



**City of Middletown
Water and Sewer Department
Engineering Division
82 Berlin Street
Middletown, CT 06457
TEL: (860) 638-3500**

**FATS, OILS AND GREASE (FOG)
MAY 2024**

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. The Middletown Sewer Department requires a fats, oils and grease (FOG) permit for all Class 2, 3 and 4 food service establishments (FSE) as defined under Public Act 17-93.

"Class 2 food establishment" means a retail food establishment that does not serve a population that is highly susceptible to food-borne illnesses and offers a limited menu of food that is prepared, cooked and served immediately, or that prepares and cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling;

"Class 3 food establishment" means a retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) has an extensive menu of foods, many of which are time or temperature controlled for safety and require complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding;

"Class 4 food establishment" means a retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food;

The general permit regulates the discharge of wastewater from FSEs which discharges to a sanitary sewer.

PURPOSE

- To prevent the excessive introduction and accumulation of FOG in the sewer system. FOG accumulations in the sewer system cause blockages, 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 by sanitary sewer overflows.

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DESIGN CRITERIA

- The manufacturer's representative or a Professional Engineer should size FOG removal units or Automatic Grease Recovery Units (AGRU).
- Pot sinks, pre-rinse sinks, soup kettles, wok stations, floor drains, automatic hood wash units, or any sink into which FOG is 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 grease trap or FOG interceptors. These units shall have a minimum volume of 1,000 gallons or a volume equal to the maximum daily flow to the unit.
- Interior super-capacity grease interceptors shall be third-party certified to retain more than four times the amount of grease in pounds than the flow rating in gallons per minute.
- No bypass valve or piping is allowed that may alter the operation of the FOG removal unit.
- No food grinder shall be discharged to the FOG removal unit.
- See Chapter 248-18 of the City of Middletown ordinances for a complete list of design criteria.

PERMIT REQUIREMENTS

- Class 2, 3 and 4 FSEs shall install FOG removal units to prevent the discharge of FOG to the sanitary sewer.
- A De Minimis permit may be issued if it is determined that there is no potential for the presence of fats, oils and grease discharge based on the menu, kitchen stores or operations.
- FSE shall inspect, clean and maintain the FOG removal unit so it is in efficient operating conditions at all times.
- The minimum maintenance schedule shall be on a quarterly basis.
- Effluent from the FOG removal unit shall not exceed 100 mg/l of FOG.
- FSE shall implement pollution prevention and best management practices (BMPs).
- Reporting and record-keeping requirements shall be posted on-site.
- The Water and Sewer Department will inspect FSE FOG units and records on an annual basis.

PERMITS

The 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.

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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.

ADDITIONAL INFORMATION

Please contact the Water and Sewer Department's Engineering Division at FOG@middletownct.gov or (860) 638-3516 with any questions regarding the FOG program.

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

www.ct.gov/deep/lib/deep/Permits_and_Licenses/Water_Discharge_General_Permits/fog_gp.pdf