

Ordinance 1590-2017

Introduced by Mr. Timko

First Reading: June 19, 2017

Second Reading: July 3, 2017

Third Reading: July 17, 2017

An Ordinance amending Ordinance 1163-1992 “An Ordinance repealing Ordinance 457-1958 and amending Ordinance 1145-1991, Article XI, by adding Sections F through K regulating household sewage disposal systems and prohibiting the discharge of effluent from septic tanks, sanitary sewer lines or systems, cesspools, or any other sewage disposal systems, and providing a penalty” by adding sections L through N and amending Section 3

Now, Therefore, Be it Ordained by the Council of the Village of Lakemore, Ohio:

Section 1: That Ordinance 1163-1992 and Ordinance 1145-1991, Article XI, are hereby amended to add Sections L through N such that said additional sections shall read as follows:

Article XI SANITARY SEWER INSTALLATION

L – Downspouts and drains

No person shall cause or permit the roof water downspouts of any building or the surface or ground water drains in or about any building to be connected into or to remain connected into any soil pipe, drain or lateral sewer tributary to any sanitary sewer of the village. No shall any person cause or permit any other physical condition to exist in, on or about any building, or in the yard around any building, whereby either the roof water or surface water from or about such building is caused or permitted to flow into any soil pipe, drain or lateral tributary to any sanitary sewer of the village. This section shall not be construed against any person who has constructed or caused to be constructed necessary sub-foundation drains with connection into a sanitary sewer prior to October 26, 1943.

M– Discharge criteria for fats, oils, and grease

1. All wastewater that is discharged containing fats, oils and grease shall be discharged into a properly maintained and functioning grease trap and/or grease interceptor.
2. The Department of Public Services may require any discharger that violates any of the provisions of this article or who discharges, could potentially discharge, or cause a discharge of fats, oils, and grease that causes damage to or impairs the village’s wastewater disposal system, to do any of the following:

- a. Install an approved grease interceptor; or
 - b. Clean a grease interceptor at a frequency determined by the Department of Public Services; or
 - c. Replace an existing grease trap and/or grease interceptor with an approved grease interceptor.
3. If the discharger demonstrates that the installation of a grease interceptor is impractical to the satisfaction of the Department of Public Services, the Village Administrator or Foreman may do any of the following:
 - a. Approve installation of a grease interceptor that is smaller or otherwise varies from the standard construction drawings;
 - b. Approve installation of a grease trap; or
 - c. Waive the requirement to install a grease interceptor.
4. The design of a grease interceptor shall comport with the requirements show on the Village of Lakemore Standard Construction Drawings.
5. Where fats, oils and grease are a byproduct of food preparation and/or cleanup, these materials shall be recycled or disposed of in accordance with all applicable laws.
6. None of the following agents shall be placed directly into a grease trap or grease interceptor, or into any drain that leads to the grease trap or grease interceptor:
 - a. Emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers, or any product that will liquefy grease trap or interceptor wastes;
 - b. Any substance that may cause excessive foaming in the sewer system; or
 - c. Any substance capable of passing the solid or semi-solid contents of the grease trap or interceptor to the sewer system.
7. Influent wastewater entering grease traps and grease interceptors shall not exceed 140 degrees Fahrenheit. The temperature at the flow control device inspection port shall be considered equal to the influent temperature.
8. Toilets, urinals, and other similar fixtures shall not be plumbed to a grease trap or grease interceptor.
9. Waste shall only enter the grease trap or grease interceptor through the inlet flow control device.

10. Food waste grinders, where installed, shall be plumbed directly into the building drainage system without passing through a grease trap or grease interceptor.

11. Grease trap and grease interceptor maintenance shall satisfy the following:

a. All dischargers of fats, oils and grease are responsible for maintaining the grease traps and grease interceptors in continuous proper working condition in accordance with the manufacturer's operation and maintenance manual. All dischargers of fats, oils and grease are also responsible for inspecting, repairing, replacing, or installing apparatus and equipment as necessary to ensure proper operation and function of grease traps and grease interceptors, and compliance with discharge limitations at all times. All dischargers of fats, oils and grease and their employees must have knowledge of any grease trap and grease interceptor's location, usage and maintenance schedule.

b. It shall be unlawful for a discharger of fats, oils and grease to allow fats, oils and grease waster to be removed from its premises by a transporter who does not have all applicable federal, state, or local permits or registrations, including any permit required by the Summit County Combined General Health District.

c. If a discharger of fats, oils and grease utilizes a grease transport/disposal company to remove the grease from the grease interceptor or grease trap, a "Grease Hauler Manifest Form" must be kept on file at the facility from which the grease is removed. A Grease hauler Manifest form is available from the Department of Public Services. The grease transport/disposal company shall provide a certificate of insurance, certificate or assurance, and certificate of indemnification to the owner or operator of the FSE.

d. A discharger of fats, oils and grease must maintain any grease trap and/or grease interceptor maintenance records on site for three years. A discharger of fats, oil and grease shall maintain adequate documentation that the grease trap and/or grease interceptor is appropriately cleaned and inspected.

e. A FSE which discharges fats, oils and grease shall clean the grease trap and/or grease interceptor as follows:

(i) Any grease interceptor that is in active use shall be cleaned at least once every three months.

(ii) Any grease trap that is in active use shall be cleaned at least once every week.

(iii) The cleaning frequency may be decreased, with the approval of the Department of Public Services, if the owner or operator of the FSE is able

to provide evidence it has been able to operate longer without impairment to the operation of facility's sewer lateral and the public sewer system.

(iv) The Department of Public Services may specify more frequent cleaning when the cleaning frequencies are determined by the Department to be inadequate.

N – Penalty

1. Whoever is found to have violated an order of the village or who has failed to comply with any provision of sections L or N of this article, and the regulations, or rules of the Village, or orders of any court of competent jurisdiction or permits, issued hereunder, is guilty of a misdemeanor of the first degree and shall be fined not more than (\$1,000.00) one thousand dollars and imprisoned not more than (6) six months. A separate offense shall be deemed committed each day during or on which a violation occurs or continues.

2. Civil Penalties

a. Any discharger, significant industrial user, person or governmental entity, or storm water discharger, or community who is found to have violated an order of the village or who has failed to comply with any provision of this article and the regulations or rules of the village, or orders of any court of competent jurisdiction, or permits issued hereunder shall be subject to the imposition of a civil penalty. Such civil penalty shall be in an amount not to exceed (\$25,000.00) twenty-five thousand dollars per day for each day of violation concerning pretreatment or storm water discharge standards and requirements as specified in sections L and N of this article.

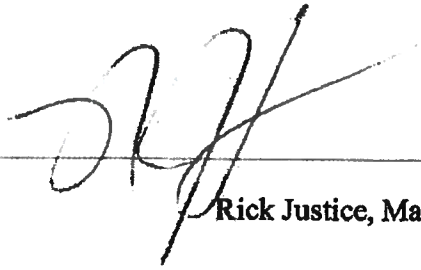
b. All other civil penalty violations shall be in an amount of not more than (\$25,000.00) twenty-five thousand dollars per day for all other violations.

c. All civil penalties shall be deemed to be also based on a beach of the permit issued and of any orders issued in considering whether a violation has occurred.

Section 2: Section 3 will read: That the Fiscal Officer shall forward a certified copy of this Ordinance to the Summit County Board of Health,

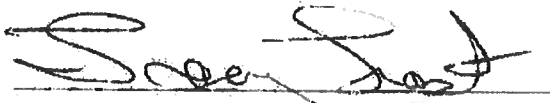
Section 3: That this Ordinance shall take effect and be in force from and after the earliest period allowed by law.

Passed: July 17, 2017



Rick Justice, Mayor

ATTEST:



Tracy Fast, Fiscal Officer

I, Tracy Fast, Fiscal Officer for the Village of Lakemore, do hereby certify that the foregoing Ordinance 1590-2017 was duly adopted by Council at its regular meeting held on July 17, 2017.



Tracy Fast, Fiscal Officer

SEWER BUREAU

FOG PROGRAM

HYDROMECHANICAL GREASE INTERCEPTOR

MAINTENANCE GUIDE

POLICY FOR HYDROMECHANICAL GREASE INTERCEPTOR SELF-CLEANERS

The following policies for Hydromechanical Grease Interceptor (HGI) Self Cleaners are provided to insure that facilities, which elect to maintain their own device(s), shall comply with the Village of Lakemore Fats, Oils, and Grease (FOG) Control Program and the Revised Code of the Village of Lakemore as established. Implementing an effective pretreatment compliance program at your facility will minimize discharges of animal/vegetable Fat, Oil, and Grease (FOG) to the collection system. FOG discharges contribute to blockages, which can result in backups in your facility, collection system spills, increased maintenance costs and other public health and environmental concerns.

A. HYDROMECHANICAL GREASE INTERCEPTOR (HGI) MAINTENANCE

The following procedure is provided to assist owners/managers in performing self-cleaning of their HGI(s). To insure compliance, it is recommended that HGIs be cleaned on a weekly basis.

(See Section B. COMPLIANCE EVALUATION POLICY for details on establishing a reliable compliance program).

1. Open the HGI and conduct a visual inspection. Check for leaking seams and pipes. Insure the baffles are properly installed and in effective working order. Verify the appropriate flow-regulating device is in place for your HGI.
2. Using a skimmer (or a slotted spoon) and a ladle, skim off all floating liquid/solid FOG and food wastes from the top of the HGI and place it into the waste container lined with an appropriately sized trash can liner.
3. Using a flat bladed tool, such as a putty knife or a metal spatula, remove all caked-on FOG and food waste from all sides of the HGI and the baffles. Remove HGI baffles, if possible, to insure thorough maintenance.

Village Council
Mrs. Laura Cochran
Mr. Richard Cole, Jr.
President Pro Tempore
Mrs. Tammie Coontz
Ms. Anne Snyder
Mr. Josh Timko
Mr. Chad Lance



Ms. Tracy Fast
Fiscal Officer
Irv Sugerman
Law Director
Mr. Brett Reinbolt
Fire Chief

Rick Justice
Mayor

P.O. Box 455 · 1400 Main St. · Lakemore, Ohio 44250 - Municipal Building · Phone 330-733-6125 · Fax 330-733-3801

**SEWER BUREAU
FOG PROGRAM
HYDROMECHANICAL GREASE INTERCEPTOR
MAINTENANCE GUIDE**

POLICY FOR HYDROMECHANICAL GREASE INTERCEPTOR SELF-CLEANERS

The following policies for Hydromechanical Grease Interceptor (HGI) Self Cleaners are provided to insure that facilities, which elect to maintain their own device(s), shall comply with the Village of Lakemore Fats, Oils, and Grease (FOG) Control Program and the Revised Code of the Village of Lakemore as established. Implementing an effective pretreatment compliance program at your facility will minimize discharges of animal/vegetable Fat, Oil, and Grease (FOG) to the collection system. FOG discharges contribute to blockages, which can result in backups in your facility, collection system spills, increased maintenance costs and other public health and environmental concerns.

A. HYDROMECHANICAL GREASE INTERCEPTOR (HGI) MAINTENANCE

The following procedure is provided to assist owners/managers in performing self-cleaning of their HGI(s). To insure compliance, it is recommended that HGIs be cleaned on a weekly basis.

(See Section B. COMPLIANCE EVALUATION POLICY for details on establishing a reliable compliance program).

1. Open the HGI and conduct a visual inspection. Check for leaking seams and pipes. Insure the baffles are properly installed and in effective working order. Verify the appropriate flow-regulating device is in place for your HGI.
2. Using a skimmer (or a slotted spoon) and a ladle, skim off all floating liquid/solid FOG and food wastes from the top of the HGI and place it into the waste container lined with an appropriately sized trash can liner.
3. Using a flat bladed tool, such as a putty knife or a metal spatula, remove all caked-on FOG and food waste from all sides of the HGI and the baffles. Remove HGI baffles, if possible, to insure thorough maintenance.
4. Using a wire mesh, long handled strainer (maximum 1/8" opening), remove all food residue from the bottom and any FOG waste that was dislodged during the HGI scraping process. Allow excess water to drain from the removed FOG material back into the HGI. Re-install the baffles, if they were removed during the cleaning operation. Replace the HGI cover.

5. Measure/estimate the volume of collected FOG material (liquids and solids) in the waste container and record the quantity on the maintenance log.
6. Combine liquid and solid FOG material in waste container with absorbent material to absorb all free liquid (Suggested absorbent materials include oil change boxes, kitty litter, shredded paper, saw dust, etc).
7. Dispose of absorbed FOG materials in a sealed container or plastic bag. Insure that the container or plastic bag containing FOG material from the cleaning operation is properly sealed. Discard the FOG material container as solid waste.
8. Maintain a detailed log of the compliance evaluation and maintenance of the interceptor. You must record the date, estimated volume of FOG material removed (liquid and solid) and initials of the person cleaning the HGI. Logs will be examined during compliance evaluations conducted by Summit County Public Health (SCPH) or at un-announced inspections by the Village of Lakemore or SCPH to insure compliance with these policies as required by the Revised Code. The "25% Rule" will be applied to determine and verify the minimum required HGI cleaning frequency.

B. COMPLIANCE EVALUATION POLICY

The following procedure is provided to assist facility owners/managers in establishing a HGI self-cleaning program to minimize FOG discharges from their food service related business. This procedure complies with the Village of Lakemore FOG Program requirements.

1. Determining HGI Maintenance Frequency

To determine when your HGI needs to be cleaned, you must apply the "25% Rule". The "25% Rule" has been developed based on performance standards outlined in HGI manufacturer design specifications. The rule simply says that a HGI will not meet performance standards once the accumulation of floatable FOG material and settled solids has reached a depth equal to or greater than 25% of the total operating depth of the HGI. The total operating depth (D) of the HGI is determined by measuring the internal depth from the bottom of the HGI discharge pipe (i.e. the water line) to the bottom of the HGI.

You should assume that at least 5% of the HGI contents will consist of settled solids, therefore, the maximum allowable floatable FOG material is 20%. Your HGI cleaning frequency should be established such that you do not accumulate more than 20% of floatable FOG material. To calculate the maximum allowable depth (D) of floatable FOG material, multiply the total depth (D) by 0.20 (20%). The resulting value equals the maximum depth (d) of floatable FOG material allowed in your HGI (See Attachment 1).

FOR EXAMPLE: If the total depth (D) of your HGI equals 10 inches, the maximum allowable depth (d) of floatable FOG material equals 10 inches multiplied by 0.20 or $d=D \times 0.20 = 10 \times 0.20 = 2$ inches. Therefore, the maximum allowable depth of floatable FOG in your HGI would be two (2) inches.

To measure the floatable FOG in the HGI obtain a 4-foot T-12 Fluorescent bulb sleeve. Push the sleeve to the bottom of the HGI and let it rest for a minute to allow the layers to settle. Then put your hand over the top of the sleeve to create a vacuum, and then carefully raise the tube to measure the thickness of the floatable FOG layer.

If your HGI exceeds the maximum allowable depth of floatable FOG material in your HGI, you will be in violation with the Village of Lakemore FOG Program and subject to enforcement action and fines.

Alternatively the quantity of floatable FOG material may be measured by volume. The capacity rating of your interceptor will be given in the maximum pounds (lbs) of grease. The density of the grease is approximately 7.5 lbs/gallon. If you divide the rated capacity by 7.5, the result will be an equivalent volume in gallons (gal). For instance a 15 gpm HGI will have a capacity of 30 lbs. $30 \text{ lbs} / 7.5 \text{ lbs/gal} = 4 \text{ gallons}$. This measurement could be made in the waste container prior to adding absorbent material if the waste container is appropriately marked.

2. Suggestions to Insure Compliance

The Village of Lakemore FOG Program recommends small HGIs. (50 gallons and less) be cleaned on a weekly basis. This will minimize the amount of FOG material for disposal, reduce cleaning time, reduce odors, establish a reliable and routine maintenance program and insure compliance with the FOG Program.

All HGIs should, at a minimum, be cleaned when FOG accumulations are between 10% and 20% of the HGI operating depth. It is also recommended that a manager or supervisor (i.e. Dining Room Manager, First Cook) verify that the HGI cleaning has been done properly. The manager or supervisor should initial the maintenance log along with the person tasked with cleaning the HGI (i.e. busboy, dishwasher, or cooks helper).

You should consider replacing garbage disposal and food grinders with ¼" fixed screens and removable "basket type" screens in any sink within the dishwashing area (i.e. pre-rinse / wash sinks). Use of garbage disposal and food grinders in pre-rinse / wash sinks require a downstream solids interceptor to remove solids from the waste stream and keep them out of the HGI. Fixed and removable screens can achieve solids removal without running the risk of frequent, expensive maintenance associated with the use of garbage disposal and in-line solids interceptors.

WARNING: Rice discharges into pre-rinse/wash sinks can easily pass through ¼" screens, accumulate in a HGI and significantly increase the required HGI cleaning frequency.

3. Best Management Practices

The required maintenance frequency for a HGI is directly proportional to the amount of FOG a facility discharges to the HGI. Implementing effective Best Management Practices (BMPs) can greatly reduce the amount of FOG generated. In most cases, a facility that implements effective BMPs will realize a financial benefit by: minimizing the amount of FOG material generated for disposal, reducing their required HGI maintenance frequency and minimizing their exposure to potential enforcement action and fines. BMPs that FOG generating discharges should implement are as follows:

- a. Clean HGI as a weekly routine.
- b. Dispose of waste cooking oil (deep fryer oil) through an established recycling facility and not down the drain.
- c. If you must use oil or grease in cooking, use liquid vegetable oil rather than solid form grease or lard and minimize the quantity used.

- d. "Dry wipe" pots, pans, and dishware prior to dish washing to minimize the discharge of FOG and solids.
- e. Capture accumulated oil during the cleaning of wok stoves and ventilation/exhaust hoods. Dispose of collected waste material as solid waste after absorbing all free liquid.
- f. Dispose of food waste by recycling and/or solid waste removal.
- g. Have a manager or supervisor verify all HGI cleaning/maintenance activities to ensure the device is properly operating.

C. RECORD KEEPING POLICY

Record keeping is an important part of your self-cleaning program. You must document information such as: dates, quantities, names of the person maintain the HGI and the waste material disposal method. You should save all receipts for supplies (such as absorbent materials and trash bags) purchased to perform HGI maintenance and properly dispose of FOG waste material.

A sample HGI maintenance log is provided in Attachment 2, for your reference. You may modify the HGI maintenance log format but you must insure that all of the required information is recorded on the log. Completed HG logs must be kept on file at the facility for a minimum of three (3) years.

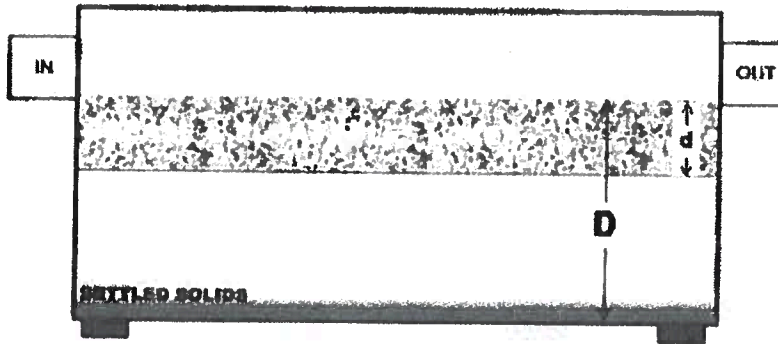
D. ENFORCEMENT POLICY

Enforcement action will be issued for any violation of the Village of Lakemore FOG Control Program. Monetary fines may be assessed as authorized in the codified ordinances of the Village of Lakemore if the director determines that your HGI is or has been in violation of the "25% Rule". It is important to follow this policy to insure that your HGI is in compliance with the Village of Lakemore FOG Program.

If you have any questions about these policies and guidelines, please call the Industrial Pretreatment Program at 330-733-6125 ext. 8.

Water Reclamation Services
FOG PROGRAM
HYDROMECHANICAL GREASE INTERCEPTOR MAINTENANCE

Attachment 1
20% Rule



D = Operating Depth

d = Depth of Grease & Floatables Layer

Service interval must assure that

$$\mathbf{d < 0.2 \times D}$$

Example:

If D = 10 inches.

$$\begin{aligned} \text{Maximum allowable depth of "Grease \& Floatables" layer} \\ = \quad 10 \text{ in} \quad \times \quad 0.2 \quad = \quad 2 \text{ in} \end{aligned}$$

Service interval must be frequent enough to keep the Grease & Floatables layer to less than 2 inches.



**VILLAGE OF LAKEMORE
FOG PROGRAM
GREASE HAULER MANIFEST FORM**

FSE INFORMATION (Shall be completed by qualified FSE Representative)

Business Name: _____

Address: _____ **City:** _____ **Phone:** _____

Waste Removed From: Grease Interceptor Other, Specify: _____

Capacity: _____ **Gallons**

I certify that the waste material removed from the above premises contains no hazardous materials.

FSE Representative (Print)

FSE Representative Signature

Date

TRANSPORTER INFORMATION (Shall be completed by Transporter)

Business Name: _____

Primary Contact: _____

Address: _____ **City:** _____ **Phone:** _____

Hauler Name: _____ **Date and Time Serviced:** _____

Waste Removed From: Grease Interceptor Grit Trap Other, Specify: _____

***Tank shall be cleaned when %GS is 10-20%**

(A "Sludge Judge" or similar device shall be used to measure depths of Grease and Solids in tank)

Waste tank or trap capacity (gallons): _____ **Gallons Removed:** _____

Vehicle License No.: _____ **Vehicle Capacity:** _____ **gallons**

ENTIRE CONTENTS OF THE INTECEPTOR SHALL BE COMPLETELY EVACUATED

~WATER RETURN IS STRICTLY PROHIBITED~

DISPOSAL DESTINATION

_____ **NEORSD Southerly Wastewater Treatment plant, Vehicle Permit ID** _____

_____ **Other:** _____

Waste Disposal Site: _____

Address _____ **City** _____ **Phone** _____

I certify that the information provided above is correct. I am aware that falsification of this trip ticket may result in enforcement action by the Village of Lakemore.

Hauler's Signature

Date

DISPOSAL SITE DECLARATION TICKETE SHALL BE ATTACHED TO THIS FORM

% (Grease + Solids) Content Calculation *		
Depth of Grease:	_____	G (inches)
Depth of Solids:	_____	S (inches)
Depth of Tank	_____	D (inches)
$\%GS = (G+S)/D \times 100$	_____	%