



Food Preparation Establishments

Food Preparation Establishments (FPE's) that discharge wastewater to the Greater New Haven Water Pollution Control Authority (GNHWPCA) system must comply with the State of Connecticut's Department of Environmental Protection (DEP) "General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments" that became effective September 30, 2005.

The CT general permit seeks to reduce Fats, Oils, and Grease from entering the public wastewater system from Class III or IV food service establishments through the use of:

- Outdoor In-Ground Grease Trap/Interceptor (1,000 gallon minimum), or
- Automatic Grease Recovery Unit (AGRU)

There are other requirements for Class III and IV FPE's that are defined in the State of Connecticut General Permit.

All existing FPE's must comply with this permit by July 1, 2011.

Immediate compliance is mandatory for:

- **New Food Preparation Establishments**
- **FPEs that change ownership**
- **FPEs that complete renovations in excess of \$20,000**

The following are requirements of the GNHWPCA:

1. Prior to installation:

In-ground Grease Trap/Interceptor:

Engineering drawings (site plans and/or utility plans showing the connection to the sewer and the location of the grease trap/interceptor) prepared and signed by the FPE's CT licensed professional engineer must be submitted to the GNHWPCA Engineering Department for review and approval. The FPE is also required to submit sizing calculations demonstrating that the unit chosen is adequate for the FPE's use.

A GNHWPCA permit will be required for the installation of an in-ground grease trap/interceptor.

The GNHWPCA requires the installation of a backwater valve and a cleanout downstream from the grease trap/interceptor. Grease trap/interceptor shall be installed on 8" of bedding material, Item 305, per GNHWPCA Standards.

Automatic Grease Recovery Unit (AGRU):

The FPE is required to submit sizing calculations for review by the GNHWPCA's Industrial Pretreatment Program (IPP) Coordinator. The sizing calculations must be consistent with the



Fixture-Based Method found in the Connecticut Department of Environmental Protection's Sizing Criteria, and may be prepared by the AGRU's distributor. The IPP Coordinator may require additional documentation such as a floor plan.

The installation must include a sampling port located after the AGRU so that a GNHWPCA IPP inspector can take representative samples of the wastewater flow from the AGRU. It is recommended that arrangements be made for the plumber who will install the AGRU to meet with one of the GNHWPCA IPP Inspectors to discuss the requirements before the work starts.

2. Post-installation inspection:

Once the grease trap/interceptor or AGRU has been installed, a GNHWPCA IPP inspector will visit the establishment to verify that the equipment installed matches what was described in the submitted documentation. The inspector may also review the operation of the AGRU with those responsible for maintaining it.

3. Acceptance:

Once inspected by the GNHWPCA, and no discrepancies in the installation are found, the GNHWPCA IPP Coordinator will recommend to the GNHWPCA Director of Operations that the installation be accepted as compliant with regulatory requirements. Copies of the signed verification form will be provided to the FPE and the local health department.

Local health departments will not approve a FPE's Food Service Application until they have received verification from the GNHWPCA that the FPE is in compliance with the general permit.

Note:

- a. The GNHWPCA does not size or approve grease trap/interceptors or AGRUs. After reviewing the submitted documentation, the GNHWPCA only acknowledges that the equipment has been sized by the owner or its representative.
- b. The GNHWPCA does not give advice on or give approval for plumbing.
- c. Building Inspectors, Plumbing Inspectors and Health Inspectors do not approve grease trap/interceptors or AGRUs.



Links for more information:

GNHWPCA Sewer Ordinance: www.gnhwpc.org

CT DEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments:

www.ct.gov/dep/lib/dep/Permits_and_Licenses/Water_Discharge_General_Permits/food_prep_establishment_gp.pdf

CT DEP Food Preparation Establishment's Guide To The General Permit For The Discharge of Wastewater Associated with Food Preparation Establishments and the CT DEP Food Preparation Establishment's Guide To Disposal of Animal Fat and Cooking Oil:

www.ct.gov/dep/lib/dep/water_regulating_and_discharges/industrial_wastewater/resourceguide.pdf

GNHWPCA Contacts:

Industrial Pretreatment Coordinator - Jesse Whittemore, 203-466-5277, ext. 1006

Industrial Pretreatment Inspectors - Art Hackenberg or Tony Montagna, 203-466-5277, ext. 1018

Permits - Rick Hurlburt, Sewer Superintendent, 203-466-5263

Engineering – Ricardo Ceballos, P.E., Project Engineer, 203-466-4122