



## **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 \(BMC\), 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 BMC.

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

### **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 or a High Density Plastic tank with a minimum capacity of 275 gallons. It is built into the FSEs wastewater piping and located below ground outside of the food service establishment building.

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 Pretreatment Program.

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** 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 submitted to CBU within 14 days.

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 electronically submitted to CBU's FOG Compliance Software, **SwiftComply**. Cleanouts **MUST** be reported within 14 days of occurrence.

## Additional requirements for FSEs

In addition to the requirements above, FSEs must comply with Best Management Practices (BMPs). BMPs include:

- Sanitary waste shall not be discharged into grease retention devices.
- All wastewater from dishwashing sinks, mop sinks, hand sinks, vegetable prep sinks, floor drains, etc. 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 interceptors or traps. The installation of new 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 that 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 given at the Director's Discretion. Cases where exemptions are made are if food preparation is not done onsite, or there is not physical room for the installation of a full-sized outdoor device.

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

FSEs may apply for a time variance of six to twelve 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 Violations, compliance schedules, fines, and disconnection of service.

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

### **Contact Us:**

You may contact the CBU Pretreatment Program Inspector at 812-349-3934.

