

City of  
**Northville**  
Michigan

The City of Northville routinely monitors the Fats, Oils, and Grease (FOG) entering the sanitary sewer lines. One of our biggest challenges in the Northville Department of Public Works is our ongoing effort to keep the pipes clear of FOG. The newly implemented FOG Management Program proposed will assist us in decreasing blockages within our sewer lines. These FOG blockages could potentially lead to more serious issues such as sewage spills, manhole overflows, or sewage backups in homes or businesses.

## Fat

This memo is to provide restaurant and food service-related business managers and owners with information about FOG pollution prevention techniques focused on their businesses, effective in both reducing maintenance costs for business owners, and preventing oil and grease discharges to the sewer system.

## Oil

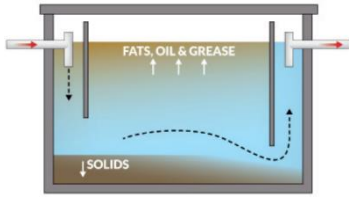
Fats, oils, and grease (FOG) can have negative impacts on wastewater collection and treatment systems. Most wastewater collection system blockages can be traced to FOG.

## Grease

Residual fats, oils, and grease are the by-products that food service establishments must constantly manage. Typically, FOG enters a facility's plumbing system from washing dishes/pots, floor cleaning, and equipment cleaning.

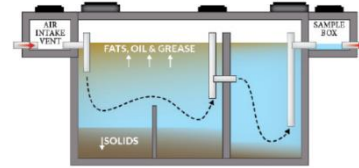
The discharge of FOG to the sewer system is illegal. Sanitary systems are not designed or equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. Ensuring that grease trap and grease interceptors are properly installed and properly maintained is the key to avoiding enforcement action against your business.

**How do Grease Removal Devices Work?** **1.** Your kitchen's complete plumbing system, including sinks, dishwashers, floor-drains, and mop-sinks, drains into the grease trap or grease interceptor system. **2.** Wastewater flows into either an interior or exterior (usually in-ground) grease trap system. A baffle separates the inlet and outlet of the trap, keeping grease in. **3.** Grease floats to the top of the grease trap, while solids settle on the bottom. The trap or interceptor must be vacuum pumped regularly by a skilled service provider to remove the entire contents of the trap. **4.** Clean water then continues to flow into your sewer or septic system.



**Grease Trap** - Traps are intended for food and drink preparation, typically located under the sink or other kitchen fixture to which it is connected.

**Grease Interceptor**- Interceptors are intended for food and drink operations, typically located outside as an underground vault to accommodate a large capacity for FOG materials.



**Negative Effects of FOG** - It is cheaper and easier to prevent FOG than to manage after it becomes a problem. FOG buildup can clog sewer and drainage pipes resulting in messy, costly overflows. It is bad for business, the environment, and public health. The cost of a backup may include:

- Loss of business while you're closed to clean up and get the kitchen back into service
- Cleanup of the premises by staff and cleaning or restoration service
- Hiring a service to clean the sewer lines
- Repairs or replacement of the building, fixtures, and equipment
- Reimbursement for damages to neighbors and the public sewer system
- Higher insurance premiums • Fines and penalties

Drain Clogged with FOG



Clear Drain



**Regulations & Enforcement** - Sanitary sewer overflows (SSO) and sewer line maintenance due to FOG waste have been on the rise. This has prompted stricter enforcement of Ordinances and Regulations governing FOG discharge into the sewer systems. The new Ordinance will require a maintenance disposal plan that includes the following:

- Installation of Grease Traps and/or Interceptors
- Disposal Plan and Contract
- Operation and Maintenance Testing
- All FOG products must remain on private property until disposed by certified hauler.
- Bimonthly Reporting

Restaurant and food service-related business's will be required to implement the amended Ordinance Article VI. Installation and maintenance of grease interceptors; discharge prohibitions by January 1, 2024.

**ORDINANCE NO. \_\_\_\_\_**

***AN ORDINANCE TO AMEND THE CITY OF NORTHVILLE CODE OF ORDINANCES CHAPTER 86, "UTILITIES", TO ADD A NEW ARTICLE VI. INSTALLATION AND MAINTENANCE OF GREASE INTERCEPTORS; DISCHARGE PROHIBITIONS***

**THE CITY OF NORTHVILLE ORDAINS:**

That the City of Northville City Code, Chapter 86, "Utilities", is amended by adding a new ARTICLE VI. INSTALLATION AND MAINTENANCE OF GREASE INTERCEPTORS; DISCHARGE PROHIBITIONS, *to read as follows:*

***ARTICLE VI. INSTALLATION AND MAINTENANCE OF GREASE INTERCEPTORS; DISCHARGE PROHIBITIONS***

**Sec. 86-148. Definitions.**

The following words, terms and phrases, when used in this article, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

*Grease interceptor* shall mean and include a device commonly referred to as a "grease trap" and/or "grease interceptor," described as a device to receive the drainage from fixtures and equipment with grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, bars, cafeterias and the like, and also described as a device for separating and retaining waterborne greases and grease complexes prior to wastewater exiting the device and entering the sanitary sewer collection system. A grease interceptor is commonly associated with kitchen cleaning appliances such as sinks, woks, and any other drains that collect oil and/or grease so as to prevent unreasonable accumulations of oil and/or grease from infiltrating into the sanitary sewer system and otherwise prohibiting the free flow of wastewater within such system. For purposes of this definition, the term "kitchen" shall refer to a food preparation area located other than in a single family dwelling, primarily intended for activities of preparing, serving or otherwise making available for consumption food stuffs, and which are used for one or more of the following preparation activities: washing, trimming or cleaning fish and/or meat, cooking by frying (all methods), baking (all methods), grilling, sauteing, rotisserie cooking, broiling (all methods) boiling, blanching, roasting, toasting, or poaching; also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

**Sec. 86-149. Design and standards.**

Grease interceptors shall be designed, and shall perform, in the manner provided for in Chapter 10 of the Michigan Plumbing Code, governing traps, interceptors, and separators, as such code is amended from time-to-time. Grease disposal plans and all vendor disposal contracts must be provided to the City of Northville.

**Sec. 86-150. Discharge prohibitions.**

No non-domestic user shall discharge wastewater such that the concentration of fat, oil and/or grease in a grab sample exceeds 100 mg/l.

### **Sec. 86-151. Requirement regarding installation and maintenance.**

All grease interceptors shall be properly installed and maintained in working order, and shall be kept free from obstructions, leaks and defects, and shall be capable of performing the function for which such devices are designed, as specified herein. All grease interceptors shall remain on private property, including all waste. All grease interceptors shall be maintained in a safe, sanitary and functional condition. The City of Northville shall be granted access to conduct on-site annual inspection to assure compliance with this article.

### **Sec. 86-152. Requirement for testing.**

The owner and operator of existing and new establishments with a grease interceptor shall each be responsible to secure the testing of and provide an independent certification that the grease interceptor is functioning as intended. For this purpose, samples of wastewater which have passed through the grease interceptor (and not through any other filter) shall be provided to an independent environmental engineer licensed to practice in the State of Michigan, who shall test and provide a certified report to the City on whether the grease interceptor is functioning in conformance with the standards of the plumbing code, the sewer use ordinance and all other applicable rules, regulations, ordinances and codes. Such testing and certification shall be undertaken bimonthly, and the certification, which shall include the date the sample was taken, and the date of testing, and the test results expressed in terms relating to the standards required herein, and shall be provided to the office of the City of Northville Public Works Division on the first day of each even numbered month. Failure to provide the bimonthly certifications when required shall constitute a violation of this article.

### **Sec. 86-153. Periodic clean out.**

Each grease interceptor shall be cleaned out and the operator of the establishment shall dispose of the contents in a lawful manner. Such clean out shall be undertaken on a quarterly basis, or on more frequent intervals specified in a written notice provided by the City to the owner and/or operator of the grease interceptor based upon the ownership and/or occupancy records of the City. The intervals specified in the notice shall be formulated based upon the type and size of user, prior inspections, and other relevant information. A certification of the owner and/or operator of the premises, including the date, name of person performing the work, a description of the cleaning undertaken, the amount of solids and grease removed and an identification of the location of grease disposal, shall all be provided to the City in writing on the first day of June and December each year, reflecting all clean out activity in the immediately preceding two quarters. Failure to provide such certifications when required shall constitute a violation of this article.

### **Sec. 86-154. Posting of maintenance and repair log.**

In all facilities having a grease interceptor, a maintenance and repair log, showing the date of maintenance and repair, description of maintenance and repair performed, and the identification of the person or persons who performed the maintenance and repairs on each occasion, shall be conspicuously posted on the premises in the immediate vicinity of the grease interceptor facility. Such maintenance log shall be retained by the operator of the establishment for at least one year, and the current and past log records shall be made available to City inspectors during all reasonable business hours for examination. Failure to maintain such a log shall constitute a violation of this ordinance.

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### **Sec. 86-155. Violations and penalties.**

- (a) Any property owner or operator of an establishment who violates any provision of this article shall be responsible for a municipal civil infraction and shall, upon a finding of responsibility, be punished by paying a fine of \$250.00. For each subsequent violation of this ordinance, the responsible person or entity shall pay a fine of not less than \$500.00.
- (b) The City may also seek additional legal and/or equitable relief in the district court or by filing suit in the circuit court. The City may recover its reasonable attorney's fees, court costs and other expenses related to enforcement activities or litigation against the person or entity found to have violated this article.

### **Sec. 86-157. Certification review fee.**

The fee for the review of the Certification required by Sec.86-152 shall be seventy-five (\$75.00) dollars. A late fee of twenty-five (\$25.00) dollars shall be imposed on any establishment that has not provided a complete Certification and paid the review fee within ten (10) days of the due date

### **Sec. 86-158. Interim and emergency measures.**

Considering that this article creates new obligations that will require a period of time for property owners and operators of existing establishment to make arrangements for compliance, the following shall apply:

- (1) The requirement to install, maintain and repair grease interceptors on new and existing properties and establishments shall apply January 1, 2024.
- (2) The obligation for testing and posting of maintenance logs, as required under sections 86-152 and 86-154, above, shall not be enforced against existing establishments for a period of six months from January 1, 2024; provided, in view of the fact that the requirement for the installation of grease interceptors is not newly introduced by this article, and have previously been required under the plumbing code, the six-month grace period for compliance shall not apply to the obligation for installation of grease interceptors in existing establishments.
- (3) Notwithstanding that enforcement of the testing and maintenance log requirements shall be deferred for a period of six months from January 1, 2024, in the event the City determines, in the reasonable exercise of discretion that the failure to maintain and repair a grease interceptor during such six-month period is likely to result in an obstruction in the City sanitary sewer system, following notice from the City and an opportunity of the property owner or operator of the establishment to cure the defect within the time stated in the notice, such condition is hereby declared to be a public health nuisance that may jeopardize health and property in the City. In the event of such nuisance, the City shall have the right, but not the obligation, to take action to clear the obstruction, in which event the property owner and the operator of the premises shall be required to reimburse the City for all its costs and expenses as set forth in subsection (4) below. Notice that curative action is necessary shall be sent by U.S. mail to the address listed in the City clerk's records and delivered to the premises.
- (4) Fees and reimbursement of costs.
  - a. In the event of emergency measures, it is the purpose of this section to provide for recovery of costs from the property owner or operator of the establishment responsible for an obstruction in the City's sewer system.
  - b. All costs associated with the repairs made by the City or its agent as part of an emergency measure, including any expense, loss, damage, penalty, attorney fees or court costs incurred by the City shall be assessed to the property owner or operator of the establishment responsible for an obstruction in the City's sewer system. In addition to the actual costs for material, equipment and labor, the City shall assess documented costs for mobilization and reasonably incurred legal costs or expenses against the responsible owner or operator.

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- c. After completion of the repairs made by the City or its agent as part of an emergency measure, the owner or operator of the offending establishment shall fully restore the property, including repair of roads, sidewalks, driveways and anything else requiring restoration. If the restoration is not made within a reasonable period of time, the City shall have the right but not the obligation to restore the property and shall assess all costs associated with the restoration to the owner or operator of the establishment responsible for the obstruction in the City's sewer system.



**GREASE TRAP OPERATION AND MAINTENANCE TEMPLATE**

Failure to provide certifications when required shall constitute a violation of the ordinance. Please note, that the requirement of a report is not an indication of when grease traps require cleaning, some may require cleaning more often depending on the function and level of maintenance of individual systems.

PLEASE SUBMIT MAINTENANCE DOCUMENTATION BY MAIL, OR EMAIL ON THE FIRST WEEK OF THE FOLLOWING MONTHS:

February 
  April 
  June 
  August 
  October 
  December

Restaurant/Establishment Name: \_\_\_\_\_

Site Address: \_\_\_\_\_

Date	Maintenance Performed	Quantity Removed	Maintenance Performed By	Location of Grease Disposal	Signature of Responsible Party

Note: This form may be used to track maintenance of grease traps inside or outside of the building.

Completion of this form will show record of the maintenance for the equipment in service.

Mail or email your testing and certification documentation to:

City of Northville Public Works  
 215 W. Main Street  
 Northville, MI 48167  
 email: mdomine@ci.northville.mi.us