



Town of Hingham

Health & Sewer Departments

Fats, Oil, & Grease (FOG) Pretreatment Systems

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AUTHORITY:

- ▣ The Hingham Board of Health (BoH), in concurrence with the Hingham Sewer Commission, acting under the authority of Chapter 111, Section 31 of the Massachusetts General Laws has adopted the following Rules and Regulations.

WHAT IS FOG?

- ▣ **FOG is the fat, oil, and grease byproduct from food preparation, cooking and cleaning.**

- ▣ **FOG comes from:**
 - Oils naturally-present in most vegetables
 - Fats contained in meats, dairy & animal products
 - Vegetable oil containing food products
 - Vegetable oils and lard used in cooking & frying
 - Residual oils and fats cleaned from pots, pans and dishes after cooking

PURPOSE:

- ❑ The purpose of this Regulation is to protect residents, businesses and the environment within the Town of Hingham from blockages of the town's sanitary sewer system caused by Fats, Oils, and Grease (FOG) discharged from restaurants and food service establishments in Hingham.

- ❑ All new and existing facilities that generate and discharge FOG in the wastewater flow shall install, operate, and maintain a FOG pretreatment system.

- ❑ The requirements of this Regulation shall supplement, and be in addition to, the requirements of the Town of Hingham's Sewer Use Rules and Regulations, and the Massachusetts State Sanitary Code.

ENVIRONMENTAL PROTECTION AGENCY: EPA

- The Environmental Protection Agency (EPA) released a report to Congress in 2004 stating that 47% of all reported sewer blockages were a result of FOG.
- In 2007, the EPA launched a FOG Control Program for Food Service Establishments as part of the National Pretreatment Program.
- EPA's Pretreatment Program regulations at 40 CFR 403.5(b)(3) prohibit "solid or viscous pollutants in amounts which will cause obstruction" in the public owned treatment works (municipal sewer) and its collection system.

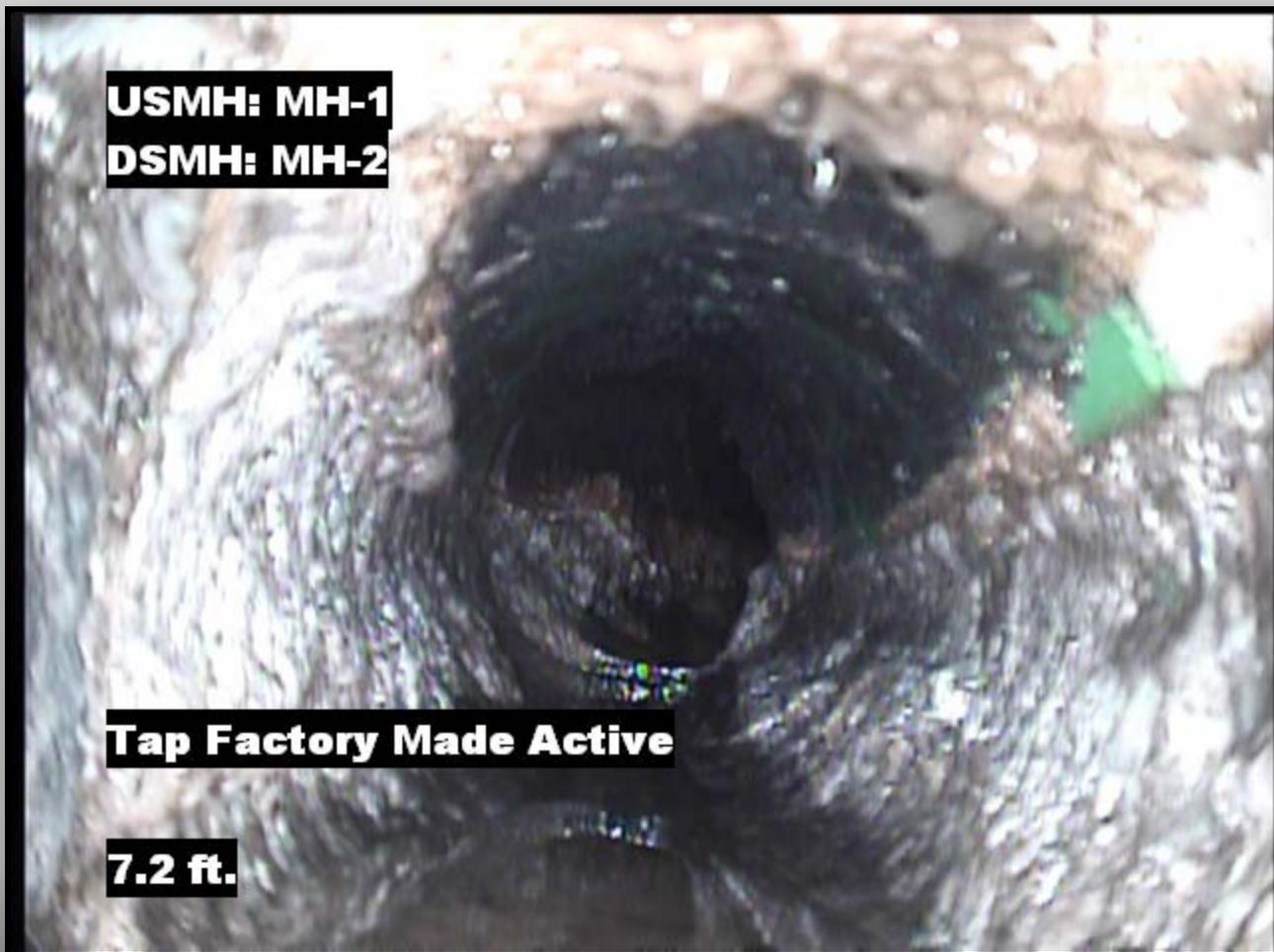
MASSACHUSETTS DEPARTMENT OF ENVIRONMENTAL PROTECTION REGULATION: MASS DEP

- ❑ Supermarkets, Restaurants, and School Cafeterias are required to install grease traps to handle waste from food preparation areas. Grease traps should be inspected **monthly** and must be cleaned by a licensed septage hauler whenever the level of grease is **25% of the effective depth of the trap**, or at least every three months, whichever is sooner.
- ❑ Contact your local Board of Health for a listing of licensed septage haulers able to pump out grease traps. Pumping and Inspection results are sent to the local Board of Health. It is the system owner's responsibility (restaurant, supermarket, cafeteria, hospital) to ensure that grease traps are pumped regularly and maintained.

MAN HOLE SURCHARGING



GREASE IN SERVICE CONNECTION



WHY DO I NEED TO HAVE A GREASE TRAP?

Mill Street Blockage



A CLEAN SEWER LINE



GREASE MAT IN WET WELL



GREASE MAT IN WET WELL



ADDITIONAL EQUIPMENT MAINTENANCE



WETWELL CLEANING



ODOR ISSUES



WHAT IS TOWN GOVERNMENT DOING TO HELP ?

- ❑ Established simple and clear FOG Regulations for food service establishments connected to a Hingham sewer system
- ❑ Developed best-practice guidelines for food service establishments connected to septic systems
- ❑ Coordinating FOG-related assistance among the Town's various permitting/inspection departments; (*BoH, Sewer Dept. & Plumbing Inspector*)
- ❑ Providing outreach & information for all Hingham food service establishments and offal/septage haulers

WHAT IS A FOG PRETREATMENT SYSTEM

A FOG Pretreatment System is:

Indoor Automatic Grease Trap: this is a active automatic grease trap which separates and removes FOG from effluent discharge and cleans itself of accumulated FOG at least once every 24 hours through electromechanically apparatus or an automatic bioremediation grease control mechanism.

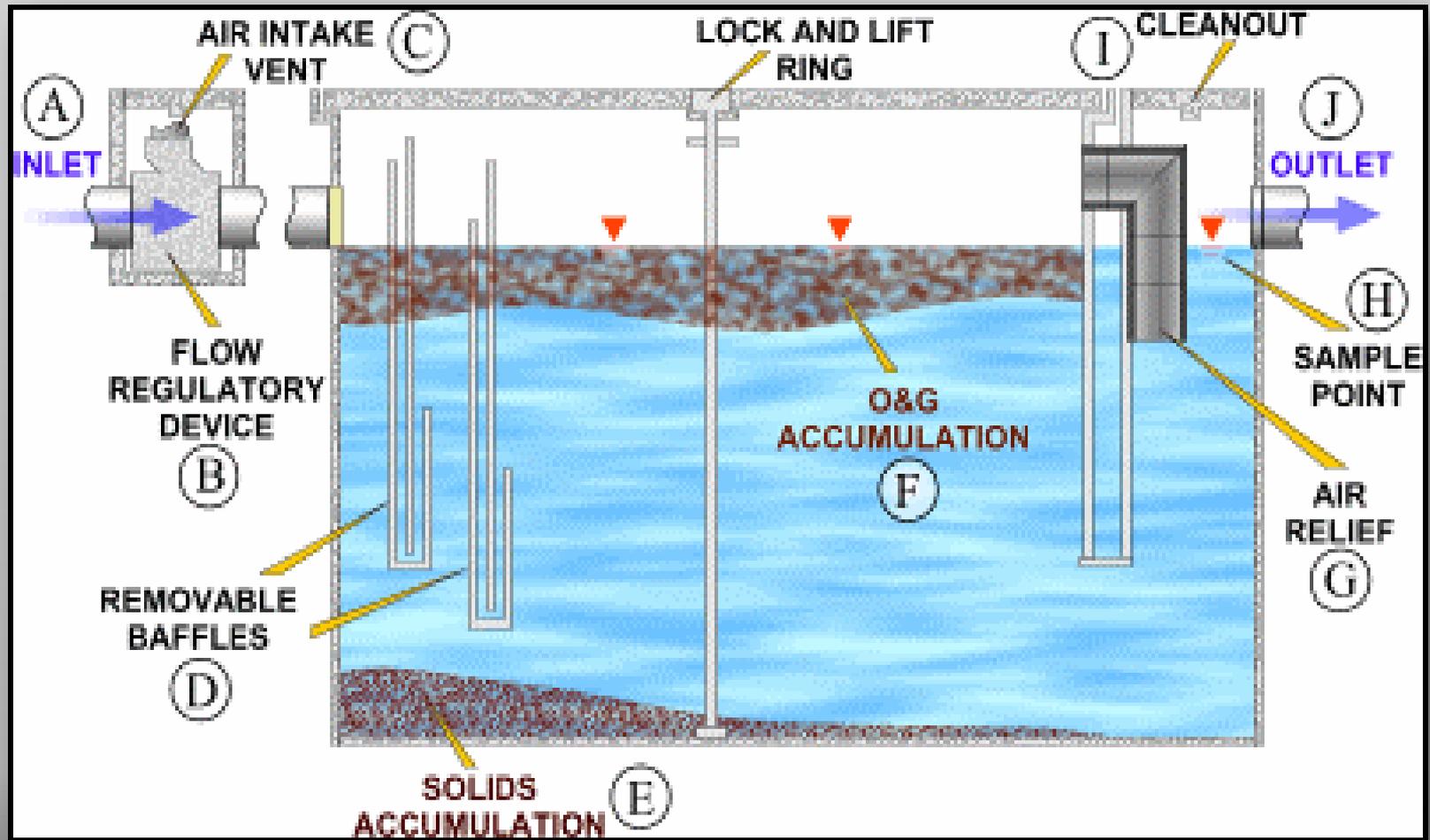
Indoor Passive Grease Trap: this is designed inside a building to remove FOG from flowing wastewater while allowing wastewater to flow through it.

Outdoor/Underground Grease Interceptor: a passive grease trap installed outside a building having a capacity of 1500 Gallons or more designed to remove FOG from flowing wastewater while allowing wastewater to flow through it.

AUTOMATIC GREASE TRAP



PASSIVE GREASE TRAP



EXTERIOR GREASE TRAP



PLUMBING EQUIPMENT



SYSTEM STANDARDS

- ❑ Food Establishment or other facility that generates FOG as a by-product shall install a suitable FOG Pretreatment System that conforms to state regulations 248 CMR 10.09(2), and the approval of the Hingham Sewer Department and the Hingham EHO.

- ❑ The Hingham Sewer Department &/or Hingham EHO may at any time require installation, upgrade and/or relocation of a FOG Pretreatment System.

- ❑ Any newly built Food Establishment or those undergoing substantial renovations shall install an Outdoor/Underground Grease Interceptor, with a minimum 1,500-gallon capacity, or an Indoor Automatic Grease Trap.

- ❑ An Indoor Automatic Grease Trap or Indoor Passive Grease Trap shall be inspected, serviced and cleaned at least monthly by a professional drain cleaner, licensed plumber or Permitted Offal/Septage Hauler.

SYSTEM STANDARDS

An Outdoor/Underground Grease Interceptor shall be pumped, inspected and serviced by Permitted Offal/Septage Hauler at least every three (3) months or at a frequency deemed necessary to prevent any potential blockage. The Hingham Sewer Department or Hingham EHO may amend the frequency for Outdoor/Underground Grease Interceptor cleanings and maintenance.

- ▣ Keep a copy of the maintenance log next to the grease trap and record all necessary information.
- ▣ All pumping and hauling records shall be properly maintained to be review by a Town Agent.
- ▣ Waste Grease and Oil should not be disposed of in the sewer. Be prepared to show the town inspector a record of pickup dates for this container.
- ▣ All automatic electrical/mechanical grease removal and treatment units shall be sized in accordance with the manufacturers written recommendations and in compliance with the Uniform State Plumbing Code. A permit must be taken out with our plumbing inspector.

REQUIREMENTS

- ❑ The Hingham Sewer Department or Hingham EHO may order the installation of a FOG Pretreatment system if the Food Establishment is found to have caused, or likely to cause, a blockage to the municipal sewer system.
- ❑ Any new establishment or those undergoing Substantial Renovations shall install a FOG Pretreatment System
- ❑ All indoor grease traps must be inspected, serviced and cleaned **monthly** by a professional drain cleaner, licensed plumber or Permitted Offal/Septage Hauler. A list of permitted haulers can be found on the BOH website.
- ❑ All outdoor grease traps must be inspected, pumped and serviced by a permitted offal/septage hauler **at** least every three months or at a frequency deemed necessary to prevent any potential blockages.

BOARD OF HEALTH DETERMINATION

To establish a Policy Guideline for the Town's FOG regulations that includes the following:

- ▣ All new food establishments within the Town of Hingham should have an external grease trap if such installation is physically and reasonably permissible.

- ▣ All food establishments within the Town of Hingham should have at a minimum a monthly maintenance frequency for cleaning an “internal” grease separator, and a three-month maintenance frequency for cleaning an “external” grease trap.

- ▣ Any food establishment seeking to amend their grease separator/ trap maintenance frequency should provide a minimum of one-year's documented maintenance data with their variance application.

CORRECTIVE ACTIONS

The Hingham Sewer Department or Hingham EHO may order the installation of a FOG Pretreatment System, including but not limited to an Indoor Automatic Grease Trap or an Outdoor/Underground Passive Grease Interceptor, if a Food Establishment is found to have caused, or likely to cause, a blockage to the municipal sewer system.

VIOLATIONS AND FINES

A written notice of a violation will be sent certified mail to the owner of the Food Establishment by a Town Agent.

- ▣ First Offense: Written Warning
- ▣ Second Offense: \$100 Fine
- ▣ Third Offense: \$250 Fine
- ▣ Fourth Offense: \$500 Fine

Each day or portion thereof during which a violation continues may constitute a separate offense.

The BoH may additionally order the immediate suspension or revocation of a food establishment or food service establishment permit

PERMITTED HAULERS

R, T, and D offensive substances Permit Report

Town of Hingham - Board of Health

<i>Establishment</i>	<i>Contact</i>	<i>Address</i>	<i>Phone</i>
<i>A Pro Rooter</i>	John Rose	24 South Street Holbrook, MA 02343	781.963.0229
<i>AAA Atlas Pumping, Co.</i>	Nicholas McKinnon	31 East Water Street / P.O. Box 747 Rockland,	(781) 878-8481
<i>All Owners Drain Cleaning Inc</i>	Christopher Lewis	943 Main Street Wilmington, MA 01887	(978) 658-8970
<i>All-Town, Inc.</i>	James K. Rorke	43 Lone Street Marshfield, MA 02050	(781) 837-2206
<i>Baker Commodities, Inc. / Billerica Division</i>	Stanley St. Jock	P.O. Box 132 N. Billerica, MA 01862-0132	(978) 454-8811
<i>Bolduc Sanitation & Excavation, Inc.</i>	Jay Bolduc	4 Wenham Road Carver, MA 02330	(508) 830-6740
<i>Daniel J Clifford & Son, Inc.</i>	Daniel Clifford	31 Woronoco Road N. Weymouth, MA 02191	(781) 337-7389
<i>Doctor Disposal Inc.</i>	Bill Peters	1071 Washington Street Weymouth, MA 02189	(888) 696-6555
<i>E. L. Margetts & Sons, Inc.</i>	David Margetts	Off 97 Ward Street Hingham, MA 02043	(781) 749-0559
<i>Hingham Shipyard Marinas, LLC</i>		24 Shipyard Drive Hingham, MA 02043	(781) 749-6647
<i>Lifecycle Renewables</i>	Richard Hartman	27 Mugford Street Marblehead, MA 01945	(774) 722-7278
<i>Mass Hauling Corp.</i>	Darrell Ford	200 Libbey Industrial Pkwy. E. Weymouth, MA	(781) 337-9807
<i>Mr. Drain Inc.</i>	William Sheridan	404 Libbey Industrial Park Weymouth, MA 02189	(781) 340-7170
<i>Patriot Services</i>	Kathleen Blanchard	115 Hayward Place Bridgewater, MA 02324	(508) 697-9565
<i>RAGGS Septic Service Inc.</i>		PO Box 1027 Concord, MA 01742	(978) 369-1100
<i>Rosano Davis Sanitary Pumping, Inc.</i>	Paul W. Davis	9 Rocky Lane Cohasset, MA 02025	(781) 383-1233
<i>Service Pumping & Drain Co., Inc.</i>	Dick Mottolo	5 Hallberg Park North Reading, MA 01864	(978) 276-0217
<i>Smith Excavating and Septic Services</i>	Daniel H. Smith	43 Mattakesett Street Pembroke, MA 02359	(781) 294-0650
<i>Stewart Septic Service</i>	John DiVincenzo	58 South Kimball Street Bradford, MA 01835	(978) 521-5251
<i>United Site Services Northeast, Inc.</i>		P. O. Box 9131 Foxboro, MA 02035	(800) 442-1286
<i>Waste Water Services Inc.</i>	James Baird	1997 Bedford Street Bridgewater, MA 02325	(508) 697-WW!
<i>Wind River Environmental , LLC</i>	J. Kelleher	577 Main Street, Suite 110 Hudson, MA 01749	(978) 562-4500

FOG CONTROL PROGRAM

In order to prevent Fat, Oil and Grease from entering the Town of Hingham Sewer System, the following steps must be taken:

- ❑ Never pour any fat, oil or grease down any drain or sink!
- ❑ Filter fryer oil daily and at prescribed frequency empty used fryer oil into the oil reclamation barrel.
- ❑ Wipe out excess oil from fryers, pots and pans during cleaning procedures and dispose of any waste into trash container.
- ❑ Clean dishwasher daily. Empty strainer into trash receptacle.
- ❑ Clean interior grease trap monthly. Call you permitted hauler.

Questions?

Board of Health 781-741-1466

Sewer Commission 781-741-1430

REVIEW

- ❑ No Variances for One Year
- ❑ Monthly Inspections by the Board of Health and/or Sewer Department
- ❑ Routine inspection of sewer lines
- ❑ All handouts are available online for you to educate your staff
- ❑ Food Establishments that implement a FOG Control Program will reduce the cost of monthly pumping after providing one years worth of data.

For more information please contact:

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Sewer Supervisor**

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Health Agent/Recycling Coordinator**

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781-741-1466