

FATS, OIL, & GREASE (FOG) PRETREATMENT SYSTEMS

Section 1.

Authority:

The Plymouth Board of Health, in concurrence with the Plymouth Sewer Department, acting under the authority of Chapter 111, Section 31 of the Massachusetts General Laws has adopted the following Rules and Regulations.

Section 2.

Purpose:

The purpose of this Regulation is to protect residents, businesses, and the environment within the Town of Plymouth from blockages of the town's sanitary sewer system caused by Fats, Oils, and Grease (FOG) discharged from restaurants and food service establishments in Plymouth. All new and existing facilities that generate and discharge FOG in the wastewater flow shall install, operate, and maintain a FOG pretreatment system, as further defined herein. The requirements of this Regulation shall supplement, and be in addition to, the requirements of the Town of Plymouth's Sewer Use Rules and Regulations, and the Massachusetts State Sanitary Code.

Section 3.

Definitions:

48 CMR means the Massachusetts State Plumbing Code regulations.

Discharge Limit means one hundred (100) milligrams of Fats, Oils, and Grease per liter of wastewater or equivalent concentration that can cause a blockage to the municipal sewer system.

Food Establishment means any facility issued a valid food establishment or food service establishment permit by the Plymouth Health Department or any facility that prepares or sells food and as a byproduct discharges Fats, Oil, or Grease into the municipal sewer system.

FOG means Fats, Oils, and Grease.

FOG Pretreatment System means one of the following grease removal systems:

- (1) Indoor Automatic Grease Trap;
- (2) Indoor Passive Grease Trap; or
- (3) Outdoor/Underground Grease Interceptor.

Grease Trap means a grease interceptor pursuant to State Plumbing regulations 248CMR, which is a device designed to remove undissolved and/or suspended waste grease and oil from wastewater.

Indoor Automatic Grease Trap means an active automatic grease trap approved for use in Massachusetts by the Board of Plumbers and Gas Fitters, which separates and removes FOG from effluent discharge and cleans itself of accumulated FOG at least once every twenty-four hours utilizing: (1) an electromechanical apparatus to accomplish removal, or (2) an approved automatic bioremediation grease control mechanism that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

Indoor Passive Grease Trap means a passive grease trap installed inside a building designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an indoor grease trap fitted with an approved automatic bioremediation grease control system that suppresses or

limits the formation of accumulated FOG through application of indigenous microbial nutrients.

Outdoor/Underground Grease Interceptor means a passive grease trap installed outside a building (having a capacity of 2,000 Gallons or more) designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an outside grease trap fitted with an approved automatic bioremediation grease control system that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

Permitted Offal/Septage Hauler means any offal/septage hauler issued a valid permit by the Plymouth Health Department to dispose of FOG and/or sanitary septage.

Sewer Pipe means any town sanitary sewer piping, including but not limited to interior and exterior building sanitary sewer piping or any main or lateral sanitary sewer piping, regardless whether such piping is located on private or municipal land.

Substantial Renovations means any renovation to a Food Establishment that would increase the number of permitted seating capacity or would alter in any way the kitchen facility.

Town Agent means a duly authorized agent of the Plymouth Health Division or agent of the Plymouth Sewer Division bearing proper credentials.

Waste Grease or Oil means leftover grease or oil generated by a Food Establishment during the cooking process.

Section 4. System Standards:

- A. A Food Establishment or other facility that generates FOG as a by-product shall install a suitable FOG Pretreatment System that conforms to state regulations 248 CMR 10.09(2), and the approval of the Plymouth Health Department and the Plymouth Sewer Division.
- B. The Plymouth Health Division or the Plymouth Sewer Division may at any time require the installation, upgrade and/or relocation of a FOG Pretreatment System, as deemed necessary to maintain any Sewer Pipe from obstructions caused by Waste Grease or Oil. The establishment shall be responsible for any and all costs for installing and maintaining said system.
- C. Any newly built Food Establishment or those undergoing Substantial Renovations shall install an Outdoor/Underground Grease Interceptor, with a minimum 2,000-gallon capacity, or an Indoor Passive Automatic Grease Trap. Either pretreatment system must be sized according to the manufacturer and in compliance with 248 CMR. Sizing calculations must be submitted to the Plymouth Health Division for review and approval.
- D. An Indoor Passive Automatic Grease Trap shall be inspected, serviced, and cleaned in accordance with manufacturer recommendations. The Plymouth Board of Health or Plymouth Sewer Division may amend the frequency for Indoor Automatic Grease Trap cleanings and maintenance.
- E. An Indoor Passive Grease Trap shall be inspected, serviced and cleaned at least monthly by a professional drain cleaner, licensed plumber or Permitted Offal/Septage Hauler. The Plymouth Board of Health or Plymouth Sewer Division may amend the frequency for Indoor Passive Grease Trap cleanings and maintenance.

- F. An Outdoor/Underground Grease Interceptor shall be pumped, inspected and serviced by a Permitted Offal/Septage Hauler at least every three (3) months or at a frequency deemed necessary to prevent any potential blockage. The Plymouth Board of Health or Plymouth Sewer Division may amend the frequency for Outdoor/Underground Grease Interceptor cleanings and maintenance.
- F. A copy of the “Town of Plymouth Grease Trap Maintenance Log” shall be kept on site and properly maintained relative to the operation/maintenance of any FOG Pretreatment System. This log shall be readily accessible for review by a Town Agent.
- G. All pumping and hauling records shall be properly maintained on a regular basis and readily accessible for review by a Town Agent.
- H. Waste Grease and Oil shall not be disposed by means of the sanitary sewer. Waste Grease and Oil shall be collected in an appropriate container from an approved vendor, and stored on the premise in a location deemed acceptable to the Plymouth Board of Health. The container shall be stored on an impervious surface, such as concrete or pavement, and in a sheltered area to prevent entry of precipitation and vermin. While stored, the container must be sealed and the surrounding area kept in sanitary conditions at all times. Waste Grease and Oil shall be removed by a Permitted Offal/Septage Hauler and taken away from the premises as needed.
- I. All automatic electrical/mechanical grease removal and treatment units shall be sized in accordance with the manufacturers written recommendations and in compliance with 248 CMR.
- J. A separate suitable sampling location, approved by the Plymouth Board of Health shall be provided for sampling the discharge from any Indoor Passive Automatic Grease Trap or Indoor Passive Grease Trap system. The sampling valve must be installed on the discharge piping with a minimum clearance of eight (8) inches to allow samples to be taken by a Town Agent.
- K. Dishwasher wastewater must discharge into an appropriate grease trap pursuant to 248 CMR 10.09 (2)(c)(5).
- L. At a minimum, the following fixtures or drains that discharge waters containing fats, oils, and grease must be connected to an appropriate grease removal unit: automatic hood wash units, three bay sinks, dishwashers, ~~food preparation sinks~~, bar sinks, ~~kitchen hand sinks~~, and ~~kitchen floor drains~~. *
- M. Food waste grinders must comply with the requirements of 248 CMR 10.09 (2)(f)(3).
- N. All connections to a grease removal unit shall be equipped with a proper “Flow Control Device”. A Flow Control Device must conform to the requirements of 248 CMR 10.09(2)(i).
- O. Wastewater flows connected to a grease removal unit must be screened to prevent solids from entering the FOG pretreatment unit.

Section 5. Inspections:

- A. Inspection of cleaning and maintenance records for all Waste Grease or Oil removal and treatment systems shall be part of regular inspection of a Food Establishment. A Food Establishment inspection may be unannounced but occur during regular business hours.
- B. Records pertaining to removal and treatment of Waste Grease or Oil shall be maintained by the owner or operator within the premise of the Food Establishment for no less than two (2) years. Upon request

by a Town Agent, a Food Establishment owner or operator shall furnish all records required to enforce and monitor compliance with this Regulation.

- C. During an inspection, a Town Agent may apply oil-soluble dyes to the waste stream to identify (by color) the FOG of any given establishment in order to determine if said establishment may be a cause of a failure or obstruction in a Sewer Pipe.
- D. A Town Agent may inspect any Food Establishment, with reasonable cause, suspected of exceeding a Discharge Limit for their wastewater.

Section 6. Corrective Actions:

- A. The Plymouth Board of Health or Plymouth Sewer Division may order the installation of a FOG Pretreatment System, including but not limited to an Indoor Passive Automatic Grease Trap or an Outdoor / Underground Passive Grease Interceptor, if a Food Establishment is found to have caused, or likely to cause, a blockage to the municipal sewer system.
- B. Newly built Food Establishments or those undergoing Substantial Renovations shall install the appropriate FOG Pretreatment System according to this Regulation in conjunction with the overall construction project. Locations of grease traps and interceptors must comply with 248 CMR 10.09 (2) (a) (b) (c).
- C. All Food Establishments shall install an Indoor Automatic Grease Trap or an Outdoor / Underground Grease Interceptor within one (1) year of the adoption of this Regulation.

Section 7. Variances and Waivers:

A request for a variance or a waiver shall be applied for from the Plymouth Board of Health by completing a required form and payment of a \$100 fee. The reasons for the request must be clear and specific.

- A. Adequate documentation, which include but is not limited to an on-going Waste Grease or Oil service program; logs from a Permitted Offal/Septage Hauler; and the absence of any Sewer Pipe blockage incident may serve as evidence for granting the one-year waiver pursuant to Section 6 (C) of this Regulation.
- B. The Plymouth Board of Health may grant a variance from the requirements of this Regulation for:
 - (1) Operation and maintenance (O&M) frequencies. Any application for an O&M variance must be accompanied by a written letter from the Food Establishment's O &M contractor and system provider;
 - (2) The type of FOG Pretreatment System required; or
 - (3) The imposed time frame for correcting a violation.

The Plymouth Board of Health shall consult the Plymouth Sewer Division for the granting of variances.

- C. Variance requests must include an engineered plan showing all fixtures, indicating those that will be connected to the FOG Pretreatment System; grease trap sizing calculations that comply with 248 CMR 10.00 and manufacturer recommendations; manufacturer specification sheet; and a copy of the Food Establishment's menu.
- D. Any request for a variance for a Food Establishment to use an alternative method, system or product

that does not comply with 248 CMR 3.00 through 10.00 must additionally apply, and receive in advance, a variance from the State Board for Plumbers and Gas Fitters pursuant to 248 CMR 3.04(2).

- E. Financial hardship is not in itself proper grounds for a variance or waiver request.**
- F. In accordance with 248 CMR 3.04, the Plymouth Board of Health has the right to revoke variances if the FOG Pretreatment System is not properly maintained and/or the Food Service Establishment is found to be non-compliant with the stipulations of the granted variance.**

Section 8.

Violations:

- A. Written notice of a violation of this Regulation shall be given to the owner and operator of a Food Establishment by a Town Agent, specifying the nature, time, and date of the violation, and any preventative measure required to avoid future violations, and the time frame for completing any necessary corrections.**
- B. Any person that violates any provision of this Regulation may be fined or sanctioned, under Chapter 111 Section 31 of the Massachusetts General Laws as a civil offense. Sanctions may include the following:**
 - First offense: Written Warning
 - Second offense: \$ 100 fine
 - Third offense: \$ 250 fine
 - Fourth offense: \$ 1,000 fine

Each day or portion thereof during which a violation continues may constitute a separate offense.
- C. The Plymouth Board of Health may additionally order the immediate suspension or revocation of a Food Establishment or Food Service Establishment permit for any the following reasons:**
 - (1) Any violation of this Regulation deemed to be of a serious nature;
 - (2) Repeated violations of this Regulation;
 - (3) Interference with a Town Agent in the performance of his or her duty pursuant to this Regulation;
 - (4) Failure of a permit holder to comply with a written directive relative to this Regulation;
 - (5) Failure to adequately maintain required records or logs pursuant to this Regulation; or
 - (6) Keeping or submitting any misleading or false record, log or document required by this Regulation.

The effective date and length of a suspension will be determined by the Board of Health

- D. Any person violating the provisions of this Regulation may be liable to the Town of Plymouth for any loss, expense, or damage, including consequential damage, caused by such violation.**

The Town of Plymouth may enforce the provisions of this Regulation by any and all civil and equitable procedures.

Section 9.

Hearing:

The person or persons, to whom any order or notice is issued pursuant to this Regulation, may request a hearing before the Plymouth Board of Health. Such request shall be in writing and shall be filed in the office of the Plymouth Board of Health within seven (7) days after receipt of an order or notice.

Section 10. Severability:

If any word, clause, phrase, sentence, paragraph, or section of this Regulation shall be declared invalid for any reason whatsoever, that portion shall be severed and all other provisions of the Regulation shall remain in full force and effect.

Section 11. Effective Date:

This Regulation was adopted in concurrence with the Plymouth Sewer Department by (*unanimous*) vote of the Board of Health on July 10, 2013. Following public notification, this Regulation shall become effective on September 10, 2013.

This Regulation was amended and adopted by (*unanimous*) vote of the Board of Health on April 12, 2023, and is effective immediately.

*This Regulation was amended and adopted by unanimous vote of the Board of Health on December 4, 2024, and is effective immediately.



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