

RESOLUTION NO: 2007-07

A RESOLUTION OF THE CEDAR KEY WATER AND SEWER DISTRICT; CLARIFYING REQUIREMENTS FOR GREASE TRAPS IN RESTAURANTS; ADDING REQUIREMENTS FOR PREVENTING FAT, OIL AND GREASE FROM ENTERING THE SEWER SYSTEM FROM RESTAURANTS AND SHORT-TERM STAY RESIDENTIAL UNIT KITCHENS; AND ESTABLISHING AN EFFECTIVE DATE.

WHEREAS, the Cedar Key Water and Sewer District owns and operates a water and wastewater system as part of a combined and integrated water and wastewater system; and

WHEREAS, the District provides potable water and wastewater treatment services to customers within its geographical boundaries as established by the Legislature of the state of Florida; and,

WHEREAS, the discharge of fat, oil and grease into the sewer system has in the past caused clogged pipes, sewage discharges, and malfunctions of the waste treatment plant; and

WHEREAS, in order for the District to protect the public health and the environment, and to comply with state water quality requirements, it is necessary that the district strictly regulate the discharge of fat, oil and grease into the sewer system; and

WHEREAS, the District has determined that the primary sources of fat, oil and grease entering the sewer system are kitchens in restaurants and in residential short-term stay units; and

WHEREAS, the regulations adopted herein are found to be the minimum necessary to protect the public health and environment from harm caused by the discharge of fat, oil and grease into the sewer system.

NOW THEREFORE BE IT RESOLVED BY THE BOARD OF COMMISSIONERS OF THE CEDAR KEY WATER AND SEWER DISTRICT:

Section 1. Section 6.01 of the District Resolutions as codified by Resolution 98-11-10 is hereby amended as follows:

6.01 Limitations on Discharges to System

- A. No industrial waste shall be discharged into the District's sewerage system whose content shall have deleterious effect upon the bacterial or biological processes of the sewage treatment works as determined by the District professional consulting engineers; properly pretreated waste, with removal of objectionable material, may be discharged into the system.
- B. No storm water drains, air conditioning waters, condenser waters, swimming pool waters, or other similar type, shall be discharged into the sanitary sewer unless by special agreement with the District based upon the recommendations of the District's professional consulting engineers.

- C. Wastes containing oils and gasoline from service stations, garages, and similar industries shall not be discharged into the sanitary sewer system. Requirements of the Florida Fire Prevention Code must be met.
- D. Sewers from restaurants or places where a large amount of cooking is done or where the waste carries large amounts fat, oil, or grease, shall not be connected into the sewer system without providing and maintaining an efficient grease trap fully complying with the requirements of Section 6.09 herein, ~~all in accordance with the recommendations of the District's professional consulting engineers.~~
- E. The District shall have the final decision as to whether any waste may be discharged into the sanitary sewer system.
- F. No industrial waste from aquaculture nurseries and processing plants shall be discharged into the District's sewerage system the content of which may have a deleterious effect upon the system as may be determined by the District Superintendent. Such prohibited discharges shall include, but are not limited to, the discharge of sand or shells.

Section 2. A new Section 6.09 is added to the District Resolutions as codified by Resolution 98-11-10 to read as follows:

6.09 Interception of Fat, Oil and Grease

- A. All restaurants shall comply with the following:
 - 1. Except as specifically provided below, all restaurants shall comply with the grease trap requirements in Chapter 10 of the Florida Building Code-Plumbing.
 - 2. If the restaurant serves food that is deep fried, pan fried, or grilled, the size of the required grease trap shall be the next larger size than what is required by Table 1003.3.4.1 of Chapter 10, Florida Building Code-Plumbing.
 - 3. If the restaurant does not serve food that is deep fried, pan fried, or grilled, the size of the required grease trap shall be the size required by Table 1003.3.4.1 of Chapter 10, Florida Building Code-Plumbing.
 - 4. All wash, rinse, disinfection and mop sinks shall be connected to the grease trap.
 - 5. Automatic dishwashers shall not be connected to the grease trap.
 - 6. The Flow-Through Rating as used in Table 1003.3.4.1, of the Florida Building Code-Plumbing, shall be calculated as follows: Combine the volume, in gallons, of wash, rinse, disinfection and mop sinks connected to the grease trap. Multiply this volume by .75 and divide the product by 1

minute. (Standard PDI-G 101 published by the The Plumbing and Drainage Institute.)

7. Grease traps shall be constructed of high density polyethylene and shall include a flow-control device with vented air intake. The flow-control device shall be sized for the Flow-Through Rating determined as set forth above.
8. Grease traps shall be PDI-G101 Certified, and manufactured by Ashland PolyTrap, 4800 Series, phone 800-476-7930, or District-approved equal.
9. Grease traps shall be cleaned on a regular weekly schedule. More or less frequent cleaning may be required based on the results of pre-wash, dry wiping, and seasonal customer variations. All grease or solids removed shall be placed in large plastic-lined watertight containers for removal by trash pickup or renderer. Each cleaning operation shall be entered on a log and kept available for inspection by the District. Each entry shall include the date, time and cleaner's name.
10. Cleaning of grease traps shall comply with the following Plumbing and Drainage Institute recommendations:
 - Remove cover.
 - Remove grease from top of separator chamber.
 - Remove any solids from bottom of chamber.
 - Inspect grease trap and clean if necessary.
 - Ensure that all passages including air relief are clear of obstructions.
 - Check integrity of baffles and make sure they are in place.
 - Check cover gasket for any damage and replace if necessary.
 - Replace cover.
 - Tighten cover hold down bolts, screws and latches.
11. In order to remove most fat, oil and grease prior to washing, all pots, pans and dishware shall be dry wiped with paper towels prior to being placed into the wash sink or dishwasher pre-rinse station. Paper towels used for such wiping shall be placed in containers lined with plastic trash bags.
12. Signs shall be placed as follows to encourage all kitchen employees to cooperate in preventing fat, oil and grease from entering the sewer system:

Location	Wording
Above All Sinks and Dishwashers	"No Fat, Oil or Grease" "Dry Wipe Pots, Pans, & Dishware Prior to Dishwashing"
Grease Trap	"Clean Weekly"

13. To avoid damage to the wastewater treatment plant, the use of enzymes, emulifiers or other chemicals designed to keep grease in suspension is prohibited.

B. All condominiums, time shares, hotels and motels that have units with kitchen facilities shall comply with the following:

1. A large-capacity watertight plastic container shall be available onsite for the disposal of fat, oil and grease. A sign shall be place on each such container reading: "For Disposal of Oil and Grease Only."
2. Each unit with a kitchen shall have a jar, 12 to 16 ounce capacity, labeled: "For disposal of used oil and grease." The contents of such jars shall be disposed of by management after each use of the unit.
3. A sign shall be posted at each kitchen sink that reads:

Please help protect our environment by not pouring
any used oil and grease down the drains or into the
toilets.

For small amounts of oil and grease, please use the disposal
jar in the refrigerator and leave jar for later proper disposal.

For larger amounts from fish fries and the like, please use the
large disposal container located onsite at _____.

Section 3. This Resolution shall take effect upon final adoption.

Passed by a vote of _____ to _____ on the _____ day of _____, 2007.

CEDAR KEY WATER
AND SEWER DISTRICT

BY: _____
Thelma McCain, Chairperson

ATTEST:

(SEAL)

Secretary