



Fats, Oil & Grease (FOG) Policy Requirements

1. Purpose

The purpose of this document is to minimize the introduction of FOG into the City's Wastewater Collection System. Accumulation of FOG can adversely affect the City's Collection System by producing blockages which can result in sanitary sewer overflows.

2. Applicability

This document shall apply to all nonresidential establishments that discharge FOG in any concentration and to include:

- 2.1 New Construction
- 2.2 Interior remodeling to accommodate expansion or operational modifications
- 2.3 Changes of ownership / occupancy
- 2.4 Facilities which are experiencing difficulty in achieving compliance with maintenance and / or wastewater discharge requirements
- 2.5 Facilities adversely affecting the City's Collection System and / or Wastewater Treatment Facility, as determined by the City
- 2.6 Existing facilities without grease interceptors unless specifically exempted by the City

Each business establishment for which a grease interceptor is required shall have a grease interceptor serving only that establishment. Common or shared interceptors are not permitted.

All under slab construction requires drawings from a professional engineer and must be approved by the City of Kalispell's Industrial Pretreatment Coordinator (IPC) prior to construction. The City's IPC shall inspect / approve all pretreatment related construction prior to backfilling.

3. Business Owner's / Discharger's Responsibilities:

The standards set forth in this section are minimum standards; therefore, this section does not intend nor imply that compliance by any person will ensure that there will be no contamination, pollution, nor unauthorized discharge of pollutants.

3.1 Implementation and adherence to the City's FOG Best Management Practices (BMP's).

3.2 Installation and other requirements for grease interceptors:

A. Interior Hydromechanical Grease Interceptor

- I. Sizing shall comply with the City's most currently adopted version of the Uniform Plumbing Code and utilize the fixture capacity formula with a minimum size of 20 gpm.
- II. Interceptor design shall comply with City's Standards for Design and Construction drawing "PT.2"
- III. All new interior grease interceptors shall be Schier Great Basin Series interceptors.
- IV. Installation, operation, and maintenance per manufacturer's specifications.
- V. City's IPC shall determine cleaning frequency.
- VI. Interceptor shall be located in an area that allows for easy cleaning and inspection.
- VII. Food preparation sinks, dishwashing sinks, dishwashers, floor drains, floor sinks, mop sinks and any other fixtures that produce grease laden waste shall discharge into the interceptor.
- VIII. Dishwashers shall be commercial grade, low temperature, chemical sanitizing models. Water entering the interceptor shall not exceed 150°F.
- IX. Food waste processors/grinders, garbage disposers, enzymes and drain maintenance chemicals are prohibited.
- X. All floor sinks shall be equipped with stainless steel flanged floor sink strainers.

B. Exterior Gravity Grease Interceptor / Sample Port

- I. Schier Great Basin High-Capacity Grease Interceptors are recommended. If using a Schier GB Series interceptor, the sample port requirement can be omitted.
- II. Sizing shall comply with the City's most currently adopted version of the Uniform Plumbing Code. Use the table titled "Gravity Grease Interceptor Sizing" which uses DFU's for determining sizing.
- III. Precast, concrete interceptor / sample port designs shall comply with the City's Standards for Design and Construction drawings "PT.1, PT.3, and PT.7". Waterproofing of all pretreatment related concrete structures shall conform with City's Standards for Design and Construction drawing "SA.3".
- IV. Installation, operation, and maintenance per manufacturer's specifications.
- V. City's IPC shall determine cleaning frequency.
- VI. Interceptor to be located in an area that allows for easy cleaning and inspection. Lids shall be installed in a manner that allows for easy removal. Concrete lids are prohibited.

- VII. Food preparation sinks, dishwashing sinks, dishwashers, floor drains, floor sinks, mop sinks and any other fixtures that produce grease laden waste shall discharge into the interceptor.
 - VIII. Food waste processors/grinders, garbage disposers, enzymes and drain maintenance chemicals are prohibited.
 - IX. All floor sinks shall be equipped with stainless steel flanged floor sink strainers.
- C. Grease Interceptor (GI) Abandonment
Abandoned GI's shall be closed by:
- I. Removal of entire contents of GI.
 - II. Capping of the inlet and outlet pipes.
 - III. Filling of the empty GI with an appropriate fill material, e.g., sand.
 - IV. Permanently securing all openings to the interceptor, e.g., cement, weld.

4. City of Kalispell's Responsibilities

4.1 Inspections

Authorized personnel of the City, bearing proper credentials and identification, shall have the right to enter upon all properties subject to this program, at any time and without prior notification, for the purpose of inspection, observation, measurement, sampling, testing or record review, as part of this program.

4.2 Enforcement

Enforcement of these regulations shall be in accordance with the provisions of the City's Enforcement Response Plan. The enforcement response is based on the type of violation(s) and the number of occurrences. Failure to comply with this program shall be grounds for penalty/fine imposition and/or discontinuance of service.

4.3 Permitting (Not Applicable at this time) – Memorandum of Understanding in place of, as follows:

Permits shall be put in place and enforced for all businesses that meet the following criteria:

- A. Businesses which are assessed surcharges for high strength waste as defined in the City of Kalispell's Resolution No. 5968.
- B. Business with a history of noncompliance with this policy and/or the City's FOG BMP's, as determined by the City.

Permitting shall follow all requirements described in the City of Kalispell's Ordinance _____. Articles 4-6.

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FOG Best Management Practices (BMP's)

1. Ensure that your establishment is equipped with a properly sized and vented grease interceptor and sample port.
2. Train all employees in BMP's and provide periodic refresher training as well. Document this Training.
3. All floor sinks shall be equipped with stainless steel flanged floor sink strainers, which shall be easily removed for daily cleaning.
4. Provide a covered recycling container for cooking grease (yellow grease) and cooking oil. Utilize the service of a recycling company for disposal and maintain a disposal log. Do not overfill the recycling container. All other grease shall be placed in a sealed container and disposed of in a dumpster.
5. Do not use enzymes, degreaser, or hot water directly in an interceptor or drain as a method of maintaining the interceptor or drain.
6. When cleaning greasy floors, ensure the wastewater is disposed of into a drain that leads to the interceptor.
7. Scrape off food and wipe off grease from cooking pots, pans and utensils and place in the trash prior to washing.
8. Don't put hot water (greater than 150°F) down any drain that leads to an interceptor.
9. Inspect interceptor regularly. Clean before interceptor becomes 1/3 full of grease and solids. Fill clean interceptor with cold water after cleaning.
10. Keep an updated copy of the City's "Interceptor Maintenance Log" that is available for all staff performing interceptor maintenance. Ensure that the required cleaning frequency, established by the IPC, is being performed. Keep receipts from any pumper companies used. These records shall be kept available for inspection for a minimum of three years.
11. Keep a spill kit available for any spills. Place used absorbent material in sealed containers and place in a dumpster.
12. Contact the City's Industrial Pretreatment Coordinator with any questions at (406) 758-7817.

