



# **General Permit for the Discharge of Wastewater Associated with Food Service Establishments**

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Bureau of Water Protection and Land Reuse  
Water Planning and Standards Division  
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# General Permit for the Discharge of Wastewater Associated with Food Service Establishments

<b>Section 1.</b>	<b>Authority</b> .....	3
<b>Section 2.</b>	<b>Definitions</b> .....	3
<b>Section 3.</b>	<b>Authorization under This General Permit</b> .....	5
	(a) Eligible Activities.....	5
	(b) Requirements for Authorization.....	6
	(c) Geographic Area.....	6
	(d) Effective Date and Expiration Date of this General Permit .....	6
	(e) Effective Date of Authorization .....	6
	(f) Transition to and from an Individual Permit .....	7
<b>Section 4.</b>	<b>Registration Requirements</b> .....	7
<b>Section 5.</b>	<b>Conditions of This General Permit</b> .....	7
	(a) FOG Management Equipment Requirements .....	7
	(b) Treatment Requirements.....	8
	(c) Effluent Limits.....	12
	(d) FOG Management Equipment Maintenance .....	12
	(e) FOG Minimization .....	14
	(f) Reporting and Record Keeping Requirements.....	14
	(g) Recording and Reporting Violations .....	15
	(h) Regulations of Connecticut State Agencies Incorporated into this General Permit...16	
<b>Section 6.</b>	<b>General Conditions</b> .....	16
	(a) Duty to Correct and Report Violations.....	16
	(b) Duty to Provide Information .....	17
	(c) Certification of Documents .....	17
	(d) Date of Filing.....	17
	(e) False Statements .....	17
	(f) Correction of Inaccuracies.....	17
	(g) Other Applicable Law .....	18
	(h) Other Rights .....	18
	(i) Change in Ownership or Permittee .....	18
<b>Section 7.</b>	<b>Commissioner's Powers</b> .....	18
	(a) Abatement of Violations .....	18
	(b) General Permit Revocation, Suspension, or Modification .....	18
	(c) Filing of an Individual Permit Application .....	19

# General Permit for the Discharge of Wastewater Associated with Food Service Establishments

## Section 1. Authority

This general permit is issued under the authority of section 22a-430b of the General Statutes.

## Section 2. Definitions

As used in this general permit, the following definitions shall apply:

*“Active grease recovery unit”* or *“AGRU”* means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means.

*“Authorized activity”* means any activity authorized by this general permit.

*“Authorized agent”* means the authorized representative of the water pollution control authority or the authorized representative of the municipality.

*“Authorized discharge”* means a discharge authorized under this general permit.

*“Best management practice”* or *“BMP”* means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

*“Change in ownership”* means a change in warranty deed or lease agreement.

*“Commissioner”* means commissioner as defined by section 22a-2(b) of the General Statutes.

*“CT DEEP”* means the Connecticut Department of Energy and Environmental Protection.

*“Department”* means the Department of Energy and Environmental Protection.

*“Facility”* means any food service establishment at which an authorized discharge originates.

*“FOG hauler”* means any person or entity who regularly offers to the general public, the transport of FOG to a FOG receiving facility for proper recycling, reuse, or disposal.

*“Fats, oils and grease”* or *“FOG”* means any fats, oils and grease generated from the food preparation process.

*“FOG receiving facility”* means a facility that is authorized by the commissioner to accept FOG for processing into a fuel, recycling or reuse as referenced in Section 5(d)(9)(A) of this general permit.

*“FOG storage containers”* means closed, leak-proof containers for the collection and storage of renderable and non-renderable FOG.

*“Food service establishments”* means a Class III and IV food service establishment as defined by section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(1) and (2) of this general permit such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs and food service establishments that are located in a problematic FOG area as defined in this permit.

*“FOG management equipment”* means properly designed, installed and operated equipment including active grease recovery units, grease trap/FOG interceptors and super-capacity grease interceptors, as approved by the authorized agent, designed to meet the effluent limits defined in Section 5(c)(1) and (2) of this general permit.

*“General Statutes”* means the Connecticut General Statutes.

*“Grease trap/FOG interceptor”* means an outdoor, in-ground passive unit designed to separate fats, oils and grease from wastewater while allowing water to flow through and meets specifications defined in Section 5(b)(1) of this general permit.

*“Individual permit”* means a permit issued to a named permittee under section 22a-430 of the General Statutes.

*“Maximum daily flow”* means the greatest volume of wastewater that is discharged during a 24 hour period.

*“Municipality”* means municipality as defined by section 22a-423 of the General Statutes.

*“Non-renderable”* means fats, oils and grease generated from the food preparation processes that have been contaminated with sewage, detergents or other constituents that make it unacceptable for rendering or recycling.

*“Permittee”* means a person who or municipality which is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing fats, oils and grease at a.

*“Person”* means person as defined by section 22a-423 of the General Statutes.

*“POTW”* means Publicly Owned Treatment Works.

*“POTW authority”* means the Superintendent or Chief Operator of the Publicly Owned Treatment Works.

*“Problematic FOG area”* means an area of the sanitary sewer designated by the authorized agent. Such designation shall be established by a formal action of the authorized agent and shall be based upon evidence of excessive fats, oils and grease which includes sanitary sewer overflows, excessive maintenance or any means of inspection.

*“Render”* means the process used to clarify or extract fats, oils and greases by melting.

*“Renderable FOG”* means fats, oils and grease that can be used, recycled and composted into products such as animal feed, cosmetics and biodiesel fuel.

*“Renderer”* means a person who collects and manages renderable FOG in compliance with relevant local, state and federal regulations.

*“Site”* means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right of-way which such person controls and to which the public does not have access shall be deemed the same site.

*“Super-capacity grease interceptor (SCGI)”* means an indoor or outdoor passive unit, third-party-certified to retain more than four times the amount of pounds (lbs) of grease than the flow rating in gallons per minute (GPM) and is designed to separate fats, oils and grease from wastewater while allowing water to flow through and meets specs defined in Section 5(b)(3) of this general permit.

*“Wastewater associated with the facility”* means wastewater containing fats, oils and grease from a food service establishment.

*“Water pollution control authority”* means the water pollution control authority established pursuant to section 7-246 of the Connecticut General Statutes.

### **Section 3. Authorization under this General Permit**

#### **(a) Eligible Activities**

The following discharge of wastewater is authorized by this general permit, provided the requirements of Section 3(b) and the conditions of Section 5 of this general permit are satisfied:

Any wastewater discharge associated with a facility, as defined in this general permit, which discharges to a sanitary sewer line and then to a POTW or a privately owned or state owned sewage treatment works.

Any other discharge of water, substance or material into the waters of the state is not authorized by this general permit, and any person who or municipality which initiates, creates, originates or maintains such a discharge shall first apply for and obtain authorization under sections 22a-430 or 22a-430b of the General Statutes.

**(b) *Requirements for Authorization***

This general permit authorizes the discharge listed in Section 3(a) of this general permit provided:

(1) Coastal Area Management

Such discharge is consistent with all applicable goals and policies in section 22a-92 of the General Statutes, and will not cause adverse impacts to coastal resources as defined in section 22a-93 of the General Statutes.

(2) Endangered and Threatened Species

Such discharge does not threaten the continued existence of any species listed pursuant to section 26-306 of the General Statutes as endangered or threatened and will not result in the destruction or adverse modification of habitat designated as essential to such species.

(3) Code of Federal Regulations

Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

(4) Aquifer Protection

Such discharge, if it is located within an aquifer protection area as mapped under section 22a-354b of the General Statutes, complies with regulations adopted pursuant to section 22a-354i of the General Statutes.

(5) Conservation and Preservation Restrictions

Such discharge, if located on or may affect property subject to a conservation or preservation restriction, complies with section 47-42d of the Connecticut General Statutes, by providing the following to the commissioner: proof of written notice to the holder of such restriction of the proposed activity's registration pursuant to this general permit or a letter from the holder of such restriction verifying that the proposed activity is in compliance with the terms of the restriction.

**(c) *Geographic Area***

This general permit applies throughout the State of Connecticut for all sites connected to sanitary sewers.

**(d) *Effective Date and Expiration Date of this General Permit***

This general permit is effective on the date it is issued by the commissioner, and expires ten (10) years from such date of issuance.

**(e) *Effective Date of Authorization***

An activity is authorized by this general permit on the date the general permit becomes effective or on the date the activity commences, whichever is later.

**(f) *Transition to and from an Individual Permit***

No person shall operate or conduct an activity authorized by both an individual permit and this general permit. The requirements for transitioning authorization are as follows:

- (1) *Transition from an Individual Permit to Authorization under this General Permit.*  
If an activity meets the requirements of authorization of this general permit and such operation or activity is presently authorized by an individual permit, the permittee may seek a modification to the permit to exclude such operation or activity from the individual permit or if the operation or activity is the sole operation or activity authorized by such permit, the permittee shall surrender its permit in writing to the commissioner. In either event, such permittee's individual permit shall continue to apply and remain in effect until authorization of such operation or activity under this general permit takes effect.
- (2) *Transition from Authorization under this General Permit to an Individual Permit.*  
If an activity or operation is authorized under this general permit and the commissioner subsequently issues an individual permit for the same activity, then on the date any such individual permit is issued by the commissioner, the authorization issued under this general permit shall automatically expire.

Nothing in this section shall affect the commissioner's authority under Section 7 of this general permit to require that a person authorized under this general permit obtain an individual permit.

**Section 4. Registration Requirements**

No registration is required with the Department for authorization under this general permit.

**Section 5. Conditions of this General Permit**

**(a) *FOG Management Equipment Requirements***

- (1) The installation and design of FOG management equipment must be approved by the authorized agent. The installation and design is subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, Public Health Code and other laws of the municipality.
- (2) Every structure at the facility shall be constructed, operated and maintained in a manner to ensure the discharge of FOG is directed solely to the FOG management equipment. No valve or piping bypass equipment is allowed that may alter or prevent the designed operation of the FOG management equipment.
- (3) The food service establishment shall notify the authorized agent when the FOG management equipment is ready for inspection and acceptance to the sanitary sewer.

- (4) The food service establishment shall notify the authorized agent if there are changes to the wastewater plumbing of that facility. The food service establishment shall request a re-inspection by the authorized agent.

**(b) Treatment Requirements**

The FOG management equipment shall meet the specifications in either Section 5(b)(1), (2) or (3) of this general permit; however, the permittee may request the use of other units as established in Section 5(b)(4) of this general permit. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

**(1) Grease Trap/FOG Interceptor**

- (A) The grease trap/FOG interceptor shall be installed to service kitchen flows and shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged.

This shall include:

- (i) pot sinks;
- (ii) pre-rinse sinks;
- (iii) any sink into which fats, oils, or grease are likely to be introduced;
- (iv) soup kettles or similar devices;
- (v) wok stations;
- (vi) floor drains or sinks into which kettles may be drained;
- (vii) automatic hood wash units; and
- (viii) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.

- (B) The grease trap/FOG interceptor shall have:

- (i) A retention time of at least twenty-four (24) hours at the maximum daily flow based on water meter records or other calculation methods as approved by the authorized agent. The FOG interceptor minimum capacity shall be 1,000 gallons per food service establishment.
- (ii) If the discharge exceeds the design criteria of the grease trap/FOG interceptor, noted in paragraph (i) above, the permittee shall be required to remove and replace the grease trap/FOG interceptor or provide supplemental treatment by installing additional indoor and/or outdoor FOG management equipment.

- (C) The grease trap/FOG interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the grease trap/ FOG



interceptor. Grease trap/FOG interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.

- (D) If the grease trap/FOG interceptor is constructed of concrete the following requirements shall apply:
  - (i) All concrete grease trap/FOG interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.
  - (ii) The minimum liquid depth of the grease trap/FOG interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
  - (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
  - (iv) In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/FOG interceptor, but below the top of the grease trap/FOG interceptor, the exterior of the grease trap/FOG interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the grease trap/FOG interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
  - (v) The invert elevation of the inlet shall be between two (2) inches and four (4) inches above the invert elevation of the outlet and according with ASTM specification C1613 for precast concrete grease interceptor tanks.
  - (vi) All installations shall be in accordance with local sewer ordinances, state and local plumbing codes.
- (E) All non-concrete grease trap/FOG interceptors shall meet the requirements set forth in Sections 5(b)(1)(C) and 5(b)(1)(D)(ii), (iii), (v) and (vi) of this general permit.
- (F) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/FOG interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be constructed of a material sufficient to withstand the traffic loading. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes, extensions, and inlet and outlet access holes to the grease trap/FOG interceptor shall have a minimum inside diameter of seventeen (17) inches.
- (G) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet

pipings shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the grease trap/FOG interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.

- (H) The grease trap/FOG interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/FOG interceptor can occur.
  - (I) The outlet discharge line from the grease trap/FOG interceptor shall be directly connected to a sanitary sewer.
  - (J) No fixture or drain other than those listed in Section (b)(1)(A) of this general permit shall be connected to the grease trap/FOG interceptor unless approved by the authorized agent.
  - (K) The grease trap/FOG interceptor shall be located so as to maintain separation distances from well water supplies based on flow at the distances set forth in section 19-13-B51d of the Public Health Code.
  - (L) Minimum separation distances shall be maintained between the grease trap/FOG interceptor and items including, but not limited to, buildings, watercourses, drains, etc. as listed in local municipal ordinances.
  - (M) Should the authorized agent notify the permittee that testing is required, the testing shall be performed by one of the following:
    - (i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.
    - (ii) Water Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.
- (2) Active Grease Recovery Unit (AGRU)

The AGRU shall meet the following requirements:

- (A) AGRU(s) shall be installed immediately downstream of each fixture or multiple fixtures listed in Section 5(b)(1)(A) of this general permit.
- (B) The AGRU shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The AGRU shall be constructed of corrosion-resistant material such as stainless steel or plastic.
- (D) Solids shall be intercepted and separated from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.
- (E) The AGRU may not have a bypass valve built into the device.
- (F) If the unit has a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils, this automatic

skimming device shall be either hard wired or cord and plug connected electrically and controlled using a timer or level control.

- (G) No fixture or drain other than those listed in Section 5(b)(1)(A) of this general permit shall be connected to the AGRU unless approved by the authorized agent.
- (H) All AGRUs shall be designed and installed in accordance with the manufacturer's specifications. All AGRU shall be sized in accordance with the two minute drain down formula from PDI-G101.
- (J) All installations shall be in accordance with local sewer ordinances, public health code, state and local plumbing codes.
- (K) AGRUs shall be installed for ease of maintenance, replacement and inspection. The installation is subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, and approval by the local authorized agent and other laws of the municipality.
- (L) The AGRU shall be fitted with an internal or external flow control device to prevent the exceedance of the manufacturer's recommended design flow.

(3) Super-capacity Grease Interceptor (SCGI)

The SCGI shall meet the following requirements:

- (A) A SCGI- shall be installed as close to the fixtures or multiple fixtures listed in Section 5(b)(1)(A) of this general permit.
- (B) The SCGI shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The SCGI shall be constructed of corrosion-resistant material.
- (D) The SCGI may not have a bypass valve built into the device.
- (E) The SCGI shall be located so as to permit easy access for maintenance.
- (F) No fixture or drain other than those listed in Section 5(b)(1)(A) of this general permit shall be connected to the SCGI unless approved by the authorized agent.
- (G) All SCGIs shall be designed and installed in accordance with the manufacturer's specifications and also subject to the requirements of all applicable local plumbing/building codes, state building codes, state plumbing codes, local ordinances, and approval by the local authorized agent and other laws of the municipality.
- (H) The SCGIs shall be fitted with an internal or external flow control device to prevent the exceedance of the manufacturer's recommended design flow.

(4) Other FOG Management Equipment

FOG management equipment other than that specified in Section 5(b)(1), (2), or (3) of this general permit may be proposed by the permittee. Such proposed equipment must demonstrate the ability to meet the discharge limits established in Section 5(c)(1) and (2) of this general permit. The permittee must obtain written approval by the authorized agent for the proposed FOG management equipment. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

(5) Diminimus Discharges

At the request of the permittee, the authorized agent may grant a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)(3), inclusive, of this general permit if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for fats, oils and grease based upon the menu. However, such a waiver does not waive the effluent limits identified in Section 5(c) of this general permit.

**(c) *Effluent Limits***

- (1) At no time shall the pH of the wastewater discharged from the FOG management equipment prior to mixing with any other wastewater from the facility be less than five (5.0) nor greater than ten (10.0) standard units at any time.
- (2) At no time shall the concentration of fats, oils, and grease in wastewater from the FOG management equipment, prior to mixing with any other wastewater from the facility, exceed 100 milligrams per liter. All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the Department. The current method, as of 2010, is EPA 1999.

**(d) *FOG Management Equipment Maintenance***

- (1) All FOG management equipment shall be maintained in accordance with the manufacturer's recommendations and all aspects of this permit.
- (2) Grease trap/FOG interceptors shall be inspected by the food service establishment at a minimum quarterly, or more frequently as determined under the criteria under Section 5(d)(6)(A) of this general permit, and comply with other local ordinance requirements and state laws concerning more frequent inspecting and cleaning activities. The authorized agent may require increase of maintenance and cleaning if the facility is within a problematic FOG area, as defined in this general permit.
- (3) FOG that has been removed from the FOG management equipment shall be stored in a dedicated fats, oils and grease storage container and disposed of in accordance with Section 5(d)(9)(A) and 5(d)(9)(B) of this general permit. The fats, oil and grease containers shall be clearly labelled.

- (4) The permittee shall hire a FOG hauler to transport the FOG from the food service establishment to be properly recycled or disposed of in accordance with Section 5(d)(9)(A) and Section 5(d)(9)(B) of this general permit.
- (5) The permittee shall be responsible for the proper removal and management of the collected FOG removed from the FOG management equipment in accordance with Section 5(d)(9)(A) and 5(d)(9)(B) of this general permit.
- (6) The grease trap/FOG interceptor and SCGI shall be pumped according to the following criteria:
  - (A) The grease trap/FOG interceptor and the SCGI shall be completely emptied by a grease trap/FOG interceptor cleaner whenever 25% of the operating depth of the grease trap/FOG interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months, whichever is more frequent.
  - (B) The permittee may request approval for a less frequent cleaning interval from the authorized agent following a minimum one year of operation of the grease trap/FOG interceptor and SCGI. The permittee shall be required to show through at least four quarterly inspections that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The authorized agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections.
- (7) SCGIs need to be maintained in accordance with the manufacturer's specifications.
- (8) The companies hired to clean, haul or render FOG in the state of Connecticut must operate in accordance with Section 5(d)(9)(A) of this general permit, and shall comply with all applicable local, state and federal regulations regarding the proper recycling, reuse, or disposal of FOG.
- (9) The entire contents of all FOG management equipment shall be properly recycled or disposed of in accordance with applicable federal, state and local laws. Proper recycling or disposal includes, but is not limited to, shipment to one of the following:
  - (A) If managed within Connecticut, such contents shall be recycled or disposed of at one of the following:
    - (i) a facility that is authorized by the commissioner to accept FOG for processing into a fuel for a sewage sludge incinerator;
    - (ii) a facility that is authorized by the commissioner to accept FOG for processing into biodiesel fuel;
    - (iii) a used oil recycling facility that is authorized by the commissioner to accept FOG for processing into industrial fuel;
    - (iv) a facility that is authorized by the commissioner to accept FOG for processing in an anaerobic digester or composting facility or,
    - (v) another facility approved in writing by the commissioner to accept FOG.

- (B) If managed outside of Connecticut, the contents of all FOG management equipment shall be recycled or disposed of in accordance with applicable state, federal and local laws.
- (10) The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals, or biological additives that will cause the release of fats, oils, and grease into the sanitary sewer. The permittee must follow the best management practices and manufacturers recommendations to maintain the equipment.
- (11) No food grinder or food pulper shall discharge to any FOG management equipment.
- (12) All pre-rinse sinks, prior to dishwashers must be equipped with an appropriate drop-in, or below the sink strainer. This is to reduce the loading of food particles from entering any of the FOG management equipment approved by the authorized agent.
- (13) All wastewater flows connected to the grease trap/FOG interceptors shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.
- (14) The permittee shall ensure that FOG management equipment is inspected when pumped to ensure that all fittings and fixtures inside the FOG management equipment are in good condition and functioning properly.

**(e) *FOG Minimization***

- (1) The food service establishment shall make every practical effort to reduce the amount of FOG discharged to the sanitary sewer.
- (2) Renderable FOG shall not be disposed of in any sewer, septic tank or FOG management equipment. Renderable FOG shall instead be properly recycled or disposed of in accordance applicable state, federal and local laws. Proper recycling or disposal includes, but is not limited to, shipment to one of the locations identified in Section 5(d)(9)(A) of this general permit.
- (3) FOG scraped or removed from pots, pans, dishes and utensils shall be directed to the municipal solid waste stream for disposal.

**(f) *Reporting and Record Keeping Requirements***

- (1) A written log of all inspections required pursuant to Sections 5(d)(2) of this general permit, shall be maintained for each discharge authorized by this general permit. The log shall document:
  - (A) the date of the inspection;
  - (B) the inspector's name, title and signature;

- (C) the depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and
  - (D) any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.
- (2) The permittee shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available in writing to the authorized agent upon request.
  - (3) Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a POTW, the permittee shall notify the authorized agent.
  - (4) Records required under this subsection as well as installation of FOG management equipment as specified in either Section 5(b)(1), Section 5(b)(2), or Section 5(b)(3) of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5(c)(1) and 5(c)(2) of this general permit.
  - (5) The depth of grease and solids shall be measured separately and recorded in the maintenance log.

**(g) *Recording and Reporting Violations***

- (1) If the permittee becomes aware that any condition specified in Sections 5(a) through (e) of this general permit has been violated, the permittee shall immediately document such violation in a log to be maintained on site and contain, at a minimum, the following information:
  - (A) The permit condition(s) or effluent limitation(s) violated;
  - (B) The analytical results or other information demonstrating such violation;
  - (C) The cause of the violation, if known;
  - (D) Dates and times during which the violation continued;
  - (E) If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
  - (F) Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed; and
  - (G) The name, title and signature of the individual recording the information and the date and time of such recording.
- (2) If any analytical results indicate a violation of any effluent limitation listed in Section 5(c) of this general permit, the permittee shall immediately notify the authorized agent and conduct inspections, maintenance or repair of FOG

management equipment as necessary to maintain compliance with these limitations.

- (3) If any violation of this permit occurs that results in any partial or total blockage of any section of the sanitary sewer system, the permittee shall immediately cease discharge and notify the authorized agent. If any such blockage or any other activity results in an unpermitted discharge of FOG, wastewaters or any other materials to any surface water, groundwater or storm drainage system, notification shall also be made to CT DEEP, Oil and Chemical Spills Division at (860) 424-3338 or (866) 337-7745.
- (4) Written reports shall be submitted to the commissioner and authorized agent per the requirements of Section 6(a) of this general permit.

**(h) *Regulations of Connecticut State Agencies Incorporated into this General Permit***

The permittee shall comply with all applicable law, including without limitation the following Regulations of Connecticut State Agencies, which are hereby incorporated into this general permit as if fully set forth herein:

- (1) Section 22a-430-3: General Conditions
  - Subsection (b) General - subparagraph (1)(D) and subdivisions (2), (3), (4), and (5)
  - Subsection (c) Inspection and Entry
  - Subsection (d) Effect of a Permit - subdivisions (1) and (4)
  - Subsection (e) Duty to Comply
  - Subsection (f) Proper Operation and Maintenance
  - Subsection (g) Sludge Disposal
  - Subsection (h) Duty to Mitigate
  - Subsection (i) Facility Modifications, Notification - subdivisions (1) and (4)
  - Subsection (j) Monitoring, Records and Reporting Requirements - subsections (1), (6), (7), (8), (9) and (11) [except subparagraphs (9)(A)(2), and (9)(C)]
  - Subsection (k) Bypass
  - Subsection (m) Effluent Limitation Violations
  - Subsection (n) Enforcement
  - Subsection (o) Resource Conservation
  - Subsection (p) Spill Prevention and Control
  - Subsection (q) Instrumentation, Alarms, Flow Recorders
  - Subsection (r) Equalization
- (2) Section 22a-430-4: Procedures and Criteria
  - Subsection (p) Permit Revocation, Denial, or Modification
  - Subsection (t) Discharges to POTWs - Prohibitions Appendices

## **Section 6. General Conditions**

**(a) *Duty to Correct and Report Violations***

Upon learning of a violation of a condition of this general permit, a permittee shall immediately take all reasonable action to determine the cause of such violation, correct



such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the commissioner and authorized agent within five (5) days of the permittee's learning of such violation. Such report shall be certified in accordance with Section 6(c) of this general permit and submitted to the following address:

CT DEEP Bureau of Water Protection and Land Reuse, Planning and Standards Division, Municipal Section, 79 Elm Street, Hartford 06106.

**(b) *Duty to Provide Information***

If the commissioner requests any information pertinent to the authorized discharge or to compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with Section 6(c) of this general permit.

**(c) *Certification of Documents***

Any document, including but not limited to any notice, information or report, which is submitted to the Department under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee in accordance with section 22a-4303(b)(2)(A) of the Regulations of Connecticut State Agencies, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows:

"I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in the submitted information may be punishable as a criminal offense, in accordance with section 22a-6 of the General Statutes, pursuant to section 53a-157b of the General Statutes, and in accordance with any other applicable statute."

**(d) *Date of Filing***

For purposes of this general permit, the filing date of any document is the date such document is received by the Department. The word "day" as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

**(e) *False Statements***

Any false statement in any information submitted pursuant to this general permit may be punishable as a criminal offense, in accordance with section 22a-6, under section 53a-157b of the General Statutes.

**(f) *Correction of Inaccuracies***

Within fifteen days after the date a permittee becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware

that any such information is inaccurate or misleading or that any relevant information has been omitted, such permittee shall correct the inaccurate or misleading information or supply the omitted information in writing to the commissioner. Such information shall be certified in accordance with Section 6(c) of this general permit.

**(g) *Other Applicable Laws***

Nothing in this general permit shall relieve the permittee of the obligation to comply with any other applicable federal, state and local law, including but not limited to the obligation to obtain any other authorizations required by such law. The permittee shall follow the written report requirements in section in Section 6(a) of this general permit.

**(h) *Other Rights***

This general permit is subject to and does not derogate any present or future rights or powers of the State of Connecticut and conveys no rights in real or personal property nor any exclusive privileges, and is subject to all public and private rights and to any federal, state, and local laws pertinent to the property or activity affected by such general permit. In conducting any activity authorized hereunder, the permittee may not cause pollution, impairment, or destruction of the air, water, or other natural resources of this state. The issuance of this general permit shall not create any presumption that this general permit should or will be renewed.

**(i) *Change in Ownership or Permittee***

Upon a change of ownership or of the permittee of a food service establishment, the new owner or permittee shall comply with all requirements of this general permit. The new owner or permittee must notify the authorized agent in writing of a change in ownership.

## **Section 7. Commissioner's Powers**

**(a) *Abatement of Violations***

The commissioner may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The commissioner may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with sections 22a-3a-2 through 22a-3a-6, inclusive, of the Regulations of Connecticut State Agencies. Nothing herein shall be construed to affect any remedy available to the commissioner by law.

**(b) *General Permit Revocation, Suspension, or Modification***

The commissioner may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment.

(c) ***Filing of an Individual Permit Application***

If the commissioner notifies a permittee in writing that such permittee must obtain an individual permit to continue lawfully conducting the activity authorized by this general permit, the permittee may continue conducting such activity only if the permittee files an application for an individual permit within sixty (60) days of receiving the commissioner's notice. While such application is pending before the commissioner, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the commissioner's power to revoke a permittees' authorization under this general permit at any time.

Issued Date: October 5, 2015

MICHAEL SULLIVAN

Deputy Commissioner

This is a true and accurate copy of the general permit executed on October 5, 2015 by the Department of Energy and Environmental Protection.





**Connecticut Department of Energy & Environmental Protection**  
Bureau of Water Protection and Land Reuse  
Planning and Standards Division  
Municipal Wastewater Program

***Environmental Permitting Fact Sheet***

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***General Permit for the Discharge of Wastewater Associated with Food Service Establishments (2015 Reissue)***

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**Why Fats, Oil and Grease (FOG)?**

Grease from restaurants, homes, and industrial sources is the most common cause (47%) of reported blockages and sanitary sewer overflows (SSO). Grease is problematic because it solidifies and causes blockages in the sewer collection system. Raw sewage overflows result in public health risks and negative impacts to waterways.

**Permit Overview**

The General Permit for the Discharge of Wastewater Associated with Food Service Establishments (Fats, Oil and Grease or FOG General Permit) was reissued on October 5, 2015.

The permit requires certain dischargers to municipal sewer systems to limit the amount of FOG of all Class III and IV food service discharges by installing either an outside grease trap/interceptor, an Active Grease Recovery Unit (AGRU), or Super-capacity Grease Interceptor (SCGI) in accordance with technical requirements specified in the general permit.

The authorized agent approves the FOG management equipment to be installed. Kitchen fixtures and drains as specified in the general permit shall be connected to the FOG management equipment. Pollution prevention and best management practices are also required of the permittee including quarterly inspections of the installed equipment and pump-outs of the passive grease interceptor at least every three months. Recovered fats, oils, and grease shall be disposed of at a regional collection/transfer/disposal site.

**Authorizing Statutes**

Section 22a-430b of the Connecticut General Statutes.

**Renewal of General Permit**

- The changes in current general permit don't expand the coverage of the permit.
- The changes provide increased clarity in the permit.
- The changes in the permit provide flexibility on equipment requirements.

**New and Revised Definitions:**

Some definitions have been modified, and some new terms added, to provide enhanced clarity in regards to responsibilities of the municipalities and Food Service Establishments (FSE).

“**Active-Grease Recovery Unit (AGRU)**” means an interior grease interceptor that separates grease from the wastewater by active mechanical or

electrical means The word “active” was chosen to replace “automatic” to clarify that the AGRU has a skimming device (automatic) that collects the FOG in a disposal vessel at the side of the unit. Food service establishment owners assumed that the unit didn’t have to be maintained because the unit performs automatically. The collected FOG must be disposed in an outdoor FOG storage container and taken away for processing into a fuel, or be recycled or reused by approved FOG receiving facility. The AGRU has to be maintained and operated in accordance with manufacturer’s specifications.

“**Authorized Agent**” means a representative of the water pollution control authority or the authorized representative of the municipality.

“**FOG Management Equipment**” All FOG management (active grease recovery unit, grease trap/ FOG interceptor and super-capacity grease interceptor) equipment must be approved by the authorized agent, and design to meet the effluent limits of the permit.

“**Food Service Establishment**” means a Class III and IV FSE as defined by section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil and grease above the effluent limits in Section 5(c)(1) and (2) of this general permit. The modification was done to be consistent with current regulatory language with the CT Public Health Code.

“**Grease trap/FOG interceptor**” The definition refers to the outdoor, (the word indoor was removed) in-ground (added) passive unit designed to separate fats, oils and grease from wastewater allowing water to flow through and meets specifications defined in section 5(b)(1) of this general permit. It refers to larger, precast, concrete tanks, installed outdoors, that are similar to septic tanks, installed outdoors, that are similar to septic tanks in appearance, and require regular pumping out.

“**Super-capacity Grease Interceptor**” (*SCGI*)” means an indoor or outdoor passive unit, third-party certified to retain more than four times the amount of pounds (lbs) of grease than the flow rating in gallons per minute (GPM) and is designed to separate fats, oils, and grease from wastewater while allowing water to flow through and meets specs defined in section 5(b)(3) of this general permit. SGIs takes up less space than the grease trap/FOG interceptor.

#### **Clarifications and Enhancements:**

- The proposed modifications to the general permit will allow the permittee to choose from a wider range of equipment including (AGRU, grease trap/FOG interceptor or the SCGI).
- All FOG management equipment must be approved by the authorized agent, and designed to meet the effluent limits of the permit.
- The grease trap/FOG interceptor, AGRU and SCGI shall be installed to service kitchens flows and shall be connected to those fixtures or drains which would allow, fats, oils and grease listed in Section 5 (b)(1)(A) except the dishwasher. When the dishwasher discharge passes through the FOG management equipment, the hot water from

the dishwasher can dissolve the grease and the soap emulsifies the FOG in the FOG management equipment and can cause blockages after the grease solidifies at the pipe.

- The **Authorized Agent** has the authority to require increased maintenance and cleaning if the facility is within an area where FOG has been a recurring problem in the sewerage system.
- The permittee is responsible for properly handling the storage of FOG, and is responsible for hiring a "FOG hauler" which means any person or entity regularly offering to the general public the transport of FOG to a FOG receiving facility for proper recycling, reuse, or disposal. The list of FOG receiving facilities will be posted on the DEEP's website.
- All FOG containers shall be clearly labeled.
- The contents of all FOG management equipment shall be properly recycled or disposed. A range of options for proper recycling or disposal, both within and outside Connecticut, are identified.

**Permit  
Duration**

In accordance with [citation] this general permit shall be valid for a period of ten (10) years from the date of issuance.

**Staff Contact**

Iliana Raffa 860-424-3758 or [Iliana.Raffa@ct.gov](mailto:Iliana.Raffa@ct.gov)

**Contact Address**

MUNICIPAL WASTEWATER PROGRAM  
PLANNING AND STANDARDS DIVISION  
DEPARTMENT OF ENERGY AND ENVIRONMENTAL PROTECTION  
79 ELM STREET  
HARTFORD, CT 06106-5127

*This overview is designed to answer general questions and provide basic information. You should refer to the appropriate statutes and regulations for the specific regulatory language of the different permit programs. This document should not be relied upon to determine whether or not an environmental permit is required. It is your responsibility to ensure that all required permits have been obtained.*





# FOG Fact Sheet 1

## COMPLIANCE SCHEDULE



### Effective Date

The effective date of the General Permit is **September 30, 2005**.

### Expiration Date

The General Permit expires on **September 30, 2015**, ten years from the effective date.

### Effective Date of Authorization

A Class III or Class IV food preparation establishment (FPE) who discharges wastewater to the sanitary sewer is automatically subject to the General Permit on the effective date or the date they begin operation, whichever is later.

### Compliance Schedule

An FPE that began discharging wastewater after September 30, 2005 must comply with all conditions of the General Permit prior to beginning the discharge.

An FPE that began discharging wastewater on or before September 30, 2005 has until July 1, 2011 to comply with the General Permit.

There are several exceptions to the compliance date of July 1, 2011:

- Compliance with the General Permit must be achieved within 60 days of a change in ownership.
- Compliance with the General Permit must be achieved as part of a kitchen renovation.
- The municipality may designate any area of its sewer system as a problem area related to fats, oils, and grease which will require the FPE to comply with all conditions of the General Permit within a reasonable time established by the municipality.



# FOG Fact Sheet 2

## TREATMENT REQUIREMENTS - OUTDOOR IN-GROUND GREASE INTERCEPTORS

Grease interceptors must be installed with a dedicated sewer line servicing kitchen flows and must be connected to fixtures or drains that discharge waters containing fats, oils, and grease (FOG). These fixtures include:

- Pot sinks
- Pre-rinse sinks
- Any sink into which fats, oils, or grease are likely to be introduced
- Soup kettles or similar devices
- Wok stations
- Floor drains or sinks into which kettles may be drained
- Automatic hood wash units
- Dishwashers without pre-rinse sinks<sup>1</sup>
- Any other fixtures or drains that are likely to allow FOG to be discharged

Please note that food grinder or food pulpers should not discharge to a grease interceptor. Additionally, wastewater flows connected to the grease interceptor must be screened to prevent solids from entering the treatment unit.

An outdoor, in-ground grease interceptor must have a minimum depth of four feet and a minimum volume:

- Equal to the maximum daily flow over a 24 hour period from all fixtures connected to the grease interceptor, or
- 1,000 gallons, whichever is greater

Grease trap interceptors must meet the following specifications:

- Constructed using watertight durable material or concrete
- Accessible for convenient inspection and maintenance
- Designed to accommodate traffic loading if installed in areas of traffic
- Equipped with clean out covers over the inlet and outlet of the unit
- Fitted with cleanout ports with manhole extensions
- Constructed with inlet and outlet piping as follows:
  - ◆ Minimum diameter of 4 inches
  - ◆ Be comprised of a tee-pipe fittings that extend within 12 inches of the bottom and at least 5 inches above the liquid level of the tank
- Constructed on a level and stable base
- Constructed with outlet piping directly connected to a sanitary sewer

Additionally, no fixture or drain other than those listed above may be connected to the grease interceptor unless approved by an authorized agent

Please note that other more detailed requirements such as concrete construction specifications and public health code requirements apply. Review the General Permit for details prior to designing and installing a grease interceptor.

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<sup>1</sup> Food preparation establishments should either have a pre-rinse sink or follow Best Management Practices to eliminate FOG in discharge waters from dishwashers.



# FOG Fact Sheet 3

## TREATMENT REQUIREMENTS - AUTOMATIC GREASE RECOVERY UNITS (AGRU)

An AGRU must be installed immediately downstream of each fixture(s) listed below:

- Pot sinks
- Pre-rinse sinks
- Any sink into which fats, oils, or grease are likely to be introduced
- Soup kettles or similar devices
- Wok stations
- Floor drains or sinks into which kettles may be drained
- Automatic hood wash units
- Dishwashers without pre-rinse sinks<sup>1</sup>
- Any other fixtures or drains that are likely to allow FOG to be discharged

Please note that food grinder or food pulpers should not discharge to AGRU. Additionally, wastewater flows connected to the grease interceptor must be screened to prevent solids from entering the treatment unit.

An AGRU must meet the following requirements:

- Designed and installed in accordance with the manufacturer's specifications
- Sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains
- Constructed using corrosion-resistant material such as stainless steel or plastic
- Equipped with an internal or external strainer mechanism to intercept and separate solids from the effluent flow
- Include a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. Such skimming device must be:
  - ✦ Hard wired or cord & plug connected electrically and controlled using a timer or level control
  - ✦ Field adjustable
- Fitted with an internal or external flow control device
- Located so as to permit easy access for maintenance

No fixture or drain other than those listed above must be connected to the AGRU unless approved by an authorized agent. Additionally, the AGRU must be operated no less than once per day.

Please note that other more detailed requirements such as unit installation and public health code requirements apply. Review the General Permit for details prior to designing and installing an AGRU.

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<sup>1</sup> Food preparation establishments should either have a pre-rinse sink or follow Best Management Practices to eliminate FOG in discharge waters from dishwashers.

# FOG Fact Sheet 4

## TREATMENT REQUIREMENTS - OTHER APPROVED UNITS, DIMINIMUS DISCHARGES & EFFLUENT LIMITATIONS



### Other Approved Units

If requested, the use of a unit other than an outdoor in-ground grease interceptor or an AGRU may be granted by an authorized agent. Food preparation establishments (FPEs) requesting the use of another unit must demonstrate that the other unit can reliably meet the effluent limitations established in effluent limitations section of the General Permit. Only after receiving written approval by the authorized agent should the FPE be authorized to install the unit.

The approved unit must still be installed downstream of the same fixtures specified for AGRUs and grease interceptors and can not accept food grinder or food pulper wastes.

### Diminimus Discharges

If requested, the authorized agent may grant a treatment requirement waiver, if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge. The authorized agent will consider the frequency of operation, the volume of flow and the potential for introducing fats, oils and grease to the wastewater based upon the menu to make this determination.

### Effluent Limitations

If requested, the authorized agent may grant a treatment requirement waiver, if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge. The authorized agent will consider the frequency of operation, the volume of flow and the potential for introducing fats, oils and grease to the wastewater based upon the menu to make this determination.



# FOG Fact Sheet 5

## POLLUTION PREVENTION - BEST MANAGEMENT PRACTICES (BMP)

The following is a list of pollution prevention and Best Management Practices (BMPs) that should be performed and/or implemented by Food Preparation Establishments (FPEs):

- Bypass equipment that could circumvent wastewater from entering treatment equipment is not permitted
- Renderable fats, oils, and grease (FOG) must be disposed of in separate storage containers for recycling by a renderer
- Renderable fats, oils, and grease must not be discharged into treatment units, sanitary sewers, dumpsters or storm sewers
- The contents of all grease interceptors, AGRUs and other approved units must be disposed of at a regional collection/transfer/disposal site
- Inspections of all grease interceptors must be performed quarterly
- Outdoor in-ground grease interceptors shall be completely emptied by a cleaner when:
  - ✦ Twenty-five percent of the operating depth of the grease interceptor is occupied by fats, oils, grease and settled solids, or
  - ✦ Once every 3 months, whichever is more frequent

Approval for a less frequent cleaning interval from the authorized agent may be granted based on the results of quarterly inspections performed by the FPE.

- Insure contractors hired to service the units and haul FOG and food-related wastes for disposal do so in an environmentally acceptable manner
- All AGRUs must be maintained in accordance with the manufacturer's recommendations
- Hot water, steam, chemicals, or biological additives may not be used by FPEs to remove FOG from collection or treatment systems



# FOG Fact Sheet 6

## REPORTING & RECORD KEEPING REQUIREMENTS RECORDING & REPORTING VIOLATIONS

### Record Keeping Requirements for Grease Interceptors

A written log of all grease interceptor inspections is required and must be maintained for each discharge subject to the General Permit. Information recorded in the log should include:

- Date of the inspection
- Inspector's name, title and signature
- Depth, as measured at the time of the inspection, of fats, oils, grease (FOG) and food waste located within the grease interceptor; and any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection

*Please note that the operating depth of the grease interceptor occupied by FOG and settled solids must be less than 25 percent of the total depth.*

The FPE must maintain the following documents onsite for a minimum of 5 years:

- A written log on-site of grease interceptor cleaning and maintenance
- Copies of contractor cleaning receipts
- A copy of approval from the authorized agent to reduce the frequency of grease interceptor cleaning
- Analytical results, if effluent quality samples are collected

*Note that maintenance of the required records as well as installation of a grease interceptor is sufficient to demonstrate compliance with the effluent limits of the General Permit.*

### Record Keeping Requirements for AGRUs

All AGRUs are to be maintained in accordance with the manufacturer's recommendations. As such, maintenance records comprising of mechanical inspections and manufacturer's recommended service records, including any analytical results, must be maintained onsite for a minimum of 5 years. Note that maintenance of the required records as well as installation of an AGRU is sufficient to demonstrate compliance with the effluent limits of the General Permit.

### Recording and Reporting Violations

Immediately upon learning or having reason to believe that the discharge may cause or has caused a sewer blockage or may adversely affect the receiving water pollution control facility, the FPE must notify the Sewer Authority.

If monitoring data or other information indicates that a violation of the General Permit, the FPE must take steps to identify and correct the conditions causing the violation. A log of such violations must be maintained on site and include the following information:

- The permit condition(s) or effluent limitation(s) violated
- The analytical results or other information demonstrating the violation

- The cause of the violation, if known
- Dates and times during which the violation continued
- If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction
- Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed
- The name, title and signature of the individual recording the information and the date and time of such recording

The FPE must immediately notify the Sewer Authority in the event that pH exceeds the permitted range by more or less than one standard unit or FOG exceeds the 100 milligram per liter permit limit.