



**City of Middletown**  
**Water and Sewer Department**  
**Engineering Division**  
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## **FATS, OILS AND GREASE (FOG)**

### **September 2019**

The Connecticut Department of Energy and Environmental Protection reissued a General Permit for the Discharge of Wastewater Associated with Food Service Establishments effective October 5, 2015 for Class III and Class IV food service establishments.

#### **What are Class III and Class IV food service establishments?**

As per Department of Public Health (19-13-B42) a class III food service establishment prepares potentially hazardous food by heat processing and serves it within 4 hours. If the food is prepared by heat processing and held for more than 4 hours before being consumed it is a class IV food service establishment.

#### **What do Class III and Class IV establishments need to know?**

The general permit regulates the discharge of wastewaters from Class III and Class IV food service establishments, as defined in the Connecticut Public Health Code, which discharge to a sanitary sewer.

#### **Purpose**

- To prevent the excessive introduction and accumulation of fats, oils and grease (FOG) in the sewer system. FOG accumulations in the sewer system causes blockages and subsequent backups and sanitary sewer overflows.
- Reduce the cost of maintaining the public sewer system by preventing the accumulation of FOG and associated backups.
- Protect public health and safety by preventing pollution caused from sanitary sewer overflows.

#### **Design Criteria**

- The manufacturer's representative or a Professional Engineer should size active FOG removal units or Automatic Grease Recovery Units (AGRU).

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- Pot sinks, pre-rinse sinks, soup kettles, wok stations, floor drains, automatic hood wash units, or any sink into which FOG are likely to be introduced, any other fixtures that are likely to allow FOG to be discharged must be connected to the FOG removal unit.
- Wastewater flows to the FOG removal unit shall be screened to prevent solids from entering the unit.
- Dishwashers shall not be connected to the FOG removal unit.
- FOG removal units shall be located so as to permit easy access for maintenance and inspection.
- A Professional Engineer shall design outdoor, in ground passive removal units which shall be a minimum volume of 1,000 gallons or a volume equal to the maximum daily flow to the unit. Passive removal units shall be allowed for exterior use only.
- No Super -capacity grease interceptors (SCGI) will be allowed.
- No bypass valve or piping is allowed that may alter the operation of the FOG removal unit.
- No food grinder shall discharge to the FOG removal unit.
- See Chapter 248-18 of City Ordinance for complete list of design criteria.

#### **Permit Requirements**

- Class III and IV food service establishments (FSE) shall install FOG removal units to prevent the discharge of FOG to the sanitary sewer.
- FSE shall inspect, clean and maintain the FOG removal unit so it is in efficient operating conditions at all times.
- Minimum maintenance schedule shall be on a quarterly basis.
- Effluent from the FOG removal unit shall not exceed 100 mg/L FOG.
- FSE shall implement Pollution Prevention and Best Management Practices (BMPs).
- Reporting and record keeping requirements shall be posted on-site; and
- The Water and Sewer Department will inspect FSE FOG units and records on an annual basis.

#### **Permits**

Owner of the FSE shall obtain a permit from the Water and Sewer Department before connecting to the sanitary sewer. The FOG permit is a requirement for obtaining a Certificate of Occupancy from the City of Middletown. The FSE shall complete the FOG permit application form and submit payment. After the application is approved, the Water and Sewer Department will inspect the FOG removal device and piping to verify it is in compliance. The permit will be issued after approval from the inspector.

#### **Fees**

There is a permit fee of **\$120.00** to obtain a FOG permit from the Water and Sewer Department. In addition, a monthly fee of \$10.00 will be billed with the regular monthly water and sewer bill.

# FATS, OILS AND GREASE (FOG) CONTINUED

## Additional Information

Please call the Water and Sewer Department's **Engineering Division** at **(860) 638-3516** should you have any questions regarding the FOG program.

You can obtain a copy of the General Permit from the CTDEEP website at or from the City of Middletown Sewer Department.

([www.ct.gov/deep/lib/deep/Permits\\_and\\_Licenses/Water\\_Discharge\\_General\\_Permits/fog\\_gp.pdf](http://www.ct.gov/deep/lib/deep/Permits_and_Licenses/Water_Discharge_General_Permits/fog_gp.pdf))

Refer to Chapter 248-18 of the City of Middletown Ordinances for detailed information on the City's Fats, Oils and Grease program. (<http://ecode360.com/8365576>)

## Automatic Grease Recovery Unit (AGRU) Suppliers:

### **Big Dipper by Thermaco**

[www.big-dipper.com](http://www.big-dipper.com)

Phone: 800-633-4204

### Grease Guardian

[www.greaseguardianusa.com](http://www.greaseguardianusa.com)

Phone: 914-375-0902

### **Highland Tank/Lowe Engineering**

[www.highlandtank.com/grease-interceptor-products](http://www.highlandtank.com/grease-interceptor-products)

Phone: 814-893-5701

### **Josam Grease Recovery Device**

[www.josam.com](http://www.josam.com)

Yost Associates

Phone: 860-659-0301

## Renderers:

### **Western Mass. Rendering Co., Inc.**

[www.westernmassrendering.com](http://www.westernmassrendering.com)

Phone: 413-569-6265

### **Darling International**

[www.darlingii.com](http://www.darlingii.com)

Phone: 973-465-1900

### **Baker Commodities, Inc.**

[www.bakercommodities.com](http://www.bakercommodities.com)

Phone: 978-454-8811