



**Winchester Municipal Utilities (WMU)
FOG Control Permit for Food Service Establishments**

Permit number: XXXX

Effective Date: XXXXXXXX

Expiration Date: XXXXXXXX

Annual Renewal with Paid Permit Fee

In accordance with the provisions of Winchester City County Code, Chapter 5 and any applicable provisions of Federal and/or State law or regulation, permission is hereby granted to:

XXXXXXXXXXXXXXXXXX

XXXXXXXXXXXXXXXXXX

Winchester, KY XXXXX

Contact: XXXXXXXXXXXX

Phone: (859) XXX-XXXX

to discharge wastewater to the sewer system from the above facility into WMU sanitary sewers. This permit is granted in accordance with the "FOG Control Permit Application" filed on XXXXX and in conformity with plans, specifications, and other data submitted, all of which are filed with and considered as part of this permit. Failure to abide by the terms and conditions of this permit shall constitute a violation pursuant to WMU ordinances and will result in appropriate enforcement action. This permit will renew with the payment of the permit fee, provided compliance has been maintained.

Part I – Definitions:

1. Best Management Practices (BMPs) – practices intended to reduce the quantity of FOG discharged to grease interceptors and the sewer during food handling operations.
2. Fats, oils, and grease (FOG) – any substance such as a vegetable or animal product that is used in, or is a by product of, the cooking or food preparation process, and that turns viscous or solidifies with a change in temperature or other conditions. All are sometimes referred to herein as "grease" or "greases."
3. Garbage grinder – a device which shreds or grinds up solid or semisolid waste materials into smaller portions for discharge into the sanitary sewer collection system.
4. Grease interceptor – a device designed and installed so as to separate and retain deleterious, hazardous, or undesirable matter from normal wastes for a controlled disposal while permitting normal sewage or liquid wastes to discharge into the drainage system by gravity. Grease traps are herein referred to as "grease interceptors".

Part II - Permit Conditions:

1. Grease Interceptor Requirements:
 - a. Permittee is required to install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with this permit. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from the permittee's facility prior to discharge to the WMU sewer system.
 - b. The size, type, and location of each interceptor and of each separator shall be designed and installed in accordance with the manufacturer's instructions and based on the anticipated conditions of use. A grease interceptor shall be required

to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas.

- c. It is prohibited for facilities to have grease interceptors that malfunction due to structural failure. For example, a collapsed or deteriorated baffle wall, leaks, infiltration and inflow, improper or missing tees, and other deficiencies that will prevent the grease interceptor from working properly, constitute prohibited malfunctions.

2. Discharge Restrictions:

- a. Introduction of any additives into the permittee's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from WMU is obtained.
- b. Disposal of waste cooking oil into drainage pipes. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
- c. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease interceptors.
- d. The use of a garbage grinder is discouraged but in the event that the device is used, it must be connected to an appropriately sized grease interceptor.
- e. A commercial dishwasher must be connected to an external grease interceptor.

3. Best Management Practices:

Permittee shall implement Best Management Practices (BMPs) in its operation to minimize the discharge of FOG to the sewer system. The permittee shall follow BMPs for handling and disposal of fats, oils and grease, including but not limited to:

- a. Segregation and collection of waste cooking oil.
- b. Scraping of food scraps into garbage prior to washing.
- c. Pre-rinsing of all plates, dishes, bowls, etc. before loading into dishwasher.
- d. Kitchen signage. Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.
- e. Employee training. Employees of the permittee shall be trained on the following subjects:
 - How to dry wipe pots, pans, cookware and work areas before washing to remove grease.
 - How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 - The location and use of absorption products to clean under fryer baskets and other location where grease may be spilled or dripped.
 - How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as barrel or drum without spilling.

4. Operation and Maintenance of Grease Interceptors:

All discharges containing grease must pass through a grease interceptor before entering the sanitary sewers. Grease interceptors shall be maintained by periodic removal of the full content of the interceptor which includes wastewater, accumulated FOG, floating materials, sludge, and solids. External grease interceptors shall fully pump out its contents at a minimum of every six months. Internal grease interceptors shall be cleaned once weekly. Based on the actual generator of FOG from the facility, the maintenance frequency may increase or decrease; however, the minimum pumping frequency is at least once every six months. The Permittee shall inspect interceptor to ensure proper and efficient operation.

Part III – Record Keeping and Notification Conditions:

5. Record Keeping:

A maintenance log shall be kept of interceptor maintenance and cleaning and shall contain all maintenance forms from the previous 36 months. The log shall include the date of the maintenance, the initials of the person cleaning, and an estimation of the amount of grease removed. The log shall be maintained onsite and be available to inspectors of WMU.

6. Notification Requirements:

Permittee shall notify WMU at least 60 days in advance of any facility expansion/remodeling, or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. Permittee shall notify WMU in writing of the proposed expansion/remodeling or process modifications and shall submit any information requested by WMU for evaluation of the effect of such expansion on Permittee's FOG discharge to the sewer system.

Part IV – Standard Conditions:

7. Liability for damage to Sewers:

This permit does not relieve the FSE of financial liability for the cost of sewer line cleaning by WMU or any damage to the sanitary sewer system that can be attributed to the FSE.

8. Permit Modification:

WMU may change the restrictions or conditions of this permit from time to time as circumstances may require. WMU shall allow the permittee a reasonable period of time to comply with any changes in this permit required by WMU.

9. Permit Termination:

WMU may revoke this permit upon a finding that the FSE has violated any of its provisions or upon finding of any of the following:

- a. Failure to factually report the operations of the FSE which affect the wastewater discharged into the sewerage system of WMU;
- b. Failure of the facility to report significant changes in its operations;
- c. Refusal of reasonable access to the facility's premises for the purpose of inspection or monitoring by a representative of the WMU;
- d. Fees are not paid within (60) days of issue;
- e. State, Federal and/or WMU rules and regulations change to become more restrictive;

10. Permit Suspension:

WMU may suspend this Permit when such suspension is necessary in order to stop a discharge which presents an imminent hazard to the public health, safety or welfare, to the local environment or to WMU's sewerage system.

11. Penalties for Violations of Permit Conditions:

Section 14-212 of the City of Winchester Ordinances provides that any person who violates a permit condition shall be served by WMU with written notice stating the nature of the violation and providing a reasonable time limit for the satisfactory correction thereof. The offender shall, within the period of time stated in such notice, permanently cease all violations. Any FSE who shall continue any violation beyond the time limit provided shall be subject to civil and/or criminal liability as provided in the Winchester Code of Ordinances.

12. Bypass of Treatment Prohibited:

No FSE shall cause or contribute to bypass of the grease interceptor by physical or chemical means including bacterial enzymes which breakdown fats, oils and grease, degreasers, excessively hot waters, removal of internal baffles or any other means which will prevent the proper operations of the grease interceptor and/or WMU's collection system.

13. Non-transferability of Permit:

This permit is issued specifically to the FSE and facility location specified in this permit. This permit is issued for a specific user, for a specific operation at a specific location, and creates no vested rights. Any permit that is transferred to a new owner and/or operator or to a new facility is void. Permittee shall notify WMU in writing prior to the transfer of ownership and shall give a copy of the existing permit to the new owner or operator.

14. Access Requirements:

Access to the permittee's facility shall be granted to WMU's personnel and/or its designee to all parts of the facility for the purpose of conducting compliance inspection during all times the facility is open, operating, or any other reasonable time. WMU may conduct random, unannounced inspections to verify compliance with the terms and conditions of this permit.

15. Severability:

The provisions of this permit are severable. If any provision of those permits limitations and/or requirements, or the application thereof, to the permittee is held invalid, the remainder of the permit limits and/or requirements shall remain in full force and effect.

Part V – Site Map:

Note - Site map will be developed for each permit