

Town of Cary

Grease Interceptor Service Schedule Variance Instructions

The Town of Cary Public Works and Utilities Department developed a variance study to allow food preparation and service establishments an avenue to provide substantial evidence so as to reduce maintenance of the grease interceptor as required by the Town of Cary Fats, Oils, and Grease Control Ordinance (Sec. 36-183).

How to apply for a grease interceptor service schedule variance:

A food preparation/service establishment can apply for a variance to the scheduled service requirements of the Town of Cary FOG Control Ordinance. A food preparation/service establishment that believes the service schedule of once every thirty days is excessive, and feels that the grease interceptor service frequency can be extended, without violating the FOG Control Ordinance can apply. Food preparation/service establishments who wish to use biological or chemical additives for the removal of fats, oils, and grease from a grease separation device or a plumbing system may also apply for a variance to the service schedule.

Instructions

1. A food preparation/service establishment should log onto the Town of Cary website at: www.townofcary.org and locate the fats, oils, and grease control information section.
2. Read, understand, and agree with the **Town of Cary Grease Interceptor Service Schedule Variance** and the **Town of Cary Grease Interceptor Service Schedule Variance Study Procedure**.
3. Print a copy of the **Town of Cary Grease Interceptor Service Schedule Variance Request Form** and complete. The request form must be signed by the food preparation/service owner(s).
4. Mail a completed **Town of Cary Grease Interceptor Service Schedule Variance Request Form** to:

**Town of Cary
Public Works and Utilities Department
Pretreatment Section
P.O. Box 8005
Cary, NC 27512-8005**

5. The Town of Cary will review all variance request forms and contact the food preparation/service establishment accepting or rejecting the variance request.
6. The food preparation/service establishment once authorized by the Town of Cary to begin the variance study procedure may contact a grease interceptor service provider to schedule a grease interceptor cleaning.
7. The food preparation/service establishment must contact The Town of Cary Public Works and Utilities Department Pretreatment Section two (2) working days prior to the grease interceptors scheduled cleaning.

Grease Interceptor Service Schedule Variance

A variance to the scheduled service requirement of the Town of Cary Fats, Oils, and Grease Control Ordinance (Sec. 36-183) is to provide specific changes to the scheduling of grease interceptor maintenance and servicing. Said variance is intended to give food preparation/service establishments an avenue to provide substantial evidence so as to reduce maintenance of the grease interceptor. Said variance only applies to the scheduling of grease interceptor servicing. All other requirements of the Town of Cary Sewer Use Ordinance, FOG Control Ordinance, and any other requirements remain in effect.

Food preparation/service establishments shall complete a **Town of Cary Grease Interceptor Service Schedule Variance Request Form** and provide a written explanation for the need to vary from the FOG Control Ordinance. All establishments requesting a variance shall agree to conform to the variance study procedures, the Town of Cary has the right to discontinue the variance study at any time the grease interceptor discharge adversely affects the sanitary sewer collection system and treatment works.

Upon evaluation of pertinent conditions relative to grease interceptor service schedule variance issues; **Fees** associated with the request for a variance study will include an initial variance request fee of **\$195.00**, which includes estimated reimbursement costs associated with Town of Cary personnel and travel expenses. Wastewater analysis fees will be associated with each sample collected during the variance study. All samples analyzed by contract laboratories will include the cost of analysis and a 20% administrative fee. The food preparation/service establishment will be billed by the Town of Cary at the end of the variance study. The Town of Cary will not grant a grease interceptor service schedule variance until the Town receives payment in full for the initial variance request fee, all wastewater analysis costs, administrative fees and any costs incurred by the Town of Cary as a result of said study. All fees associated with said variance are non-refundable.

Pretreatment staff** will log all study findings on the **Town of Cary Grease Interceptor Variance Study Sheet** and submit a copy to the food preparation/service establishment after each grease interceptor inspection.

At any time after a variance is granted the following occurs the food preparation/service establishment shall revert back to requirements set forth by the Town of Cary FOG Control Ordinance.

- ?? Grease interceptor FOG concentrations exceeding limits set by Town of Cary FOG Control Ordinance.
- ?? Grease interceptor discharge adversely effects the sewer collection system and treatment works.
- ?? Solids accumulation is greater than 20 percent of the total water depth from grease interceptor's interior floor to the static or working water level, at any point within the grease interceptor.
- ?? FOG accumulation is greater than or equal to three (3) inches at any point within the grease interceptor.
- ?? Facility significantly increases food service production, seating capacity, or menu selection.
- ?? Facility that employs the use of a garbage disposal or food pulper that is connected to the grease interceptor.
- ?? Causes or contributes to a sanitary sewer blockage or overflow.
- ?? Change in ownership. Variance is non-transferable and only applies to the facility stated on the variance approval letter granting a grease interceptor service extension.

Grease Interceptor Service Schedule Variance (Continued)

All food service establishments requesting variance to the FOG Control Ordinance shall conform to the following conditions and schedules.

1. Food preparation/service establishment owner(s)^ shall complete a **Town of Cary Grease Interceptor Service Schedule Variance Request Form** and provide the Town of Cary, written explanation as to the need of service schedule variance.
2. Food preparation/service establishment owner(s) agree that any request for variance is considered and implemented under the discretion of the Town of Cary and can be denied for any reason.
3. Food preparation/service establishment shall conform to the pumping requirements set by the Town of Cary during the variance study. Failure to follow pumping requirements will result in variance study discontinuation.
4. Food preparation/service establishment agrees to the pumping schedule after the variance study is completed, even in the event, the Town of Cary requires a service schedule greater than once every thirty (30) days.
5. Food preparation/service establishment shall contact and arrange with a grease interceptor service provider a pumping schedule that will meet the conditions of said variance.
6. Food preparation/service establishment shall contact the Town of Cary Pretreatment Section two (2) working days prior to the scheduled interceptor cleaning.
7. Food preparation/service establishments that desire the use of biological or chemical treatment shall provide the Town of Cary all information supplied by the manufacturer of type, solution makeup, dosing schedule, and service agreements. All Food preparation/service establishments using biological or chemical treatment shall be required to maintain a interceptor service schedule set by the Town of Cary FOG Control Ordinance or Town of Cary Variance Study.
8. During the variance study all limits and conditions of the FOG Control Ordinance apply. All violations of the FOG Control Ordinance will be addressed during and after the variance study.
9. Food preparation/service establishment agrees to pay the initial variance request fee, wastewater analysis costs, administrative fees, and any costs incurred by the Town of Cary as a result of conducting the variance study.

The Town of Cary will not be responsible for any FOG discharges, odor, or blockages during or after the variance study.

^ Owner(s) - An individual, person(s), firm, company, association, society, corporation, or group upon whose property the building or structure containing the food service establishment is located. Owner(s) shall also include the owner(s) of a food service establishment who may lease the building, structure, or a portion thereof, containing the food service establishment. This includes anyone located outside of the Town's jurisdictional limits.

** Pretreatment staff shall consist of Town of Cary employees or individuals authorized by the Town of Cary.

Town of Cary

Grease Interceptor Service Schedule Variance Study Procedure

The Grease Interceptor Service Schedule Variance Study Procedure is intended to provide substantial evidence for the modification of the grease interceptor service schedule. This variance study procedure only applies to the scheduling of grease interceptor servicing. All other requirements of the Town of Cary Sewer Use Ordinance, FOG Control Ordinance, and any other requirements remain in effect.

1. A food service facility owner(s) shall submit to the Town of Cary Public Works and Utilities Department Pretreatment Section a completed **Town of Cary Grease Interceptor Service Schedule Variance Request Form**. A written explanation as to the need of a service schedule variance to the Fats, Oils, and Grease (FOG) Control Ordinance will be required.
2. After submission of request to the Town of Cary, the Pretreatment Section will review all information submitted and will contact the food preparation/service establishment by mail accepting or denying the variance request.
3. The Food preparation/service establishment shall schedule with a service company and the Town of Cary a time during normal business hours (Mon – Fri) to have the subject grease interceptor cleaned. It is the responsibility of the food preparation/service establishment to have the grease interceptor totally pumped and sufficiently cleaned by a servicing company. The food preparation/service establishment is also responsible for contacting and informing the grease interceptor Service Company of the terms and conditions of the variance study as it relates to grease interceptor servicing. Variance study can not be conducted unless the grease interceptor is properly cleaned.
4. Contact the Town of Cary Pretreatment Section two (2) working days prior to the scheduled interceptor cleaning.
5. Once the interceptor is cleaned properly and refilled with water from the facility, **Pretreatment staff will conduct a visual inspection of the interceptor and verify that all components of the interceptor are in place and are in proper working order. If the grease interceptor is determined to be adequately designed and installed, said staff will collect, within 72 hours of initial pumping a baseline FOG sample from the grease interceptor's effluent sampling point during a dish/cookware washing event and while the grease interceptor is under a #hydraulic load. Baseline grease and solids levels will be measured in all compartments. If the grease interceptor is found inadequate the variance study will be discontinued and the facility will be given 60 days to correct inadequacies.
6. (2) Weeks after initial sampling, Pretreatment staff will obtain a second effluent FOG sample during a dish/cookware-washing event and while the grease interceptor is under a hydraulic load. Grease and solids levels will be measured in all compartments of the subject grease interceptor.
7. (2) Weeks after second sampling, Pretreatment staff will obtain a third effluent FOG sample during a dish/cookware-washing event and while the grease interceptor is under a hydraulic load. Grease and solids levels will be measured in all compartments of the subject grease interceptor.

Grease Interceptor Service Schedule Variance Study Procedure *(Continued)*

8. Additional monitoring events or pollutants may be required if deemed necessary by the Town of Cary. Variance studies shall not exceed a period of 90 days.
9. After a minimum of three site samples are collected and all sampling results are obtained, the Town of Cary will analyze all data. After all data is reviewed by the Town of Cary. The Town will submit in writing the results of the variance study only to the facility requesting said study.

The Town of Cary will not be responsible for any FOG discharge, odor, or blockages associated during or after the variance study. At no time during the variance study shall the trap be pumped, except by direct approval of the Town of Cary.

Hydraulic load - At a minimum shall consist of all one, two, three, and four compartment wash sinks filled to 75% capacity and being drained simultaneously, pre-rinse sink operating at maximum flow, plus any dish or glass wash machine or other drainage fixture unit being operated at maximum rated performance levels.

^ Owner(s) - An individual, person(s), firm, company, association, society, corporation, or group upon whose property the building or structure containing the food service establishment is located. Owner(s) shall also include the owner(s) of a food service establishment who may lease the building, structure, or a portion thereof, containing the food preparation/service establishment. This includes anyone located outside of the Town's jurisdictional limits.

** Pretreatment staff shall consist of Town of Cary employees or individuals authorized by the Town of Cary.

For use by Town of Cary Officials or other approved individuals

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Grease Interceptor Variance Study Sheet

Date: _____ Time: _____ Inspected by: _____

Facility Name: _____ ID #: _____

Facility Address: _____

Facility Representative: _____ Title: _____

Inspection # (Baseline, 2nd, 3rd, etc.): _____

Last Inspection (Date): _____

SAMPLE COLLECTION

Grease interceptor under hydraulic load: YES / NO

Sampled during dish/cookware washing event: YES / NO

Parameter	Sample ID	Time Collected	Collection Type	pH (std. units)	Temp (?C)

Collected by: _____ Analyzed by: _____

GREASE INTERCEPTOR CONDITIONS

Grease Interceptor Location: _____

Grease Interceptor Type: _____ Size: _____ (gal/gpm)

Inlet/Outlet Sanitary Tees in place: YES / NO

Adequate Sampling Point: YES / NO

Grease Interceptor Accessible: YES / NO

Visual Observations: _____

Last Grease Interceptor Service (Date): _____

Grease Interceptor Liquid Depth (inches): _____

	1 st Comp.	2 nd Comp.	3 rd Comp.	4 th Comp.	5 th Comp.	6 th Comp.
Grease Cap =>	in / ft	in / ft	in / ft	in / ft	in / ft	in / ft
Solids Depth =>	in / ft	in / ft	in / ft	in / ft	in / ft	in / ft

Comments/Observations: _____

Facility Representative: _____ Date: _____

EXAMPLE

Town of Cary

Grease Interceptor Service Schedule Variance Request Form

A food preparation/service establishment who requests a grease interceptor service schedule variance must complete this form and submit to the **Town of Cary Public Works and Utilities Department - Pretreatment Section P.O. Box 8005 Cary, NC 27512-8005**. If there are any questions concerning this form, please feel free to contact the Pretreatment Section at (919) 319-4564 or (919) 462-3871.

1. Company Name: _____
 - a) Facility Name: _____
 - b) Corporate Name: _____

2. Facility Address: Street: _____
City: _____ State: _____ Zip: _____

3. Business Mailing Address: Street: _____
City: _____ State: _____ Zip: _____

4. Facility Contact:
Name: _____
Phone: _____
Fax: _____
E-mail: _____

5. Corporate Contact:
Name: _____
Phone: _____
Fax: _____
E-mail: _____

6. Written explanation for the need to vary from the Town of Cary Fats, Oils, and Grease Control Ordinance. (Separate letter may be attached)

7. Food preparation/service establishment hours of operation:
 - a) Months of operation: _____
 - b) Days of operation: _____
 - c) Hours of operation:
Mon: _____ Tues: _____ Wed: _____ Thurs: _____
Fri: _____ Sat: _____ Sun: _____

Town of Cary
Grease Interceptor Service Schedule
Variance Request Form

8. Total number of employees at food preparation/service establishment: _____

Shift # 1: _____

Shift # 2: _____

Shift # 3: _____

9. Provide information on Grease Separation Device(s):
(Attach additional sheet if necessary)

Location: _____

Size (capacity): _____

Manufacturer: _____

Model #: _____

Location: _____

Size (capacity): _____

Manufacturer: _____

Model #: _____

Location: _____

Size (capacity): _____

Manufacturer: _____

Model #: _____

10. Biological / Chemical Treatment used in plumbing system: YES / NO
If YES, attach all information supplied by the manufacturer of type, solution make up, dosing schedule, and service agreements.

11. Provide Maintenance/Service Information:

Frequency of service: _____

Who conducts service: _____

Briefly describe how maintenance is conducted: _____

12. Grease interceptor service company information (pumper, renderer, biological, etc.):

Company Name: _____

Contact Name: _____

Phone: _____

13. Name as it appears on Water/Sewer Bill: _____

Service Address: _____

City: _____ State: _____ Zip: _____

14. Billing Address (if different): _____

City: _____ State: _____ Zip: _____

Town of Cary

Grease Interceptor Service Schedule Variance Request Form

15. List all major equipment used for food preparation. (ie: grills, fryers, woks, etc.) include sizes and capacities if applicable:

16. List kitchen fixture locations, intended use, number of compartments, size. (ie: prerinse, 1-2-3-4 compartment wash sinks, can wash, prep sinks, dishwasher, garbage disposal, etc.)

Location	Intended Use <small>(ex. wash, prep, prerinse)</small>	# of Compartments <small>(ex. 1,2,3,4)</small>	Size <small>(ex. 24 X24 X 12, 10-gpm)</small>

17. Does your facility contain grill and/or fryer exhaust hoods? YES / NO
 If YES, how often do you have cleaned: _____
 If YES, briefly describe how the hood system is cleaned and how the wastewater is disposed: _____

18. Total seating capacity: _____

Town of Cary
Grease Interceptor Service Schedule
Variance Request Form

19. Does your facility ever utilize catering or off-site food preparation companies to provide meals? YES / NO
If YES, are any of the kitchen sink fixtures utilized for the washing of soiled dish/cook ware? YES / NO
20. Are there any other companies permitted to use your kitchen facilities? YES / NO
If YES, please list company/person(s) name: _____
21. Submit a copy of the breakfast, lunch, and/or dinner menu along with this variance request form.
22. Provide an up to date copy of the indoor and outdoor plumbing plans, these plans should include facility sewer connections, floor drains, grease removal equipment, sinks, restrooms, etc. Blue prints are acceptable; a "to scale" hand drawn copy may be acceptable in some cases.

AUTHORIZED REPRESENTATIVE STATEMENT

In completing this survey, I (Print) _____, understand and hereby agree to the terms and conditions of the **Town of Cary Grease Interceptor Service Schedule Variance** and the **Town of Cary Grease Interceptor Grease Interceptor Service Schedule Variance Study Procedure**.

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based upon my inquiry of the persons who manage the system, or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine/or imprisonment for knowing violations.

Signature of Authorized Representative

Date