

Guidance on Capital Costs to FPEs for Grease Pretreatment Equipment

Item	Description	Anticipated Installed Costs (based on 2004 dollars)
Passive pretreatment units (FOG interceptor)	1,000 gallon or larger exterior tank, plumbing & installation	\$5,000 - \$9,000
Automatic Grease Recovery Unit (AGRU)	Interior unit installation including plumbing, wiring & controls	\$4,000 - \$8,000

The above costs do not include estimates for operation and maintenance. These costs are largely dependent on the FPEs menu, food preparation techniques and best use of management practices for reducing grease discharge.

Capital and installation costs may be subject to certain tax exemptions as described in the State of Connecticut's Policy on Tax Exemptions for Certain Water Pollution Control Equipment (PS 99(3) and CERT-124).

The option of leasing AGRUs is available through some equipment leasing companies.

FATS, OILS AND GREASE (FOG) DISCHARGE REQUIREMENTS



What FOG Disposal Facilities Exist in Connecticut?

Currently, there are limited facilities in Connecticut for the disposal of FOG. The Torrington Wastewater Pollution Control Facility accepts delivery of FOG. Communities near New Haven and the shoreline dispose of their FOG at the New Haven FOG thickening facility, which is run by a public/private partnership involving the City of New Haven and Operations Management International, Inc. Closer to New London County, the Windham WPCF accepts deliveries of FOG. Out-of-state disposal options also exist.

For More Information...

Norwich Public Utilities and the Uncas Health District have teamed up to educate local FPEs on the General Permit requirements, as well as provided necessary support through the compliance process. This includes recommending the right equipment for the FPE and assisting with inspections and record-keeping. For more information on the General Permit and FOG management, contact:

Uncas Health District
(860) 823-1189

Norwich Public Utilities
(860) 887-2555, ext. 4157

CT DEP, Bureau of Water Management
(860) 424-3755

A summary of the General Permit issued by the Connecticut Department of Environmental Protection for the Discharge of Wastewater Associated with Food Preparation Establishments

Information provided by:



Why was a General Permit established for FOG discharge?

The Connecticut Department of Environmental Protection's (CT DEP) General Permit creates a "regulatory framework" to control fats, oils, and grease (FOG) discharges from Class III and Class IV food preparation establishments (FPE) throughout the State of Connecticut. This Permit was put in place to reduce wastewater collection and treatment problems that result from the discharge of FOG into the system. FOG blockages cause damage to property, adds risk to human health and the environment, and causes operational and financial problems for the waste treatment facility.

FPEs that have been found to cause a sanitary sewer overflow due to improper grease discharge may be responsible for cleanup costs, fines resulting from the discharge,

as well as any costs associated with property damage resulting from the spill.

FPEs are now required to install FOG management equipment according to the compliance dates listed below.

FPEs are not required to register with the CT DEP; however the FPE permittee must work with local Municipal Water Pollution Control Authority or designee.

FPEs discharging into a septic system are not covered by the General Permit.

COMPLIANCE DATES

The General Permit requires all FPEs meet the compliance requirements as follows:

- All new FPEs must be compliant with the General Permit prior to opening;
- FPE with facilities undergoing renovations in excess of \$20K in a calendar year between 9/30/05 & 7/1/11 must install FOG equipment as part of the renovation;
- FPEs that change ownership must be compliant within 60 days of restarting operations; and
- All FPEs must be compliant by July 1, 2011.



Example of what FOG can do to a pipe

FOG Equipment Options

Under the requirements of the General Permit, FOG management equipment must be installed at all FPEs. The two standard options are:

- Outdoor, in-ground passive grease interceptor tap using appropriate sizing methods (1,000 gallon minimum); or
- Automatic Grease Recovery Unit (AGRU)

Approved FOG management equipment must be installed and operated at the expense of the FPE owner. The decision as to what option to use is made by the FPE owner. Proper operation involves routine pumping out of outdoor passive traps, and removal of grease collected by AGRUs. It is recommended this be done every three months. The collected grease must be disposed at approved collection facilities.

Regular monitoring of FOG equipment is required and maintenance records must be maintained as established in the General Permit. This includes quarterly inspections of the installed equipment.

Additional Proper FOG Handling & Storage Methods:

Never pour FOG into floor drains or into parking lot or storm drains.

Practice "dry clean up." Before cleaning pots, pans, or dishes with soap and water, use scrappers or paper towels to preclean the surfaces.

To download a copy of the General Permit, go to www.dep.state.ct.us/pao/download.htm