

# SECTION 11

## GREASE TRAPS

The Department shall have the authority to specify the use of grease traps on a subsurface sewage disposal system.

### A. Use of Grease Traps

1. The use of grease traps shall be required for any and all types of structures, establishments or facilities from which there is expected a relatively high volume of grease in the wastewater.
2. The waste lines or plumbing stub-out pipes, from the building, shall be separated such that all potential grease containing discharges are routed directly to a grease trap. Subsequently, all effluent exiting the grease trap outlet shall be routed to the approved septic tank for further treatment. All remaining waste lines or plumbing stub-out pipes, from the building, shall be routed directly to the septic tank.
3. Wastes from garbage grinders (i.e. those devices which are typically placed on kitchen sink outlets to grind food wastes) shall not pass through any grease trap before being discharged to a septic tank.
4. Grease trap effluent shall not be discharged directly into a subsurface sewage disposal system disposal field.
5. Categories of structures, facilities or establishments that shall be required to utilize grease traps, include, but is not limited to the following:

#### (a) Commercial Buildings

This category includes commercial establishments (e.g. hotels or motels of any size, bed and breakfast establishments, restaurants, convenience stores or markets, etc.) where food preparation and service activities are a part of the business use of a structure.

#### (b) Institutional Buildings

This category includes institutional facilities (e.g. hospitals, schools, miscellaneous government buildings, etc.) where food preparation and service activities are a part of the use of a structure.

#### (c) Dwelling with an Accessory Commercial Food Preparation Use

This category includes dwellings that have received zoning approval to operate a commercial business which has the potential to change the nature of the effluent discharge (e.g. domestic kitchen operations, bed and breakfast use, etc.). Because of the dual uses of these dwellings, the following standards with regards to the requirement of grease trap installation shall apply:

- (i) The Department requires the installation of a grease trap in accordance with this Section 11 prior to engaging in the proposed commercial operation;
- (ii) In the alternative, the following procedure may be followed:
  - a. Prior to the Department's approval of a zoning certificate permitting the commercial operation, the operator and/or owner shall provide written proof to the Department that the septic tank(s) and pump tank(s), if applicable, have been pumped by a licensed contractor within the past three (3) years prior to the date of the application; and
  - b. The operator and/or owner shall be required to have the septic tank effluent tested annually by a qualified laboratory, with written proof of the test results provided to the Department. The following are specific constituents for which the effluent shall be tested: biochemical oxygen demand (BOD), total suspended solids (TSS), fats/oils/greases (FOG), and pH; and
  - c. The following effluent sampling levels shall not be exceeded:  
BOD >170 mg/L  
TSS>60 mg/L  
FOG>25 mg/L

If the effluent sampling results do not exceed a single one of these levels, then the operation of the commercial operation may continue with testing conducted annually with the results provided to the Department and evaluated as described herein.

In the event the effluent sampling results exceed a single one of said levels, the operator and/or owner shall install a grease trap in accordance with this Section 11 within thirty (30) days of receiving the testing results. Failure to install the grease trap within the thirty (30) day timeframe will result in a cease and desist order related to the commercial operation and a notice of violation of these Regulations. Notice will also be forwarded to the Williamson County Codes Compliance Department.

- d. In the event the operator and/or owner does not provide the proper effluent sampling results in writing to the Department within thirty (30) days of the expiration of one year of the issuance of the zoning certificate for the commercial operation or within thirty (30) days of each annual anniversary date thereafter, the operator and/or owner shall receive a cease and desist order related to the commercial operation and a notice of violation of these Regulations. Notice will also be forwarded to the Williamson County Codes Compliance Department.

(d) Other Buildings

This category would include any other miscellaneous establishments or facilities (e.g. barns containing wash stalls, animal hospitals, auto mechanic shop, churches, etc.) where there may exist the need for the use of grease traps, to protect and ensure the proper functioning of the subsurface sewage disposal system, due to the nature of the effluent discharge.

## B. Sizing of the Grease Trap

Proper sizing of the grease trap shall be based on efficiency ratings and flow capacities. This data, whether prepared by a grease trap manufacturer or prepared by a licensed engineer, shall be submitted to the Department for review. The final approval of a suitable grease trap, intended to serve a particular establishment or facility, shall be made by the Department.

## C. Design, Construction and Installation of the Grease Trap

### 1. Design

- (a) Grease traps shall be designed to insure that both the inlet and outlet are properly submerged to trap grease, and that the distance between inlet and outlet is sufficient to allow separation of the grease so that grease solids will not escape through the outlet. Additionally, grease traps shall be appropriately vented so they will not become air-bound. A ground-level access cover shall be provided and located to allow convenient accessibility for servicing, cleaning and maintenance. The cover shall be designed to prevent odor and exclude insects and vermin.
- (b) After the effective date of the adoption of Section 37, an approved effluent filter shall be installed on the outlet piping network of the grease trap tank in accordance with the provisions outlined in Section 37, Subsection E.
- (c) In any case where an engineer is to design a grease trap to be utilized for an establishment or facility, said engineer shall refer to the grease trap design formulas in the EPA Design Manual 625/1-80-012, *On-Site Wastewater Treatment And Disposal Systems* (Oct. 1980). The prepared designs shall be submitted to the Department for review and approval.

### 2. Construction

- (a) Any grease trap to be built on a site, shall be constructed in accordance with a design plan that has been prepared by a licensed engineer, reviewed and approved by the Department.
- (b) The use a pre-manufactured type of grease trap may be considered by the Department; however, all supporting documentation (i.e. design specifications, efficiency ratings, flow capacities, etc.) regarding the grease trap shall be submitted to the Department for review. The final approval of a pre-manufactured grease trap, intended to serve a particular establishment or facility, shall be made by the Department.

3. Installation

- (a) The installation of a grease trap is subject to the provisions of these regulations, as they relate to the installation and setup (*i.e.*, setting of grease trap, piping requirements, etc.) of septic tanks and pump tanks.
- (b) Should an unapproved grease trap be installed on a site, whether it was built on the site or a pre-manufactured type, it shall be removed at the direction of the Department.

**D. Maintenance of the Grease Trap**

1. The Department shall require that all grease traps be pumped on a regular basis.
2. It is recommended that grease trap tanks shall be pumped at a minimum frequency of when the combined volume of floating fats/oils/grease and settled solids reaches 25% of the total tank volume.
3. Cleaning of grease trap tank effluent filters shall be in accordance with the provisions outlined in Section 37, Subsection E, Part 3.
4. Any operator and/or owner of a commercial establishment, institutional facility or any other user of a grease trap, shall submit to the Department on an annual basis (or when any contract changes are made), a copy of a Grease Trap Pumping Contract, between said grease trap user and a properly licensed or approved grease trap pumper.
5. Any operator and/or owner of a structure requiring the use of a grease trap, as a part of the permitted subsurface sewage disposal system, shall be required to submit a maintenance schedule to the Department. The maintenance schedule information shall include the following:
  - (a) The name, address and telephone number of the licensed or approved grease trap pumper.
  - (b) A copy of the grease trap pumper's license or approval from the appropriate regulatory entity.
  - (c) The designated interval that a grease trap is to be pumped.