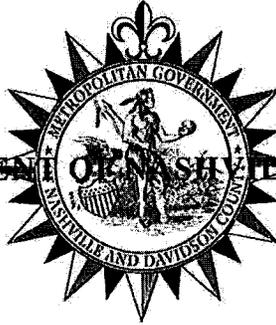


KARL F. DEAN
MAYOR



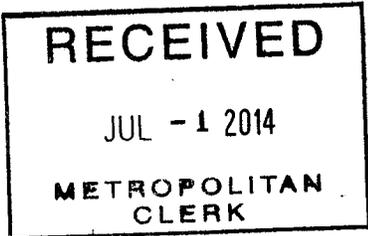
METROPOLITAN GOVERNMENT OF NASHVILLE AND DAVIDSON COUNTY

DEPARTMENT OF WATER AND SEWERAGE SERVICES
1360 COUNTY HOSPITAL ROAD
NASHVILLE, TENNESSEE 37218

**Operational Division Policy No. 2004 – 01
Revision No. 2**

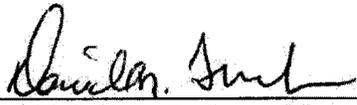
Effective July 1, 2014

**Metro Water Services
Fats, Oils, and Grease Management Policy
(FOG Program)**



Metro Water Services will implement the Fats, Oils, and Greases Management Policy to prevent sewer system blockages and obstruction in its sewer system caused by uncontrolled discharge of fats, oils, and grease. The management of an effective FOG Program with the food service establishments, commercial facilities, and industrial facilities will prevent sewer system overflows and reduce the operational costs of Metro Water Services. Metro Water Services will implement the FOG Policy as part of the Industrial Pretreatment Program.

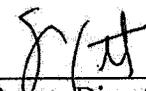
Recommended:



David Tucker, Assistant Director, Operations

Date 6/23/14

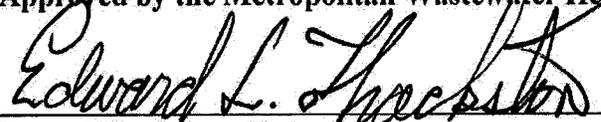
Approved:



Scott Potter, Director

Date 24 June 14

Approved by the Metropolitan Wastewater Hearing Authority:



Edward Thackston, Chairman

Date June 24, 2014

KARL F. DEAN
MAYOR



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Adopted November 1, 2004
Revised October 12, 2007
Revised November 12, 2013

Metro Water Services Fats, Oils & Grease Management Policy

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I. Scope & Purpose

To prevent sanitary and combined sewer system blockages, obstructions and overflows due to the contribution and accumulation of fats, oils and grease from food service establishments. Revisions to the policy were made on November 12, 2013 to include update of definitions and other policy clarifications.

II. Definitions

1. Authorized Representative of the Food Service Establishment: a person who may be:
 - a. The Owner, or
 - b. General Manager, or
 - c. Manager, or
 - d. Duly authorized representative of the individual designated in this definition if such representative is responsible for the overall operation of the facilities from which the indirect discharge originates.
2. Department: Metro Water Services, Metropolitan Government of Nashville and Davidson County.
3. Fats, Oils, & Grease (FOG): Organic polar compounds derived from animal and/or plant sources. FOG may be referred to as "grease" or "greases" in this section.
4. Food Service Establishment (FSE): Any establishment, business or facility engaged in preparing, serving or making food available for consumption. Single family residences are not an FSE, however, multi-dwelling units may be considered an FSE at the discretion of the Director. Food Service Establishments will be classified as follows:
 - a. **Class 1**: Deli – engaged in the sale of cold cut and microwaved sandwiches/subs with no frying or grilling on site, ice cream shops and beverage bars as defined by NAICS 722515 (*with exception of doughnut shops with on premise baking and large coffee shops which are classified as Class 2*), Day Care Facilities (*minimum classification-depending on menus, food preparation, and number of meals served*) as defined by NAICS 624410, and Mobile Food Vendors as defined by NAICS 722330.
 - b. **Class 2**: Limited Service Restaurants (a.k.a. fast food facilities, drive-in, carry-out) as defined by NAICS 722513, Day Care Facilities (*maximum classification-depending on menus, food preparation, and number of meals served*) as defined by NAICS 624410, and Caterers as defined by NAICS 722320, Full Service Restaurants (*minimum classification-seating capacity less than 65*) as defined by NAICS 722511.
 - c. **Class 3**: Full Service Restaurants (*maximum classification-seating capacity-seating capacity greater than 65*) as defined by NAICS 72251.
 - d. **Class 4**: Buffet and Cafeteria Facilities (*maximum classification-seating capacity greater than 65*) as defined by NAICS 722514.
 - e. **Class 5**: Institutions (Schools, Hospitals, Nursing Homes, Prisons, etc.) which include NAICS classifications 611110, 611310, 623110, 623311, 623312, 722310, 813110, and 922140, but not to exclude self-run operations.

5. (Brown) Grease: Fats, oils and grease that is discharged to the grease control equipment.
6. (Yellow) Grease: Fats, oils and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc...) and can be recycled.
7. Grease Control Equipment (GCE): A device for separating and retaining wastewater FOG prior to wastewater exiting the FSE and entering the Metro Water Services' sewer system. The GCE is so constructed as to separate and trap or hold fats, oils and grease substances thereby preventing them from entering the Metro Water Services' sewer system. Devices include grease interceptors, grease traps, or other devices approved by the Director.
8. Grease Interceptor (GI): Grease Control Equipment identified as a large tank, usually 500 gallon to 2,000 gallon capacity, which provides FOG control for an FSE. Grease interceptors will be approved by Metro Water Services and located outside the FSE, unless a variance request has been granted.
9. Grease Trap: Grease Control Equipment identified as an "under the sink" trap, a small container with baffles, or a floor trap. For an FSE approved to install a grease trap, the minimum size requirement is the equivalent of a 20-gallon per minute/40 pound capacity trap. All grease traps will have flow control restrictor, venting, and be approved by Metro Water Services.
10. Grease Recycle Container: Container used for the storage of yellow grease.
11. NAICS: North American Industry Classification System, using 2012 classifications. The website is found at <http://www.census.gov/epcd/www/naics.html>.
12. Noncompliance Notification (NCN): A notification to the user that a practice, an action, or wastewater discharge is noncompliant with Department regulations or policies. An NCN informs the user that an action is required of the user within a specified timeframe designated by the Department or their designee. Failure to respond will require the Department to escalate enforcement action against the user.
13. POTW (Publicly Owned Treatment Works): A POTW is a wastewater treatment facility and its entire infrastructure that is owned by a state or municipality.
14. (Black) Water: Wastewater containing human waste, from sanitary fixtures such as toilets and urinals.
15. (Gray) Water: Refers to all other wastewater other than black water as defined in this section.

III. General Requirements

1. All existing Food Service Establishments (FSEs) are required to have grease control equipment (GCE) installed, maintained and operating properly, in accordance with this FOG Management Policy unless a variance from this requirement has been granted by the Department.
2. All FSEs will be required to maintain records of cleaning and maintenance of the GCE. GCE maintenance records include, at a minimum, the time and date of cleaning/maintenance, the name of the company or person conducting the cleaning/maintenance, the estimated/actual volume (in gallons) of grease wastewater removed. A grease waste hauler completed manifest must include this information to meet this requirement.
3. GCE maintenance records must be available at the FSE premises so they can be provided to Metro Water Services or their representative, and/or the Metro Health Department. The FSE shall maintain GCE maintenance records for three (3) years.
4. All existing and/or permitted FSEs must notify the Department, in writing, prior to any change in ownership, location, or significant change in operation. FSE permits are non-transferrable.
5. All FSEs are required to dispose of yellow grease in an approved container, where contents will not be discharged to any storm water grate, drain or conveyance. Yellow grease, or any oils or grease, poured or discharged into the FSE sewer lines or Metro Water Services sewer system is a violation of this policy.
6. Owners of Commercial Property will be held responsible for wastewater discharges from any leaseholder on their property.
7. The Department may require that the FSE install monitoring or additional pretreatment equipment deemed necessary for compliance with this policy and/or the Metro Water Services Sewer Use Ordinance.

IV. Grease Control Equipment Certification Requirement

1. All establishments with grease control equipment must have their grease interceptor or grease trap inspected and certified annually. Certification can only be performed by a Metro Water Services certified inspector (i.e. certified grease waste hauler, certified plumber, certified engineer or contractor) that has attended and passed Metro Water Services' *Grease Control Equipment (Grease Interceptor/ Grease Trap) Certification course* and is current. Also, some FSE managers or owners that have a grease trap installed at their FSE may be certified. Certification forms {*Grease Interceptor Certification (Form A) or Grease Trap Certification (Form B)*} must be completed and signed by the "certified" grease waste hauler or plumber, as well as the FSE owner or authorized representative. The signed, original certification form must be submitted to Metro Water Services.

2. Failure of a Grease Interceptor Certification, or Grease Trap Certification: The FSE owner or authorized representative is responsible for including detailed "Corrective Action Response" information on the Grease Certification form and submitting it to Metro Water Services. If necessary, additional pages may be attached to the certification form. At a minimum, the "Corrective Action Response" information must include the reason for the failure, what corrective action will be taken to address the failure, and the date the corrective action will be completed.
3. It shall be a violation of the Metro Sewer Use Ordinance to push or flush the non-water portion of GCE into the public sewer.

V. Grease Control Equipment Plans Review and Sizing

1. Any new food service establishment, upgrading of an existing food service establishment or change of ownership of an existing food service establishment will be required to install and maintain Metro Water Services' approved grease control equipment. Food service establishments in all FSE Class categories (Class 1 through 5) must submit a FOG plan to Metro Water Services for approval. The FOG plan must include completion and submittal of the Metro Water Services' "FSE Grease Application" and shall include:
 - a. Identification of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc...);
 - b. The number and drain sizes of dishwashers, sinks, floor drains, and other kitchen plumbing fixtures;
 - c. The type of FSE classification;
 - d. The type of food to be served;
 - e. Plans/drawings for the grease control equipment dimensions and location.

Metro Water Services will review the FOG plan and grease control equipment sizing. Metro Water Services will approve, or make changes as necessary to aid in the prevention of a FOG discharge from the food service establishment (FSE).

2. New construction of FSEs shall have separate sanitary (restroom) and grease waste lines. The grease waste lines shall be plumbed to appropriately sized grease control equipment (GCE). No sanitary wastewater or stormwater shall be plumbed to the GCE.
3. All FSEs must meet these FOG Management Policy requirements.
4. Variance to Grease Interceptor Installation: At the discretion of the Director, some FSEs may receive a variance from the required installation of a grease interceptor.
5. Approval of Grease Control Equipment: All new FSEs and FSEs that are renovating their facilities, or FSE that are changing ownership must contact Metro Water Services for final approval of the grease control equipment. Approval will include onsite inspection of the grease control equipment by Metro Water Services, or their authorized representative. In addition to the final inspection, rough-in inspections may be required in some cases. Failure of the FSE to contact Metro Water Services to conduct the inspection of the new GCE may result in enforcement action.

6. **NEW MULTI-UNIT FACILITIES:** New strip malls or strip centers must have two separate sewer line connections at each unit within the strip mall or strip center. One sewer line will be for sanitary wastewater and one sewer line will be for the kitchen area, or potential kitchen area, of each unit. The kitchen area or potential kitchen area sewer line will be connected to floor drains in the specified kitchen area, and will connect, or be able to connect to, other food service establishment kitchen fixtures, such as 3 compartment sink, 2 compartment sink, pre-rinse sink, mop sink and hand wash sink. New multi-unit facility or "strip mall" facility owners shall contact the Department prior to conducting private plumbing work at the multi-unit facility site. Multi-unit facility owners, or their designated contractor, shall have plans for separate private wastewater lines for kitchen and sanitary wastewater for each "individual" unit. In addition, the plans shall identify "stub-out" locations to accommodate a minimum 1,000 gallon grease interceptor for each unit of the multi-unit facility. New multi-unit facility or "strip mall" facility owners shall consider suitable physical property space and sewer gradient that will be conducive to the installation of an exterior, in-ground GI when determining the building location. The property owner of a multi-unit facility is responsible for the maintenance of any grease control equipment used by the multiple FSEs. FSEs located in a new multi-unit facility shall have a minimum of a 1,000 gallon grease interceptor installed, unless that FSE is identified as a Class 1 facility. Sanitary wastewater, or black water, cannot be connected to GCE.

VI. **Grease Control Equipment Sizing**

1. ***Minimum*** acceptable size of grease control equipment for each FSE Classification will be as follows:
 - a. **Class 1:** Delis, Ice Cream shops, Beverage Bars, Day Care Facilities (minimum classification)- **20gpm/40 pound Grease Trap** (NAICS 722515, 722330). Exceptions to Class 1 are doughnut shops with on premise baking and large coffee shops, which are classified as Class 2 facilities. Mobile Food Units/Vendors not connected to the sanitary sewer during operation may have a minimum 10 gpm/20 pound Grease Trap.
 - b. **Class 2:** Limited-Service Restaurants, Carry-out, Caterers, Day Care Facilities (*maximum classification*), Full Service Restaurants (*minimum classification*), Buffet Cafeteria Facilities (*minimum classification*) - **1,000 gallon Grease Interceptor** (NAICS 722513, 722320, 624410)
 - c. **Class 3:** Full Service Restaurants (*maximum classification*)- **1,500 gallon Grease Interceptor** (NAICS 722511)
 - d. **Class 4:** Buffet and Cafeteria Facilities (*maximum classification*)- **2,000 gallon Grease Interceptor** (NAICS 722514)
 - e. **Class 5:** Institutions (Schools, Hospitals, Nursing Homes, Prisons, etc.) - **2,000 gallon Grease Interceptor** (NAICS 611110, 611310, 623110, 623311, 623312, 722310, 813110, 922140)

A variance to the above minimum sizes may be granted by Metro Water Services if proper justification is provided.

2. To calculate the appropriate size GCE, the FSE's engineer, architect, licensed plumber or contractor should use a formula that considers all cooking and food preparation equipment, all kitchen plumbing fixture units, the discharge plumbing pipe for each fixture unit, storage capacity, type of facility, and an adequate retention time. The grease control equipment minimum acceptable size for the above listed FSE classifications (Class 1 through 5) shall be met.
3. Retention time through the grease interceptor should be at least 30 minutes to one hour.
4. The Department will review GCE sizing information received on the completed "FSE Grease Application" from the FSE's engineer, architect or contractor. The Department will make a decision to approve, or require additional grease interceptor volume, based on the type of FSE, the number of fixture units, and additional calculations. Grease interceptor capacity should not exceed 2,000 gallons for each interceptor tank. In the event that the grease interceptor calculated capacity needs to exceed 2,000 gallons, the FSE shall install an additional interceptor of the appropriate size. If additional interceptors are required, they shall be installed in series.
5. Grease interceptors that are installed in series shall be installed in such a manner to ensure positive flow between the tanks at all times. Therefore, tanks shall be installed so that the inlet invert of each successive tank shall be a minimum of 2 inches below the outlet invert of the preceding tank.

VII. Grease Interceptor Design and Installation

1. Piping Design
 - a. The inlet and outlet piping shall have 2-way cleanout tees installed.
 - b. The inlet piping shall enter the receiving chamber 2 1/2" above the invert of the outlet piping.
 - c. On the inlet pipe, inside the receiving chamber, a sanitary tee of the same size pipe in the vertical position with the top unplugged shall be provided as a turndown. To provide air circulation and to prevent "air lock", a pipe (nipple) installed in the top tee shall extend to a minimum of 6" clearance from the interceptor ceiling, but not less than the inlet pipe diameter. A pipe installed in the bottom of the tee shall extend to a point of 2/3 the liquid depth of the tank. The inlet tee should be made of Schedule 40 PVC or equivalent material. *See illustration, Figure V.*
 - d. The outlet piping shall be no smaller than the inlet piping, but in no case smaller than 4" internal diameter.
 - e. The outlet piping shall extend to 12" above the floor of the interceptor and shall be made of a rigid material. The minimum requirement for outlet piping is Schedule 40 PVC.
 - f. The outlet piping shall contain a tee installed vertically with a pipe (nipple) installed in the top of the tee to extend to a minimum of 6" clearance from the interceptor ceiling, but not less than the pipe diameter, with the top open. The minimum requirement for the outlet tee is Schedule 40 PVC. *See illustration, Figure V.*

2. Baffles

- a. The grease interceptor shall have a rigid (i.e. concrete, steel, etc.) baffle the full width of the interceptor, sealed to the walls and the floor, and extend from the floor to within 6" of the ceiling. The baffle shall have an inverted 90 degree sweep fitting at least equal in diameter size to the inlet piping, but in no case less than 4" internal diameter. The bottom of the sweep shall be placed in the vertical position in the inlet compartment at the same depth as the inlet tee. The sweep shall rise to the horizontal portion, which shall extend through the baffle into the outlet compartment. The baffle wall shall be sealed to the sweep. *See illustration, Figure V.*
- b. The inlet compartment shall be 2/3 of the total liquid capacity with the outlet compartment at 1/3 liquid capacity of the interceptor.

3. Access Openings (Manholes) *See illustration, Figure V*

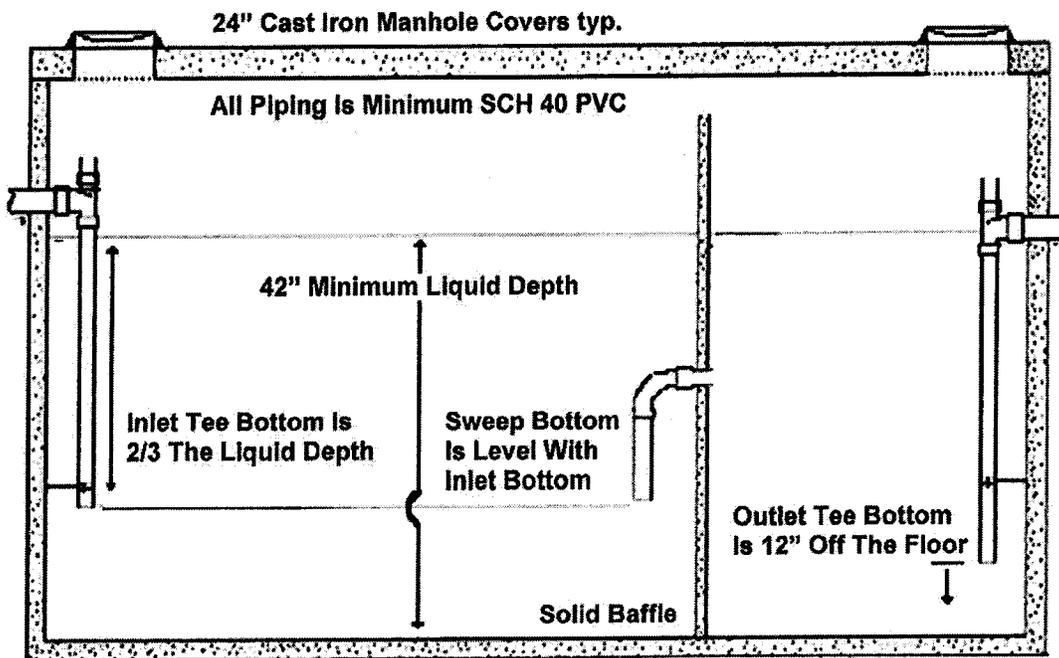
- a. Access to grease interceptors shall be provided by a minimum of 1 manhole per interceptor division (baffle chamber) and of 24-inch minimum dimensions terminating 1 inch above finished grade with cast iron frame and cover. An 8" thick concrete pad extending a minimum of 12" beyond the outside dimension of the manhole frame shall be provided. One manhole shall be located above the inlet tee hatch and the other manhole shall be located above the outlet tee hatch. A minimum of 24" of clear opening above each manhole access shall be maintained to facilitate maintenance, cleaning, pumping, and inspections.
- b. Access openings shall be mechanically sealed and gas tight to contain odors and bacteria and to exclude vermin and ground water, in a manner that permits regular reuses.
- c. The manholes are to be accessible for inspection by the Department at all times.

4. Additional Requirements

- a. Location – Grease Interceptors shall be located so as to be readily accessible for cleaning, maintenance, and inspections. They should be located close to the fixture(s) discharging the greasy waste stream. If possible, Grease Interceptors should not be installed in "drive-thru" lanes. Grease Interceptor manholes shall never be paved over.
- b. Responsibility – Removal of the grease from the wastewater routed to a public or private sanitary system is the responsibility of the user/owner.
- c. Construction Material – Grease Interceptors shall be constructed of sound durable materials, not subject to excessive corrosion or decay, and shall be water and gas tight. Each interceptor shall be structurally designed to withstand any anticipated load to be placed on the interceptor (i.e. vehicular traffic in parking or driving areas). A leak test may be required for new or existing grease interceptors if there is reason to believe that the interceptor is not water and gas tight.

Note: Concrete materials and other grease interceptor materials shall meet the American National Standards Institute, Inc. (ANSI) and International Association of Plumbing and Mechanical Officials (IAPMO) standards.

Figure V. Grease Interceptor



The tank shall be of a monolithic body design, separated by a solid baffle into 2/3 total capacity inlet chamber and 1/3 total capacity outlet chamber. It shall have 24" access ways over each drop tee. Flow through the baffle will be provided by a 90 degree sweep. All perforations and seams shall be sealed with hydraulic cement or welded. All piping shall be a minimum of schedule 40 PVC solvent welded; pipe clamps and/or hangers may be required. All parts of the system shall be made water and gas tight from two way cleanout upstream of tank to two way cleanout downstream of tank including any risers to grade; proper venting allowed.

Figure V. Grease Interceptor

VIII. Grease Interceptor Cleaning/Maintenance Requirements

1. **Cleaning / Pumping** – Grease interceptors must have the complete contents pumped or cleaned at a frequency of not less than once every 90 days unless approved in writing by the Department of Water Services. Also, grease interceptors must have a complete pump of contents when the total accumulations of surface FOG (including floating solids) and settled solids combined reaches twenty-five percent (25%) of the grease interceptor's overall liquid depth. This criterion is referred to as the "25 Percent Rule".
2. Partial pump of interceptor contents or on-site pump & treatment of interceptor contents will not be allowed due to reintroduction of fats, oils and grease to the interceptor and pursuant to the Code Federal Regulation (CFR) § 403.5 (b) (8), which states "*Specific prohibitions. In addition, the following pollutants shall not be introduced into a POTW: Any trucked or hauled pollutants, except at discharge points designated by the POTW.*"
3. The Grease interceptor effluent-tee will be inspected during cleaning and maintenance and the condition noted by the grease waste hauler's company or individual conducting the maintenance. The grease waste hauler or individual conducting the maintenance will contact the FSE owner or manager to make them aware of any defects identified. Effluent-tees that are loose, defective, or not attached must be repaired or replaced immediately.
4. Grease Interceptors must have access manholes over the influent-tee and effluent-tee for inspection and ease of cleaning/maintenance. Access manholes will be provided for all separate compartments of interceptors for complete cleaning.
5. Grease Interceptors must be "certified" annually by a Metro Water Services approved grease waste hauler or plumber. Grease Interceptor Certification (Form A) must be completed and submitted to Metro Water Services annually.

IX. Grease Trap Requirements

1. All grease traps will have a permanently accessible vented flow restrictor.
2. All new FSEs that are allowed to install grease traps must have Metro Water Services approval prior to installation.
3. Grease Trap minimum size requirement is a **20 gallon per minute / 40 pound capacity trap**.
4. Grease Traps must have the Plumbing Drainage Institute certification, and be installed as per manufacturer's specifications.
5. Grease traps must be non-corrodible if recessed.
6. All grease traps must be passive in design and operation.

7. No automatic dishwasher shall be connected to an under-the-sink grease trap or floor grease trap. Dishwashers will cause hydraulic overload of the grease trap.
8. No automatic drip or feed system additives are allowed prior to entering the grease trap.
9. A single grease trap device shall be installed for each significant kitchen fixture unit (i.e. each 3 compartment sink). Metro Water Services must approve the number of grease traps and connections to the grease trap.
10. During cleaning of the grease trap, the flow restrictor shall be checked to ensure it is attached and operational.
11. Grease Traps will be cleaned of complete fats, oils, and grease and food solids at a minimum of every two (2) weeks. If the FOG and food solids content of the grease trap are greater than 25%, then the grease trap must be cleaned every week, or as frequently as needed to prevent 25% of capacity being taken from FOG and food solids. Based on inspection results, Metro Water Services may require more frequent cleaning of the grease trap, or upgrade of the grease control equipment.
12. Grease Trap waste must be sealed or placed in a container to prevent leachate from leaking, and then be properly disposed of as per Federal, State, and local regulations.
13. Grease Trap waste should not be mixed with yellow grease in the grease recycle container.
14. Grease Traps must be "certified" annually by a Metro Water Services approved inspector. Grease Trap Certification (Form B) must be completed and submitted to Metro Water Services annually.

X. Accidental Discharge Prevention and Best Management Practices

FSEs shall provide such facilities and institute such procedures as are reasonably necessary to prevent or minimize the potential for accidental discharge of fats, oils, and grease into the sanitary sewer collection system. FSEs shall implement Best Management Practices to prevent the discharge of fats, oils and grease to the sanitary sewer system. Examples of BMPs include:

1. Recycle waste cooking oil; dispose in Grease Recycle Bin or Container. Do NOT pour any grease into sinks, floor drains or mop sinks.
2. Post "NO GREASE" signs above all kitchen sinks to remind employees.
3. "Dry Wipe" and scrape into a trash container as much food particles and grease residue from pots, pans, and plates as possible.
4. Use Strainers in sink drains and floor drains to prevent large food particles and containers from going into the sewer line.

5. If an oil or grease spill occurs, clean up using "dry" oil absorbent material or use ice to make grease solidify. Scoop up and dispose into a trash container. Do NOT wash oil or grease into drains.
6. Dispose of food items in the trash. Food grinder use is discouraged due to buildup of solids in the GCE which causes decreased efficiency and need to increase pumping frequency of the GCE.
7. Educate and train all employees on grease control and preventing sewer pipe clogs and sewer overflows.

XI. "Additives" Prohibition for use as Grease Management and Control

1. The use of additives for Grease Management and Control is prohibited with the following exception:
2. Mild household drain cleaners may be used intermittently to clean the FSE drain lines but only in such quantities that it will not cause fats, oils and grease to be discharged from the grease control equipment to the sewer system, or cause temporary breakdown of FOG that will later re-congeal in the downstream sewer system.
3. Additives include but are not limited to products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes and bacteria.

XII. Right of Entry – Inspection and Monitoring

The Department, or their authorized representative, shall have the right to enter the premises of FSEs to determine whether the FSE is complying with the requirements of this policy and/or the Metro Water Services Sewer Use Ordinance. FSEs shall allow Department personnel, or their authorized representative, upon presentation of proper credentials, full access to all parts of the premises for the purpose of inspection, monitoring, and/or records examination. The Department may require the FSE to notify the Department 24 hours prior to any pumping, cleaning, maintenance, or certification of the grease control equipment so the Department can do a visual inspection of the total grease control equipment tank. The Department may require the FSE to schedule pumping of their interceptor if the Department determines that the interceptor may be defective or there is chronic FOG obstruction in the downstream sewer from the FSE. Unreasonable delays in allowing Department personnel access to the FSE premises shall be a violation of this policy and the Metro Water Services Sewer Use Ordinance.

XIII. Permits and Fees

1. The Department may charge inspection, monitoring, assessment, impact, and permit fees to the food service establishments to offset costs of the Department for the FOG program.
2. The Department may issue individual permits or general permits to food service establishments. Individual permits or general permits may be issued for a period or duration of up to 5 years. All new FSEs shall complete the Department's FSE Grease Application and submit the form to the Department, which will serve as the FSE's permit application. The Department's FOG inspection form will serve as the permit application for existing FSEs.
3. All existing and/or permitted FSEs must notify the Department, in writing, prior to any change in ownership, location, or significant change in operation. FSE permits are non-transferrable.

XIV. Enforcement Action

1. Non-compliance with any requirement and/or provision of Metro Water Services Sewer Use Ordinance or this FOG Management Policy will result in Enforcement Action as per the SUO and the FSE Enforcement Response Guide. The FSE may be required to reimburse Metro Water Services for all labor, equipment, supplies and disposal costs incurred by Metro Water Services to address the non-compliance. The charges will be added to the FSEs water/wastewater bill. Failure to reimburse Metro Water Services will result in termination of water service.
2. Penalties will be issued as per the FSE Enforcement Response Guide, and the Metro Water Services Sewer Use Ordinance.