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To: Food Service Establishments
From: DeKalb Sanitary District
Re: Grease discharge to sanitary sewers

By way of this memo, the District is notifying all commercial and institutional food service establishments served by the District, of the following requirements and regulations concerning the discharge of fats, oils and grease (FOG):

1. District Ordinance No. 259 prohibits the discharge of any wastewaters or substances that would result in obstructions or blockages to flow in sanitary sewer lines or interference with the operation of the wastewater treatment facilities. The District staff has received and responded to numerous calls regarding sewer blockages caused by the discharge of FOG from food service establishments. Should your facility be responsible for such blockages, you will be liable for the costs to clean and clear blockages in the public sewers and for costs associated with damage done to adjoining properties.
2. District regulations allow for **finest up to \$1,000.00 per day** for such an offense. Each day in which a violation shall occur or continue shall be deemed a separate and distinct offense. The Sanitary District may also recover additional fees and costs such as but not limited to: attorney's fees, court costs and other expenses of litigation from the person found to have violated the Ordinance. Habitual non-compliance may require the installation of larger, more efficient grease traps (1000-2500 gallon, 2-port, rectangular style) or subject a sewer user to immediate disconnection of service to halt or prevent a discharge that presents an imminent endangerment to the health or welfare of persons.
3. On January 1, 1995, ILLINOIS PUBLIC ACT 88-0633 went into effect. The law requires documentation for the transport and disposal of grease trap sludges. The "shipping paper" (no specific format) shall include the volume of grease trap sludge removed, names, signatures, addresses and phone numbers for the grease trap owner, the transporter and the facility receiving the grease trap material. The grease trap owner, the transporter and the grease receiving facility shall each retain a copy of the "shipping paper" for a minimum of 2 years.

The Act also made the introduction of grease trap sludge (FOG) into a public sewer a state-level offense. **Be aware that fines of \$50,000.00 for a violation and \$10,000.00 for each day a violation continues can be levied as per the Act.**

4. The Illinois State Plumbing Code, Article IV, Rule 6.2, requires that all waste lines and drains carrying fats, oils or grease be directed to one or more grease interceptors before connecting to the plumbing system. A grease interceptor shall not receive the discharge from a waste grinder or a commercial dish washing machine. The District requires outside grease interceptors (currently 1000 gallon minimum, 2-port, rectangular style) for new institutions or commercial establishments in which grease, fats, culinary oils or similar waste products from kitchens or food processing areas are generated. The interceptors are to be located outside the building and be accessible for maintenance purposes
5. It is highly recommended that an external storage/recycling bin be used to collect spent bulk oils and grease (deep fryers, etc.) used in the preparation of food. These materials can then be hauled away by a scavenger company for proper disposal and/or reprocessing. Do not introduce the spent cooking oils and greases into your grease trap because it could overload and escape from the trap.

As a food service owner or operator, it would be beneficial to establish a formal procedure, or review your existing procedure, relating to the proper handling and disposal of your fats, oils and grease.

- Verify that the frequency of grease removal (floating and settled material) from your trap(s) is appropriate. Your grease trap(s) must be cleaned and the grease removed on a schedule that will prevent grease from passing through your system and entering the public sewer system.
- Verify that your grease trap(s) is/are in sound operating condition. Check for deterioration, missing parts and the need for repair or replacement.
- Verify that grease trap "additives" are not being used. The use of additives (chemical or biological) or hot water to solubilize or emulsify grease and allow it to pass through a grease trap circumvents the purpose of the trap and is therefore not acceptable.
- Develop and implement enhanced "housekeeping" procedures that will minimize the discharge of grease and food scraps from your facility. For example: use rubber or plastic scrapers, towels or mitts to remove food and grease from kitchen pots, pans and dishes prior to hand or machine washing. Keeping food scraps and grease in a more solid form will allow for disposal along with your regular garbage. These housekeeping procedures will be very beneficial because: (1) As noted above, the Illinois State Plumbing Code does not allow the discharge from a waste grinder or a commercial dish washing machine to be connected to a grease trap. (2) Less scrap food and grease entering sewers lessens potential for blockages, fines and legal action.

If you have any questions regarding these very important issues, please call the DeKalb Sanitary District at 758-3513.