

## Water Utility Services

Post Office Box 2570 Waco, Texas 76702-2570 254/750-8019 Fax: 254/750-6647

www.waco-texas.com

## Rules and Requirements for Self-Cleaning of Grease Separation Device

Food Service Establishments (FSE's) may request to self-clean grease separation devices (Chapter 26 Div. 4 Sec. 26-273 (e)). This document defines the city's determination methods and requirements to maintain self-cleaning once approved. All other requirements of the City of Waco's FOG Control Ordinance, and any other requirements remain in effect.

While a determination is being made on any application, the Food Service Establishment must adhere to the required pumping frequency previously given, but not less than 90 days.

In order to obtain all information needed in a consistent form, an application has been developed for this type of variance request. Completed applications may be mailed to:

City of Waco Water Utilities Attn: FOG Program PO BOX 2570 Waco, TX 76702-2570

A written response to the application will be made within 30 (thirty) days of receipt of the request. In the event that the application is approved, a mandatory frequency of cleaning will be given. This frequency of cleaning may be less than 90 days.

All food service establishments requesting to self-clean in accordance with the FOG Control Ordinance must meet the following conditions. Failure to meet these conditions will result in denial of request.

- The grease trap is no more than fifty (50) gallons in liquid/operating capacity.
- Proper on-site material disposal methods are implemented (e.g. absorb liquids into solid form and dispose into trash).
- No significant history of grease related problems in the surrounding area that could be attributed to the establishment.
- All previous violations must be remedied before self-cleaning request is considered.

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Self-cleaners must adhere to all the requirements for procedures and detailed record keeping in the City of Waco's FOG Control Ordinance (Chapter 26 Div. 4 Sec. 26-273 (e) (3)). A maintenance log (example attached) shall be kept by self-cleaning operators that indicates, at a minimum, the following information:

- Date the grease trap was serviced
- Name of the person or company servicing the grease trap
- Waste disposal method used
- Gallons of grease removed and disposed of
- Waste oil added to grease trap
- Signature of the operator after each cleaning that certifies that all grease was removed and disposed of properly, the grease trap was thoroughly cleaned, and all parts were replaced and in operable condition.

If the following occurs, at any time after a request is granted, revocation of the variance will result. These actions could also result in enforcement action including fines.

- Improper disposal methods
- Failure to maintain frequency of cleaning as outlined in approval letter
- Grease separation device FOG concentration exceeds limits (194.5 mg/l) set by the City of Waco FOG Control Ordinance.
- Grease separation device discharge adversely affects the sewer collections system and treatment works
- Solids accumulation is greater than 25% of the total water depth measured from the grease separation device's interior floor to the static or working level, at any point within the grease separation device.
- FOG accumulation is greater than or equal to three (3) inches at any point within the grease separation device.
- Facility significantly increases food service production or seating capacity.
- Facility employs the use of a garbage disposal or food pulper that is connected to the grease separation device, in conjunction with the (IPC 2003 Chapter 10 Sec. 1003 part1003.3.2).
- Facility causes or contributes to a sanitary sewer blockage or overflow.

Any questions or comments can be made by calling Dwight Thomas (Environmental Inspector) at 254-750-8045. Dwight can also be reached by cell phone at 254-379-0497.

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