

## GREASE TRAP ORDINANCE

### § 618-18. Definitions; grease trap installation and maintenance. [Added 5-6-2003]

A. Definitions. As used in this section, the following terms shall have the meanings indicated:

**GREASE TRAP** -- Shall be given its normal definition in the retail food industry. A device used to collect oil and grease at the entrance of the wastewater pipe system and preventing the oil and grease from traveling through the wastewater pipe system and preventing the oil and grease from traveling through the wastewater pipes into the wastewater system of the Township. A grease trap must be installed in such a manner as to facilitate easy inspection and cleaning.

**MAINTENANCE OF GREASE TRAPS** -- Grease traps must be maintained and inspected to ensure that they are never allowed to reach more than 3/4 of their capacity.

**RETAIL FOOD ESTABLISHMENT** -- Shall be given its normal definition in the industry. A retail food establishment includes all retail businesses which process and/or serve food and food products.

B. Installation and maintenance of grease traps.

- (1) Grease traps shall be maintained and inspected to ensure efficient operation. Grease traps shall be easily accessible for cleaning and inspection. The grease trap installation shall be in continuous operation at all times.
- (2) Grease trap cleaning shall be done biweekly. A maintenance log including the time, date and signature of the person performing the cleaning shall be kept on the premises and shall be readily available for inspection by the Director of Health and his/her designee. If it is determined that the system is not sufficient, the cleaning shall be increased or a larger unit shall be installed. Inspection records shall be maintained for a minimum period of five years.
- (3) Grease trap additives shall only be used with the approval of the Director of Health or his/her designee. All removed material shall be disposed of in accordance with all state and federal regulations. All maintenance logs and manifests shall be maintained on the premises and made available upon request at the time of inspection by the Director of Health and his/her designee. These logs and records shall be maintained for a minimum period of five years.
- (4) All food establishments must employ at their own expense a licensed plumbing inspector to conduct an annual inspection of their grease traps and connecting wastewater lines to ensure that waste oil and grease is being adequately removed from the wastewater being discharged into the sewer system and the wastewater being introduced into the sewer system is less than 140° F. The licensed plumber conducting the inspection shall provide a formal inspection report to both the food establishment and to the Township Department of Health. This inspection report must contain the plumber's observations with regard to the efficiency of the grease trap, the amount of oil and grease found in the connecting wastewater lines, the percentage of oil and grease being removed from wastewater being discharged into the sewer system, the temperature of the wastewater being discharged into the sewer system and the maintenance and efficiency of the grease trap. The formal inspection shall be submitted within three weeks of the inspection date.
- (5) Effective January 1, 2004, no food establishment will be issued a license to operate within the Township without presenting the plumbing inspection and inspection logs to the Department of Health with the license application.
- (6) An inspection fee, in addition to the annual food establishment license fee, shall be imposed upon any food establishment as follows:
  - (a) For each inspection carried out pursuant to a complaint when such inspection results in a determination that said establishment is in violation of the State Sanitary Code or of any municipal ordinance or state and federal regulation relating thereto.
  - (b) For each re-inspection carried out after either a failure of the regular inspection or failure of an inspection carried out pursuant to a complaint as set forth in this section.
  - (c) There shall be a fee for each inspection in the amount of \$60.
- (7) For all new construction or installation, waste disposals and commercial dishwashers shall not discharge into the grease trap.

### § 618-19. Violations and penalties. [Amended 5-6-2003]

Any person, firm or corporation who shall violate any of the provisions of this chapter shall, upon conviction, be punished by a fine not exceeding \$1,000 or imprisonment for a term not exceeding 90 days or a period of community service not exceeding 90 days, or a combination thereof, and each violation of any of the provisions of this chapter and each day the same is violated shall be deemed and taken to be a separate and distinct offence.

