

161-ORDINANCE NO. 2007-17

AN ORDINANCE AMENDING 145 ORDINANCE NO. 2007-01 CONCERNING DISCHARGE AND CONNECTION REQUIREMENTS TO THE WASTEWATER SYSTEM

BE IT ORDAINED BY THE TOWN COUNCIL OF THE TOWN OF ALPINE, WYOMING IN REGULAR SESSION DULY ASSEMBLED THAT:

Section 1. Amendment to 145 Ordinance No. 2007-01

Section 6(c) of 145 Ordinance No. 2007 -01 is hereby amended to read as follows

No person shall discharge or cause to be discharged, directly or indirectly, any of the substances described in Exhibit A attached hereto as it may be amended from time to time into the wastewater disposal system or to any public sewer. **Compliance with this section shall be as set forth on Exhibit B attached hereto as it may be amended from time to time.**

Section 2. Severability.

If any provision of this Ordinance or the application thereof to any person or circumstances is held invalid or unconstitutional, the invalidity shall not affect other provisions of application of this Ordinance which can be given affect without the invalid provision or application, and to this and the provisions of this act are severable.

Section 3. Ordinances Repealed.

All ordinances and parts of ordinances in conflict with the provisions of this ordinance are hereby repealed.

Section 4. Effective Date.

This Ordinance shall become effective from the date of its passage.

PASSED 1ST READING THIS 3 DAY OF July , 2007.

Vote: 5 yes 0 no 0 abstain 0 absent

PASSED 2ND READING THIS 17 DAY OF July , 2007.

Vote: 4 yes 0 no 0 abstain 1 absent

PASSED 3rd READING THIS 7 DAY OF August , 2007.

Vote: 5 yes 0 no 0 abstain 0 absent

PASSED AND APPROVED THIS 7 DAY OF August , 2007.

TOWN OF ALPINE

BY: _____
Victoria DeCora, Mayor

ATTEST:

BY: _____
Kimberlee Jansen, Clerk

ATTESTATION OF THE TOWN CLERK

STATE OF WYOMING)
COUNTY OF LINCOLN)
TOWN OF ALPINE)

I hereby certify that the forgoing Ordinance No. 161 was duly posted for ten (10) days in the Town Clerk's Office.

I further certify that the forgoing Ordinance was duly recorded in the BOOK OF ORDINANCES IV, TOWN OF ALPINE, LINCOLN COUNTY, WYOMING.

ATTEST:

KIMBERLEE JANSEN, CLERK

EXHIBIT B
Administrative Policy

Town of Alpine, Wyoming

Grease Trap/Interceptors

Equipment Specification, Sizing, Installation and Maintenance Requirements

1. Policy Basis

The Town of Alpine has passed a sewer ordinance that limits what can be discharged into the municipal sewer system. This ordinance limits both the type and concentration of certain constituents that may be discharged in the sewer system. The purpose of the limitation is to preserve the integrity of service lines, mains, and the treatment facility, and to ensure that our treatment facility is able to process waste in an efficient manner and within the limits of our federal discharge permit. This policy sets forth the standards for sizing and installation as well as minimum frequency standards for the cleaning/maintenance of food service industry grease traps and grease interceptors.

Accumulated grease from food service facilities has created problems in the Town's sewage treatment infrastructure. The new sewer ordinance provides a means for the Town to regulate the amount of grease allowed to enter the system as is done in most other communities. Due to the problems associated with unregulated grease entering the sewage collection system, grease traps or interceptors are now required for all food service facilities in the Town of Alpine. This action is supported by the International Plumbing Code, Section 1003, recently adopted by ordinance by the Town. The ordinance applies to all food service facilities, which are defined as institutional or business establishments engaged in the processing or preparation of food.

Grease from infrequently cleaned grease traps accumulates in sewer mains and service lines and may cause blockage that could flood a commercial kitchen. If public health is compromised, a facility closure will be ordered, thus affecting business. If a grease-blockage occurs in a sewer main, entire neighborhoods may be flooded causing thousands of dollars in damage. To be effective, grease traps must be maintained and cleaned commensurate with the number of meals served.

Grease traps are defined here as "in kitchen" grease removal units while grease interceptors are larger units located outside the building.

This policy statement may be amended from time to time as individual circumstances require refinement or clarification.

2. Grease Trap/Interceptor Equipment Specification

All grease traps/interceptors shall be tested, rated and certified by the Plumbing and Drainage Institute under Standard PDI-G101. Acceptable manufacturers are:

Zurn Industries, Inc.
Manufacturer's Representative:
H2R, Salt Lake City, UT 801-892-3030

Watts Regulator Company
Manufacturer's Representative:
R.E. Fitzpatrick Sales, Inc., West Jordan, Utah, 801-282-0700

Jay R. Smith Manufacturing
Manufacturer's Representative:
Shyne and Associates, Denver, CO 303-722-1300

3. Sizing and Installation

Sizing and Installation of units shall be in conformance with PDI-G101 Appendix A. Installation shall include a properly sized and vented flow control fitting. If the flow stream to an interceptor/trap includes solids (such as from a food grinder or pre-rinse sink) a solids interceptor shall be installed upstream of the flow control fitting. Food solids shall be disposed to solid waste facilities and shall not be allowed to enter the grease interceptor.

Fixtures not requiring a trap or interceptor must discharge separately from fixtures which require the devices. The connections between the two drain pipes must be made downstream of the trap/interceptor.

Proper sizing and installation of the traps/interceptors is the responsibility of the business owner, including all costs associated therewith. Approval of the sizing and complete installation is required by the Town Building Inspector prior to placing the unit in operation. The business owner shall schedule an onsite inspection with the Building Inspector at least seven days prior to commencing operating of the trap/interceptor. The business owner shall present all calculations utilized for facility sizing. Inspections revealing incomplete or substandard installations shall be cause for rejection and for new businesses, possible delay of the service date. Existing businesses will receive a thirty (90) days to bring their facilities into compliance as set forth in Section 5 below.

4. Maintenance of Traps/Interceptors

The minimum cleaning frequency of grease traps and interceptors shall be as indicated below. However, some facilities will require increased frequency of cleaning to keep the unit functioning properly and to prevent the accumulation of

grease in the service lines, or sewer mains. Cleaning may be performed by kitchen staff or may be contracted to a company experienced in grease trap maintenance. **Cleaning, including the associated costs, is the sole responsibility of the business owner.**

The cleaning guidelines are a minimum required by the Town of Alpine. It remains the sole responsibility of business owners to ensure that they are in compliance with this policy and 145 Ordinance 2007-01.

Grease Traps (in kitchen) 7 days frequent cleaning can be shown to be sufficient)	Minimum Frequency	<u>Weekly</u> (every unless less
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Grease Interceptors (exterior) (every 3 months)	Minimum Frequency	<u>Quarterly</u>
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A Grease Trap/Interceptor Cleaning Record Verification log is required for all commercial kitchens. (See sample copy attached hereto). These forms are available at the Town of Alpine office (307-654-7754). An entry must be made each time the unit(s) is cleaned stating who cleaned it and when. If a contract septic pumper performs the cleaning, please file the receipts with the maintenance log. Macy's Service in Jackson and Cache Valley By Products in Logan, Utah are equipped to dispose of grease residue, including dewatering. The Lincoln County Landfill in Thayne will also accept the grease if it passes a paint filter test, meaning that it is dewatered.

Town personnel will carry out periodic grease trap/interceptor inspections of food service facilities connected to the Town's Wastewater Treatment Plant to insure that adequate maintenance is performed.

5. New Business/Existing Business - Compliance

Existing food service businesses must comply with this policy within ninety (90) days after the effective date of this policy. This period may be extended up to sixty (60) additional days, if in the opinion of the Town Council, it can be demonstrated that unique hardship conditions exist in implementing the program.

New food service businesses shall complete installation of a satisfactory trap/interceptor system prior to issuance of an occupancy permit or new business license.

6. Associated Fees

A one-time fee of \$250.00 will be charged to each food service facility business owner to offset the cost of review of the sizing calculations. Payment shall be made to the Town of Alpine prior to any service rendered and will be utilized to offset the cost of the Building Inspector's time in review of the facility.

An annual fee of \$300.00 will be charged to each food service facility business owner to offset the cost of periodic monitoring of the trap/interceptor system by the Town Building Inspector. Payment to the Town will be made as an addition to the annual business license renewal process. A Compliance Checklist of items to be investigated during periodic inspection of the business facility is included within this policy as Exhibit "A".

Adopted this _____ day of _____, 2007.

TOWN OF ALPINE

BY: _____
Victoria Decora, Mayor

ATTEST:

BY: _____
Whitney Heller, Clerk

Exhibit A

COMPLIANCE CHECKLIST

Facility Name: _____

Address: _____

Service Company Used: _____

Number	Item Description	Compliance Status
1.	The establishment “dry wipes” pots, plans, and dishware prior to rinsing and washing.	
2.	“No Grease” signs are posted in appropriate locations.	
3.	The establishment recycles waste cooking oil and can provide records.	
4.	Water temperature at all sinks, especially the pre-rinse sink before the mechanical dishwasher or the sinks in the three-sink system are less than 140° F. Measure and record temperature.	
5.	Cross contamination concerns?	
	Trap/interceptor properly installed?	
	Flow restrictor at point of discharge?	
	Sizing correct?	
	Trap/interceptor vented at flow restrictor?	
	Solids interceptor upstream of trap/interceptor?	
	Baffles broken, leaking, etc.?	
6.	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease trap or interceptor.	
7.	Grease trap/interceptors cleaning frequency is documented on maintenance log.	
8.	The total depth of floating grease layer does not exceed 33% of the total liquid depth of the interceptor.	
9.	The total depth of sediment accumulation at the bottom of the trap/interceptor does not exceed 25% of the liquid depth.	
10.	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.	

Interceptor/Trap _____

Establishment: _____

Signature: _____

Address:

Date: _____

Contact Name:

Time Inspection Started: _____

Phone:

Time Inspection Completed: _____

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