

CITY OF ALPENA

COUNCIL POLICY STATEMENT

General Subject: Use of Public Sewer Policy No. 43  
Specific Subject: Grease Control for Licensed Date Issued: 7/11/01  
Food Service Establishments Effective Date 7/02/01

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Copies: City Council, City Manager, City Clerk/Treasurer/Finance Director, Department Heads, City Attorney, ETOS, File.

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**I. PURPOSE**

The purpose of this policy is to establish procedures to control the discharge of grease from licensed food service establishments into sanitary sewers located within the jurisdiction of the City of Alpena.

- A. All commercial food service establishments within the City of Alpena shall be sent a grease control survey. The survey shall be completed and returned to the Alpena Water/Wastewater Administrative Office within 60 days of its receipt.
- B. The party signing the completed survey shall be the owner/operator of the business establishment or their officially designated agent.
- C. The utility will make an initial determination of the need to further investigate the control of grease based on the information contained in the completed survey. The criteria used to evaluate the need to regulate the discharge will include, but may not necessarily be limited to, the following operation and maintenance practices:
  - 1. The use of deep frying appliances for food preparation.
  - 2. Bulk purchases of fats, oils, or grease that may be used for food preparation.
  - 3. The cooking method used to prepare the food.
  - 4. The presence of a grease interceptor in the internal plumbing configuration of the business.
- D. If the initial review of the survey indicates that there is no potential for problem grease discharges, the utility will inform the owner of this determination. The notice will also indicate that the owner is responsible for notifying the utility of any change in food preparation techniques that could result in future grease discharges.
- E. If the initial survey review indicates a potential for the discharge of grease, a utility representative will arrange to meet with the owner/operator for a tour of their food preparation area. The utility representative will collect information on standard procedures that may include but may not be limited to the following practices:

1. Methods used for the disposal of food wastes containing protein.
2. Methods used clean dishes, cooking utensils, and silverware.
3. Hot water heater temperature settings.
4. The use of garbage disposals, industrial dishwashers, or steam cleaners.
5. Deep fryer cleaning practices and grease recycling records.
6. Maintenance schedules for any existing grease traps.
7. The use of chemical or biochemical degreasing agents for routine sewer line preventive maintenance.

F. If the utility determines that grease control is necessary, the commercial user will be required to apply for a Grease Control Discharge Permit. A permit application fee shall be established by Council resolution. The fee is intended to recover costs associated with program administration, annual inspections, and compliance surveillance activities.

The permit application will offer the commercial user the following two options for compliance with the intent of the grease control program.

1. The user shall install a grease interceptor approved by the City and develop standard procedures for the operation and maintenance of the grease interceptor. The procedures must include a routine cleaning schedule to ensure proper operation. Written documentation of these activities must be available for inspection by the utility upon request.

If this option is chosen by the user, the approved interceptor must be installed and in operation within 90 days of permit issuance.

2. The user shall develop a Best Management Plan for grease control. The plan must be approved by the City and shall include but may not necessarily be limited to the following components:
  - a) Segregation of food wastes, and the wiping of dishes and utensils prior to washing. All segregated food wastes must be disposed of in accordance with solid waste regulations.
  - b) A defined deep fryer grease management plan.
  - c) Standard procedures for grill operation and maintenance with defined methods for preventing the discharge of grease to the sanitary sewer.
  - d) A defined schedule for applying chemical or biochemical degreasers into the sewer lateral.
  - e) The user must have an accessible clean out on the sewer lateral to allow video inspection.

The user must retain written documentation of the activities that are required by the Best Management Plan. The records must be retained for the duration of the permit.

Conducting unannounced sewer lateral video inspections may be used to assess the effectiveness of the Best Management Plan. If upon inspection, the management plan proves to be ineffective in controlling grease discharges, the City reserves the right to require the installation of an approved grease interceptor.

**II. APPEALS**

Commercial Users that do not agree with the requirements developed by the utility may submit an appeal to a City review committee consisting of the City Manager, City Engineer, and City Treasurer.

**III. ENFORCEMENT**

The City of Alpena reserves the right to enforce the language of the Sewer Use Ordinance **Section 98-95 Use of the Public sewer** prohibiting the discharge of grease from commercial establishments. Remedies for violations may include any of the provisions listed in **Subdivision V Enforcement** in the Sewer Use Ordinance.