

**DOCUMENT 13**

**INFORMATION FOR GREASE TRAP/INTERCEPTOR CLEANERS  
ON THE  
FATS OILS AND GREASE PRETREATMENT PROGRAM**

This information on the City of Torrington/Torrington Area Health District FOG Pretreatment Program will be provided to Grease Trap/Interceptor Cleaners by the Torrington WPCF. The flyer provides general information on the program and specific requirements for discharge of FOG at the Torrington Regional FOG disposal facility. This information will allow Grease Trap/Interceptor Cleaners to make any changes necessary in their operation and to inform Food Preparation Establishment that may be their clients of any changes in service that may affect them.

As the FOG Pretreatment Program has not been fully implemented, the program dates are not included in the following document. These are marked as {Date} for easy location.

## **INFORMATION FOR GREASE TRAP/INTERCEPTOR CLEANERS ON THE CITY OF TORRINGTON'S FATS, OILS AND GREASE PRETREATMENT PROGRAM**

### **Changes to the City of Torrington's Sewer Use Ordinance**

On {Date}, the City of Torrington adopted a new Sewer Use Ordinance. This new Ordinance prohibits the discharge of Fats, Oils and Grease (FOG) to the municipal sewage system in concentrations greater than 100 mg/l and includes equipment installation and maintenance requirements for achieving this concentration.

### **Who will be Affected by the Changes**

All Food Preparation Establishments that generate waste grease will be required to install and maintain FOG Management Equipment (grease traps). Food Preparation Establishments include, but are not limited to, restaurants, hotel kitchens, hospitals, school kitchens, commercial bakeries and bars. Many of these facilities are classified as Class III and IV by the Health District. The Ordinance allows one (1) year from the above date for existing facilities to file an application with the Torrington Area Health Department who is overseeing the Program for the City of Torrington. Any additional grease pretreatment equipment that is required must be installed within three (3) years of the above date to comply with the Ordinance. Following installation, outdoor in-ground grease traps are to be pumped a minimum of once every three (3) months unless approval of an alternative schedule has been approved by the Torrington Water Pollution Control Authority. This new program will affect Food Preparation Establishments served by both municipal sewage systems.

### **Changes in Operation at the Torrington Water Pollution Control Plant**

In accordance with the one (1) year period to install the required equipment, the Torrington Water Pollution Control Plant will not longer routinely accept loads of mixed grease and septage after {Date}. There will be no change in the current procedure for receiving septage at the septage receiving station or in the procedure for receiving grease at the frac tank. However, septic tank pumpings that contain significant volumes of grease or grease trap pumpings that contain septage will only be accepted under special circumstances. Additional fees may apply.

### **What this Means for Grease Trap/Interceptor Cleaners**

While the City of Torrington is making efforts to inform Food Preparation Establishments of the new requirements, Grease Trap/Interceptor Cleaners are encouraged to discuss the new requirements with their customers.

Grease Trap/Interceptor Cleaners should make efforts to maintain grease loads brought to the Torrington WPCF FOG facility free of paper, rags and other solid material that is incompatible with the operation of the FOG disposal facility. When pumping grease traps after January 1, 2008, Grease Trap/Interceptor Cleaners will be required to provide a receipt to their customers

with a duplicate receipt provided to the Water Pollution Control Plant. The receipt is to include the following information:

- Grease Trap/Interceptor Cleaner's Name
- Customer's Name (Facility)
- Disposal Site (Torrington frac tank or name of other WPCF)
- Volume of Material Removed (size of grease trap -1,000 gallons, etc.)
- Approximate depth of grease layer (6 inches, etc.)
- Condition of the grease trap including:
  - Tank walls, bottom and lid (OK or cracked lid, etc.)
  - Baffles; and
  - Tees.

### **Statewide FOG Program**

These new requirements are part of the Fats, Oils, and Grease Pretreatment Program that the City of Torrington is implementing in preparation of the Statewide FOG Pretreatment Program. FOG disposal sites are being set up throughout the State to address the disposal issues associated with FOG.

As of April 2004, FOG disposal sites are located at the following wastewater facilities;

- New Haven;
- Torrington; and
- Windham.

FOG disposal sites currently being considered at;

- Danbury
- Greenwich;
- Manchester; and
- Metropolitan District Commission.

Additional receiving facilities may be added to the program at a later date.