

ORDINANCE No. 55
Mariposa Public Utility District
County of Mariposa, State of California

**Wastewater Collection System
Grease and Oil Control Ordinance**

The Board of Directors of the Mariposa Public Utility District (MPUD) does ordain as follows:

Section 1 – Grease and Oil Control – General Policy

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

Section 2 – Definitions:

1. Fats, Oils, and Greases. Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as “grease” or “greases”.

2. Grease Trap. A device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. Such traps are typically compact under-the-sink units that are near food preparation areas.

3. Grease Interceptor. A structure or device designed for the purpose of removing and preventing fats, oils, and grease from entering the sanitary sewer collection system. These devices are often below-ground units in outside areas and are built as two or three chamber baffled tanks.

4. Food Service Establishments. Those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption by the public such as restaurant, commercial kitchen, caterer, hotel, school, hospital, prison, correctional facility, and care institution. These establishments use one or more of the following preparation activities: cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting,

or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

5. Minimum Design Capability. The design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the public sanitary sewer.

6. User. Any person, including those located outside the jurisdictional limits of the Mariposa Public Utility District, who contributes, causes or permits the contribution or discharge of wastewater into sewers within the city's boundaries, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

Section 3 - Requirements

A. Food Service Establishment

All permitted food service establishments discharging wastewater to the MPUD sanitary sewer collection system are subject to the following requirements:

1. Grease Interceptor Requirements: All permitted food service establishments are required to install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Ordinance. All grease interceptors must meet the requirements of the Mariposa County adopted Plumbing Code.
2. Implementation: All food service establishment facilities are subject to grease interceptor requirements. All such facilities must obtain prior approval from MPUD for grease interceptor sizing prior to submitting plans for a building permit.
3. Variance from Grease Interceptor Requirements: Grease interceptors required under this Ordinance shall be installed unless the General Manager authorizes the installation of an indoor grease trap or other alternative pretreatment technology and determines that the installation of a grease interceptor would not be feasible. The food service establishment bears the burden on demonstrating that the installation of a grease interceptor is not feasible. The General Manager may authorize the installation of an indoor grease trap where the installation of a grease interceptor is not feasible due to space constraints or other considerations. If an establishment believes the installation of a grease interceptor is infeasible,

because of documented space constraints, the request for an alternate grease removal device shall contain the following information:

- a. Location of sewer main and easement in relation to available exterior space outside building.
- b. Existing plumbing at or in a site that uses common plumbing for all services at that site.
- c. Floor plan of premises to discharge through grease trap.

Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. All alternative pretreatment technology must be appropriately sized and approved by the General Manager.

B. Wastewater Discharge Limitations

1. No User shall allow grease in wastewater discharge concentration from subject grease interceptor, grease trap or alternative pretreatment technology to exceed 100 mg/L.

C. Grease Interceptor Requirements

1. Grease interceptor sizing and installation shall conform to the current edition of the Uniform Plumbing Code or other applicable plumbing code used by the local agency.
2. Grease interceptors shall be constructed in accordance with design approved by the General Manager and shall have a minimum of two compartments with fittings designed for grease retention.
3. Grease interceptors shall be installed at a location where it shall be easily accessible for inspection, cleaning, and removal of intercepted grease. The grease interceptor may not be installed in any part of the building where food is handled. Location of the grease interceptor must meet the approval of the General Manager.
4. All such grease interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain Minimum Design Capability or effective volume. These devices should be inspected at least monthly. Users who are required to maintain a grease interceptor shall:
 - a. Provide for a minimum hydraulic retention time in accordance with the Uniform Plumbing Code (or other applicable plumbing code used by the local agency).

- b. Remove any accumulated grease cap and sludge pocket as required. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the device.
5. The User shall maintain a written record of inspection and maintenance for 5 years. All such records will be made available for on-site inspection by representative of MPUD during all operating hours.
6. Sanitary wastes are not allowed to be connected to sewer lines intended for grease interceptor service.
7. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

D. Grease Trap Requirements

1. Upon approval by the General Manager, a grease trap complying with the provisions of this section must be installed in the waste line leading from sinks, drains, and other fixtures or equipment in food service establishments where grease may be introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal.
2. Grease trap sizing and installation shall conform to the Uniform Plumbing Code or other applicable plumbing code used by the local agency.
3. No grease trap shall be installed which has a stated rate flow of more than fifty-five (55) gallons per minute (100 pound grease retention capacity), nor less than twenty (20) gallons per minute (40 pound grease retention capacity), except when specially approved by the General Manager.
4. Grease traps shall be maintained in efficient operating conditions by periodic removal of the accumulated grease. No such collected grease shall be introduced into any drainage piping, or public or private sewer.
5. No food waste disposal unit or dishwasher shall be connected to or discharge into any grease trap.
6. Wastewater in excess of one hundred-forty degrees Fahrenheit (140°F/60°C) shall not be discharged into a grease trap.

In an effort to curb sanitary sewer overflows from grease accumulation in its sanitary sewer mains, the foregoing ordinance was duly passed and adopted at a meeting of the Mariposa Public Utility District Board of Directors March 3, 2020, by the following vote:

AYES: Directors Bondshu, Enrico, Finney and Mock

ABSENT: Director Cleary

NOES: None

William Bondshu

Board of Directors

ATTEST:

Mark L. Rowney

Clerk, Ex-officio, Secretary