

TOWN OF MAGNOLIA
FOG (Fats, Oils, and Grease)
Control Ordinance

A. Scope and Purpose

To aid in the prevention of sanitary sewer blockages and obstructions from contribution and accumulation of fats, oils, and greases into such sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

B. Definitions

1. Fats, Oils, and Greases. Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "Grease" or "Greases".
2. Grease Trap or Interceptor. A device for separating and retaining waterborne Greases and Grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system. Grease traps and Interceptors are sometimes referred to here in as "Grease Interceptors".
3. Cooking Establishments. Those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that use one of more of the following preparation activities: Cooking by frying (all methods), baking (all methods), grilling, sauteing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.
4. Non-Cooking Establishments. Those establishments primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include but not limited to cold dairy and frozen foodstuffs preparation and serving establishments.
5. Minimum Design Capability. The design features of a Grease Interceptor and its ability or volume required to effectively intercept and retain Greases from grease-laden wastewaters discharged to the public sanitary sewer.
6. User. Any person(s), individual, firm, company, association, society, corporation, organization, public 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 that contributes causes or permits the contribution or discharge of wastewater into the POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

7. POWT Staff: (POWT Staff) Public Owned Wastewater Treatment staff shall consist of Town of Magnolia employees authorized by the Town of Magnolia.

8. Hydraulic Load: At a minimum shall consist of all one, two, three and four compartment wash sinks filled to seventy-five percent (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.

C. Food Service Establishment Permit Requirement

1. Grease Interceptor Requirements: All permitted food service establishments are required to install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Ordinance. All grease interceptors must meet the requirements of the Town of Magnolia, Duplin County and/or State of North Carolina plumbing Code.

2. Implementation: All new food service establishment facilities are subject to grease interceptor requirements. All such facilities must obtain prior approval from the Public Works Director for grease interceptor sizing prior to submitting plans for building permit. All grease interceptors shall be readily and easily accessible for cleaning and inspection. Existing facilities with planned modification in plumbing improvements will be subject to comply with the grease interceptor requirements. These facilities must obtain approval from the Public Works Director for grease interceptor sizing prior to submitting plans for a building permit.

(All existing food service establishments, determined by the Public Works Director to have a reasonable potential to adversely impact the Town's sewer system will be notified of their obligation to install a grease interceptor within the specified period set forth in the notification letter.)

3. Variance from Grease Interceptor Requirements: Grease interceptors required under this Ordinance shall be installed unless the Public Works Director authorizes the installation of an indoor grease trap or other alternative pretreatment technology and determines that the installation of a grease interceptor would not be feasible. The food service establishment bears the burden of demonstrating that the installation of a grease interceptor is not feasible. The Public Works Director may authorize the installation of an indoor grease trap where the installation of a grease interceptor is not feasible due to space constraints or other considerations. If an establishment believes the installation of a grease interceptor is infeasible, because of documented space constraints, the request of an alternate grease removal device shall contain the following information:

- a. Location of sewer main and easement in relation to available exterior space outside building.

- b. Existing plumbing at or in a site that uses common plumbing for all services at that site.

(Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. All alternative pretreatment technology must be appropriately sized and approved by the Public Works Director.)

- 4. Fee simple.
 - a. Permit to install must be obtained from Magnolia Public Works prior to installation of any grease interceptor device. All interceptors must be in compliance with the Town's FOG Control Ordinance Section 2.0.
 - b. Permit to operate grease interceptor device will be issued once approval is given by Wallace Public Works Director and Duplin County Health Department.

D. Discharge Limitations

No User shall allow wastewater discharge concentration from subject grease interceptor, grease trap or alternative pretreatment technology to exceed that in accordance with the Town's Sewer Use Ordinance Section 2.3 and Town's Fog Control Ordinance Section E.

E. Grease Interceptor Requirements:

1. Grease interceptor sizing and installation shall conform to this Ordinance.
2. Grease interceptors shall be constructed in accordance with design approved by the Public Works Director and shall have a minimum of two compartments with fittings designed for grease retention.
3. Grease interceptor shall be installed at a location where it shall be easily accessible for inspections, cleaning, and removal of intercepted grease. The grease interceptor may not be installed in any part of the building where food is handled. Location of the grease interceptor must meet the approval of the Public Works Director.
4. All such grease interceptor shall be serviced and emptied of accumulated waste content as required in order to maintain Minimum Design Capability or effective volume. These devices should be inspected at least monthly by user. Users who are required to maintain a grease interceptor shall:
 - a. Provide for a minimum hydraulic retention time in accordance with the Uniform Plumbing Code (or other applicable plumbing code used by local agency).
4. Grease traps shall be maintained in efficient operating conditions by periodic removal of the accumulated grease. No such collected grease shall be introduced into any drainage piping, or public or private sewer.
5. No food waste disposal unit or dishwasher shall be connected to or discharge into any grease trap.

6. Wastewater in excess of one hundred-forty (140) degree Fahrenheit / (60) degree Cellulos shall not be discharged into a grease trap.

7. Except as provided herein, for a period of one (1) year following adoption of this ordinance, although installation of grease traps will be required to be installed, no enforcement actions will be taken under this Ordinance for failure to achieve limits on grease discharges from grease interceptors. If, during this one year period an obstruction of a sewer main(s) occurs that causes a sewer overflow to the extent that an impact on the environment is realized and that said overflow or failure of the sanitary sewer collection system to convey sewage can be attributed in part or in whole to an accumulation of grease in the sewer main(s), the Town of Magnolia will take appropriate enforcement actions, as stipulated in the Sewer Use Ordinance, Section 8 (Enforcement), against the generator or contributor of such grease.

F. Grease Interceptor Maintenance, Record Keeping, and Grease Removal

1. Users shall install grease Interceptors as required by the Town of Magnolia . Grease Interceptors shall be installed at the User's expense, when such User operates a Cooking Establishment. Grease Interceptors may also be required in non-cooking or cold dairy and frozen food service establishments and other industrial or commercial establishments when they are deemed necessary by the Magnolia Public Works Director for the proper handling of liquid wastes containing Grease. No User shall allow wastewater discharge concentration from subject Grease Interceptor to exceed 100 milligrams per liter. All Grease Interceptors shall be of a type, design, and capacity approved by the Town of Magnolia and shall be readily and easily accessible for User cleaning and Town inspection. All such Grease Interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain Minimum Design Capability or effective volume of the Grease Interceptor, but not less often than every thirty (30) days. Users who are required to pass water through a Grease Interceptor shall:

a. All oil and grease, water and solids separators (grease traps) required in this section shall have a capacity and design in compliance with the following equations:

1) Restaurants:

$$(S) \times (20) \times (HR/12) \times (LF) = \text{capacity in gallons}$$

S = number of seats in dining area
 HR = number of hours open
 LF = loading factor.

b. Remove any accumulated grease cap and sludge pocket as required. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this picket and thereby reduce the effective volume of the device.

5. The user shall maintain a written record of inspection and maintenance for three (3) years. All such records will be made available for on-site inspection by representative of the Town of Magnolia during all operating hours of user.

6. Sanitary wastes are not allowed to be connected to sewer lines intended for grease interceptor service.

7. Except as provided herein, for a period of one (1) year following adoption of this ordinance, although installation of grease interceptors will be required to be installed, no enforcement actions will be taken under this Ordinance for failure to achieve limits on grease discharges from grease interceptors. If, during this one year period an obstruction of a sewer main(s) occurs that causes a sewer overflow to the extent that an impact on the environment is realized and that said overflow or failure of the sanitary sewer collection system to convey sewage can be attributed in part or in whole to an accumulation of grease in the sewer main(s), the Town of Magnolia will take appropriate enforcement actions, as stipulated in the Town's Sewer Use Ordinance, Section 8 (Enforcement), against the generator or contributor of such grease.

8. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities. Manhole covers must be traffic rated if placed within any parking areas. Manhole covers are to be of a weight class of less than 100 pounds.

G. Grease Trap Requirements

1. Upon approval by the Public Works Director, a grease trap complying with the provisions of this section must be installed in the waste line leading from sinks, drains, and other fixtures or equipment in food service establishments where grease may be introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal.

2. Grease Traps sizing and installation shall conform to the Uniform Plumbing Code or other applicable plumbing code used by local agency.

3. No grease trap shall be installed which has a stated rate flow of more than fifty-five (55) gallons per minute, nor less than twenty (20) gallons per minute, except when specifically approved by the Public Works Director.

1.27 Recreational areas 0.8 Main highways 0.7 Other
highways

2) Hospitals, nursing homes, other types of kitchens with varied seating capacity:

$M \times (5) \times (LF) = \text{capacity in gallons}$ M = meals per day

LF = loading factor

1.0 With dishwasher 0.5 Without dishwasher

Except that no grease trap shall be smaller than 750 gallons, no single separator shall be larger than 3,000 gallons and where requirements exceed 3,000 gallons multiple units shall be used. In cases of certain fast food restaurants or establishments with potential to discharge large quantities of grease and oil, capacity requirements greater than 25 gallons per seat may be required. Prepackaged or

manufactured grease traps may be approved by the Town with proper engineering and application review.

b. Remove any accumulated Grease cap and sludge pocket as required, but at intervals of not longer than thirty (30) days at the Users expense. Grease Interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the Grease Interceptor.

c. Operate the Grease Interceptor in a manner so as to maintain said device such that attainment of the grease limit is consistently achieved. "Consistent" shall mean any wastewater sample taken from said Grease Interceptor shall be subject to terms of numerical limit attainment described in (G) (1). If a previously established business desires, because of documented space constraints, an alternative to an out-of-building Grease Interceptor, the request for an alternative location shall contain the following information:

1. Location of Town sewer main and easement in relation to available exterior space outside building.
2. Existing plumbing at or in a site that uses common plumbing for all services at that site.

d. Understand and agree that: The use of biological additives as a Grease degradation agent is not permissible.

e. Understand and agree that: The use of automatic Grease removal systems is conditionally permissible, upon prior written approval by the Director, the Lead Plumbing Inspector of the Town of Magnolia, and the Duplin County Department of Health. Any establishment using this equipment shall operate the system in such a manner that attainment of the Grease wastewater discharge limit, as measured from the unit's outlet, is consistently achieved.

f. Understand and agree that: The Director reserves the right to make determinations of Grease Interceptor adequacy and need, based on review of all relevant information regarding Grease Interceptor performance, facility site and building plan review and to require repairs to, or modification or replacement of such traps.

2. The User shall maintain a written record of trap maintenance for three (3) years. All such records will be available for inspection by the Town at all times.

3. No non-grease-laden sources are allowed to be connected to sewer lines intended for Grease Interceptor service.

Access manholes, with a minimum diameter of 24 inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, Grease removal, and wastewater sampling activities. Manhole covers must be traffic rated if place within any parking areas. Manhole covers are to be of a weight class of less than 100 pounds.

H. FOG Variance

1. The Town of Magnolia Public Works 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 Wallace FOG Ordinance.

2. A food preparation/service establishment can apply for a variance to the scheduled service requirements of the Town of Magnolia 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 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.

- a. A copy of the Town of Magnolia **Grease Interceptor Service Schedule Variance Request Form** can be obtained from the Town of Magnolia and completed. The request form must be signed by the food preparation/service owner(s).
- b. Read, understand, and agree with the **Town of Magnolia Grease Interceptor Service Schedule Variance** (See Appendix A), and the **Town of Magnolia Grease Interceptor Service Schedule Variance Request Form**, (See Appendix B).
- c. Mail a completed **Town of Magnolia Grease Interceptor Service Schedule Variance Request Form** to:

Town of Magnolia
Public Works Department Pretreatment
Section
P.O. Box 459
Magnolia, N C 28453
- d. The Town of Magnolia will review all variance request forms and contact the food preparation/service establishment accepting or rejecting the variance request. The food preparation/service establishment once authorized by the Town of Magnolia to begin the variance study procedure may contact a grease interceptor service provider to schedule a grease interceptor cleaning.
- e. The food preparation/service establishment must contact the Town of Magnolia Public Work Department two (2) working days prior to the grease interceptors schedule cleaning.
- f. Additional monitoring events or pollutants may be required if deemed necessary by the Town of Magnolia Public Work Department. Variance studies shall not exceed a period of ninety (90) days.
- g. After a minimum of three (3) site samples are collected and all sampling results are obtained, the Town of Magnolia Public Works Department will analyze all data. After all data is reviewed by the Town, the Town will submit in writing the results of the variance study only to the facility requesting said study.

This ordinance shall be in full force and effect

On the 19th day of June, 2012

FIRST READING: _____, 2012
SECOND READING: _____, 2012
PASSED this 19 day of June, 2012
AYES: 4
NAYS: 0
ABSENT: Cam Luther Kisser III
NOT VOTING: NA
APPROVED this 19 day of June, 2012

Quynh Delyn B. Voss MAYOR, of the Town of Magnolia

ATTEST: Katrina Miller (Seal) Town Clerk

Published the 19 day of June, 2012



APPENDIX A

Town of Magnolia
Grease Interceptor Service Schedule Variance

A variance to the scheduled service requirement of the Town of Magnolia Fats, Oils, and Grease Control Ordinance 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 Magnolia Sewer Use Ordinance, FOG Control Ordinance, and any other requirements remain in effect.

Fees

Food preparation/service establishments shall complete a Town of Magnolia 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 Wallace 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 \$320.00, which includes estimated reimbursement costs associated with Town of Magnolia 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 Magnolia at the end of the variance study. The Town of 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 Magnolia 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 Magnolia Grease Interceptor Variance Study Sheet and submit a copy to the food preparation/service establishment after each grease interceptor inspection.

Discontinuation of Variance Study

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

- Grease interceptor FOG concentrations exceeding limits set by Town of Magnolia FOG Control Ordinance

Grease interceptor discharge adversely affects the sewer collection system and treatment works.

**Town of Magnolia
Grease Interceptor Service Schedule Variance**

- Solids accumulation is greater than 20 percent (20%) 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 of 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.

Conditions and Schedules

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

- Food preparation/service establishment owner(s) shall complete a Town of Magnolia Grease Interceptor Service Schedule Variance Request Form and provide the Town of Magnolia, written explanation as to the need of service schedule variance.
- Food preparation/service establishment owner(s) agree that any request for variance is considered and implemented under the discretion of the Town of Magnolia and can be denied for any reason.
- Food preparation/service establishment shall conform to the pumping schedule set by the Town of Magnolia during the variance study. Failure to follow pumping requirements will result in variance study discontinuation.
- Food preparation/service establishment agrees to the pumping schedule after the variance study is completed, even in the event, the Town of Magnolia requires a service schedule greater than once every thirty (30) days.
- Food preparation/service establishment shall contract and arrange with a grease interceptor service provider a pumping schedule that will meet the conditions of said variance.
- Food preparation/service establishment shall contact the Town of Magnolia Public Works, Pretreatment, two (2) working days prior to the scheduled interceptor cleaning.

- Food preparation/service establishments that desire the use of biological or chemical treatment shall provide the Town Of Magnolia 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 an Interceptor service set by the Town Of Magnolia FOG Ordinance or Town Of Magnolia Variance Study.
- During the variance study, all limits and conditions of the FOG Ordinance apply. All violations of the FOG Ordinance will be addressed during and after the variance study.
- 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 Magnolia as a result of conducting the variance study.

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

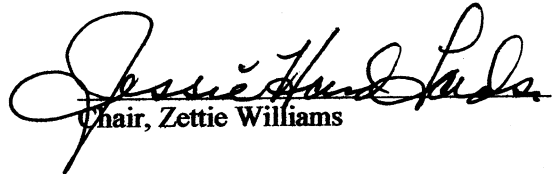
** Pretreatment Staff shall consist of Town Of Magnolia employees or individuals authorized by the Town Of Magnolia.

^Owner(s) Any person(s), individual, firm, company, association, society, corporation, public 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 that contributes causes or permits the contribution or discharge of wastewater into POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater

The following Fats, Oils and Grease Control Ordinance for the Town of Magnolia was adopted by the Duplin County Board of Commissioners following a public hearing held on September 17, 2012 as required by an interlocal agreement between the Town of Magnolia and Duplin County adopted August 20, 2012. The interlocal agreement specifies the terms of operation of a proposed sewer system serving Brinson Rd and the I-40 Exit 373 Interchange.

Adopted this the 17th day of September 2012 to become effective immediately.


Attest: Clerk to the Board


Chair, Zettie Williams

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APPENDIX B

Town of Magnolia

Grease Interceptor Service Schedule Variance Request Form

Food preparation/service establishment who requests a grease interceptor service schedule variance must complete this form and submit to the Town of Magnolia Public Works Department - Pretreatment Section P.O. Box 459 Magnolia, NC 28453. If there are any questions concerning this form, please feel free to contact the Pretreatment Section at (910) 39-3205 or (910) 284-6557.

Company Name _____
Facility Name: _____
Corporate Name: _____

Facility Address: Street:
City: _____ State: __ Zip: _____

Business Mailing Address: Street:
City: _____ State: __ Zip: _____

Facility Contact: Name: __ Phone: __ Fax: _____
E-mail: _____
Corporate Contact Name: _____ Phone: _____ Fax: _____ E-mail: _____

Written explanation for the need to vary from the Town of Wallace Fats, Oils, and Grease Control Ordinance. (Attach Separate letter)

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: _____

Total number of employees at food preparation/service establishment:
Shift #1: _____ Shift #2: _____ Shift #3: _____

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

Location: _____
Size (capacity): _____
Manufacturer: _____
Model #: _____

Town Of Magnolia Grease Interceptor Service Schedule Variance Request Form

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: _____

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

Town of Magnolia Grease Interceptor Service Schedule Variance Request Form

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

Item No.	Location	Intended Use (ex. wash, prep ...)	Compartments (ex. 1,2,3,4)	Size (ex. 24x24x12, 10 gpm)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				

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: _____

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.

Town of Magnolia Grease Interceptor Service Schedule Variance Request Form**AUTHORIZED REPRESENTATIVE STATEMENT**

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

4 of 4

Printed Name of Authorized Representative
Date

Method 1. Evaluation Based upon 20-25 Minute Hydraulic Retention

Grease Separation Device Sizing Table

Maximum, worst-case hydraulic loading conditions typified below for new construction projects. Grease interceptor type not specified in this table. Size of device is listed as wetted holding volume (gallons).

<i>Kitchen Drainage Fixtures</i> →	<i>using 1-1/2" drain pipe gallons</i>	<i>2" drain pipe gallons</i>
One prerinse sink and dishwasher	300	500
One 2- or 3-compartment pot sink	300	500
One 2- or 3-compartment pot sink (and) one 1-compartment prep sink	500	750
One 3-compartment pot sink (and) one 2-compartment prep sink	750	1,000
One 3-compartment pot sink (and) one 2-compartment prep sink (and) one prerinse sink	1,000	1,500
One 3-compartment pot sink (and) one 2-compartment prep sink (and) one prerinse sink (and) dishwasher (and) one utility sink	2,000	3,000
One 3-compartment pot sinks (and) one 3-compartment prep sinks (and) one prerinse sink (and) dishwasher (and) one utility sink	2,000	3,000
One or more 3-compartment pot sinks (and) one or more 3-compartment prep sinks (and) one or more prerinse sinks (and) dishwasher(s) (and) one or more utility sinks	3,000	4,000

Method 6. Uniform Plumbing Code Procedure

Table H-1
Sizing of Grease Separation Devices

Number of meals per peak hour (1)	X	Waste flow rate (2)	X	Retention time (3)	X	Storage factor (4)	Grease separation device size (liquid capacity)
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1. Meals Served at Peak Hour

2. Waste Flow Rate

- With dishwashing machine 6 gallon (22.7 L) flow
- Without dishwashing machine 5 gallon (18.9 L) flow
- Single service kitchen 2 gallon (7.6 L) flow
- Food waste disposer 1 gallon (3.8 L) flow

3. Retention Times

- Commercial kitchen waste
- Dishwasher 2.5 hours
- Single service kitchen
- Single serving 1.5 hours

4. Storage Factors

- Fully equipped commercial kitchen 8 hour operation: 1
- 16 hour operation: 2
- 24 hour operation: 3
- Single Service Kitchen 1.5

Ref: Uniform Plumbing Code Appendix H. Recommended Procedures for Design, Construction and Installation of Commercial Kitchen Grease separation devices, Pg.227.

013 00
018 00

Example: For a restaurant with a 50-seat dining area, an 8-hour per day operation, with 5 gallons of wastewater per meal, a storage capacity factor of 2.0, and a loading factor of 10, the size of the grease trap is calculated as follows:

$$(50) \times (5) \times (2.0) \times (1.0) \times (8/2) = 2,000 \text{ gallons}$$

Based on precast tank manufacturing in North Carolina, thousand gallon increments are typical; therefore, a minimum 2,000-gallon tank size would be recommended.

EPA-2 Procedure for Hospitals, Nursing Homes and other type commercial kitchens with varied seating
Minimum of 750 gallons

(# of meals served a day) x (gallons) x (storage factor) x (loading factor) = grease separation device volume (gallons)

loading Factor	<i>W/O</i> Food	Minimum = 1.7 Maximum = 2.5
Food Grinder & Dishwasher = 1.25	Grinder & Dishwasher	Gallons
<i>W/O</i> Food Grinder = 1.0	= .5	Wastewater gallons per meal, usually 4.5 gal
<i>W/O</i> Dishwasher = .75	Storage Factor	

Example: 100-person rest home
(330 [100 patients + 10 staff x 3 meals/day]) x (4.5) x (1.25 [w/ food grinder & dishwasher]) x (2.0 [typical storage factor]) = 3,712 gallons

Based on precast tank manufacturing in North Carolina, thousand gallon increments are typical; therefore, a minimum 3,000-gallon tank size would be recommended.

Method 4. Evaluation Based upon NCDEH Standards


Facility	Grease tank size
salad only or subs	500 gallon
Take-out grilled foods	1,000 to 1,500 gallon depending on size of facility
take-out deep fried foods	1,500 to 2,000 gallon depending on size of facility
pasta and pizza facilities	1,500 to 2,000 gallon depending on size of facility
sit-down full menu restaurants < 100 seats	1,500 to 2,000 gallon depending on size of facility
sit-down full menu restaurants > 100 seats	2,000 to 3,000 gallon depending on size of facility

The following Sewer Use ordinance for the Town of Magnolia was adopted by the Duplin County Board of Commissioners following a public hearing held on September 17, 2012 as required by an interlocal agreement between the Town of Magnolia and Duplin County adopted August 20, 2012. The interlocal agreement specifies the terms of operation of a proposed sewer system serving Brinson Rd and the I-40 Exit 373 Interchange.

Adopted this the 17th day of September 2012 to become effective immediately.



Attest: Clerk to the Board


Chair, Zettie Williams