Sonoma County Water Agency Sanitation Code Ordinance

Uniform Practices Governing (1) The Use of Sanitation Facilities of the Sonoma County Water Agency, (2) The Construction of Sanitation Facilities, (3) A Source Control Program, (4) A Grease, Oil, and Sand Interceptor Program, (5) An Enforcement Program, (6) Various Administrative Procedures and Related Matters, and (7) Repealing Certain Existing Related Ordinances.

ARTICLE X - GREASE, OIL, AND SAND INTERCEPTOR PROGRAM

SECTION 10.01 - GREASE TRAPS AND OIL AND SAND INTERCEPTORS
SECTION 10.02 - ADMINISTRATION OF INTERCEPTOR PROGRAM
SECTION 10.03 - ENFORCEMENT

SECTION 10.01 - GREASE TRAPS AND OIL AND SAND INTERCEPTORS: All non-domestic users, including restaurants, gas stations, and auto repair establishments with floor drains located in service areas and auto or vehicle washing facilities, shall be required to install and maintain a grease, oil, and sand interceptor at the user's own expense when the General Manager finds that it is necessary for the proper handling of (a) liquid waste containing grease, (b) flammable wastes, (c) sand, or (d) other harmful constituents which may be properly eliminated from the sewerage system by use of an interceptor or trap. An interceptor is not required for a building used solely for residential purposes so long as there exists no common food preparation facility. An interceptor shall be required when the wastewater flow from the building is anticipated to contain grease, flammable substances, sand, or other harmful ingredients in amounts or concentrations which, in the discretion of the Agency, present the possibility of causing or contributing to the fouling of, or the blockage of, or other damage to the Agency sewerage system.

Proper sizing, selection, and installation of grease traps and interceptors shall be in accordance with the most recent Uniform Plumbing Code. Oil and sand interceptors shall be situated on the user's premises and shall be so located as to be readily and easily accessible for cleaning and inspection. A sampling box or other appropriate sampling structure as specified by the Agency, shall be installed and located immediately downstream of the user's oil and sand interceptor. Buildings remodeled for use requiring interceptors shall also be subject to these regulations.

Wastewater discharges from fixtures and equipment in the above-mentioned types of establishments which may contain grease, oil, sand, or other objectionable materials, including, but not limited to, scullery sinks, pot and pan sinks, dishwashers, food waste disposals, soup kettles, and floor drains located in areas where such objectionable materials may exist, may be drained into the sanitary waste through grease traps and oil and sand interceptors where approved by the General Manager; provided, however, that toilets, urinals, washbasins, and other fixtures containing fecal materials shall not flow through the grease trap or interceptor. Toxic substances concentrations in excess of Ordinance limits shall not be discharged into grease traps and interceptors.

Grease traps and oil and sand interceptors shall be maintained by the user in efficient operating condition by periodic removal of the accumulated grease, oil, or sand. Grease and oil interceptors shall be cleaned by a licensed and permitted waste hauler on a periodic basis as determined by the Agency so as to assure that the interceptor will operate as designed at all times. The use of chemicals to dissolve grease or oil is specifically prohibited. No such accumulated grease, oil, or sand shall be introduced into any drainage piping or public or private sewer.

Abandoned oil and sand interceptors shall be emptied and filled with suitable material as determined by the General Manager or the County of Sonoma Environmental Health Department.

SECTION 10.02 - ADMINISTRATION OF INTERCEPTOR PROGRAM: The Agency shall administer an interceptor program which is intended to prevent grease, sand, flammable liquids, and other substances which are likely to block or create a hazard within the sewerage system from entering the system through use of interceptors or traps. The Agency may require any non-domestic user to install an interceptor or trap according to the guidelines set forth in the Agency's Standard Specifications or other program, prior to connection to the Agency; or at any time after connection to the Agency if the Agency discovers or determines subsequent to the connection that the building, facility, or operation of that user produces a waste with characteristics that would require installation of a trap or interceptor pursuant to this Ordinance. The installation of a proper interceptor or trap device shall be the responsibility of the parcel owner and the entity which applies for the connection or industrial user permit, and the owner/proprietor of the business or entity whose operations cause or contribute to the necessity for an interceptor or traps. The Agency shall determine whether a grease trap, grease interceptor, or other interceptor is required on a case-by-case basis based on an evaluation of objective criteria including, but not limited to, factors such as those listed hereunder:

A. The type of facility (restaurant, bakery, cheese factory, yogurt shop, gas station, lube facility, etc.).

B. The volume of the user's business or operation (such as number of meals served, number of seats, hours of operation).

C. Size and nature of facilities (including kitchen facilities) based on size, type, number of fixtures, and type of processing or cooking equipment used.

D. The type of service provided or operation undertaken (such as dine-in meal service versus carry-out meal service).

E. The type of foods or other materials used in the cooking, processing, or manufacturing operations carried on within the user's facility.

F. The overall potential for grease-laden, flammable, or sand-laden discharges.

G. The existence of devices, procedures, or processes which are designed to minimize the amount of grease, sand, oil, or other flammable liquids from entering the sewer system.

The design, location, and procedures for operation of a required interceptor or trap shall be approved by the Agency. Such approval shall be obtained prior to the users connection of the facility to the Agency's sewerage system, in the event of new construction or remodeling. In instances where a user has already connected and the Agency determines that an interceptor or trap must be installed, the user shall promptly provide for the installation of the interceptor or trap within a reasonable time frame (as may be set by the Agency), including providing such design plans and operational plans as may be required. The installation of an interceptor or trap as

required by this Ordinance on an existing user facility shall occur within reasonable time not to exceed one hundred (100) days after the user has been provided notice of the requirement that an interceptor or trap be installed. This 100-day limit may only be extended by written agreement of the Agency. Any users who are required to install or have in operation an interceptor or trap pursuant to this Ordinance, shall be required to have a written plan of operation or program for their facility which is intended to insure that the interceptor or trap operates as designed to prevent grease, oil, sand, or other harmful constituents from entering the sewerage system. These procedures may include adoption of kitchen practices to minimize the grease-laden garbage which ultimately enters the facility's drains and floor traps and/or other such procedures as may be required for the proper operation of the interceptors.

SECTION 10.03 - ENFORCEMENT: Failure of any user who is required to maintain an interceptor or trap pursuant to this Ordinance and/or pursuant to lawful Agency direction, shall be subject to each of the enforcement provisions set forth in this Ordinance. The enforcement provisions of this Ordinance shall also apply to the failure to instruct personnel, or to maintain, pump, and/or institute a proper grease or flammable substance reduction program.