

**Fat, Oil, & Grease (FOG) Program Policy**



**A. Grease Interceptor Installation Requirements**

1. All businesses where fats, oil and grease may enter the sewer system are required to install a gravity grease interceptor. Wenatchee City Code Section 4.08.100(6)
2. All new businesses where grease may enter the sewer system are required to install a gravity grease interceptor (outside) unless a hydro-mechanical grease interceptor (inside) is approved by the Department Director.

Note – In the Uniform Plumbing Code grease interceptors are referred to as gravity grease interceptors and grease traps are referred to as hydro-mechanical grease interceptors.

3. A temporary exception of mandatory installations may be granted by the Department Director if one or more of the following conditions exist:
  - i) The kitchen is single-service only and the triple sink has a total capacity of less than 15 gallons; or
  - ii) The kitchen is single-service only and all of the cooking is done in a microwave, crock pot, or on a hot dog rotisserie; or
  - iii) No more than 5 temporary food service operations per calendar year.

All granted exceptions will be reviewed regularly to ensure conditions have not been altered or changed. Exceptions are not permanent and may be discontinued due to a change in service, change in plumbing configuration, or if a building permit is needed.

**B. Sizing Guidelines**

1. The size of the grease interceptor will be estimated (by the client) based on one of the following methods:
  - a. The latest version of the Uniform Plumbing Code
    - i. Hydro-mechanical Grease Interceptors (HGI) using table 1014.2.1 (minimum size allowed is 20 gpm/40 pounds)
    - ii. Gravity Grease Interceptors (GGI) using table 1014.3.6 (minimum size allowed 500 gal)

**Table 1014.2.1  
Hydromechanical Grease Interceptor Sizing Using Gravity Flow Rates**

Diameter of Grease Waste Pipe (inches)	Maximum Full Pipe Flow (gpm)	Size of Grease Interceptor	
		One-Minute Drainage Period (gpm)	Two-Minute Drainage Period (gpm)
2	20	20	10
3	60	75	35
4	125	150	75
5	230	250	125
6	375	500	250

For SI Units: 1 inch = 25 mm, 1 gallon per minute = 0.06 L/s

**Table 1014.3.6  
Gravity Grease Interceptor Sizing**

<b>Drainage Fixture Units (DFUs)</b>	<b>Interceptor Volume (gallons)</b>
8	500
21	750
35	1000
90	1250
172	1500
216	2000
307	2500
342	3000
428	4000
576	5000
720	7500
2112	10000
2640	15000

For SI Units: 1 gallon = 3.785 L

- b. Manufacturer recommendations
- c. Daily water usage

2. If a business is allowed to install a HGI inside the building, a larger trap or a GGI may be required if the business fails to comply with Wenatchee City Code Section 4.08.090 and/or Section 4.08.100.

**C. Maintenance Requirements** (Wenatchee City Code Section 4.08.100(8))

- 1. All interceptors must be kept in continuous operation at all times.
- 2. The interceptor must be maintained to provide efficient operation.
- 3. Interceptors must be cleaned by a qualified contractor or in a manner approved by the Director.
- 4. All material removed from the interceptor must be properly disposed of in accordance with all state and federal regulations.
- 5. The use of enzymes, bacteria, hot water or other chemicals that cause the Fats, Oils and Grease to pass through the interceptor is prohibited.
- 6. Maintenance records must be maintained for at least five years and be readily available to City staff for inspection.

**D. Inspections**

**1. Regular Inspection Schedule:**

- a. All businesses with GGI or HGI will have two compliance inspections per year. These inspections will be performed by a team of 2 inspectors.
- b. Maintenance records will be reviewed at the time of the inspection.

- c. It is the responsibility of the business to open the interceptor at the time of the inspection.
- d. City staff will try to perform inspections at a time that provides the least amount of disruption to the business, for example not at the lunch hour.
- e. The following criteria will be used to determine the condition of the interceptor and if it is being cleaned frequently enough:

<b>Percent of Interceptor Filled with Solids and FOG</b>	<b>Condition</b>
25% or less	Good
26-50%	Poor
Greater than 50%	Failing

- f. The condition of the interceptor is determined by the outlet side of the tank.
- g. The Environmental Technician will enter the information from the inspection into the GIS database.
- h. If the interceptor is in the poor or failing condition the level of enforcement action required will be determined.

**2. Reduced Inspection Schedule:**

Note - If there is evidence of grease found in the sewer line downstream of a business’s connection to sewer the interceptor must be inspected, regardless of their past compliance.

**a. 4 Consecutive Good:**

Once a business has reached a point of 4 consecutive good compliance inspections (2 years) they are allowed to skip one inspection round. Note, these inspections must all be compliance inspections not re-inspections. This skipped inspection (inspection #5) will count as an automatic “good” inspection, in GIS the inspection is entered as BYE1.

The next round of inspections would be a regular inspection for the business. If this inspection is good then they will progress into the category of having 6 consecutive good compliance inspections. If the inspection is poor or failing then the business moves back into the category of getting inspected twice a year until they can reach the status of having 4 consecutive good compliance inspections.

**b. 6 Consecutive Good:**

Once a business has reached a point of 6 consecutive good compliance inspections (3 years) they are allowed to skip two rounds of inspections. Note, the 6 inspections must all be compliance inspections not re-inspections. Both skipped inspections (#7 and #8) will be counted as automatic “good” inspections and are entered in GIS as BYE1 and BYE2.

The next round of inspections (inspection #9) would be a regular inspection for the business. If this inspection is good then they will continue to stay in the category of having 6 consecutive good compliance inspections. They will continue the pattern of having an inspection and getting

two byes as long as their inspections are always in the good category. If the inspection #9 is poor or failing then the business moves back into the category of getting inspected twice a year until they can reach the status of having 4 consecutive good compliance inspections.

If ever they have a poor or failing inspection then they start the schedule over and must be inspected every round until they can reach the point of having 4 consecutive good compliance inspections.

### **3. New Business Inspection Policy:**

A new Food Service Establishment (FSE) business is defined as one of the following:

- a. A location that is new to serving food,
- b. The business closed and then reopened with a new owner (the business may or may not have a new name)

Note - Having a new manager or changing the name of the business does not make the business qualify for falling under a new FSE inspection.

#### **a. Initial Binder Delivery visit:**

An initial visit around the time that the business opens (or gets a final sign off from a tenant improvement) should happen to give the business owner/manager a FOG binder and to explain the FOG program. At this time the business gets added to the GIS FOG Project with the condition set to "New".

#### **b. Inspection schedule:**

The new business will get an initial grace period to assist them in figuring out the correct cleaning schedule to keep their grease interceptor in the good condition.

- First inspection = good → next inspection during next cycle
- First inspection = poor → 1st warning, next inspection during next cycle
- First inspection = failing → 1st warning + 30 day follow-up inspection
- 30 day inspection = poor → 2nd warning, next inspection during next cycle
- 30 day inspection = failing → 2nd warning + additional 30 day follow-up inspection
  - 2nd 30 day inspection = anything but good → NOV

## **E. Enforcement**

Determine the level of enforcement using the Enforcement Action Flow Chart, the Enforcement Response Plan and Wenatchee City Code 4.08.120 – 4.08.130.

If the level of enforcement is either a NOV or Administrative Action, then the Environmental Technician will send out the letter and track the written response from the customer.

The 30 day follow up inspection will be completed in approximately, but at least, 30 days from the last compliance inspection. The previous inspector will again be the lead on the re-inspection. If possible the second inspector will be a different person than who assisted on the compliance inspection.

## **F. FOG Policy for a business wanting to be removed from the FOG program:**

In order for this to be an option one of the following must apply:

1. The business has had a change of use and has removed the kitchen
2. The business no longer plans to prepare food

The steps in the process are:

1. The business must fill out a Utility Service Application at the Public Services Center for the change in use. After reviewing the application, the Customer Service/Permit Specialist will add an Environmental inspection to the permit in SmartGov.
2. The business must remove or permanently disconnect the water to the triple sink or the commercial dishwasher and notify the Environmental Division when they are ready for an inspection.
3. The Environmental Division will inspect the business and complete the report in the SmartGov software. The completion of the report will notify Utility Billing to update the account.

Note – If the business is closed/vacant but services are still on the rates will remain at the current level until the above steps have been completed.