



TOWN OF WATERTOWN

Massachusetts

BOARD OF HEALTH

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RULES AND REGULATIONS FOR THE MAINTENANCE OF GREASE TRAPS AND REMOVAL OF GREASE FROM FOOD ESTABLISHMENTS

I AUTHORITY

The Watertown Health Department acting under the authority of Chapter 111, Section 31 of the Massachusetts General Laws and any amendments and additions thereto, and by any other power thereto enabling, has adopted the following rules and regulations during its April 19, 2001 meeting.

II PURPOSE

The purpose of this regulation is to protect residents, businesses and the environment within the Town of Watertown from blockages of the Town's Sanitary Sewer caused by grease discharged from food service establishments located in the Town.

III DEFINITIONS

Agent- means any duly authorized agent of the Watertown Board of Health as specified under MGL c. 111 sec. 30

Permitted Offal Hauler- means any Offal Hauler which is issued a Permit to Haul Offal by the Watertown Health Department

Food Establishment- is defined as any establishment issued a Permit to Operate a Food Establishment by the Watertown Health Department under FC 1-201.10 (B) (31)

<i>Grease trap-</i>	also referred to as a grease interceptor by the State Plumbing Code, is a device designed to removed dissolved and/or suspended grease and waste oil from wastewater
<i>Sewer pipe-</i>	means any building or town sanitary sewer piping including but not limited to interior and exterior building sanitary sewer piping, any main, or lateral sanitary sewer piping regardless whether it is located on private or municipal land
<i>Waste grease or oil-</i>	means waste oil or grease generated by a Food Service Establishment during the cooking process

IV GENERAL PROVISIONS

A Grease trap installation

The Board of Health may at any time require the installation and/or relocation of an internal grease trap, as it may deem necessary to maintain any particular building sewer pipe, any lateral sewer pipe, or sewer main pipe free from obstructions caused by grease or oil emanating from a food establishment.

B Food establishment or related business

In every case where a food establishment is preparing or selling food, or other business in which grease is a by product of production a suitable internal or external grease trap conforming to applicable building and plumbing codes must be installed.

C New or remodeled food establishments

New or remodeled establishments that prepare food with a seating capacity in excess of 150 seats must install an external grease trap with a 1500 gallon capacity.

D Grease trap maintenance

Internal grease traps must be cleaned monthly. Exceptions may be granted on a case by case basis as determined by the Board of Health. Internal Grease traps must be cleaned by the owner, operator, or permitted Offal Hauler, external grease traps must be pumped by a permitted Offal Hauler every six months. Service records must be maintained on a monthly basis in a binder readily accessible to Board of Health inspectors and agents.

E Waste grease and oil storage and removal

Waste grease and oil shall not be disposed by the sanitary sewer. All waste oil and grease must be collected in an appropriate container provided by an approved vendor, stored in an approved location on premise. The container must be stored on an impervious surface such as concrete, or pavement. Containers must be capable of being sealed to prevent entry of precipitation, or stored in a sheltered area. All waste and grease oil shall be removed by a Permitted Offal Hauler, said material should be removed from the premises monthly. While being stored all grease containers and surrounding areas must be kept in a sanitary condition at all times.

V ENFORCEMENT AND INSPECTION

- A** The Board of Health shall enforce the provisions of this regulation. Any Agent of the Board of Health may, according to law, enter upon any premises at any reasonable time to inspect for compliance.
- B** All records pertaining to purchasing, storage, and removal of grease related products, and waste products shall be retained by the owner or operator on premise for no less than two years.
- C** Upon request by an agent of the Board of Health, an owner or operator shall furnish all information required to enforce and monitor compliance with this Regulation, including but not limited to, a complete inventory of all food and maintenance related products that are purchased by the establishment, receipts from Permitted Offal Haulers retained to remove waste grease or oil from the establishment.
- D** The Board of Health may, after providing opportunity for a hearing, order the revocation of a Permit to Operate a Food Establishment or the termination of one or more particular operations for:
1. Serious or repeated violations of the regulation
 2. Interference with the Board of Health in the performance of its duty
 3. For keeping or submitting any misleading or false records or documents required by the regulation

VI VIOLATION

Written notice of any violation of this Regulation shall be given to the Owner and Operator by an Agent of the Board of Health, specifying the nature, time and date of the violation any preventative measure required to avoid future violations, and a correction time frame.

VII VARIANCE

Any requests for a variance from the provisions of this regulation must be presented in writing. The reasons for the request must be clear and specific. To consider variances regarding the size of grease trap, the application must include kitchen flow calculations prepared by a Massachusetts licensed plumber supporting an alternate size.

VIII HEARING

The person or persons to whom any order or notice issued pursuant to this regulation has been directed, may request a hearing before the Board of Health. Such request shall be in writing and shall be filed in the office of the Board of Health within ten days after receipt of the order or notice.

IX PENALTY

Any person that violates any provision of this Regulation may be punished, under Chapter 40 section 21D of the Massachusetts General Laws, by a fine of no more than \$100.00 or by filing a criminal complaint at the appropriate venue. Each day or portion thereof during which a violation continues shall constitute a separate offense; if more than one, each condition violated shall constitute a separate offense. Failure to correct violations of any provision of this Regulation may result in the suspension or revocation of a Permit to Operate a Food Establishment or refusal to issue a Permit to Operate a Food Establishment as provided in 105 CMR 590.012 or 105 CMR 590.014.

X SEVERABILITY

Each provision of this Regulation shall be construed as separate to the end that if any part of it shall be held invalid for any reason, the remainder shall continue in full force and effect.