March 28, 2023 9:15 – 10:00 AM

SESSION III Collection O&M - Grease, Heavy is the Crown

Grease Trap Inspections in Princeton

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March 28, 2023

Issues and Drivers • We spend 6-12 hours a week cleaning portions of sewer prone to grease buildup (S73K/year) • In the last year we have had two (2) sanitary sewer overflows (SSO) related to grease buildup • We spent approximately \$5,000.00 last year on various grease control products (i.e. lift station degreaser, jet degreaser, bio blocks, etc.) • We spend an additional 8 hours a week deploying grease buildup control measures at our various lift stations (SSBK/year)

Why the Sewer Department?

- Construction Department determines the need for and size of grease traps but has no authority after the PO is issued.
- Health Department would be concerned with interior backups but has no authority after the grease leaves the premise.
- Sewer Department has vested interest in ensuring grease traps work properly and don't bypass grease into the public sewer. Even without public health emergencies, we care about the costs associated with poor grease management.



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Old Program

- Performed 1-2 log-only inspections per year to limit disruption of business.
- Inspections were announced, so businesses were able to "update" logs before inspection.
- Only performed open-trap inspections if an issue was already identified.
 Used scoop to check for debris buildup and tap against side walls and baffles
 - Unable to tell if traps were properly cleaned.
 - Unable to tell if traps needed repairs.
- Enforcement was conducted by Health Department instead of Sewer Department.
- No education regarding proper cleaning or best management practices.
- Inspection tracked on paper. Poor records, lists outdated.

Old Ordinance

(a) Grease Interceptors. Required. Grease interceptors shall be provided by the owner, landlord and/or tenant of all existing and new retail food establishments, delicatessens, restaurants, take-out food establishments, hotel kitchens, bars, factory cafeterias, clubs or other eating establishments, to prevent excessive quantities.

(1) Inspection and Review of Estring Establishments. The PSOC shall inspect all existing establishments as described in this section and, where make installation of greate interceptors a provided for in this strict, any person or establishment who shall fall be comply with any notice requiring such installation issued by the sankary engineer within 64 days after said notice, shall be liable for a fine of not less than \$100 and an additional fine of not less than \$25 for each day of delay after expiration of such 64 days in which the provisions of such notice are not complied with.

(2) New Construction. All building plans for retail food establishments, delicatessens, restaurants, take-out food establishments, hotel kitchens, bars, factory cafeterias, clubs or other eating establishments, must be reviewed for grease interceptor requirements and approved by the sanitary engineer prior to the issuance of the control of the co

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connected to a grease interceptor. Interceptors shall be maintained in efficient operating condition by periodic removal of accumulated grease, scum, oil or other floring solutaness and solids deposited in the interceptor. Cleaning internals shall be frequent enough such that grease does not bypass the interceptor and quantity of grease in the extensive, but he deposited not the capacity of the interceptor and quantity of grease in the extensive, but he deposited not the capacity of very month. A log of the internals shall be deposited on the extensive deposited on a minimum of once yet years. All og of the shall include the date of cleaning, description of the volume removed, itentification of approved disposal site and the ligitative of the person responsible for its cleaning, (upon requested of the inspector, the trusp shall be govered by a representation of the establishment or provide of an applical imprecision. Any person or establishments who shall fall so desquality clean grease interceptors at necessary internals, provide for an up-to-date cleaning log, or refuse to open the grease tray for physical imprecision hall be label for a first of rost texts and so the extension of the capacity clean grease interceptors at necessary internals, provide for an up-to-date cleaning log, or refuse to open the grease tray for physical imprecision hall be label for a first of rost texts and so the extension of the capacity clean grease interceptors at necessary internals, provide for an up-to-date cleaning log, or refuse to open the grease tray for physical imprecision has be labeled for a first of rost texts and solid texts.

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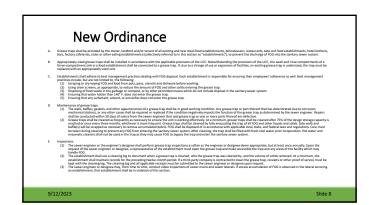
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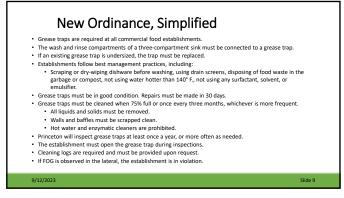
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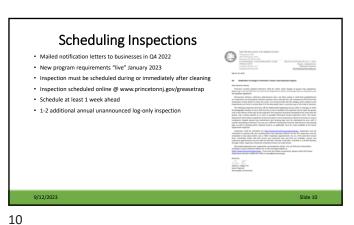
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Issues with the Old Ordinance Limited to a \$50 fine for non-compliance Poor language made it difficult to show non-compliance Enforcement was often shifted to the Health Department to seek compliance No provisions to require repair or replacement of broken/deteriorated traps No requirements to follow BMPs (dry wipe, drain screens, no solvents, no hot water, etc.) No accountability for known offenders (grease in laterals)

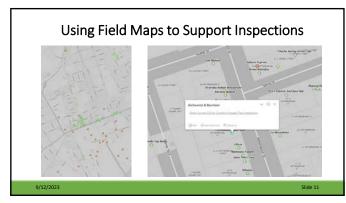


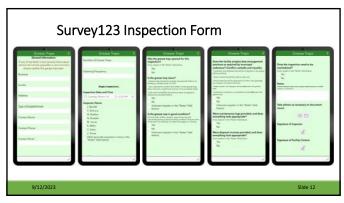
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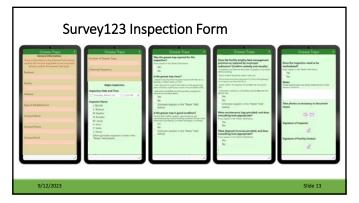


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