



Lexington-Fayette Urban County Government
Division of Water Quality

GREASE INTERCEPTOR PERMIT

Permit Number: 15-FGP-0029

In accordance with the provisions of Lexington-Fayette County Code, Chapter 16:

UK - Commons Dining, The 90

**440 Hilltop Avenue
Lexington, KY 40506**

is hereby authorized to discharge wastewater to the Lexington-Fayette Urban County Government's sanitary sewer system within the terms and conditions of this permit. This permit is granted in accordance with the "FOG Permit Application" filed with LFUCG and in conformity with plans, specifications and other data submitted, all of which are filed with and considered as part of this permit. Failure to abide by the terms and conditions of this permit shall constitute a violation pursuant to LFUCG ordinances and will result in appropriate enforcement action.

Part I - Definitions:

1. Best Management Practices (BMPs) - Practices that will help to reduce the quantity of FOG discharged to the grease interceptor and the sewer during food handling operations.
2. Fats, Oil and Grease (FOG) - Any substance such as a vegetable or animal product that is used in, or is a by product of, the cooking or food preparation process, and that turns viscous or solidifies with a change in temperature of other conditions. All are sometimes referred to herein as "grease," "greases" or "FOG".
3. Garbage Grinder/Garbage Disposal - A device which shreds or grinds up solid or semisolid waste materials into smaller portions for the discharge into the sanitary sewer collection system.
4. Grease Interceptor - A device to separate and retain deleterious, hazardous, or undesirable matter from normal waste and permit normal sewage or liquid waste to discharge into the drainage system by gravity. The terms "grease trap" and "grease interceptor" are used interchangeably.

Part II - Permit Conditions:

1. This permit shall become effective on Thursday, February 26, 2015 and will not expire with adherence to the conditions of this permit. This permit is based on the following information:

Description of Operations:	Full Service Restaurant
Maximum Seating Capacity:	1130
Maximum hours of operation per day:	17

2. Grease interceptor(s) shall conform to the sizing and maintenance conditions in table 1.1 below. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from the permittee's facility prior to discharge to the sewer system. Grease interceptor baffle structures designed to trap grease within the interceptor shall be maintained such that they do not allow bypass of grease. Failure to clean and maintain grease interceptors in accordance with this permit may result in issuance of violations and/or civil citations.

3. Grease interceptor(s) shall be cleaned when the total of the grease layer and the solids layer exceed 30% of the wet volume of the interceptor, but no less often than the frequency required in Table 1.1. Cleaning shall include removal of all floating grease and the water and solids layer, scraping of grease accumulated on the walls of the interceptor(s) and inspection of the trap(s) for defects and functionality.

**Table 1.1
Sizing and Maintenance Requirements:**

Grease Trap #	Plumbing Fixture Served	Grease Trap Size	Required Cleaning Frequency
1	All kitchen grease sources	6000 gallons	Semi-Annually

4. Best Management Practices:

The Facility shall implement Best Management Practices (BMP) in its operation to minimize the discharge of FOG to the sewer system. The permittee shall follow BMP's for handling and disposal of fats, oils, and grease, including but not limited to:

- a. Segregation and collection of waste cooking oils
- b. Scraping food scraps into garbage prior to washing.
- c. Wiping grease, fats and oils from pots, pans and other cookware prior to washing in 3-compartment sink.
- d. Pre-rinse all plates, bowls, dishes, etc. prior to loading into dishwasher.
- e. Kitchen Signage. BMPs and waste minimization practice shall be posted conspicuously in the food preparation and dishwashing areas at all times.
- f. Employee Training. Employees involved in cooking and cleaning activities shall be trained on the following subjects:
 - oHow to dry wipes pots, pans, cookware and work areas before washing to remove grease.
 - oHow to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or dumpsters to prevent leaking and odors.
 - oThe location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
 - oProper methods for disposal of grease and oil from cooking equipment into a grease recycling receptacle without spilling.

5. Discharge Restrictions:

- a. Introduction of any additives into the permittee's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from LFUCG is obtained.
- b. Disposal of waste cooking oil into drainage pipes. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable

methods of disposal.

- c. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease interceptors.

6. Disposal of Wastes:

Wastes from cleaning of grease interceptors shall be properly disposed of in such a manner that it will not be returned to the sanitary sewer system or shall not be discharged to the environment. The waste shall be transported off site to a Publically Owned Treatment Works (POTW) or other centralized waste treatment facility by a waste hauler certified by the Kentucky Department of Health.

7. Record Keeping:

A maintenance log shall be kept of interceptor maintenance and cleaning activities. The log shall include date, person/company doing cleaning, and estimation of grease removed. The log and any other documentation of cleanings such as, hauler receipts and waste manifests, shall be maintained onsite for a minimum of three(3) years and be available to inspectors of the Lexington-Fayette Urban County Government. Failure to produce evidence of grease interceptor cleaning in accordance with this permit shall be a violation of the terms and conditions of this permit.

Part III – Standard Conditions

1. Liability for Damage to Sewers:

This Permit does not relieve the facility operator of financial liability for the cost of sewer line cleaning by LFUCG or any damage to the sanitary sewer system that can be attributed to this facility.

2. Permit Modification:

The Urban County Government may change the restrictions or conditions of this Permit from time to time as circumstances may require. The Urban County Government shall allow the facility a reasonable period of time to comply with any changes to this Permit.

3. Permit Termination:

The Director of the Division of Water Quality may revoke this Permit upon a finding that the Facility has violated any of its provisions or upon finding of any of the following:

- a. Failure to factually report the operations of the Facility which affect the waste water discharged into the sewerage system of the LFUCG;
- b. Failure of the Facility to report significant changes in its operations;
- c. Refusal of reasonable access to the Facility's premises for the purpose of inspection or monitoring by a representative of the LFUCG.

4. Permit Suspension:

The Director of the Division of Water Quality may suspend this Permit when such suspension is necessary in order to stop a discharge which presents an imminent hazard to the public health, safety or welfare, to the local environment or to LFUCG's sewerage system.

5. Penalties for Violations of Permit Conditions

Section 16-50 of the Lexington-Fayette Urban County Code of Ordinances provides that any person who violates a permit condition shall be served by the Urban County Government with written notice stating the nature of the violation and providing a reasonable time limit for the satisfactory correction

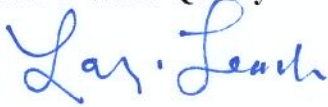
thereof. The offender shall, within the period of time stated in such notice, permanently cease all violations.

Any person who shall continue any violation beyond the time limit provided shall be subject to civil and/or criminal liability as provided in the Code of Ordinances.

6. Bypass of treatment prohibited

No person shall cause or contribute to bypass of the grease interceptor by physical or chemical means including bacterial enzymes which break down fats, oils, and grease, degreasers, excessively hot waters, removal of internal baffles or any other means which will prevent the proper operations of the grease interceptor.

By: Larry Leach
Division of Water Quality



Issued on February 26, 2015