



ORDINANCE BY:

CITY COUNCIL
ATLANTA, GEORGIA

AN ORDINANCE TO AMEND PART II OF THE CITY OF ATLANTA CODE OF ORDINANCES - GENERAL ORDINANCES; CHAPTER 154, ENTITLED UTILITIES; ARTICLE V, ENTITLED SEWAGE DISPOSAL, DIVISION 4, ENTITLED DISCHARGE RESTRICTIONS; TO REQUIRE THAT EXISTING GREASE TRAPS BE PROPERLY MAINTAINED AND NEW GREASE TRAPS SHALL BE PROVIDED AS DESCRIBED HEREIN.

01-0-0038

WHEREAS, the City of Atlanta, Department of Public Works and the Department of Planning, Development and Neighborhood Conservation, and the Bureau of Buildings have determined that more comprehensive and effective legislation is now required to control the introduction of excessive amounts of grease from entering the City's sewer system, and

WHEREAS, Section VIII. B.3 of the First Amended Consent Decree requires that the City of Atlanta prepare a collection system grease management program, and modify its existing ordinance by January 22, 2001.

NOW, THEREFORE, BE IT ORDAINED BY THE CITY OF ATLANTA, GEORGIA, as follows:

Section I That Section Part II of the City of Atlanta Code of Ordinances - General Ordinances, Chapter 154, entitled Utilities; Article V, entitled Sewer Disposal; Division 4. entitled Discharge Restrictions be amended as follows to:

Section 154-198. Finding and Purpose.

The City of Atlanta finds that, in order to provide for the public health and welfare, and to comply with the laws and regulations of the State of Georgia and the United States Government, it is necessary to set uniform requirements for all users of the water pollution control facilities of the City of Atlanta; to establish effluent limits; to require minimum frequencies of inspections depending upon size of the City sewer system, to require pretreatment, where necessary, by system users; to regulate the use of municipal pollution control facilities through the issuance of permits to certain industrial users; to establish charges and fees for the equitable distribution of costs; and to authorize monitoring and enforcement activities.

The purpose of Article V is to prevent the introduction into the municipal pollution control facilities of pollutants which will interfere with the proper operation of the system or contaminate the resulting sludge; to prevent the introduction into the municipal pollution control facilities of pollutants which will cause the City to be in violation of any permits; to prevent the introduction into municipal pollution control facilities of toxic pollutants which would pass-through the facilities in toxic amounts, into receiving water or the atmosphere, or otherwise be incompatible with the facilities; to prevent unauthorized discharges of pollutants into the environment; to improve the opportunity to recycle and reclaim



wastewaters and sludges from the facilities; and to provide for equitable distribution of the cost of the municipal pollution control facilities.

The City finds that criteria are needed to better control the discharge of grease and oils to the City's sewer system and that due to the diameters of the existing sewer piping system that certain portions of the City require additional inspections to accommodate compliance with this ordinance. The accumulation of grease and oils discharged into the sewer system can lead to grease blockages, which in turn can cause overflows from the sewer system. The City must protect its sewer system against accumulations of grease and oils. Sources of grease and oil discharges include industrial users of the sewer system and food service establishments. Industrial users are subject to industrial user permitting and pretreatment requirements. The best method for reducing discharges of grease and oil from food service establishments is the installation of grease traps at the food service establishment and proper maintenance of the grease traps by the owner or operator of the food service establishment. The sewer use ordinance establishes requirements that control the discharge of grease and oil from industrial sources and food service establishments.

Section II. That Section 154-297 entitled Food Service Establishment (Grease Trap) regulations be deleted in its entirety and the following be inserted in lieu thereof:

Sec. 154-297.00 Definitions

- (A) Food. The term "food" means any raw, cooked, or processed edible substance, ice, beverage or ingredient used or intended for use or for sale in whole or in part for human consumption.
- (B) Food Processing Establishment. The term "food processing establishment" means a commercial establishment in which food is manufactured or packaged for human consumption. The term does not include a food service establishment, retail food store, or commissary.
- (C) Food Sales Establishment. The term "food sales establishment" means retail and wholesale grocery stores, retail seafood stores, food processing plants, bakeries, confectionaries, fruit, nuts, and vegetable stores and places of business, and similar establishments, mobile or permanent, engaged in the sale of food primarily for consumption off premises.
- (D) Food Service Establishment. The term "food service establishment" means any establishment for the preparation and serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes: restaurants, coffee shops, cafeterias, short order cafes, luncheonettes, taverns, lunchrooms, places which manufacture retail sandwiches, soda fountains; institutional cafeterias, catering establishments, food vending vehicles and operations connected therewith; and similar facilities by whatever name called. The term "food service establishment" shall not mean a "food sales establishment," as defined in this ordinance which does not provide seating or facilities for consumption of food on the premises.



- Grease. The term "grease" means rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods.
- (F) Grease Trap. The term "grease trap" means a device designed to separate and retain fats, oils, and grease from liquid waste and permit the liquid waste to discharge into the sewer system.
 - (G) Mobile Food Unit. The term "mobile food unit" means a self-propelled vehicle or mounted unit intended to be used as a food service establishment and is not regulated by this ordinance.
 - (H) Permit. The term "permit" means written authorization granted by the Department of Public Works to the owner or authorized agent to operate a food service establishment and indicates satisfactory compliance with this ordinance
 - (I) Temporary Food service establishment. The term "temporary food service establishment" means a food service establishment which operates at the same location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event, such as a fair, carnival, circus, exhibition or similar temporary gathering, and is not regulated by this ordinance.

Sec. 154-297.01 Food Processing, Sales, and/or Service Establishment (Grease Trap) Regulations/New Installation

- (A) Permit required. For new construction after the issuance of this ordinance and after the issuance of a plumbing permit issued by the Bureau of Buildings, the owner or operator (hereinafter called the user) of a food processing, sales, or service establishment which discharges wastewater into the City's sewer system shall obtain a food service wastewater discharge permit. This permit shall be obtained prior to the issuance of any business license issued by the city. Failure to obtain the Food Service Wastewater Discharge Permit shall be grounds for revocation of the City Business License.
 - (1) There will be an annual permit fee of \$100 for a food service wastewater discharge permit. The Commissioner of Public Works will evaluate this fee annually.
 - (2) Permit conditions may include, but are not limited to, the following:
 - (a) Permit duration;
 - (b) Permit fee;
 - (c) Permit transfer;
 - (d) Frequency of Inspections;
 - (e) Pretreatment requirements;



- (f) Maintenance requirements;
 - (g) Limitations on time or rate of discharge;
 - (h) Compliance schedules;
 - (i) Requirements for maintenance of records and submission of reports;
 - (j) Statement of permission to the Commissioner of Public Works and other duly authorized employees of the city to enter upon the user's property without prior notification for the purposes of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and/or
 - (k) Other conditions deemed necessary by the Commissioner of Public Works to ensure compliance with this article or other applicable ordinances, laws, or regulations.
- (B) Grease trap requirements. All establishments where food is manufactured, sold, or prepared, except for small areas designated as break areas or the equivalent, discharging wastewater containing fats, oils and grease (FOG) to the city's water pollution control facilities shall install, operate, and maintain a sufficiently sized oil and grease, water and solids separator (hereinafter called grease trap) necessary to achieve and maintain compliance as indicated below:
- (1) Outdoor Grease Traps Requirements.
 - (a) Grease traps for new food processing, sales, or service establishments shall have a capacity not less than two (2) - one thousand five hundred (1,500) gallon traps in series for a total tank capacity of 3,000 gallons. See City of Atlanta Detail entitled Recommended Grease Trap Design Exceptions:
 - (1) Limited space available to install outside grease traps. The Commissioner of Public Works may approve the installation of a single 1,500 gallon grease trap in cases where site conditions prevent the installation of two 1500 gallon traps in series.
 - (2) Seating capacities of 100 persons or less. **The Commissioner of Public Works may approve the installation of a single 1,500 gallon grease trap in facilities having a seating capacity of 100 persons or less.** See City of Atlanta Detail entitled Recommended Grease Trap Design.



- (3) Indoor grease trap. The Commissioner of Public Works may approve the installation of indoor grease traps provided the establishment is not equipped with a dishwasher and/or food waste grinder. All indoor traps shall be sized and installed in accordance with the following Tables I, II, and III, which has been extracted from Plumbing and Drainage Standard PDI-G101, Testing and Rating Procedure for Grease Interceptors with Appendix of Sizing and Installation Data, 1996.
- (2) It is prohibited to discharge the following materials into an indoor grease trap:
- (a) Wastewater with a temperature higher than 140 degrees Fahrenheit.
 - (b) Wastewater discharge from dishwashers.
 - (c) Acid or caustic trap cleaners.
 - (d) Wastewater discharge from garbage disposals.

Table I. Typical Sizes & Volumes of Sink Compartments

Fixture Compartment Size (Inches)	Number of Compartments	Drainage Load (Gallons)	Recommended PDI Size Grease Interceptor
18 x 12 x 6	1	4.2	7
16 x 14 x 8	1	5.8	7
20 x 18 x 8	1	9.4	10
18 x 16 x 8	2	15.0	15
20 x 18 x 8	2	18.7	20
30 x 20 x 8	1	15.5	20
24 x 20 x 12	1	18.7	20
22 x 20 x 8	2	23.0	25
22 x 20 x 12	2	34.0	35
48 x 24 x 12	2	44.9	50
22 x 20 x 12	3	51.4	70
22 x 20 x 12	4	68.6	70



Table I I. Procedure for Sizing Indoor Grease Traps
 (Flow rates shall be calculated based on a two minute drainage period)

Steps	Formula	Example
1	Determine cubic content of fixture by multiplying length width x depth.	A sink 48" length by 24" wide by 12" deep. Cubic content $48 \times 24 \times 12 = 13,824$ cubic inches.
2	Determine capacity in gallons. 1 gal. = 231 cubic inches.	Contents in gallons $13,824 / 231 = 59.8$ gallons
3	Determine actual drainage load. The fixture is normally filled to about 75% of capacity with water. The items being washed displace about 25% of the content, thus actual drainage load = 75% of fixture capacity.	Actual drainage load $0.75 \times 59.8 = 44.9$ gallons
4	Determine flow rate and drainage period. In general, drainage period is the actual time required to completely drain the fixture. Flow rate = (Actual Drainage Load) / (Drainage Period)	Flow rates shall be calculated on the basis of a two-minute drainage period. Two-minute period $44.9 / 2 = 22.5$ GPM flow rate
5	Select indoor grease trap using the following Table A1.2 for Sizing and Rating, which corresponds to the flow rate, calculated. Note: Select next larger size when flow rate falls between two sizes listed.	For two-minute period- 22.5 GPM requires PDI size "25."

Table III. Sizing and Rating of Indoor Traps

PDI Size	4	7	10	15	20	25	35	50
Symbol								
Flow Rate	4	7	10	15	20	25	35	50
GPM								
Grease Capacity	8	14	20	30	40	50	70	100
Pounds								



(C) Outdoor Grease Traps shall have the following design features: a tee inlet in which one tee branch extends a minimum of 1 foot below the liquid level, an outlet tee with a minimum submergence of 2/3 the liquid depth, a baffle to separate the trap into two compartments and two manhole access ways for inspection of inlet and outlet tees. The trap shall have cleanouts and be located for easy access for pump out and inspection. Dishwasher and grinder wastewater shall be discharged to outdoor grease traps. See City of Atlanta Detail entitled Recommended Grease Trap Design.

Sec. 154-297.02 Food Service Establishment (Grease Trap) Regulations/Existing Installations

- (A) Permit required. The owner or operator (hereinafter called the user) of a food processing, sales, or service establishment which discharges wastewater into the City's sewer system, installed before the adoption of the ordinance, shall obtain a food service wastewater discharge permit. This permit shall be obtained prior to the issuance of any business license issued by the city. Failure to obtain the Food Service Wastewater Discharge Permit shall be grounds for revocation of the City Business License.
- (1) There will be an annual permit fee of \$100 for a food service wastewater discharge permit. The Commissioner of Public Works will evaluate this fee annually.
 - (2) Permit conditions may include, but are not limited to, the following:
 - (a) Permit duration;
 - (b) Permit fee;
 - (c) Permit transfer;
 - (d) Frequency of Inspection;
 - (e) Pretreatment requirements;
 - (f) Maintenance requirements;
 - (g) Limitations on time or rate of discharge;
 - (h) Compliance schedules;
 - (i) Requirements for maintenance of records and submission of reports;
 - (j) Statement of permission to the Commissioner of Public Works and other duly authorized employees of the city, to enter upon the user's property without prior notification for the purposes of inspection,



observation, photography, records examination and copying, measurement, sampling or testing; and/or

- (k) Other conditions deemed necessary by the commissioner of Public Works to ensure compliance with this article or other applicable ordinances, laws, or regulations.

Sec. 154-297.03 Inspection Requirements for New and Existing Installations

(A) Frequency of Maintenance by the Owner

- (1) **Maintenance of an Outdoor Grease Trap:** Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25% Rule" as defined in Paragraph (4) below, and at intervals no less than once every 90 days.
- (2) **Maintenance of Indoor Grease Trap:** Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25% Rule" as defined in Paragraph (4) below. Indoor grease traps must be cleaned at intervals no less than once every 14 days.
- (3) It is specifically prohibited to maintain grease traps by bacteriological, chemical, or enzymatic addition or treatment.
- (4) The "25% Rule" requires that the depth of oil and grease (floating and settled) in a trap shall not be equal to or greater than 25% of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap. In application of this rule, the depth of floating oil and grease shall not be greater than 20% of total operating depth of a trap since 5% of the oil and grease is generally settled at the bottom of the trap.
- (5) The user shall be responsible for the proper removal and legal disposal of the grease trap waste. All waste removed from each grease trap must be disposed of at a facility permitted to receive such waste. In no manner shall any grease trap pumpage be discharged to the City's sewer system.

Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludges, and solids. Top skimming of outdoor grease traps, decanting or back flushing of the grease trap or its wastes for the purpose of reducing the volume to be hauled is prohibited. Further, the discharge of liquid, semi-solids, or solids into a grease trap from vehicles after servicing is prohibited. Vehicles capable of separating water from grease



shall not discharge separated water into the grease trap or into the wastewater collection system.

It is specifically prohibited to maintain grease traps by bacteriological, chemical, or enzymatic addition or treatment.

- (6) **Record Keeping Requirement.** The user shall be responsible for maintaining records (manifests) as to the dates of service, quantity of waste removed, end disposal site of waste, and waste hauler. These records shall be kept on site at the user's location for a period of three (3) years and subject to the Commissioner of Public Works review without prior notification. The records shall also be submitted for annual permit renewal as required by the Commissioner of Public Works.

The manifest shall contain the information listed below:

Food Service Establishment

Name

Address

Phone

Food Service Establishment Wastewater Discharge Permit #

Trap type and size

Authorized Signature (verifying that grease trap was cleaned and in operable condition) and Date of Service

Service company information (Waste Hauler)

Name

Address

Phone

Hauler Permit #

Total gallons removed from grease trap

Disposal method

Authorized Signature and Date of Service

Disposal Site

Name:

Address:

Phone:

Facility Permit #:

Total gallons received:

Authorized Signature and Date of Disposal

(B) **Frequency of Inspections by the City of Atlanta**

- (1) In order to achieve compliance with this Ordinance, certain food service establishments located in designated portions of the City which have a small diameter public sewer system (i.e., 8", 10", & 12"), shall be inspected a



minimum of three (3) times per year. Such inspection frequency shall be indicated on the "Permit."

- (2) Inspection of a Grease Trap shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25% Rule" as defined in Paragraph A(4) above.
- (3) Once a grease trap fails an inspection, the inspector notifies the owner that the grease trap must be cleaned out within three days. After three days, the inspector will inspect the grease trap. If the grease trap is found to be in-compliance, the inspector shall schedule the next inspection within 90 days for outside grease traps and 14 days for inside grease traps. If upon re-inspection the grease trap is found to be in-compliance, the inspection schedule shall revert to that time period found on the food service establishment's permit.

Upon the re-inspection, if the grease trap is found to still be in violation a Notice of Non Compliance will be issued and the grease trap user must clean the grease trap immediately.

Any grease trap, which receives three Notices of Non Compliance within a 24 month period, shall be deemed a nuisance by the Commissioner of Public Works and shall require such corrections necessary to abate said nuisance.

Any mechanically operated grease trap found in non-compliance, shall be deemed a nuisance by the Commissioner of Public Works and must be upgraded to the New Installations requirements of this ordinance.

(C) Notice Of Non Compliance

Whenever the Commissioner of Public Works discovers a violation of the 25% Rule, or of the plans or specifications submitted and approved thereunder, or of a permit issued thereunder, a written notice or order shall be served by the Commissioner of Public Works upon the person responsible for directing discontinuance of such illegal action and the remedying of the condition that is in violation of the provisions or 154-297.03 (b)2 of this ordinance.

(D) Disregard of Notice

If a person served with a notice or order to remove existing unsafe conditions from systems, appliances or equipment or discontinue the use of same, should fail within a reasonable time as set by the Commissioner of Public Works to comply with the requirements thereof, the Commissioner of Public Works shall institute an appropriate action in the courts to compel a compliance.



Penalties

- (1) Any person who shall violate a provision of this Code or fails to comply therewith or with any of the requirements thereof shall be deemed guilty of an offense and upon conviction thereof shall be punished as provided in Section 18-1008 (General Penalty) of the Code of Ordinances of the City of Atlanta, which provides:

“Whenever in this Code or in any ordinance of the city any act is prohibited or is made or declared to be lawful or any offense, or whenever in this Code or ordinance the doing of any act is declared to be unlawful, where no specific penalty is provided therefore, the violation of a provision of this Code or that ordinance shall be punished by a fine not to exceed \$1,000 and costs or imprisonment in the City for not more than 60 days, or work on the public streets or on public works of the City for not more than 60 days, or by any one (1) or more of these punishments, subject to all limitations contained in the Charter of the City. Each day any violation of this Code or of any ordinance continues shall constitute a separate offense.

In addition to the penalties hereinabove provided, any condition caused or permitted to exist in violation of any of the provisions of this Code or any ordinance shall be deemed a public nuisance and may be abated by the City as provided by law, and each day that the condition continues shall be regarded as a new and separate offense.”

- (2) The grease trap users are subject to the enforcement provisions set forth in Section 154 Subdivision IV. In addition, food processing, sales, or service establishment grease trap users are subject to the following penalties for violation of this section 154-297.
 - (a) First offense. A fine of \$1,000.00.
 - (b) Second offense. A fine of \$1,000.00 and confinement in the city jail for a period not to exceed 30 days.
 - (c) Third offense. A fine of \$1,000.00 and confinement in the city jail for a period not less than seven days and not more than 60 days.
 - (d) If the business violates the grease discharge permit ordinance 3 times within 24 months, the permit will be revoked.

The Code of Ordinances provides for penalties of \$1,000.00 or a maximum of 6 months in jail (General Code Section 1-8 Subpart C). The City Council may modify the penalties set out in Code Section 154 within these limits.



Additional Pretreatment. If additional pretreatment and/or maintenance is required to meet the provisions in this ordinance, the Commissioner of Public Works may require that food processing, sales, or service establishments in existence prior to the codification of this ordinance upgrade to the provisions provided herein and above.

(F) Abatement

The imposition of the penalties herein prescribed shall not preclude the City of Atlanta from instituting an appropriate civil action or proceeding to prevent an unlawful construction, reconstruction, alteration, repair, conversion, maintenance or use, or to restrain, correct or abate a violation, or to prevent the use of any equipment, appliance or system covered by this Code.

Section 3: That all fines collected by the City of Atlanta Municipal Court for violation of this ordinance shall be deposited in the following Fund, Account and Center Number : 2J01 651201 B00001.

OMC Amendment incorporated by WHG 1/24/01

(Ord. No. 1998-71, § 2, 10-13-98; Ord. No. 1999-29, § 1, 2-9-99)

A true copy,

Phonda Laughlin Johnson
Municipal Clerk, OMC

ADOPTED as amended by the Council
APPROVED by the Mayor

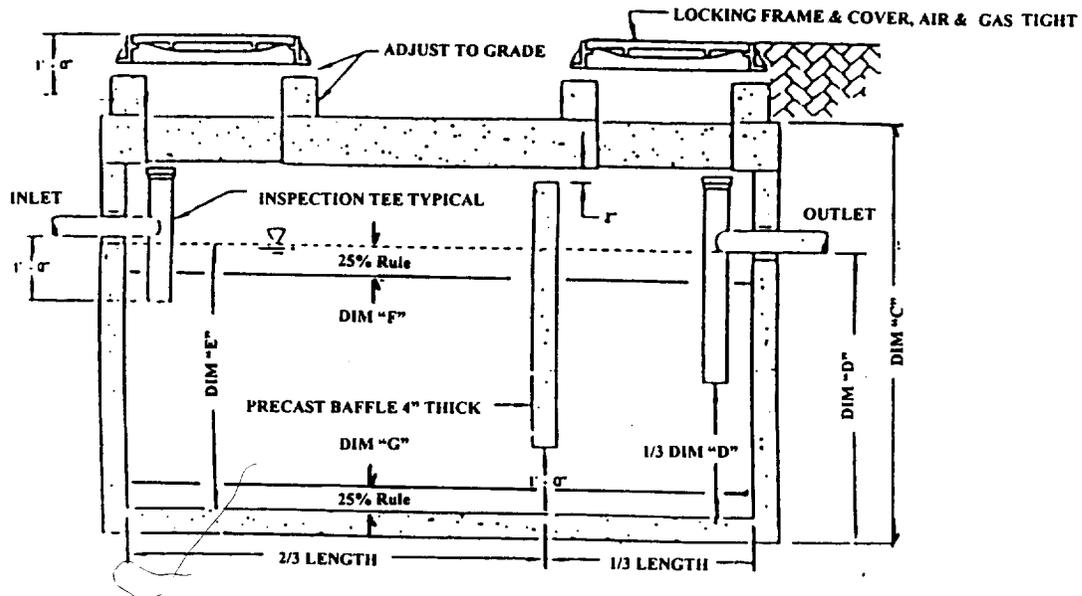
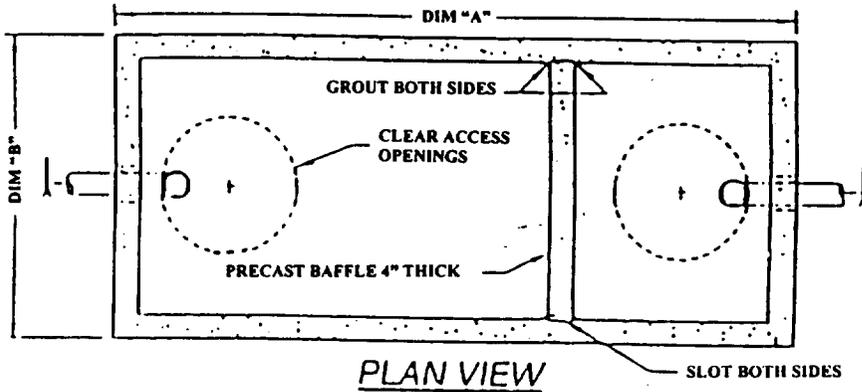
JAN 16, 2001
JAN 23, 2001



Recommended Grease Trap Design

SIZING CHART

Gallon Capacity	DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"
1000	9'-0"	5'-0"	7'-2"	4'-2"	3'-10"
1500	11'-2"	5'-8"	7'-2"	4'-4"	4'-0"



NOTE: The 25% Rule requires that the depth of oil and grease, floating and settled, (dimensions "F" & "G") shall not be equal to or greater than 25% of the total operating depth of the trap.

CITY OF ATLANTA
 DEPARTMENT OF PUBLIC WORKS
 GREASE TRAP DETAIL

RCS# 2538
1/16/01
2:14 PM

Atlanta City Council

Regular Session

01-O-0038 Amend Code sections re. maintenance of
grease traps
ADOPT AS AMEND

YEAS: 15
NAYS: 0
ABSTENTIONS: 0
NOT VOTING: 1
EXCUSED: 0
ABSENT 0

Unanimous

Y McCarty	Y Dorsey	Y Moore	Y Thomas
Y Starnes	Y Woolard	Y Martin	Y Emmons
Y Bond	Y Morris	Y Maddox	Y Alexander
Y Winslow	Y Muller	Y Boazman	NV Pitts

RCS# 2537
1/16/01
2:14 PM

Atlanta City Council

Regular Session

01-O-0038 Amend Code sections re. maintainence of
grease traps
AMEND - Muller

YEAS: 15
NAYS: 0
ABSTENTIONS: 0
NOT VOTING: 1
EXCUSED: 0
ABSENT 0

Unanimous

Y McCarty	Y Dorsey	Y Moore	Y Thomas
Y Starnes	Y Woolard	Y Martin	Y Emmons
Y Bond	Y Morris	Y Maddox	Y Alexander
Y Winslow	Y Muller	Y Boazman	NV Pitts

01-C-0038

(Do Not Write Above This Line)

AN ORDINANCE *for* *Walter* *City Utilities*
 BY *[Signature]* *Public Utility*
 AN ORDINANCE TO AMEND PART II OF THE
 CITY OF ATLANTA CODE OF ORDINANCES -
 GENERAL ORDINANCES; CHAPTER 154, ENTITLED
 UTILITIES; ARTICLE V, ENTITLED SEWAGE
 DISPOSAL; DIVISION 4, ENTITLED DISCHARGE
 RESTRICTIONS: TO REQUIRE THAT EXISTING
 GREASE TRAPS BE PROPERLY MAINTAINED AND
 NEW GREASE TRAPS SHALL BE PROVIDED AS
 DESCRIBED HEREIN.

1/16/01 - Amended by Roll Call Vote
Approval of Muller's Motion to
 Amend
 ADOPTED BY

JAN 16 2001

COUNCIL
AS AMENDED

- CONSENT REFER
- REGULAR REPORT REFER
- ADVERTISE & REFER
- 1st ADOPT 2nd READ & REFER
- PERSONAL PAPER REFER

Date Referred 1/2/01

Referred To: *City Utilities*

Date Referred

Referred To:

Date Referred

Referred To:

First Reading

Committee _____
 Date _____
 Chair _____
 Referred to _____

Committee *City Utilities*
 Date *1-2-01*
 Chair *Clair Dulle*
 Action: Fav, Adv, Hold (see rev. side)
 Other: *ATTORNEY GENERAL*
 Members: *[Signatures]*
 Refer To _____

Committee _____
 Date _____
 Chair _____
 Action: Fav, Adv, Hold (see rev. side)
 Other: _____
 Members _____
 Refer To _____

FINAL COUNCIL ACTION
 2nd
 1st & 2nd
 3rd
 Readings
 Consent
 V Vote
 RC Vote

CERTIFIED

CERTIFIED
 JAN 16 2001

CERTIFIED
 JAN 16 2001
Renee Douglas Johnson
 MUNICIPAL CLERK

MAYOR'S ACTION

APPROVED
 JAN 23 2001
[Signature]