times.

E. Enforcement and inspection.

- (1) The Board of Health shall enforce the provisions of this regulation. Any agent of the Board of Health may, according to law, enter upon any premises at any reasonable time to inspect for compliance.
- (2) All records pertaining to purchasing, storage, and removal of grease-related products, and waste products, shall be retained by the owner or operator on premise for no less than two years.
- (3) Upon request by an agent of the Board of Health, an owner or operator shall furnish all information required to enforce and monitor compliance with this regulation, including, but not limited to, a complete inventory of all food- and maintenance-related products that are purchased by the establishment, receipts from permitted offal haulers retained to remove waste grease or oil from the establishment.
- (4) The Board of Health may, after providing opportunity for a hearing, order the revocation of a permit to operate a food establishment, the termination of one or more particular operations for:
 - (a) Serious or repeated violations of the regulation.
 - (b) Interference with the Board of Health in the performance of its duty.
 - (c) Keeping or submitting any misleading or false records or documents required by the regulation.

F. Violation. Written notice of any violation of this regulation shall be given to the owner and operator by an agent of the Board of Health, specifying the nature, time and date of the violation, any preventative measure required to avoid future violations, and a schedule of compliance.

G. Variance. Any requests for a variance from the provisions of this regulation must be presented in writing; the request should specify if the variance is being requested due to restrictions in the amount of available space, and/or economic hardship. Variance requests regarding the size of a grease trap should be accompanied by kitchen flow calculations prepared by a Massachusetts-licensed plumber supporting an alternate size.

- H. Hearing. The person or persons to whom any order or notice issued pursuant to this regulation has been directed may request a hearing before the Board of Health. Such request shall be in writing and shall be filed in the office of the Board of Health within 10 days after receipt of the order or notice.
- I. Penalty. Any person that violates any provision of this regulation may be punished, under c. 40, § 21D of the Massachusetts General Laws, by a fine of no more than \$100 or by filing a criminal complaint at the appropriate venue. Each day or portion thereof during which a violation continues shall constitute a separate offense; if more than one, each condition violated shall constitute a separate offense. Failure to correct violations of any provision of this regulation may result in the suspension or revocation of a permit to operate a food establishment or refusal to issue a permit to operate a food establishment as provided in 105 CMR 590.012 or 105 CMR 590.014.
- J. Severability. Each provision of this regulation shall be construed as separate to the end that if any part of it shall be held invalid for any reason, the remainder shall continue in full force and effect.

