



## **City of Bloomington Utilities Fats, Oils, and Grease Management Program Requirements**

The City of Bloomington Common Council passed new requirements for Food Service Establishments (FSEs) in December of 2012. These requirements may be found in Bloomington Municipal Code, Chapter 10.17. They specify the design, installation, and maintenance criteria for grease retention devices and Best Management Practices (BMPs) to be used by FSEs for the control of Fats, Oils, and Grease (FOG) waste. These requirements apply to ALL FSEs that are sewer customers of the City of Bloomington Utilities (CBU).

### **Who is required to install a grease retention device?**

**ALL NEW AND EXISTING** Food Service Establishments (FSEs) must install an approved grease retention device, such as a **grease interceptor** or grease trap. Requirements for all FSEs can be found in Title 10.17 of the Bloomington Municipal Code (BMC).

### **What type of interceptor or trap is required?**

All new or newly remodeled FSEs must install a grease interceptor. A grease interceptor is typically a concrete vault with a minimum capacity of 750 gallons. It is built into the wastewater piping and located below ground outside of the food service establishment building.

### **ALL GREASE RETENTION SYSTEMS MUST BE APPROVED BY THE CITY OF BLOOMINGTON UTILITIES ENGINEERING DEPARTMENT PRIOR TO INSTALLATION.**

CBU requires that FSEs submit kitchen and plumbing plans showing the locations of all fixtures, the grease only waste line, both interior and exterior, and the location and proposed size (capacity) of the grease interceptor. FSEs must receive CBU approval for their proposed unit **prior** to installation. Only grease interceptors constructed in accordance with CBU Standard Detail #21 are approved for installation. All alternative interceptor units must be approved in writing by the CBU Engineering Department.

All existing FSEs may continue to use their current grease trap until it requires replacement or they remodel the FSE. If there is no grease trap currently installed or if the FSE is replacing their current trap, they must install an **approved** automatic removal type grease trap immediately. When an existing FSE is remodeling, they must install a grease interceptor.

### **How often must grease interceptors and traps be maintained?**

Grease interceptors must be pumped out completely at least once every 90 days **or more frequently** if the unit has accumulated waste, (floatable and settleable), accounting for 25% of

its wetted depth, as measured from the static water level to the interior tank bottom. This requirement is known as the **25% Rule**. These cleanings must be performed by a grease waste hauler and copies of the receipts of the pump outs must be mailed to CBU.

Grease traps must be pumped/cleaned out completely at least once every 30 days **or more frequently** as dictated by the 25% Rule. Each time a grease trap is cleaned out the cleaning must be recorded on a maintenance cleaning log. Copies of maintenance logs are available for downloading from CBU at <https://bloomington.in.gov/utilities/FOG-management>

### **Additional requirements for FSEs**

In addition to the requirements above, FSEs must comply with Best Management Practices (BMPs) set by the FSE Ordinance provisions.

- Sanitary waste may not be discharged into grease retention devices.
- All wastewater from dishwashing sinks, mop sinks, hand sinks, and floor drains must be discharged into a grease retention device
- All grease interceptors shall be designed to allow complete access for inspection and maintenance activities.
- Newly installed grease traps shall include a filter designed to prevent discharge of grease from the unit.
- Dishwashers and garbage disposals shall not be connected to grease traps
- Garbage disposal devices are prohibited. Existing garbage grinders or disposals may not be replaced once they have failed mechanically.
- Timely maintenance, cleaning and reporting is required.
- Once removed, waste liquid may not be placed back into interceptors or traps.
- Use of chemical treatments such as bacterial additives, emulsifiers, drain cleaners, enzymes, acids, and other chemicals designed to dissolve, purge, or remove grease from interceptors or traps is prohibited (both interceptors and traps).

### **Can FSEs receive an exemption from the interceptor or installation requirement?**

Exemptions are only given if an FSE can prove that their food preparation practices do not produce grease waste.

### **What if the FSE does not have the funds to install a grease retention device?**

FSEs may apply for a time variance of up to six months for installation. CBU must agree to this installation schedule in writing. This variance is not an exemption for installation, but rather is intended to allow the FSE to plan for the required installation.

### **What happens if an FSE does not install a grease retention device as required?**

CBU strongly encourages FSEs to install the required equipment and will work directly with FSEs to achieve compliance with the ordinance. However, if an FSE fails to meet the requirements of Title 10 of the BMC or the CBU Rules, Regulations and Standards of Service, CBU is required to implement its Pretreatment Program Enforcement Response Plan (ERP). Enforcement responses increase in severity as time progresses and can range from Notices of Deficiency to violations, fines, and disconnection of service.

NOTE: It is always best to contact the Pretreatment Coordinator in the event of any expected delay in installation.

**Contact Us:**

You may contact the CBU Pretreatment Coordinator at 812-349-3946. In addition, you may visit the FOG Management website at: <https://bloomington.in.gov/utilities/FOG-management>