



Grease Control Policy

ARTICLE XIII – GREASE CONTROL POLICY

Section 151. Purpose.

It is the duty and responsibility of the City/County Commission to prevent the excessive introduction of grease into the sewer system and the wastewater treatment plants. This policy is designed to implement and enforce the grease discharge rules of the Sewerage System Policy Resolution.

The intent of this policy is to ensure compliance with the Commission's Pretreatment Program, as contained in the Sewerage System Policy Resolution; the rules and regulations of the United States Environmental Protection Agency and the North Carolina Department of Environment and Natural Resources; and to protect the City's infrastructure as it relates to the sanitary sewer collection and treatment system.

The accumulation of grease within the sewer lines increase the potential to cause sewer blockages, which in turn can cause overflows, which potentially degrade the quality of local surface waters. Blockages may also cause sewer to back-up into business establishments, or homes, and can cause extensive damage. Grease can be discharged to the sewer system from several sources, including Food Service Establishments. In order to reduce sewer blockages, Food Service Establishments in the Winston-Salem/Forsyth County area that discharge wastewater that contains grease must install and maintain a grease trap or interceptor. These establishments include any institutional food service or business that serves food or is involved in food preparation services.

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, maintenance, and facility site and building plan review to require repairs to, modification, or replacement of such interceptors or traps.

Section 152. Authority.

City of Winston-Salem Sewerage System Policy Resolution – Part B

A. Section 46. Prohibited Discharge Standards.

General Prohibitions.

(A) No user shall contribute or cause to be contributed into the POTW, directly or indirectly, any pollutant or wastewater which causes interference or pass through. These general prohibitions apply to all users of a POTW.

Specific Prohibitions.

(B) No user shall contribute or cause to be contributed into the POTW the following pollutants, substances, or wastewater:

- (2) Solid or viscous substances in amounts which may cause obstruction to the flow in a sewer or other interference with the operation of the POTW.

- (10) Any substance which may cause the POTW's effluent or any other product of the POTW such as residuals, sludges, or scums, to be unsuitable for reclamation and reuse or to interfere with the reclamation process. In no case, shall a substance discharged to the POTW cause the POTW to be in noncompliance with sludge use or disposal regulation or permits issued under Section 405 of the Act; the Solid Waste Disposal Act, the Clean Air Act, the Toxic Substance Control Act, or State criteria applicable to the sludge management method being used.

B. Section 51. Pretreatment of Wastewater

B(4) All food service establishments shall install and maintain a grease interceptor in accordance with the Grease Control Policy, set forth by the Commission, and on file at the City's Utilities Administration office.

C. The transportation and/or disposal of sludges generated by pretreatment shall be subject to applicable federal, state, and local regulations. The user shall be responsible for documenting the transportation and/or disposal of all pretreatment sludges. Manifest and other documentation shall be kept for a minimum of 3 years and shall be made available to the Director upon request.

C. Section 92. Reports from Users.

All users not required to obtain an industrial or commercial user permit shall provide appropriate reports to the Director as the Director may require.

D. Section 98. Inspection and Sampling.

The City has the right to enter and inspect the facilities of any user to ascertain whether the purpose of this resolution is being met and all requirements are being complied with. Persons or occupants of premises where wastewater is created, discharged or suspected to be discharged, shall allow City personnel ready access at all reasonable times to all parts of the premises for the purposes of inspection, sampling, records examination and copying or the performance of any of their duties. The City shall have the right to set up on the user's property such devices as are necessary to conduct sampling, inspection, compliance monitoring and/or metering operations. Denial of the City's access to the user's premises shall be a violation of this resolution. Unreasonable delays may constitute denial of access.

Section 153. Definitions.

City: The City of Winston-Salem, North Carolina, or any duly authorized agent(s) or official(s) acting on its behalf.

Commission: The City of Winston-Salem/Forsyth County Utility Commission, a joint agency of the City of Winston-Salem and Forsyth County, North Carolina.

Director: The Director of Utilities for Public Works of the City of Winston-Salem, or his authorized representative(s).

Food Service Establishments: Any commercial facility discharging kitchen or food preparation wastewater including, but not limited to the following: restaurants, motels, hotels, cafeterias, hospitals, schools, nightclubs, delicatessen, meat cutting-preparation, bakeries, bagel shops, grocery stores, gas stations, and any other facility that the Commission determines to need a grease interceptor by virtue of its' operation.

Grease: The accumulation of oils (animal or vegetable), fats, cellulose, starch, proteins, wax, lipids, or grease, whether emulsified or not, in the sanitary sewer system. These are substances that may solidify or become viscous at temperatures between thirty-two (32) degrees Fahrenheit and one hundred fifty degrees (150) Fahrenheit.

Grease Interceptor/Grease Trap: A device utilized to effect the separation of grease and oils in wastewater effluent from a Food Service Establishment. Such traps or interceptors may be of the "outdoor" or underground type normally of a 1,000-gallon capacity or more, or the "under-the counter" package units, which are typically less than 100-gallon capacity. For the purpose of this definition, the words "trap" and "interceptor" are used interchangeably.

Owner: An individual, person, firm, company, association, society, corporation, or group upon whose property the building or structure containing the Food Service Establishment is located or will be constructed. "Owner" shall also include the owner of a Food Service Establishment who may lease the building, structure, or a portion thereof, containing the Food Service Establishment.

Physical Property Restrictions: A physical property restriction does not include restrictions arising from a new building owner's decision not to provide a stub-out for grease installation before a food service establishment occupies the premises.

Plumbing Code: The current edition of the North Carolina Plumbing Code.

POTW (Publicly Owned Treatment Works): A treatment works as defined by Section 212 of the Act, (33 U.S.C. 1292), which is owned by the City of Winston-Salem, acting through the City/County Utility Commission. This definition includes any devices or system used in the collection, storage, treatment, recycling, and reclamation of municipal sewage or industrial wastes of a liquid or solid nature. It also includes sewers, pipes, and other conveyances only if they convey wastewater to the POTW treatment plant. For the purposes of this resolution, "POTW" shall also include any sewers that convey wastewater to the POTW from persons outside the City who are, by contract or agreement with the City, or in any other way, users of the POTW.

Septage Management Firm: A person engaged in the business of pumping, transporting, storing, treating or disposing of septage or grease.

User: Any person, establishment, or facility, whether inside or outside the city limits, who contributes, causes, or permits the contribution of wastewater into the POTW.

Section 154. Design, Installation and Maintenance of Grease Interceptors.

All new grease interceptors shall be designed and constructed in accordance with Section 155 and 156 herein unless otherwise approved by the Director, but in no case may it be less than the North Carolina State Plumbing Code. All grease interceptor plans and specifications shall be submitted and approved by the City prior to installation.

All grease interceptors shall be installed by a licensed North Carolina Plumbing Contractor and maintained by the User at the User's expense so as to be in continuously effective operation. Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludge, and solids. Separation, decanting or back flushing of the grease interceptor or its wastes is prohibited except where classified as a restaurant that cleans its own interceptor. This applies only to those restaurants that have a grease interceptor less than 100-gallon capacity.

Maintenance of grease interceptors shall be performed in accordance with the type of interceptor as required in Sections 158 herein.

The User shall be responsible for the proper removal and lawful disposal of the grease interceptor waste. All waste removed from each grease interceptor should be disposed of at a facility permitted by the North Carolina Division of Solid Waste Management to receive such waste. No grease interceptor waste shall be discharged directly to the wastewater collection system or wastewater treatment facilities.

The City may conduct mandatory inspections of every Food Service Establishment connected to the sewer collection system once every two years, and at other times as the City deems necessary, in its discretion.

If grease is responsible for a sewer blockage, all Food Service Establishments upstream from the blockage will be inspected.

The exclusive use of enzymes or biological additives as a grease degradation agent is not considered acceptable grease interceptor maintenance practice. Any user who uses these additives must apply for a variance and follow the procedures for a variance study, as set forth in Section 163, to reduce the monthly maintenance requirements.

Section 155. Design and Structural Criteria for Exterior Grease Interceptors.

Grease Interceptors shall conform to the following criteria when being designed and constructed:

- A. A 24 minute retention time under *actual peak flow*. See Sizing Criteria in Section 156.
- B. New in-ground grease interceptors shall be no less than 1,000 gallons total capacity unless otherwise approved by the Director.
- C. Interior baffles to distribute flows. Will extend six (6) inches above water line but, cannot flood the inlet pipe.
- D. Minimum 2:1 length to width ratio.

- E. Low velocity flow near outlet.
- F. Baffle wall be located a distance from inlet wall of 2/3 to 3/4 of the total length of the interceptor
- G. Nine (9) inches of freeboard at grease interceptor top.
- H. Each grease interceptor shall have inlet and outlet tees. The outlet tee shall extend 50% into the liquid depth. The inlet tee shall extend 25% into the liquid depth. Inlet and outlet tee must be plugged at the top of the sanitary tee and be a minimum of three (3) inches in diameter.
- I. Access openings over the inlet, outlet, and each compartment within the grease interceptor. Each opening shall be twenty-four (24) inches in diameter and contain pick holes. All covers shall be constructed of cast iron or equivalent traffic bearing material. Manholes/covers must extend to the finished grade and shall be installed to exclude the entrance of surface or storm water into the interceptor.
- J. Full size cleanouts shall be installed on the inlet and outlet sides of the interceptor and extended to grade.
- K. Grease interceptors must be vented in accordance with the NC State Plumbing Code with a minimum 2" diameter vent piping. Vent connections may be made through the top of the interceptor, in which case the bottom of the vent shall extend no closer than 6" to the static water level, or may be made through the side of the interceptor's access opening.
- L. In-ground grease interceptors shall receive kitchen wastes. Kitchen wastes include: pot sinks, prep sinks, pre-rinse sinks, can wash, floor drains, and dishwasher.
- M. Minimum concrete compressive strength of 3,500 psi.
- N. Joints should be properly sealed to prevent infiltration or exfiltration.
- O. Grease interceptors must meet a minimum structural design of 150-pounds/square foot for non traffic installations. For vehicular traffic conditions the grease interceptor shall be designed to withstand an H-20 wheel load.
- P. Grease interceptors shall meet the following standards: ASTM C-1227 for Septic Tanks, C-913 for Precast Concrete Water and Wastewater Structures, ACI-318 for Design and ASTM C-890 for establishing Minimum Structural Design Loading.
- Q. Grease interceptors made of polyethylene or fiberglass tanks shall be able to withstand the appropriate loading (traffic or non-traffic) or perform under a vacuum test to stimulate loading and include 12,000 psi ultimate tensile strength, 19,000 psi flexural strength, and 800,000 psi flexural modulus of elasticity as per ASTM D790. Tanks shall be listed and labeled.
- R. A North Carolina design professional will specifically design cast in place or masonry tanks. Tanks must be manufactured as a grease interceptor.

Section 156. Sizing.

- A. How to Determine the Size of an Exterior, In-ground Grease Interceptor Using the Manning Formula:**

The formula for calculating grease interceptor sizing is:

Gallons of interceptor = [(**1**) = GPM/fixture (derived from Manning formula) x (**2**) = total # fixture ratings of grease-laden waste streams] + (**3**) direct flow from a dishwasher, can wash, mop sink (in GPM)] x (**4**) = 24 minute retention time

Components of equation =

- 1. GPM/fixture** – This is derived from the Manning Formula. It takes into account the slope; roughnesses of the pipe (plastic) used, and pipe diameter size. When applying the Manning Formula, we arrive at the drainage rates of various pipe diameter sizes:

1.0 inch pipe diameter = 5 GPM/fixture
 1.5 inch pipe diameter = 15 GPM/fixture
 2.0 inch pipe diameter = 33 GPM/fixture
 2.5 inch pipe diameter = 59 GPM/fixture
 3.0 inch pipe diameter = 93 GPM/fixture

- 2. Fixture Ratings of Grease-Laden Waste Streams:** Fixtures that have more grease in their waste stream received higher values while less grease corresponds to a lower value. The table is shown below:

Table of Common Commercial Kitchen Fixtures and their Corresponding Rating (each):

2, 3, or 4 compartment pot sink = 1.0
 1 or 2 compartment **meat** prep sink = 0.75
 Pre-rinse sink = 0.5
 1 or 2 compartment **vegetable** prep sink = 0.25

- 3. Direct Flow from Dishwashers, Can Wash, Mop Sink and Garbage Disposal:** Use the following gpm values: Dishwasher rate of 10 gpm, Can wash, mop sink and garbage disposal rate of 6 gpm.
- 4. Twenty-four minute retention time:** Engineers have determined that when applying several criteria to determine proper grease (animal and vegetable lipids) separation (using Stokes’s Law, specific gravity of lipids, etc.), a twenty-four minute retention time is required.

Example 1:

	GPM x Grease Factor
(1) 3 Compartment Pot Sink, 1.5 waste drain	15 x 1.0 = 15.00 gpm
(1) 1 Compartment Pre-Rinse Sink, 1.5 waste drain	15 x 0.5 = 7.50 gpm
(1) 1 Compartment Prep Sink (Meat), 1.5 waste drain	15 x 0.75 = 11.25 gpm
(1) 1 Compartment Prep Sink (Vegetable), 1.5 waste drain	15 x 0.25 = 3.75 gpm
(1) Can Wash (Use 6 gpm)	= 6.00 gpm
	43.50 gpm

TOTAL gpm = 43.5 x 24 minutes retention time = 1,044 gallons

MINIMUM 1,000 GALLON GREASE INTERCEPTOR REQUIRED

Example 2:

	GPM x Grease Factor
(1) 3 Compartment Pot Sink, 2.0 waste drain	33 x 1.0 = 33.00 gpm
(1) 1 Compartment Prep Sink (Meat), 1.5 waste drain	15 x 0.75 = 11.25 gpm
(1) 1 Compartment Prep Sink (Vegetable), 1.5 waste drain	15 x 0.25 = 3.75 gpm
(1) Pre-rinse Sink, 2.0 waste drain	33 x 0.5 = 16.50 gpm
(1) Dishwasher	= 10.00 gpm
(1) Mop Sink, 3" waste drain	= 6.00 gpm
	80.50 gpm

TOTAL gpm = 80.5 x 24 minutes retention time = 1,932 gallons

MINIMUM 2,000 GALLON GREASE INTERCEPTOR REQUIRED

B. How to Determine the Size of a Point-Of-Use Grease Interceptor:

Step 1	Determine the cubic contents of the fixture by multiplying length x width x depth	Number of compartments times 24" long by 24" wide by 14" deep. Cubic contents: 3 x 24 x 24 x 14 = 24,192 cubic inches
Step 2	Determine the capacity in gallons 1 gallon = 231 cubic inches	Contents in gallons: 24,192 ÷ 231 = 104.7 gallons
Step 3	Determine actual drainage load. The fixture is usually filled to about 75 percent of capacity with wastewater. The items to be washed displace about 25 percent of the fixture content. Actual drainage load = 75 percent of fixture capacity.	Actual Load: .75 x 104.73 gallons = 78.55 gallons
Step 4	For design considerations, it is good practice to calculate the flow rate in GPM equal to or greater than 75 percent of the fixture capacity	Calculated flow rate for design capacity in GPM on 75 percent of fixture capacity: 75 percent of fixture capacity = 78.55 gallons Flow Rate = 78.55 GPM
Step 5	Select the grease separation device that matches the calculated design flow rate Note: Select next larger size when flow rate falls between two sizes.	79 GPM

Section 157. Service Records.

All Food Service Establishments shall maintain a written record on site of grease interceptor maintenance record for three (3) years. Documentation must include at a minimum the date and time of the service; the name of the grease contractor; and the location of the grease treatment/disposal facility. All grease interceptor maintenance records shall be approved by

the Director. A copy of each maintenance record shall be mailed to the City, at the address indicated below, no later than fifteen (15) days after the end of the month during which the maintenance occurred. Any person who fails to comply with this section is subject to enforcement actions as outlined in Section 165. Failure to submit monthly maintenance records for two consecutive months may result in an inspection.

Records and/or reports are to be mailed to: City of Winston-Salem, IWC Grease Program, 2799 Griffith Road, Winston-Salem, NC 27103. The phone number is 336-765-0130 and fax number is 336-659-4320.

Section 158. Existing Facilities with Grease Interceptors.

- A. All existing Food Service Establishments shall maintain grease interceptors for continuous, satisfactory and effective operation.
- B. Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludge, and solids. Separation, decanting or back flushing of the grease interceptor or its wastes is prohibited.
- C. The Food Service Establishment should have a licensed North Carolina Septage Management Firm service all interceptors at intervals not to exceed thirty (30) days.
- D. All food service establishments shall inspect the grease interceptor at the time of service or prior to opening business if the interceptor is serviced after hours and shall report to the City County Utilities any conditions that do not comply with the Sewer Use Resolution and/or Grease Control Policy.
- E. Grease Maintenance Service records shall be submitted as stated in Section 157.
- F. Any additional fixtures that are added to the food service establishment and discharge a grease-laden wastestream as identified in Section 156(A) (2) shall be plumbed into the interceptor and/or a new interceptor may be required.

Section 159. Food Service Establishment in New Facilities.

- A. Food Service Establishments, locating in newly constructed facilities, shall install a grease interceptor adequately sized and approved by the City. Facilities are not allowed to share grease interceptor devices.
- B. All new grease interceptors shall be designed and constructed in accordance to Section 155 and 156.
- C. No new Food Service Establishment will be allowed to initiate operations until grease interceptors are approved and inspected by the City.
- D. Following installation of a grease interceptor, all Food Service Establishments shall comply with maintenance requirements as set forth in Section 158.
- E. Food service establishments with a bona fide hardship of a physical property restriction shall install a point-of-use grease interceptor. Construction and maintenance shall follow Section 160(B).

Section 160. New Food Service Establishments in Existing Facilities.

- A. New Food Service Establishments locating in existing buildings are required to comply with the grease interceptor standards applicable to new facilities, as set forth in Section 159.

- B. For cases in which exterior type grease interceptors are infeasible to install *due to physical property restrictions*, a “point-of-use” grease trap shall be installed. The “point of use grease trap shall comply with sizing criteria specified in Section 156 (B). More than one fixture can be plumbed into a single grease interceptor, however, the grease interceptor size shall be equal to the total fixture capacity for all fixtures which the interceptor serves. Flow control fittings must be provided to the inlet side of all point-of-use if required by the manufacturer. The inlet temperature of the grease interceptor shall be 140° F or less. Maintenance procedures shall follow Section 158. Dishwashers shall not be plumbed into a point-of-use grease interceptor.
- C. The City must approve control devices and grease interceptor design prior to installation.

Section 161. New Buildings (Strip Centers) with the Potential for Food Service Establishments.

All new buildings or strip centers containing sections designated for commercial enterprise of the strip center, are encouraged to provide a stub-out for a separate waste line for future grease interceptor installation. The owner of a new strip center shall consider suitable physical property space and sewer gradient that will be conducive for the installation of an exterior, in-ground grease interceptor(s) for any flex space contained within the strip center. Physical Property Restrictions and sewer gradient shall not be a defense for failure to install an exterior, in-ground grease interceptor.

Section 162. Substandard Grease Interceptors.

- A. Any Food Service Establishment without a grease interceptor will be given a compliance deadline not to exceed six (6) months from date of notification to have approved and installed grease interceptors.
- B. In the event an Existing Food Service Establishment’s grease interceptors are either under-designed or substandard in accordance with this policy, the owner(s) will be notified in writing of the deficiencies and required improvements, and given a compliance deadline not to exceed six (6) months to conform with the requirements of this standard. An exterior in-ground interceptor will be required and installation and maintenance shall follow Section 158 of this policy.
- C. For cases in which exterior type grease interceptors are infeasible to install *due to physical property restrictions*, a point-of-use grease trap shall comply with sizing criteria specified in Section 156 (B). More than one fixture can be plumbed into a single grease interceptor however, the grease interceptor size shall be equal to the total fixture capacity for all fixtures which the interceptor serves. Flow control fittings must be provided to the inlet side of all point-of-use if required by the manufacturer. Maintenance procedures shall follow Section 158. Dishwashers shall not be plumbed into a point-of-use grease interceptor.
- D. The Director must approve control devices and grease interceptor design prior to installation.

Section 163. Variance.

- A. A variance to exceed the requirement set forth in Section 158 which sets the scheduled maintenance requirements for all grease interceptors at intervals not to exceed thirty (30) days (for interceptors equal to or greater than 500 gallons), may be requested of the City upon submission of sufficient information and documentation. Such documentation shall provide a written explanation for the need to vary from the maintenance schedule requirements of this resolution. After submission of a request to the City, the City will review all information submitted and will notify the Food Service Establishment in writing of its acceptance or denial of the variance request. All Food Service Establishments requesting a variance shall agree to submit to a variance study. The City has the right to discontinue the variance study at any time the grease interceptor discharge adversely affects the sanitary sewer collection system or treatment works.

Fees associated with the request of a variance will include a variance fee of \$300, which includes estimated costs associated with the variance study. All fees are non-refundable and shall be paid in advance.

A variance to exceed the thirty (30) day interval requirement for scheduled maintenance set forth in Section 158 may be granted if the accumulated grease cap and sludge pocket measurements remain below twenty-five (25) percent of the total depth from the grease interceptor's interior floor to the static or working water level, at any point between the influent and effluent pipes/baffles of the grease interceptor. No variance will be granted to exceed a one-hundred eighty (180) day interval, with the exception of schools and seasonal event facilities and any other FSE as determined by the Director, who may exceed a one-hundred eighty (180) day interval upon submitting a request in writing to the Director and receiving written permission from the Director.

Any Food Service Establishment who is found to violate the twenty-five (25) percent rule as set forth in subsection B(6) herein below, may be required to pump more frequently than monthly.

- B. Variance Study Procedure. Once a variance has been granted, a variance study shall be conducted in accordance with the following procedure:
1. Prior to a variance study, the grease interceptor shall be completely pumped and sufficiently cleaned by a servicing company at the users' expense. A variance study cannot be conducted unless the grease interceptor is properly serviced, as determined by the City.
 2. The Food Service Establishment shall contact the City two (2) working days prior to the scheduled interceptor cleaning.
 3. Once the grease interceptor is cleaned properly and refilled with water from the Food Service Establishment, the City will conduct a visual inspection of the grease interceptor and verify that all components of the trap are in place and in proper working order. If a grease interceptor fails the visual inspection, the Food Service Establishment shall correct all inadequacies at

the Owner's expense. The Food Service Establishment shall notify the City in writing of all corrected measures upon completion. Such notification shall be mailed to the address set forth in Section 157.

4. Two (2) weeks after initial pumping, the City will measure the grease cap and sludge pocket to obtain data to determine grease interceptor performance.
 5. Four (4) weeks after the initial pumping, the City will re-measure the grease cap and sludge pocket to further evaluate grease interceptor performance.
 6. This process will continue on a biweekly frequency until the accumulated grease cap and sludge pocket reach twenty-five (25) percent of the total depth of the grease interceptor. Variance studies shall not exceed a period of one-hundred eighty (180) days.
 7. The City will review all data obtained, and submit in writing, the results of the variance. The result will only be furnished to the Food Service Establishment requesting the variance.
 8. The City will not be responsible for any grease discharge, odor, or blockages associated during or after the variance study. At no time during the variance study, shall the grease interceptor be pumped, except by direct approval of the City.
- C. Variance Revocation. A variance to exceed the thirty (30) day interval requirement for scheduled maintenance may be revoked by the City, at its discretion, if at any time after a variance is granted the following occurs:
- Grease interceptor discharge adversely affects the sewer collection system or treatment works.
 - Grease and solids accumulation is greater than twenty-five (25) percent of the total depth from grease interceptor's interior floor to the static or working water level, at any point within the grease interceptor.
 - A Food Service Establishment significantly increases food service production, seating capacity, or menu change.
 - A Food Service Establishment causes or contributes to a sanitary sewer blockage or overflow.

Section 164. Prohibitions and Violations.

No User shall contribute or cause to be contributed into the sanitary sewer system the following:

- A. Hot water running continuously through grease interceptor.
- B. Discharge of concentrated alkaline or acidic solutions into a grease interceptor.
- C. Discharge of concentrated detergents into grease traps.
- D. Discharge of oils and grease into the sanitary sewer system.

It shall be a violation of this Resolution for any person or User to:

- A. Modify a grease interceptor structure without consent from the City.
- B. Provide falsified maintenance records.
- C. Not comply with this Policy.

Section 165. Enforcement.

Any Food Service Establishment that is identified, in whole or in part, as the source of a sanitary sewer blockage and/or overflow, will be assessed a fine of not less than \$500 and not more than \$25,000, plus remediation costs for clean up, in addition to any fines dispensed from the State of North Carolina.

Food Service Establishments committing one of the offenses listed herein will be assessed the corresponding amounts on a calendar year basis. These fines will be billed no less than monthly and are payable upon receipt.

The fines provided for in this section are not exclusive and do not prohibit the Director from using any other remedy provided by law.

A. Minor Violation

1st Offense:

Failure to submit records:	\$ 50
Inspection hindrance (equipment related)	\$ 50
Failure to maintain on site records	\$ 50
Failure to pump grease & submit record	\$ 150

2nd Offense

Failure to submit records:	\$ 100
Inspection hindrance (equipment related)	\$ 100
Failure to maintain on site records	\$ 100
Failure to pump grease & submit records	\$ 300

3rd Offense

Failure to submit records:	\$ 150
Inspection hindrance (equipment related)	\$ 150
Failure to maintain on site records	\$ 150
Failure to pump grease & submit records	\$ 450

4th Offense & Up

Failure to submit records:	\$ 300
Inspection hindrance (equipment related)	\$ 300
Failure to maintain on site records	\$ 300
Failure to pump grease & submit records	\$1000

B. Intermediate Violation

Failure to maintain necessary equipment
(T's, grease trap not watertight, baffles, etc.)

1 st Offense	\$ 150
2 nd Offense	\$ 300
3 rd Offense	\$ 500
4 th Offense & Up	\$1000

C. Major Violation

Source of sewer blockage (minimum)	\$ 500
Source of sanitary sewer overflow (minimum)	\$1000
Falsification of maintenance records	\$1000

Section 166. Appeal of Grease Policy

Any Food Service Establishment (FSE) may appeal a fine that has been assessed for failure to comply with the Grease Control Policy. The FSE must submit a written request, identifying the specific issues to be contested, to the Grease Compliance Officer within thirty (30) days following receipt of the water bill, assessment of fine, or Notice of Violation. Unless such written request is made within the time frame specified, the fine subject to appeal shall be final and binding.

The Grease Compliance Officer and the Industrial Waste Control Supervisor shall evaluate the information and shall make a written decision within fifteen (15) days of receipt of the appeal request.

The decision made above may be appealed by any party, to the Director of Utilities upon filing a written demand within ten (10) days of receipt of notice of the previous decision. A meeting will be held to evaluate information. Failure to make written demand within the specified time herein shall bar further appeal. The Director shall make a decision on the appeal within ninety (90) days of the date the appeal was filed. Further appeal shall follow Section 84 of this Resolution.