

## ORDINANCE NO. 1185

**AN ORDINANCE OF THE CITY COUNCIL OF THE CITY OF GIG HARBOR, WASHINGTON; RELATING TO DISCHARGES INTO THE CITY'S ~~SEWER SYSTEM~~ PUBLIC OWNED TREATMENT WORKS, UPDATING THE GIG HARBOR MUNICIPAL CODE TO REFLECT CHANGES TO THE UNIFORM PLUMBING CODE; AMENDING GIG HARBOR MUNICIPAL CODE SECTIONS 13.28.020, 13.28.170, AND 13.28.270, AND AMENDING CHAPTER 13.30 OF THE GIG HARBOR MUNICIPAL CODE; PROVIDING FOR SEVERABILITY.**

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WHEREAS, the increased demand on the City's Public Owned Treatment Works (POTW) necessitated implementing more stringent rules and regulations on waste dischargers; and

WHEREAS, under Ordinance No.1107 the City established requirements for retrofitting of treatment devices in existing development and installation in new development in order to significantly reduce the amount of fats, oils and grease entering the POTW to protect public health, safety and the environment; and

WHEREAS, the City desires to update the requirements established in Ordinance No. 1107 to be consistent with the currently adopted Uniform Plumbing Code, version; and

WHEREAS, for the consistency with current management responsibilities at the City, the City desires to designate the WWTP Supervisor as the official with authority to administer, implement and enforce the provisions of Chapter 13.28 and 13.30 of the Gig Harbor Municipal Code; and

WHEREAS, the City's SEPA Responsible Official issued a decision exempting this Ordinance from SEPA review under WAC 197-11-800(19) on May 1, 2007; and

WHEREAS, the City Council had a first reading of this ordinance on March 8, 2010; and

WHEREAS, the City Council had a second reading of this ordinance on March 22, 2010 and a third reading on April 12, 2010; Now, Therefore,

THE CITY COUNCIL OF THE CITY OF GIG HARBOR, WASHINGTON,  
ORDAINS AS FOLLOWS:

Section 1. Section 13.28.020 of the Gig Harbor Municipal Code is hereby amended to read as follows:

**13.28.020 Definitions.** Unless the content specifically indicates otherwise, the meaning of terms used in this chapter shall be as follows:

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~~M. "Sewage" means a combination of water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground, surface and storm waters as may be present.~~

\* \* \*

Section 2. Section 13.28.170 of the Gig Harbor Municipal Code is hereby amended to read as follows:

**13.28.170 Prohibited Discharges.**

Except as hereinafter provided, no person shall discharge or cause to be discharged any of the following described ~~waters~~ substances to any public sewer:

~~A. Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit;~~

~~B. Any water or waste which may contain more than 100 parts per million, by weight or fat, oil or grease;~~

A. C. Any gasoline, benzene naphtha, fuel oil, or other flammable or explosive liquid, solid or gas;

B. D. Any garbage that has not been properly shredded;

C. E. Any ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, ~~paunch manure~~ or any other solid or viscous substance capable of causing obstruction to the flow in sewers, lift stations or other interference with the proper operation of the ~~sewage works~~ Wastewater Treatment Plant;

D. F. Any waters or wastes having a pH lower than ~~5.5~~ 6.0 or higher than 9.0 or having any other corrosive property capable of causing damage or hazard to structures, equipment, and personnel of the ~~sewage works~~ Wastewater Treatment Plant;

E. G. Any waters or wastes containing a toxic or poisonous substance in sufficient quantity to injure or interfere with any sewage treatment process, constitute a hazard in the receiving waters of the sewage Wastewater Treatment Plant;

F. H. Any waters or wastes containing suspended solids of such character and quantity that unusual attention or expense is required to handle such materials at the sewage Wastewater Treatment Plant;

G. I. Any noxious or malodorous gas or substance capable of creating a public nuisance.

H. Any discharge that is inconsistent with GHMC Section 13.30.060.

Section 3. Section 13.28.270 is hereby amended to read as follows:

**13.28.270 Violation – Penalty.** Any person, firm, or corporation which violates the provisions of this chapter shall incur a cumulative civil penalty in the amount of \$50.00 per day from the date set for correction thereof, pursuant to Chapter 15.18 GHMC, until the violation is corrected. This chapter 13.28 shall be enforced according to the procedures set forth in chapter 12.17 GHMC. The person authorized to enforce this chapter pursuant to chapter 12.17 GHMC is the WWTP Supervisor or his/her designee.

Section 4. Chapter 13.30 is hereby amended to read as follows:

## **CHAPTER 13.30 GRAVITY GREASE INTERCEPTOR (GGI)/TRAP HYDROMECHANICAL GREASE INTERCEPTOR (HGI) RULES AND REGULATIONS**

**Section 13.30.010: Purpose, Policy and Administration**

**Section 13.30.020: Definitions**

**Section 13.30.030: Specialized Definitions**

**Section 13.30.040: Applicability**

**Section 13.30.050: Date Required Requirements for Compliance**

**Section 13.30.060: Discharge Criteria**

**Section 13.30.070: Requirements for Grease Trap/Interceptors Gravity Grease Interceptors (GGIs)/Hydromechanical Grease Interceptors (HGs)**

**Section 13.30.080: Gravity Grease Interceptor (GGI) Construction**

**Section 13.30.090: Service/Inspection Ports and Inspection Ports**

**Section 13.30.110: Grease Traps Hydromechanical Grease Interceptors (HGs)**

**Section 13.30.111: Interceptor Pumping and Cleaning (GGI/HGI)**

**Section 13.30.112: Operational Permit Requirements**

**Section 13.30.113: Required Reporting**

**Section 13.30.114: Gravity Grease Interceptors (GGIs)/Hydromechanical Grease Interceptors (HGs)Treatment Products**

**Section 13.30.115: Mobile Treatment Processes**

**Section 13.30.116: Facility Closure**

**Section 13.30.117: Monitoring, Inspection and Entry**

**Section 13.30.118: Confidentiality and Proprietary Information**

**Section 13.30.119: Suspension of Service**

**Section 13.30.120: Fees**

**Section 13.30.200: Violations and Penalties**

**Section 13.30.210: Remedies Not Exclusive**

**Section 13.30.010. Purpose, Policy and Administration.**

A. Purpose. The purpose of this Chapter is the regulation of the installation, maintenance, generation and disposal of ~~grease interceptor/trap~~ GGI/HGI waste for the protection of the Public Owned Treatment Works (POTW) and the environment.

B. Policy. The objective of this Chapter is to reduce the operational and maintenance costs of the POTW by preventing the accumulation of grease within the collection system and additional treatment at the ~~POTW~~ Wastewater Treatment Plant. This ordinance shall apply to all users of the POTW in the City of Gig Harbor and to users outside the City who, by contract or agreement with the City, are users of the City's POTW.

C. Administration. Except as otherwise provided herein, the ~~Public Works Operations Director~~ WWTP Supervisor ("Operations Director" Supervisor) or his/her designee shall administer, implement, and enforce the provisions of the Chapter.

**Section 13.30.020. Definitions.** Unless otherwise expressly stated or the context clearly indicates a different intention, the following terms shall, for the purpose of this chapter, have the meanings indicated in this section:

A. "Adequately-sized GGI" shall mean an interceptor that ~~does not allow a discharge of Oil and Grease in excess at no time allows discharge of fats, oils and grease (FOG) in excess~~ of 100 milligrams per liter (mg/l) concentrations, solids or otherwise has not been found by the ~~Operations Director~~ Supervisor to be contributing grease in quantities sufficient to cause POTW line stoppages or necessitate increased maintenance on the POTW.

B. "Adequately-sized grease trap HGI" shall mean ~~an interceptor that at no time trap that does not allows a discharge of fats, oil and grease (FOG) in excess of 100 milligrams per liter (mg/l) concentrations, solids or~~ otherwise has not been found by the ~~Director~~ Supervisor to be contributing grease in quantities sufficient to cause POTW line stoppages or necessitate increased maintenance on the POTW.

C. "Administrative Authority" shall be the ~~City Director of Operations~~ WWTP Supervisor.

D. "Approved" shall mean accepted as satisfactory under the terms of this chapter and given formal and official sanction by the Administrative Authority.

E. "Beverage/Coffee Stand" means a facility that serves primarily coffee, tea, juices and other nonalcoholic beverages.

F. E. "Biological pretreatment service" shall mean the application of any additive or enzyme or the use of any other biological means to digest waste in an interceptor that discharges into a public sewer system within the city.

G. F. "Lawful Discharge" shall mean the introduction of waste into a POTW.

H. G "Disposal" shall mean the discharge, deposit, injection, dumping, spilling, leaking or placing of any solid or semi-solid ~~grease interceptor/trap GGI/HGI~~ waste, ~~grit interceptor waste~~, and/or sewage into or on any land or water so that such waste or any constituent thereof may enter the environment or be emitted into the air or discharged into any waters, including ground waters.

I.-H "Disposal facility" shall mean a facility at which liquid waste, including but not limited to, ~~grease interceptor/trap GGI/HGI~~ waste, ~~grit interceptor waste~~, and sewage is received, processed, or treated in a manner compliant with all applicable Federal, State, and local regulations.

J. I "Disposal facility operator" shall mean an individual who is authorized to accept or reject liquid waste at a disposal facility, and who is authorized to sign a trip ticket, regardless of actual title.

K. J. "Disposal site" shall mean a permitted site or part of a site at which ~~grease interceptor/trap GGI/HGI~~ waste, ~~grit interceptor waste~~, or ~~seepage~~ is processed, treated and/or intentionally placed into or on any land in a manner compliant with all applicable Federal, State, and local regulations, and at which site said waste will remain after closure.

L. "Drainage Fixture Units (DFUs)/Fixture Units" shall mean a quantity in terms of which the load-producing effects on the plumbing system of different kinds of plumbing fixtures are expressed as referenced in UPC per Table 7-3 of this chapter.

M. K. "Emulsifiers" and/or "De-emulsifiers" shall mean any substance or substances which, when added or placed into a ~~grease trap GGI or grease interceptor~~ HGI system, will form an oily substance to a milky fluid in which the fat globules are in a very finely divided state and are held in suspension, ~~giving it the semblance of a solution; as the homogenization of milk emulsifies the fat with the whey forming a smooth milk product allowing it to be released into the POTW.~~

N. L. "Existing facility" shall mean any building, structure, facility, or installation from which there is or may be a discharge of ~~pollutants~~ waste, the construction of which started before the adoption of this Chapter.

O. M. "Fats" shall mean substances that are primarily fatty acid esters of the alcohol glycerol, also called acylglycerols, neutral fats, natural fats, or glycerides. They are the major components of deposit, or storage, of fats in plant and animal cells,

especially in the adipose (or fat) cells of vertebrates. This term may include any synthesized substance of a like nature.

P. ~~N~~ “Food courts” shall mean areas predominantly found in shopping centers or amusement parks and festivals where several food ~~preparation service~~ establishments having different owners may be sharing seating space and/or plumbing facilities.

Q. ~~O~~ “Food service establishment” shall mean any facility that cuts, cooks, bakes, prepares or serves food, ~~or~~ which disposes of food-related wastes and/or which has a local, State, and/or Federal food service permit.

R. ~~P~~ “Garbage grinder” shall mean any device, which shreds or grinds up solid or semisolid food waste materials into smaller portions for discharge into the POTW.

S. ~~Q.~~ “Generator” shall mean a ~~facility business/owner~~ that causes, creates, generates, stores, or otherwise produces waste from on-site process operations, whether domestically or commercially generated, or as a byproduct of some domestic or non-domestic activity. The generator is responsible for assuring that the produced waste is disposed of in accordance with all Federal, State and local disposal regulations.

T. ~~R.~~ “Grease” shall mean fats, waxes, free fatty acids, calcium and magnesium soaps, mineral oils and certain other non-fatty material from animal or vegetable sources, or from hydrocarbons of petroleum origins, commonly found in wastewater from food preparation and food service. Grease may originate from, but not be limited to, discharges from scullery sinks, pot and pan sinks, dishwashing machines, soup kettles and floor drains located in areas where grease-containing materials may exist.

U. ~~S.~~ “Grease Interceptor” or “Interceptor” “Gravity Grease Interceptor (GGI)” shall mean a water-tight receptacle utilized by commercial or industrial generators of liquid waste to intercept, collect, and restrict, the passage of grease and food particles into the POTW to which the receptacle is directly or indirectly connected, and to separate and retain grease and food particles from the wastewater discharged by a facility. See also, definition of “Adequately-sized Gravity Grease Interceptor.”

V. “Gravity Grease Interceptor (GGI)” Shall mean a water tight receptacle receiving and retaining waste containing fats, oils and grease from food service establishments. In all cases shall be located outside place of business or any structure. Minimum size shall be 750 gallons. Additional sizing criteria set forth in this chapter and the current adopted plumbing code.

V. ~~T.~~ “Grease Trap” or “Trap” “Hydromechanical Grease Interceptor “HGI”” shall mean a water-tight or mechanical receptacle utilized by commercial generators of liquid waste to intercept, collect, and restrict, the passage of grease and food particles into the POTW to which the receptacle is directly or indirectly connected, and to separate and

~~retain grease and food particles from the wastewater discharged by a facility. See also, definition of "Adequately sized Grease Trap Hydromechanical Grease Interceptor."~~

W. "Hydromechanical Grease Interceptor (HGI)" Shall mean a water tight receptacle receiving and retaining waste containing fats, oils and grease from food service establishments. The HGI is generally located inside a business or structure. Sizing criteria is set forth in this chapter and the current adopted plumbing code.

W. U. Grease Interceptor/trap waste "Gravity Grease Interceptor (GGI)/Hydromechanical Grease Interceptor (HGI) waste" shall mean any grease, food particles, or organic or inorganic solid or semisolid waste collected and intercepted by a grease interceptor (GGI/HGI), usually in layers of floatable, suspended, and settleable substances, which are ultimately removed from a grease interceptor (GGI/HGI) for proper disposal. All layers must be removed for disposal.

V. "Grit Interceptor" shall mean a channel or tank that has capacity to allow liquid to slow down and let grit settle out and remain until removed by mechanical means.

X. W. "Incompatible wastes" shall mean wastes that have different processing, storage or disposal requirements, or whose mixture would inhibit the proper disposal or treatment of each type of waste, or wastes that if mixed may cause a dangerous chemical or physical reaction, including, but not limited to, ~~grease interceptor GGI waste and grit interceptor HGI waste, grease interceptor waste and septic tank waste, seepage and hazardous waste, or any combination or combinations thereof.~~

Y. X. "Inspection port" shall mean openings, with easily opened covers designed to allow inspectors quick access to each compartment of the grease interceptor, and the effluent from the grease interceptor. A monitoring port is an inspection port large enough to allow temporary installation of monitoring devices such as samplers, strip recorders, flow meters, or other such measuring and/or monitoring devices.

Z. Y. "Inspector" shall mean the Supervisor of the POTW and person or persons designated and under the instruction and supervision of the Supervisor and/or Director of Operations, who is are assigned to investigate compliance and detect violations of this chapter.

AA. "Interceptor" may mean GGI or HGI depending on its use.

BB. Z. "Living quarters" shall mean a facility, or an area of a facility, where a person or family has a distinct living area, which includes individual kitchen and bath facilities, utilized solely by that single person or family.

CC. AA. "Manager" shall mean the person, regardless of actual title, immediately on-site at a location conducting, supervising, managing, or representing the activities of a generator, a transporter or a disposer.

DD. CC. “New facility” shall mean:

1. Any building, structure, facility, or installation from which there is (or may be) a discharge of ~~pollutants~~ waste, the construction of which commenced after the adoption of this ordinance, provided that:

- a. The building, structure, facility, or installation as constructed, remodeled or modified is located on a site at which no other source is located; or
- b. The building, structure, facility, or installation as constructed, remodeled or modified totally replaces the process or production equipment that causes the discharge of ~~pollutants~~ waste at an existing course; or
- c. The production processes or wastewater generating processes of the building, structure, facility or installation as constructed, remodeled or modified are substantially independent of an existing source at the same site. In determining whether these are substantially independent factors such as the extent to which the new facility is integrated with the existing plant, and the extent to which the new facility is engaged in the same general type of activity as the existing source, should be considered.
- d. Refer to Section 13.30.040(C) for exemptions.

EE. DD. “NPDES” shall mean National Pollutant Discharge Elimination System as administered by the Washington State Department of Ecology.

FF. EE. “Oil and grease” shall mean any material, but particularly biological lipids and mineral hydrocarbons, recovered as a substance soluble in an organic extracting solvent using an appropriate analytical method approved under 40 CFR 136. It also includes other material extracted by the solvent from an acidified sample and not volatilized during the extraction procedure.

GG. FF. “Permittee” shall mean a person issued a permit under this article, including any agent, servant, or employee of the permittee.

HH. GG. “POTW” shall mean Public Owned Treatment Works, which shall include all collection, transmission and treatment facilities.

II. HH. “Reasonable hours” shall mean any time during which a facility is open for business to the public. It shall also include those times when a facility is closed to the public when a manager, employees, and/or contractors are present at the facility and involved in cleanup or food preparation, or any other business activity.

JJ. II. “Seepage” defined as liquid that is allowed to ingress or egress from a tank or piping under existing natural pressures through cracks or imperfections.

KK. JJ. “Sewage” shall mean the liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities and institutions, whether treated or untreated. The terms “waste” and “wastewater” shall be deemed as sewage by definition.

LL. KK. “Shall not” shall prohibit.

MM. LL. “Spill” shall mean the unpermitted, incidental or intentional loss or unauthorized discharge of grease interceptor (GGI/HGI) waste, ~~grit interceptor waste, seepage, any other liquid waste, a chemical (hazardous or non-hazardous), or any other material that has the potential to contaminate any surface or ground water or in any other manner such that the waste is not legally disposed.~~

NN. MM. “Shopping center” shall mean a group of ~~architecturally unified~~ commercial establishments built on a site that is planned, developed, owned, and managed as an operation unit for sale or lease, with on-site parking in definite relationship to the types and sizes of stores at the site.

OO. NN. “Strip Mall” shall mean a line of stores fronted by uniform parking spaces or a small common parking lot. For the purposes of this Chapter, Strip Malls and Shopping Centers are considered to be the same.

PP. OO. “Transporter” shall mean a hauler who transfers waste from the site of a generator to an approved site for disposal or treatment. The transporter is responsible for assuring that all Federal, State and local regulations are followed regarding waste transport.

QQ. PP. “Trip ticket” shall mean the written, multi-part form used as documentation and required to be in the possession of the generator, transporter, and disposer to document the generation, receipt, transportation, and disposal of ~~grit interceptor waste, grease interceptor~~ (GGI/HGI) waste, seepage, and other liquid wastes enabling legal and proper disposal of hauled ~~grit interceptor waste, grease interceptor/trap~~ (GGI/HGI) waste, and seepage at a permitted or registered disposal site, and specifying the identity of the generator, transporter, and disposal facility operator of liquid wastes and the volume of ~~grit interceptor waste, grease interceptor~~ (GGI/HGI) waste, seepage, and other liquid wastes disposed.

RR. QQ. “Waste” shall mean the liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities and institutions, whether treated or untreated. The terms “sewage” and “wastewater” shall be deemed as waste by definition.

SS. “WWTP” shall mean the Wastewater Treatment Plant

TT. “WWTP Supervisor” shall mean the Supervisor of the POTW which includes, but is not limited to, the Wastewater Treatment Plant and collection system.

## **Section 13.30.040. Applicability.**

A. Discharge of waste. Waste, which contains fats, oil and grease, shall be discharged into the POTW system only as set forth in this Chapter. The following facilities shall discharge all waste from sinks, dishwashers, drains, and any other fixtures through which grease may be discharged, into an adequately-sized, properly maintained and functioning grease interceptor/trap Gravity Grease Interceptor (GGI)/Hydromechanical Grease Interceptor (HGI) before the discharge enters the POTW, as well as grease interceptor (GGI/HGI) effluent inspection port. (Note: dishwasher not allowed on HGI.)

1. Every commercial food preparation and food service facility, including but not limited to bakeries, boardinghouses, butcher shops, cafes, clubhouses, beverage/coffee shops stands with four or more fixtures, commercial kitchens, correction facilities (prisons), delicatessens, fat rendering plants, ice cream parlors, hospitals, churches, caterers, meat packing plants, restaurants, schools, slaughter houses, soap factories, and similar facilities, especially where meat, poultry, seafood (excludes fresh fish), dairy products or fried foods are prepared or served.
2. All shopping centers that have food processing facilities.
3. All food courts.
4. All other facilities discharging grease in amounts that, according to this Chapter, will, alone or in concert with other substances from the discharges of other facilities in the opinion of the City, have a reasonable chance to impede or stop the flow in the POTW or require additional treatment.

B. Grease Interceptors (GGIs/HGIs) Required. All new areas of intensified dwelling businesses, including, but not limited to; assisted living facilities, convalescent homes, day nursing and childcare facilities, sanitariums, hotels, maternity homes, motels in which there is a commercial food preparation service, nursing homes, retirement homes, in which food preparation occurs as defined in Section 13.30.040 (A) above.

C. Exemptions.

1. Modifications to existing facilities that do not add new buildings or new grease generating activities are exempt from this requirement.
2. Adult family homes and family day care facilities are exempt.
3. Facilities with 4 or less drainage fixture units (DFU's).

D. Grease Interceptors (GGIs/HGIs) Not Required. Interceptors (GGIs/HGIs) shall not be required for single-family residences, duplexes, triplexes, quadplexes, or apartment complexes, unless the City first determines there are discharges from the

property that will create problems in the POTW. The determination shall be made based upon an investigation of the property, and a comparison of the content and amount of discharge from the property with the discharges of other properties similar in size and use. Upon a determination that the discharges will create problems in the POTW, the Supervisor of the POTW may require the installation of an adequately sized grease interceptor (GGI/HGI) to treat the discharges.

E. Review to Determine Applicability. All Building and Plumbing applications shall be reviewed with the submission of the City's "Grease Trap/Interceptor Installation Guidelines" applicant's plumbing plan to determine the need for an interceptor (GGI/HGI) or trap.

#### **Section 13.30.050. Date Required for Compliance**

A. Within 18 months After the effective date of the ordinance adopting this Chapter 13.30 GHMC, an existing facility (excepting those existing facilities described in section 13.30.040 above as not requiring a grease interceptor (GGI/HGI) shall be required to install an approved, adequately-sized, and properly operated and maintained grease interceptor (GGI/HGI) when any of the following conditions exist:

1. The existing facility is found by the Supervisor of the POTW to be discharging grease in quantities in excess of 100mg/L fats, oils and grease.
2. The existing facility is remodeling the food preparation or kitchen waste plumbing facilities in such a manner to be subject to a building/plumbing permit issued by the Building and Fire Safety Division Department.
3. The existing facility has an interceptor/trap (GGI/HGI) which allows a discharge of fats, oil or grease in excess of 100 mg/l.

B. The owner of existing facilities equipped with an undersized grease interceptor (GGI/HGI) as verified from data collected by the POTW Supervisor verifying interceptor (GGI/HGI) inability to treat discharge flows shall, within 18 12 months after the effective date of the ordinance adopting this Chapter. install an adequately-sized grease interceptor (GGI/HGI) in accordance with the requirements of this Chapter.

C. Existing facilities that have no or inadequate means of grease treatment shall be required by this Chapter to install an adequately sized grease interceptor within 18 12 months of the effective date of the ordinance adopting this Chapter identification of such facility by the Supervisor.

D. New facilities required by this Chapter to maintain a grease interceptor (GGI/HGI) shall install such a unit prior to commencement of discharge to the POTW.

E. Any requests for extensions to installation dates must be made in writing to the Director of Operations Supervisor, at least thirty (30) one hundred and eighty (180) days in advance of the compliance date. The written request shall include the reasons for the grease generator's failure or inability to comply with the compliance date set

forth, the additional time needed to complete the remaining work, and the steps to be taken to avoid future delays. The Director of Operations Supervisor shall determine the date for compliance.

### **Section 13.30.060. Discharge Criteria.**

In addition to the prohibitions outlined in Chapter 13.28.170 of the Gig Harbor Municipal Code, the following prohibitions shall apply.

A. Where oil and grease are a byproduct of food preparation and/or cleanup, reasonable efforts shall be made to separate waste oil and grease into a separate container for proper disposal. Except as contained in byproducts of food preparation and/or clean up, waste oil and grease shall not be discharged to any drains or grease interceptors (GGIs/HGIs). Such waste shall be placed in a container designed to hold such waste and either utilized by industry or disposed of at suitable locations.

B. None of the following agents shall be placed directly into an grease interceptor/trap interceptor, or into any drain that leads to the interceptor:

1. Emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers, or any type of product that will liquefy grease interceptor wastes,
2. Any substance that may cause excessive foaming in the POTW or;
3. Any substance capable of passing the solid or semi-solid contents of the grease interceptor/trap to the POTW.

C. The influent to interceptors (GGIs/HGIs) shall not exceed 140 degrees Fahrenheit (140 F). The temperature at the influent inspection port shall be considered equivalent to the temperature of the influent.

D. Toilets, urinals, and other similar fixtures shall not discharge through a grease interceptor.

E. All waste shall only enter the grease interceptor/trap through the inlet pipe.

F. Where food-waste grinders are installed, the waste from those units shall discharge directly into the building drainage system without passing through a grease interceptor. ~~Living quarters, as defined in this chapter, are exempted from this requirement.~~

G. Discharge of Oil and Grease in excess of 100 milligrams per liter (mg/l) concentrations are not allowed downstream of GGI/HGI.

H. The Uniform Plumbing Code Section 1015.0 1014.1.3 additionally prohibits the discharge from "dishwashers" into any grease trap HGI are prohibited unless specifically required or permitted by the Authority Having Jurisdiction.

I. Cleaning of any equipment used in a Food Service Establishment shall be performed using Best Management Practices (BMP's). At no time shall waste from any equipment maintenance be allowed to enter into the storm drain system. If equipment is cleaned utilizing Food Establishment drains, flow must not exceed rated design flow of the interceptor. No chemical shall be allowed that will emulsify or alter the grease to allow it to pass through the interceptor. If hot water is used it shall not exceed 140 degrees at the inlet of the interceptor.

**Section 13.30.070. Requirements for Gravity Grease Interceptors (GGIs)/Traps Hydromechanical Grease Interceptors (HGIs)**

A. All commercial and industrial facilities dealing with fats, oils and grease (FOG) shall, at the permittees' expense and as required by the Director of Operations Supervisor.

1. Provide an adequately-sized grease interceptor/trap (GGI/HGI). Requirements for grease interceptor/trap (GGI/HGI) sizing and the design criteria are set forth in this section.
  - a. Zero to four DFUs are exempt.
  - b. Five through nine DFUs must provide adequately-sized and approved HGI based on a 3 compartment sink with less than 2" trap or trap arm.
  - c. Ten or more DFUs must install adequately-sized and approved GGI.
2. Locate the interceptor/trap (GGI/HGI) in a manner that provides ready and easy accessibility for cleaning and inspection.
3. Unless otherwise specified by the Director of Operations, service the interceptor every 120 days, traps Supervisor, service will be performed on an individual basis as specified in each individual operational permit.  
Hydromechanical Grease Interceptors (HGIs) require weekly maintenance or at a frequency as determined by the Director of Operations Supervisor. Maintain backup copies of trip tickets and a service log, on the premises of the facility, for at least three (3) years.
4. Reports must be available to the Director of Operations Supervisor, as defined in Section 13.30.113 GHMC.
5. Allow inspection of the facility and of records by inspectors during reasonable hours.
6. C. If the Director of Operations Supervisor determines that there is a need for installation or upgrading of sample ports or grease interceptors

(GGIs/HGIs) on an existing facility, he/she shall direct the generator to install necessary improvements to bring existing facility into compliance.

**B. Requirements for Grease Interceptor/Trap Gravity Grease Interceptor/Hydromechanical Grease Interceptor Sizing and Design Criteria**

1. Size, type, and location of grease interceptor/traps GGIs/HGIs shall be in accordance with the manufacturers' instructions, the requirements of City of Gig Harbor Municipal Code and/or Public Works Standards, and Uniform Plumbing Code.

a. d. All grease bearing waste streams should shall be routed through an appropriate approved grease interceptor, including: three-compartment sinks, pot/pan sinks, soup kettles, hand-washing sinks, dishwashers, mop sinks and floor drains.

2. Applicability: These requirements are applicable to all commercial food service establishments, including those that are undergoing the following:

- a. New construction
- b. Interior remodeling to accommodate expansion or operational modifications
- c. Changes of ownership/occupancy or use.
- d. Facilities which may be experiencing difficulty in achieving compliance with maintenance and/or wastewater discharge limitations.

3. Sizing Requirements:

a. Sizing methods described herein are intended as guidance in determining grease interceptor/trap GGI/HGI sizes that will may afford the POTW a minimum degree of protection against grease and other obstructing materials. Sizing determinations are based on operational data provided by business owners or their contractors. In approving a generators plumbing or grease interceptor/trap GGI/HGI design, the City does not accept liability for the failure of a system to adequately treat wastewater to achieve effluent quality requirements specified under this Chapter. It is the responsibility of the generator and/or contractors to insure the appropriate level of treatment necessary for compliance with environmental and wastewater regulations.

~~Note: The following sizing criteria for grease traps are to be used only in the case of an existing establishment with no physical capability of installing a grease interceptor. All new facilities will be required to install a~~

grease interceptor according to the sizing criteria in the interceptor sizing guidelines within section 13.30.070 B. 5.

b. Tables in formulas found in Section 3. d. and 4. below shall be used to determine adequate grease trap Gravity Grease Intercepter/Hydromechanical Grease Interceptor (GGI/HGI) sizing.

c. In the circumstance of "single service kitchens" with no food preparation (heat/serve only), and which use only paper service items, a minimum 50 gallon per minute (gpm) flow rated, or 100 pound grease retention, mechanical grease trap may be used. The trap must be readily accessible for cleaning and maintenance.

d. Recommended Ratings for commercial Grease Traps

Type of fixture	Rate of flow in gpm	Grease retention capacity rating, in pounds	Recommended maximum capacity of fixture connected to trap, in gallons
Restaurant kitchen sink	15	30	37.5
Single compartment scullery sink	20	40	50.0
Double compartment scullery sink	25	50	62.52
Single compartment sinks	25	50	62.52
Double compartment sinks	35	70	87.5
Dishwasher for restaurants: *Dishwashers shall not be connected to Grease Trap			

4. Grease Trap Gravity Grease Interceptor (GGI)/Hydromechanical Grease Interceptor (HGI) Sizing Tables in Formulas:

It is the responsibility of the generator/owner and his/her contractors to ensure that the wastewater discharged from their facility is in compliance with the City's discharge limitations. For the purpose of plans review, a general assessment of grease trap GGI/ HGI design and size will be performed using the following tables in formulas. (These formulas have been demonstrated as

industry standards capable of achieving the City's discharge criteria when systems are maintained in proper conditions.)

**Method 1: Uniform Plumbing Code**

**TABLE 10-2**  
**Grease Traps**

<b>Total Number of Fixtures Connected</b>	<b>Required Rate of Flow per Minute, Gallons</b>	<b>Grease Retention Capacity, Pounds</b>
1	20	40
2	25	50
3	35	70
4	50	100

**TABLE 10-2**  
**Grease Traps (Metric)**

<b>Total Number of Fixtures Connected</b>	<b>Required Rate of Flow per Minute, Liters</b>	<b>Grease Retention Capacity, kg</b>
1	76	18
2	95	22
3	132	31
4	189	45

**TABLE 7-3**  
**Drainage Fixture Unit Values (DFU)**

Inch	mm
1-1/4	32
1-1/2	40
2	50
2-1/2	65
3	80

Plumbing Appliance, Appurtenance, or Fixture	Min. Size Trap & Trap Arm <sup>7</sup>	Private	Public	Assembly <sup>8</sup>
Bathtub or Combination Bath/Shower .....	1-1/2"	2.0	2.0	
Bidet.....	1-1/4"	1.0		
Bidet .....	1-1/2"	2.0		
Clothes Washer, domestic, standpipe <sup>5</sup> .....	2"	3.0	3.0	3.0
Dental Unit, cuspidor.....	1-1/4"		1.0	1.0
Dishwasher, domestic, with independent drain <sup>2</sup> .....	1-1/2"	2.0	2.0	2.0
Drinking Fountain or Water Cooler .....	1-1/4"	0.5	0.5	1.0
Food-Waste-Grinder, commercial .....	2"		3.0	3.0
Floor Drain, emergency .....	2"		0.0	0.0
Floor Drain (for additional sizes see Section 702) .....	2"	2.0	2.0	2.0
Shower, single-head trap .....	2"	2.0	2.0	2.0
Multi-head, each additional .....	2"	1.0	1.0	1.0
Lavatory, single .....	1-1/4"	1.0	1.0	1.0
Lavatory, in sets of two or three .....	1-1/2"	2.0	2.0	2.0
Washfountain .....	1-1/2		2.0	2.0
Washfountain .....	2"		3.0	3.0
Mobile Home, trap .....	3"	12.0		
Receptor, indirect waste <sup>1,3</sup> .....	1-1/2"			See footnote <sup>1,3</sup>
Receptor, indirect waste <sup>1,4</sup> .....	2"			See footnote <sup>1,4</sup>
Receptor, indirect waste <sup>1</sup> .....	3"			See footnote <sup>1</sup>
<i>Sinks</i>				
Bar .....	1-1/2"	1.0		
Bar <sup>2</sup> .....	1-1/2"		2.0	2.0
Clinical .....	3"		6.0	6.0
Commercial with food waste <sup>2</sup> .....	1-1/2"		3.0	3.0
Special Purpose <sup>2</sup> .....	1-1/2	2.0	3.0	3.0
Special Purpose .....	2"	3.0	4.0	4.0
Special Purpose .....	3"		6.0	6.0
Kitchen, domestic <sup>2</sup> .....	1-1/2"	2.0	2.0	
(with or without food-waste grinder and/or dishwasher)				
Laundry <sup>2</sup> .....	1-1/2"	2.0	2.0	2.0
(with or without discharge from a clothes washer)				
Service or Mop Basin .....	2"		3.0	3.0
Service or Mop Basin .....	3"		3.0	3.0
Service, flushing rim .....	3"		6.0	6.0
Wash, each set of faucets .....			2.0	2.0
Urinal, integral trap 1.0 GPF <sup>2</sup> .....	2"	2.0	2.0	2.0
Urinal, integral trap greater than 1.0 GPF .....	2"	2.0	2.0	2.0
Urinal, exposed trap <sup>2</sup> .....	1-1/2	2.0	2.0	2.0
Water Closet, 1.6 GPF Gravity Tank <sup>6</sup> .....	3"	3.0	4.0	6.0
Water Closet, 1.6 GPF Flushometer Tank <sup>6</sup> .....	3"	3.0	4.0	6.0
Water Closet, 1.6 GPF Flushometer Valve <sup>6</sup> .....	3"	3.0	4.0	6.0
Water Closet, greater than 1.6 GPF Gravity Tank <sup>6</sup> .....	3"	4.0	6.0	8.0
Water Closet, greater than 1.6 GPF Flushometer Valve <sup>6</sup> .....	3"	4.0	6.0	8.0

<sup>1</sup> Indirect waste receptors shall be sized based on the total drainage capacity of the fixtures that drain therein to, in accordance with Table 7-4.

<sup>2</sup> Provide a two (2) inch (51 mm) minimum drain.

<sup>3</sup> For refrigerators, coffee urns, water stations, and similar low demands.

<sup>4</sup> For commercial sinks, dishwashers, and similar moderate or heavy demands.

<sup>5</sup> Buildings having a clothes-washing area with clothes washers in a battery of three (3) or more clothes washers shall be rated at six (6) fixture units each for purposes of sizing common horizontal and vertical drainage piping.

<sup>6</sup> Water closets shall be computed as six (6) fixture units when determining septic tank sizes based on Appendix K of this code.

<sup>7</sup> Trap sizes shall not be increased to the point where the fixture discharge may be inadequate to maintain their self-scouring properties.

<sup>8</sup> Assembly [Public Use (See Table 4-1)].

**Table 10-2**  
**Hydromechanical Grease Interceptor (HGI)**  
**Sizing Chart\***

<b>DFU</b>	<b>HGI Flow (gpm)</b>
8	20
10	25
<b>13.8** (Maximum Units Allowed to HGI)</b>	<b>35</b>
20	50
35	75
172	100
216	150
342	200
428	250
576	350
720	500

\*Based on intermittent potentially full flow in drainage lines.

\*\*Gravity Grease Interceptor must be installed if number of DFU's exceeds 8.

**TABLE 10-2**

**Hydromechanical Interceptor Sizing Using Gravity Flow Rates<sup>1</sup>**

<b>Size of Grease Interceptor</b>			
<b>Diameter of Grease Waste Pipe</b>	<b>Maximum Full Pipe Flow (gpm)<sup>2</sup></b>	<b>One-Minute Drainage Period (gpm)</b>	<b>Two-Minute Drainage Period (gpm)</b>
2"	20	20	10
3"	60	75	35
4"	125	150	75
5"	230	250	125
6"	375	500	250

<sup>1</sup> For interceptor sizing by fixture capacity see the example below.

<sup>2</sup>  $\frac{1}{4}$ " (.240) slope per foot based on Manning's formula with friction factor N = .012

**EXAMPLE FOR SIZING HYDROMECHANICAL INTERCEPTOR(S) USING FIXTURE CAPACITY**

**Step 1: Determine the flow rate from each fixture.**

$[\text{Length} \times \text{Width} \times \text{Depth}] / [231] = \text{Gallons} \times [.75 \text{ fill factor}] / [\text{Drain Period (1 min or 2 min)}]$

**Step 2: Calculate the total load from all fixtures that discharge into the interceptor.**

<b>Size of Grease Interceptor</b>			
<b>Fixtures</b>	<b>Compartments</b>	<b>Load (gallons)</b>	<b>One-Minute Drainage Period (gpm)</b>
<b>Two-Minute Drainage Period (gpm)</b>			
Compartment size			
24" x 24" x 12"	2	44.9	
Hydrant		3	
Rated Appliance		2	
		49.9	50
			25

5. Gravity Grease Interceptor: Where sizing formulas result in determination of an exterior grease interceptor (GGI) less than 750 gallons in capacity, minimum size shall be 750 gallons.

The size of a grease interceptor shall be determined by the following formula:

$\frac{\text{Number of meals} \times \text{waste flow} \times \text{retention} \times \text{storage}}{\text{Per Peak hour (1)} \text{ rate (2)} \text{ time (3)} \text{ factor (4)}} = \text{Size Requirement (liquid capacity)}$

(1) Meals served at the Peak Hour:

The number of meals served at the peak hour is obtained by multiplying the number of seats by 60, and dividing by the estimated time it takes for a patron to eat. For new restaurants, it may be estimated to be equal to the

~~seating capacity. For restaurants with drive through service, the estimated drive through service rate at peak hour should be included. In rest homes, camp kitchens and other similar kitchens, the peak meals would be equal to the occupant load.~~

**(2) Waste Flow Rate:**

- a. With dishwashing machine 6 gallon flow
- b. Without dishwashing machine 5 gallon flow
- c. Single service kitchen 2 gallon flow
- d. Food waste disposer 1 gallon flow

**(3) Retention Times:**

- a. Commercial kitchen waste/dishwasher 2.5 hours
- b. Single service kitchen single serving 1.5 hours

**(4) Storage Factors:**

- a. Fully equipped commercial kitchen 8 hour operation =1
- b. 16 hour operation =2
- c. 24 hour operation =3
- d. Single service Kitchen =1.5

Table 10-3  
Gravity Grease Interceptor Sizing

<u>DFUs</u> <sup>(1, 3)</sup>	<u>Interceptor Volume</u> <sup>(2)</sup>
<u>8</u>	<u>750 gallons</u>
<u>10</u>	<u>750 gallons</u>
<u>21</u>	<u>1,000 gallons</u>
<u>35</u>	<u>1,250 gallons</u>
<u>90</u>	<u>1,500 gallons</u>
<u>172</u>	<u>2,000 gallons</u>
<u>216</u>	<u>2,500 gallons</u>
<u>307</u>	<u>3,000 gallons</u>
<u>342</u>	<u>4,000 gallons</u>
<u>428</u>	<u>5,000 gallons</u>
<u>576</u>	<u>7,500 gallons</u>
<u>720</u>	<u>10,000 gallons</u>
<u>2112</u>	<u>15,000 gallons</u>
<u>2640</u>	

\*\* DFUs are calculated using Uniform Plumbing Code Table 7-3

**Notes:**

- (1) The maximum allowable DFUs plumbed to the kitchen drain lines that will be connected to the grease interceptor.
- (2) This size is based on: DFUs, the pipe size from this code; Table 7-5; Useful Tables for flow in half-full pipes (ref: *Mohinder Nayyar Piping Handbook*, 3<sup>rd</sup> Edition 1992). Based on 30-minute retention time (ref.: *George Tchobanoglous and Metcalf & Eddy. Wastewater Engineering Treatment, Disposal and Reuse*, 3<sup>rd</sup> Ed. 1991 & *Ronald Crites and George Tchobanoglous. Small and Decentralized Wastewater Management Systems*, 1998). Rounded up to nominal interceptor volume.
- (3) When the flow rate of directly connected fixture(s) or appliance(s) have no assigned DFU values, the additional grease interceptor volume shall be based on the known flow rate (gpm) multiplied by 30 minutes.

Additional information and assistance about sizing and installation can be obtained through the ~~Division of Fire and Building~~ Building and Fire Safety Department and/or the Public Works Operations/Engineering Divisions of the City of Gig Harbor.

## 6. Alternate Sizing Formulas/Proposals.

Facilities that propose the use of alternate sizing techniques and/or procedures that result in specifications that differ from calculated requirements (or are less than the MINIMUM 750 gallon requirement), must submit formulas and other bases to the ~~Director of Operations~~ Supervisor to support proposed grease interceptor (GGI/HGI) size/installation. Submission should also provide documentation of the generator's ability to meet effluent quality requirements. The generator's proposal must be signed by an engineer licensed in the state of Washington. The ~~Director of Operations~~ Supervisor shall make the final decision on any installation.

**Notable Exceptions:** Drains that receive "clear waste" only, such as from ice machines, condensate from coils and drink stations, may be plumbed to the sanitary system without passing through the grease interceptor ~~with the condition that the receiving drain is a "hub" type that is a minimum of two inches above the finished floor.~~

## 7. Construction/Installation.

~~All permitting, construction, and inspection activities must be completed in accordance with the Gig Harbor Municipal Code and Public Works Standards. Additionally, the following specifications must be incorporated into grease interceptor design.~~

~~a. The grease interceptor shall be constructed with a minimum of two chambers or shall have a minimum of two tanks in series.~~ ~~b. There must be inlet and outlet tees made of 6" schedule 40 PVC installed. The inlet T should extend down approximately one third the depth of the interceptor from the top and the outlet tee should be located twelve inches off of the bottom of the interceptor.~~

~~c. Grease interceptors are to be installed at a minimum distance of 10 ft. from sinks and dishwashers to allow for adequate cooling of wastewater. Water temperatures must be less than 140 degrees F. prior to entering grease interceptor.~~

~~d. All grease bearing waste streams should be routed through an appropriate grease interceptor, including: three compartment sinks, pot/pan sinks, soup kettles, hand washing sinks, dishwashers, mop sinks and floor drains.~~

e. All exterior or recessed Grease Interceptors are to be installed with an Effluent Sampling Well, equivalent to: a. Parks Equipment Services Sample Well SWB-9; b. American Industrial Pre-Cast Products Test well; or c. Uopnor Sample well. Sample wells will have a 15" diameter access Cover and a minimum 4" drop from inlet to outlet piping through the sampling well. Mechanical Grease Traps and Interceptors that are installed above ground must be equipped with an influent flow regulator and an effluent valve assembly that allows for sample collection.

7. 8. Generator/owner Responsibilities: It is the responsibility of the generator to insure compliance with the City of Gig Harbor's discharge limitations.

Hazardous wastes, such as acids, bases, grease emulsifying agents strong cleaners, pesticides, herbicides, heavy metals, paint, solvents, gasoline or other hydrocarbons, shall not be disposed of where they would go through GGIs/HGIs or grit traps. If commercial dishwashers are discharged through a grease interceptor GGI, care must be taken in system design. Dishwashers use detergents and elevated water temperatures that will melt grease. If the interceptor GGI is either too small or too close to the commercial dishwasher, grease may pass through the interceptor GGI/HGI and into the collection system. Relocation and upsizing may be required to comply with City discharge requirements. (Dishwashers may not discharge through a Hydromechanical Grease Interceptor (HGI) without the Supervisor's approval as per UPC Code 1014.1.3).

Generators/owners are responsible for maintaining grease interceptors GGIs/HGIs in continuous proper working condition. Further, generators are responsible for inspecting, repairing, replacing, or installing apparatus and equipment as necessary to ensure proper operation and function of grease interceptors GGIs/HGIs and compliance with discharge limitations at all times.

Interceptors GGIs/HGIs shall be maintained with a minimum frequency of every 120 days as specified in individual Operational Permit to ensure proper function. (Maintenance frequency assumes proper sizing and installation consistent with this requirement.) The interceptor GGI/HGI shall be maintained more frequently if needed to meet the city's discharge criteria. If, in cooperation with the Supervisor of the POTW, frequency of cleaning can be extended, without degradation of interceptor GGI/HGI effluent, an alternative schedule can be approved. Records of maintenance are required to be maintained on site for three (3) years. (120-day maintenance frequency assumes proper sizing and installation consistent with this requirement.)

Enzymes, solvents, and emulsifiers are not permitted, as they will only change the form of grease, allowing it to be carried out of the interceptor GGI/HGI with the wastewater and deposited in the collection system (POTW).

Biological treatment systems must be pre-approved by the Director of Operations Supervisor. These systems will not alleviate the necessity for inspection and proper maintenance

### **Section 13.30.080. Gravity Grease Interceptor (GGI) Construction.**

A. Any generator responsible for discharges requiring a grease interceptor GGI shall, at his/her expense and as required by the City, provide plans and specifications for equipment and facilities of a design type and design capacity approved by the Public Works Operations/Engineering Division of the City of Gig Harbor. The grease interceptor GGI must be in compliance with the Gig Harbor Municipal Code and Public Works Standards, and Uniform Plumbing Code. The generator shall locate the interceptor in a manner that provides easy accessibility for cleaning, maintenance and inspection and maintain the interceptor in effective operating condition. Representatives of the Public Works Operations/Engineering Division shall inspect and approve the interceptor during construction and upon completion before any service connections are made.

B. a. The GGI shall be constructed with a minimum of two chambers or shall have a minimum of two tanks in series. All tanks shall be coated with an approved material to maintain structural integrity externally for inflow prevention and internally to protect degradation of structure from hydrogen sulfide and/or compounds that may damage integrity (see Public Works Standards for approved coatings).

C. b. There must be inlet and outlet tees made of minimum 6" schedule 40 PVC installed. The inlet T should extend down approximately one-third the depth of the interceptor (GGI) from the top and the outlet tee should be located twelve inches off of the bottom of the interceptor.

D. B. Construction of items listed herein in accordance herewith or in accordance to the City's specifications shall not constitute a defense to unlawful discharge and shall not limit the generator's liability for any surcharge stated in this Chapter.

E. e. All exterior or recessed Gravity Grease Interceptors (GGIs) are to be installed with an Effluent Sampling Well, per City Public Works Standards.

C. If the Director of Operations determines that there is a need for installation or upgrading of sample ports or grease interceptors on an existing facility, he/she shall direct the generator to install necessary improvements to bring existing facility into compliance.

C. D. Where process wastewaters are generated in only part of the facility, the process wastewaters may, at the option of the Director of Operations, discharge into a grease interceptor servicing only those areas, as long as the interceptor is of adequate capacity and is not connected to any restroom facility.

~~D. E. The Director of Operations may waive the requirement for a grease interceptor, provided the grease generator can verify that only domestic sewage is being discharged, with no floor drains or process water. The Director of Operations may require testing by the generator in connection with this request, with all costs for this testing being at the generator's expense.~~

### **Section 13.30.090. Service, Inspection and Monitoring Ports.**

A. Except for ~~grease traps HGIs~~, each interceptor (GGI) shall be located outside of a building or structure in an area accessible for service, and so installed and connected that it shall be at all times easily accessible for inspection, and for cleaning and removal of the intercepted waste. Inlet inspection ports, interceptor inspection ports, and effluent monitoring ports shall be in areas where vehicles may not temporarily block access to inspection. The use of ladders or the removal of bulky equipment or stored materials in order to inspect inlet flow, inspect or service interceptors, or sample interceptor effluent shall be unacceptable. Inspection ports and monitoring ports shall be located so as to allow inspectors quick and easy access to the inlet flow, each compartment of the interceptor, and the effluent from the interceptor. ~~An interceptor shall not be installed in any part of a building where food is handled.~~ The location of all interceptors, inspection ports, and monitoring ports shall meet the approval of the Director of Operations Supervisor and shall be shown on the approved building plans.

B. ~~A one-piece removable metal plate covering the entire interceptor shall be preferred as an interceptor inspection port, though at the discretion of the Director of Operations, Standard manhole ports with risers may shall be installed over each divider inlet, outlet and crossover connections of in the interceptor (GGI), but in either case all parts of the interceptor (GGI) shall be easily accessible for cleaning and visual inspection. A monitoring port shall be provided for ease in sampling the treated effluent from the interceptor (GGI) and shall be as close as possible to the connection with the city sewer within the bounds of the facility property. The port shall be installed according to the specifications of Public Works Standards, the Director of Operations or as approved by the Supervisor. The port shall be installed and maintained at the generators expense. A generator shall properly place, monitor, and maintain the monitoring port so that wastewater samples taken from the monitoring port are representative of wastewater leaving the interceptor. It shall be unlawful for a grease generator to divert sewage around a monitoring point into the POTW.~~

### **Section 13.30.110. Grease Traps. Hydromechanical Grease Interceptors (HGIs).**

A. In the event that an outside ~~grease interceptor Gravity Grease Interceptor (GGI)~~ is not practical or not required, a ~~grease trap Hydromechanical Grease Interceptor (HGI)~~ may be installed subject to the approval of the Director of Operations Supervisor. In addition to the regular requirements of ~~grease interceptors, grease traps Gravity Grease Interceptors, Hydromechanical Grease Interceptors~~ are subject to the

additional requirements. Refer to Note in Section 13.30.070 B.3. Facilities using five or more fixtures shall install a minimum 750 gallon grease interceptor.

B. General requirements.

1. The location of such interceptors shall be in as close proximity to the source of wastewater as physically possible.
2. 1. The lid shall be secured to the body and easily accessible and removable with the use of common tools. No special tools shall be needed to remove the lid. Grease traps HGI and grease interceptors must be watertight and be constructed of materials not subject to excessive corrosion or decay. 6. The trap HGI shall be coated so as to be resistant to corrosion. Refer to City of Gig Harbor Public Works Standards Chapter 5 List of Drawings for Specifications.
3. 2. Baffle systems and all other internal pieces shall be removable to facilitate cleaning and replacement, but must be in place at all other times.
4. 3. The lid shall cover the deep seal trap HGI. The deep seal trap shall be constructed so as to eliminate the possibility of sewer gas entering the kitchen area.
5. The trap HGI shall be constructed with bottom supports so that the body of the trap HGI does not corrode by coming into contact with the floor.
7. 4. Mechanical Grease Traps HGIs and Interceptors that are installed above ground must be equipped with an influent flow regulator and an effluent valve assembly that allows for sample collection.

C. Installation requirements.

1. The trap HGI may be set on the floor, partially recessed in the floor with top flush with the floor, or fully recessed below the floor to suit piping and structural conditions, as acceptable by the Building and Fire Safety Division Department of the City.
2. There shall be sufficient clearance for the removal of the trap HGI cover for cleaning and inspection.
3. Unless specifically approved by the Building and Fire Safety Division, runs of pipe exceeding 25 feet between fixture and trap shall not be permitted.
4. 3. The trap HGI shall not be installed in a waste line from a garbage grinder. Any garbage grinder waste shall bypass the trap HGI.
5. 4. A suitable flow control fitting shall be installed ahead of the trap HGI in the waste line beyond the fixture and as close as possible to the underside of the lowest fixture. When wastes of two or more sinks or fixtures,

are combined to be used by one ~~trap HGI~~, a single flow control fitting shall be used.

6. ~~5.~~ Air intake for flow control ~~either~~ shall ~~either~~ terminate under the sink drain board as high as possible to prevent overflow, or shall terminate in a return bend at the same height and on the outside of the building. (The UPC requires devices to be readily accessible and in a visible location.)

7. ~~6.~~ To retain water and prevent siphoning, all ~~traps HGI~~ shall have a vented waste, sized in accordance with the UPC.

8. ~~7.~~ With the approval of the ~~Division of~~ Fire and Building Safety Department, one ~~trap HGI~~ may be used to serve multiple fixtures if the fixtures are located close together and the ~~trap HGI~~ is sized to meet the combined flow of all the fixtures.

#### D. Maintenance requirements.

1. ~~Traps Hydromechanical Grease Interceptors (HGIs)~~ shall be serviced weekly or as needed on an individual basis. This will be determined by the amount of grease produced and a maximum measurement of no more than 3" accumulation on the top of the ~~trap HGI~~ or 25% of the total liquid volume is occupied by floating solids or sediment. In addition, ~~and~~ discharge does not exceed the 100mg/L limit. After accumulated grease and waste has been removed, the ~~trap HGI~~ shall be thoroughly inspected to make certain that inlet, outlet, and air relief ports are clear of obstructions.

2. Grease and other waste removed from the ~~trap HGI~~ shall not be introduced into any drain, sewer, or natural body of water. The waste shall be placed in proper containers for proper disposal. It shall not be mixed with "edible" grease. Grease and waste removed from a ~~trap HGI~~ shall not be disposed of in such a manner so as to become food for animals or humans.

3. The grease generator shall maintain adequate documentation that the ~~trap HGI~~ is appropriately cleaned and inspected as referenced in Section 13.30.113 Interceptor/trap Hydromechanical Grease Interceptor Maintenance Log. Grease Interceptor/Trap Hydromechanical Grease Interceptor Waste Generators shall meet all applicable federal, state and local requirements regarding the accumulation, generation, and disposal of waste.

### **Section 13.30.111. Interceptor Pumping and Cleaning (GGI/HGI)**

#### A. Required Pumping Frequency

1. Unless otherwise specified by the ~~Director of Operations Supervisor~~, each interceptor (GGI/HGI) in active use shall be cleaned at least once every 120-days as specified in the individual Operational Permit. Each GGI/HGI is reviewed on a case by case basis. The frequency may increase or decrease

depending upon the need to prevent carry over of grease into the POTW.  
~~Unless it can be demonstrated to the Director of Operations Supervisor that the pumping frequency can be performed at greater intervals. However, the interceptor may need to be cleaned more frequently as needed to prevent carry over of grease into the POTW.~~ The Director of Operations Supervisor may specify cleaning more frequently when current pumping schedule is shown to be inadequate. Additional pumping may be required during time periods where increased loading is anticipated. Any grease generator desiring a schedule less frequent than established shall submit a request to the Director of Operations Supervisor along with testing (as required by the Director of Operations Supervisor and copies of the cleaning records for the last four (4) interceptor (GGI/HGI) cleanings, including measurements of the thickness of the surface scum/grease layer and sediment.

2. At any time if an inspection finds the interceptor (GGI/HGI) to be full having solids occupying 25% or more of the interceptor's liquid capacity, immediate steps shall be taken by the grease generator to pump out and clean the interceptor. The inspector shall make an evaluation of the advisability of allowing discharge to continue, and may at his or her discretion order an immediate cessation of all discharge from the facility. In any case, the Grease Interceptor Operational Permit of the facility may be amended so as to compel more frequent pumping and cleaning of the interceptor (GGI/HGI).

B. All interceptors (GGIs/HGIs) shall be maintained by the grease generator at the grease generator's expense. If generator fails to comply with it's cleaning schedule or is not adhering to the requirements of this chapter the City shall have the interceptor (GGI/HGI) cleaned and bill the generator for all cost's associated with it's cleaning.

C. Requirement for Increased Pumping or Servicing.

If the Director of Operations Supervisor finds that a change in pumping or servicing of an interceptor (GGI/HGI) is necessary for an existing facility to meet the discharge limits stated in this chapter, ~~or solids occupying 25% of the interceptors (GGIs/HGIs) liquid capacity~~, the Director of Operations Supervisor may order a change in pumping or servicing of an interceptor (GGI/HGI). If the Director of Operations Supervisor orders a change in the pumping or servicing, then the Director of Operations Supervisor shall inform the generator and owner of the new schedule and their responsibility to adhere to the new schedule.

D. Interceptor (GGI/HGI) Maintenance Log.

1. Every generator having a GGI or HGI shall maintain an ~~Interceptor/trap Gravity Grease Interceptor/Hydromechanical Grease Interceptor~~ Maintenance Log indicating each pumping or cleaning for the previous twelve (12) months. This log shall include the date, time, amount pumped (removed), hauler and disposal site, and shall be kept in a conspicuous location on the premises of the

facility for inspection. Food service establishments shall keep the log posted. Said log shall be made immediately available to any authorized City inspector.

2. A copy of the information required in the maintenance log must be available to the inspector at the time of inspection to be removed and become the City's record. The inspection period shall run from January 1 through December 31 of each year. Regular inspections will occur twice yearly, or as required by "Operational Permit". Repeat inspections for those interceptors (GGIs/HGIs) not meeting maintenance requirements will be done 30 days from initial inspection.

#### E. Cleaning Procedures

1. The owner or an employee of the facility shall supervise the interceptor (GGI/HGI) cleaning, and shall be physically present and observe the entire cleaning operation and sign the maintenance log as proof.

2. A generator shall cause the liquid waste hauler, transporter, or any other person cleaning or servicing an interceptor (GGI/HGI) to completely evacuate all contents, including grease floating materials, wastewater, and bottom sludges and solids. Skimming the surface layer of waste material and other partial cleaning of the interceptor (GGI/HGI) or use of any method that does not remove the entire contents of the collection device is prohibited. The suction Removal of the floating materials shall be done prior to removal of other contents. After complete evacuation, the walls, top, and bottom of the interceptor (GGI/HGI) shall then be thoroughly scraped cleaned and the residue removed. Upon completion of the servicing, the manager or their designee of the facility shall make an inspection of the interior of the interceptor (GGI/HGI) and then personally sign the trip ticket. In the case of an HGI, an entry on the maintenance log shall serve as the trip ticket. The manager or their designee shall make an appropriate entry in the facility Interceptor Maintenance Log, and leave a copy of the trip ticket with the log for the inspector to pick up at the next inspection. Food service establishments shall keep all trip tickets posted with their Pierce County Health Food Permit. Said trip tickets and maintenance logs shall be made immediately available to any authorized City inspector.

3. The generator shall prohibit the discharge of liquid, semi-solids, or solids back into an interceptor (GGI/HGI) during and/or after servicing. Decanting or discharging of removed waste back into the interceptor (GGI/HGI) from which the waste was removed or any other interceptor, for the purpose of reducing the volume to be disposed, is prohibited.

4. Each gravity interceptor (GGI) pumped shall be fully evacuated unless the interceptor volume is greater than the tank capacity on the vacuum truck in which case the transporter shall arrange for additional transportation capacity so that the interceptor is fully evacuated within a twenty four (24) hour period following the transporter's inability to fully evacuate the interceptor.

#### **F. Disposal of Interceptor (GGI/HGI) Waste.**

All waste removed from each interceptor (GGI/HGI) shall be disposed of at a facility permitted and authorized to receive such waste in accordance with all applicable Federal, State, and local regulations. In no way shall the waste be returned to any private or public portion of the POTW, without prior written approval from the Director of Operations Supervisor, nor may it be returned to any portion of the POTW not specifically designated by the Wastewater Collections/Treatment superintendent Supervisor. Additionally, grease removed from an interceptor (GGI/HGI) shall not be recycled so as to become a food product or part of a food product for animal or human consumption.

#### **G. Vacuum Truck Cleaning Service**

It shall be unlawful for a grease or grit generator/owner to allow grease or grit interceptor waste to be removed from his/her premises by a transporter who does not have all applicable Federal, State, or local permits or registrations, including, at a minimum, a Washington State Waste Hauler's Permit and City business license.

#### **Section 13.30.112. Grease Interceptor (GGI/HGI) Operational Permit Requirements.**

A. It is unlawful for any facility to discharge effluent from a grease interceptor (GGI/HGI) without authorization from the Director of Operations Supervisor. Authorization shall be given in the form of a "Grease Interceptor (GGI/HGI) Operational Permit."

B. No separate application is necessary for a Grease Interceptor (GGI/HGI) Operational Permit. The Director of Operations Supervisor shall examine the information contained in the application materials for the underlying permit, including, but not limited to the Grease Trap requirements for GGI/HGI Installation Guidelines. If it is determined by the Director of Operations Supervisor that the proposed discharge is consistent with the provisions of this Chapter, and any other applicable Federal, State, or local requirement or regulation, and the permit fee is paid, a Grease Interceptor (GGI/HGI) Operational permit shall be issued allowing the facility to discharge into the POTW. Each Grease Interceptor (GGI/HGI) Operational permit shall be in effect from issue until the business stops, changes or the Director of Operations Supervisor declares a necessity for a change to meet discharge requirements. The terms and conditions of the permit may be subject to modification at any time during the term of the permit as limitations or requirements as identified in this chapter are modified or other just causes exist.

The permittee shall be informed of any proposed changes in the issued permit at least thirty days prior to the effective date of the change(s). Any changes or new conditions in the permit shall include a reasonable time schedule for compliance.

The permit cannot be appealed administratively.

### **Section 13.30.113. Required Reporting.**

A. All permitted Gravity Grease Interceptor (GGI) /trap Hydromechanical Grease Interceptor (HGI) waste generators shall, at a frequency and time determined by the POTW Supervisor, but in no case less than once per year, shall make available to the POTW Supervisor:

1. Copies of all manifests trip tickets made by liquid waste transporters servicing their grease interceptor/trap GGI/HGI during the reporting period;
2. A copy of the Interceptor/trap Gravity Grease Interceptor/Hydromechanical Grease Interceptor Maintenance Log;
3. Any other information required by the Grease Interceptor (GGI/HGI) Operational Permit, including analysis of the discharge to the POTW of such pollutants waste as the Director of Operations Supervisor may require. Such analysis shall be in accordance with requirements of this chapter, and Chapter 13.28 of the Gig Harbor Municipal Code

### **Section 13.30.114. Grease Interceptor Treatment Products.**

A. Use of grease interceptor treatment products, including bacteria, designed to digest grease, is specifically prohibited.

B. Acceptance of such products for use may be considered only where a valid screening test, showing the product's ability to treat the waste and to produce an effluent in compliance with this chapter has been performed in accordance with methods outlined by the Director of Operations Supervisor.

C. Screening tests for such grease interceptor treatment products shall be designed by the Director of Operations Supervisor on a case-by-case basis.

D. The results of screening tests shall be subject to technical review by the Director of Operations Supervisor. All costs of screening tests shall be borne by the facility generator whether or not the product is accepted for use.

E. If a product is accepted for use, each facility shall obtain written permission from the Director of Operations Supervisor to use the product.

F. Complete descriptions of the chemical composition of all products must be disclosed to the Director of Operations Supervisor.

G. The Director of Operations Supervisor may revoke permission to use such products where the effluent from the interceptor or basin in which the product is used fails to meet the requirements of this Chapter.

### **Section 13.30.115. Mobile Treatment Processes.**

Any person wishing to make use of a mobile treatment process or of an on-site process to clean or service grease interceptors or grit interceptors shall demonstrate the process to the satisfaction of the ~~Director of Operations~~ Supervisor. Included with the demonstration shall be a written explanation of the treatment process. Any costs to the City associated with the demonstration, such as, but not limited to sampling and analysis, shall be recovered. Complete descriptions of the chemical composition of all products must be disclosed to the ~~Director of Operations~~ Supervisor along with an MSDS sheet for said product.

### **Section 13.30.116. Facility Closure.**

(Note: Plumbing permit required for any alterations of plumbing system.)

A. When a facility with a grease interceptor (GGI/HGI) closes for business, and is subsequently:

1. Razed or demolished, then any grease interceptor (GGI/HGI) or ~~interceptors or traps~~ shall be either:
  - a. Physically removed, or
  - b. Have all contents pumped out, a straight line plumbed from the inlet to the outlet, and the remainder of the tank filled with soil or sand.
2. Remodeled such that the grease interceptor (GGI/HGI) will not be used, then the grease interceptor or interceptors ~~or traps~~ may be left in place, however:
  - a. The grease interceptor (GGI/HGI) ~~or traps~~ shall have all effluent contents pumped out, the ~~trap~~ GGI/HGI cleaned thoroughly, and the grease interceptor ~~or traps~~ left dry and empty, and
  - b. Be re-plumbed as to bypass the existing grease interceptor or interceptors ~~or traps~~, either by straight through or by bypassing methods, while leaving the empty ~~trap~~ GGI/HGI and in place for possible future utilization by another business, or
3. Replaced with a type of business that will not utilize the grease interceptor (GGI/HGI), then that business may have any existing grease interceptor or interceptors ~~or traps~~:
  - a. Physically removed, or

- b. Re-plumbed as to bypass the existing grease interceptor or interceptors or traps, either by straight through or by bypassing methods, while leaving the empty trap HGI and in place for possible future utilization by another business, or
- c. Re-plumbed with a straight line plumbed from the inlet to the outlet, and the remainder of the grease interceptor or interceptors or traps filled with soil or sand. In all instances, the owner of the premises shall appropriately inform the ~~Director of Operations~~ Supervisor and perform the closure at such a time so as to permit an inspector to be physically present during the removal or filling of the interceptor (GGI).

#### **Section 13.30.117. Monitoring, Inspection and Entry.**

A grease generator shall, during reasonable business hours, allow the inspectors access to all parts of the premises for purposes of inspection, sampling, records examination and copying, and the performance of additional duties. The right of access of the ~~Director of Operations~~ Supervisor shall be considered at least as extensive as the authority provided under 13.28.040 of the Gig Harbor Municipal Code.

#### **Section 13.30.118. Confidentiality and Proprietary Information.**

Information and data obtained from reports, surveys, grease interceptor (GGI/HGI) permits, and monitoring programs, and from the ~~Director of Operations~~ Supervisor inspection and sampling activities, and any other information submitted to the ~~Director of Operations~~ Supervisor pursuant to this Chapter, shall become public record at least to the extent provided by the public disclosure act, chapter 42.17 RCW.

#### **Section 13.30.119. Suspension of Service**

A. The Administrative Authority and/or City may suspend water or sewer service when such suspension is necessary, in the opinion of the Administrative Authority, in order to stop an actual or threatened discharge which:

- 1. Presents or may present an imminent or substantial endangerment to the health or welfare of persons or the environment;
- 2. Causes stoppages or excessive maintenance to be performed to prevent stoppages in the sanitary sewer collection system;
- 3. Causes interference to the POTW or;
- 4. Causes the City to violate any condition of its NPDES permit.

B. Any person notified of a suspension of the water or sewer service shall immediately stop or eliminate the discharge. In the event of a failure of the person to

comply voluntarily with the suspension order, the City shall take such steps as deemed necessary, including immediate termination of water or sewer service, to prevent or minimize damage to the POTW system or sewer connection or endangerment to any individuals. The City shall reinstate the water or sewer service when such conditions causing the suspension have passed or been eliminated. A detailed written statement submitted by the grease generator describing the cause(s) of the harmful discharge and the measure(s) taken to prevent any future occurrence shall be submitted to the City within fifteen (15) days of the date of occurrence.

C. In addition to prohibiting certain conduct by natural persons, it is the intent of this chapter to hold a corporation, association, legally responsible for prohibited conduct performed by an agent acting in behalf of a corporation or association.

**Section 13.30.120 Fees.** The City shall adopt fees for administration of this chapter by separate resolution.

**Section 13.30.121. Violations and penalties.**

A. This chapter shall be enforced according to the procedures set forth in chapter 12.17 GHMC. The person authorized to enforce this chapter pursuant to chapter 12.17 GHMC is the Director of Operations Supervisor or his/her designee.

B. It is unlawful for any grease generator to discharge into the POTW in any manner that is in violation of this Chapter or of any condition set forth in this ordinance. Additionally, a person commits an offense if the person causes or permits the plugging or blocking of, or otherwise interferes with or permits the interference of a grease interceptor (GGI/HGI) or the POTW, including alteration or removal of any flow constricting devices so as to cause flow to rise above the design capacity of the interceptor (GGI/HGI).

C. No person, and/or facility shall discharge grease in excess of 100 mg/l to the POTW. If such discharge occurs, the person or facility shall be considered in violation of this ordinance and subject to the remedies described herein. This includes non-permitted facilities.

~~C. Any person, operator, or owner who shall violate any provision of this ordinance, or who shall fail to comply with any provision hereof, shall be guilty of a misdemeanor and, upon conviction, shall be subject to a fine of not more than five thousand dollars (\$5,000.00) and/or up to a year in jail for each violation. Each day a violation continues shall constitute a separate offense and shall be punished accordingly.~~

~~D. E.~~ A permittee is liable to the City for any expense, loss, or damage occasioned by the City for reason of appropriate cleanup and proper disposal of said waste materials.

### **Section 13.30.122. Remedies Not Exclusive**

The remedies set forth in this Chapter are not exclusive. The City Council may authorize the City Attorney to take any legally authorized actions against a noncompliant permittee or generator, including, but not limited to, all applicable remedies enumerated in this Chapter and available under applicable law.

**Section 5. Severability.** If any section, sentence, clause or phrase of this Ordinance is held to be invalid or unconstitutional by a court of competent jurisdiction, such invalidity or unconstitutionality shall not affect the validity or constitutionality of any other section, clause or phrase of this Ordinance.

**Section 6. Effective Date.** This Ordinance shall take effect and be in full force five (5) days after passage and publication of an approved summary consisting of the title.

PASSED by the City Council and approved by the Mayor of the City of Gig Harbor this 12th day of April, 2010

CITY OF GIG HARBOR

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CHARLES L. HUNTER, MAYOR

ATTEST/AUTHENTICATED:

By: \_\_\_\_\_  
MOLLY TOWSLEE, City Clerk

APPROVED AS TO FORM:  
OFFICE OF THE CITY ATTORNEY

By: \_\_\_\_\_  
ANGELA S. BELBECK

FILED WITH THE CITY CLERK: 03/03/10  
PASSED BY THE CITY COUNCIL: 04/12/10  
PUBLISHED: 04/21/10  
EFFECTIVE DATE: 4/26/10  
ORDINANCE NO: 1185