Valley Sanitary District
Food Service Establishment Wastewater Discharge Permit
General Permit Conditions

PART 1-EFFLUENT LIMITATION AND DISCHARGE RESTRICTIONS

Permittee is authorized to discharge wastewater into the District's sewerage system, subject to the following effluent limitations and discharge restrictions:

A. EFFLUENT LIMITATION

Permittee shall not discharge into the sewer system Fats, Oils, and Grease (FOG) or any substance that may accumulate and/or cause or contribute to blockages in the sewer system or at the lateral, which connects the permittee's facility to the sewer system. The permittee shall not exceed any effluent limitations as outlined in District Ordinance 2022-121 and District Resolution 2022-1170.

B. DISCHARGE RESTRICTIONS

The following general prohibitions apply:

1. Use of food grinders. Installation of food grinders in the plumbing system of new constructions of Food Service Establishments is prohibited.

2. Use of additives in lieu of interceptor pumping. Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance.

3. 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.

4. Discharge of wastewater with temperatures in excess of 140°F into any grease interceptor.

5. Discharge of wastes from toilets, urinals, and other fixtures containing fecal matter to sewer lines intended for grease interceptor service.

6. Discharge of any waste including FOG and solid materials removed from the grease interceptor to the sewer system. Grease removed from grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.

7. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor. Referred to as the 25% Rule. This requirement is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG that would be discharged into the sewer system.

PART II - REQUIREMENTS FOR FOG CONTROL

Permittee shall comply with the following requirements to control the discharge of FOG to the sewer system:

A. BEST MANAGEMENT PRACTICES (BMPs)

Permittee shall implement BMPs in its operation to minimize the discharge of FOG to the sewer system. At a minimum, permittee shall implement the following BMPs when applicable.

B. FOG PRETREATMENT

1. Grease Interceptor Requirement. Permittee shall install, operate, and maintain an approved type and adequately sized grease interceptor. 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 sewer system. Dishwasher shall be connected to the grease interceptor.

2. Grease Interceptor Maintenance Requirement. Grease Interceptors shall be maintained in efficient operating condition such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the grease interceptor. Any exceedance above 25% constitutes a violation of this permit. This requirement is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG discharged to the sewer system.

3. Grease Interceptor Maintenance Frequency. 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. In general, a Permittee shall fully pump out contents of the grease interceptor at a minimum of once per quarter (at least once every three months), unless a more frequent pumping schedule is required. The maintenance frequency may be adjusted if sufficient data have been obtained to establish a frequency consistent with the 25% Rule. The District may change the maintenance frequency at any time to reflect changes in actual operating conditions. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease; however, the interval between cleaning events shall not be greater than six months.

Valley Sanitary District Kitchen Best Management Practices

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

Dish washing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in Food Service Establishments (FSEs) because the resulting large volume of food solids may clog drainpipes and/or fill grease traps and interceptors.

Employee Education

An Education Program on the BMPs should be implemented consisting of:

- New employee training program
- Frequent refresher training program
- Kitchen BMP signage