

Fats, Oils, and Grease (FOG) Plan Wastewater Operations

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1. Purpose

Grease from restaurants, homes, and industrial sources is the most common cause (47%) of reported blockages and sanitary sewer overflows (SSO). Grease is problematic because it solidifies and causes blockages in the sewer collection system. Raw sewage overflows result in public health risks and negative impacts to waterways.

The General Permit for the Discharge of Wastewater Associated with Food Service Establishments (“FOG General Permit”) was issued on September 30, 2005, and reissued on October 5, 2015, and expected to be reissued again some time in 2025. The full text of the permit can be found in [Appendix A](#).

The permit requires certain dischargers to municipal sewer systems to limit the amount of FOG of all Class III and IV food service discharges by installing either an outside grease trap/interceptor, an Active Grease Recovery Unit (AGRU), or Super-Capacity Grease Interceptor (SCGI) in accordance with technical requirements specified in the general permit. See [Appendix B](#) for a breakdown of the classification of Food Service Establishments.

Aquarion is the authorized agent for the Ansonia Wastewater System and the New Hartford Wastewater System (herein referred to as “Wastewater Operations”) and approves the FOG management equipment to be installed. Kitchen fixtures and drains as specified in the general permit shall be connected to the FOG management equipment. Pollution prevention and best management practices are also required of the permittee (owner of establishment) including documented permittee quarterly inspections of the installed equipment and pump-outs of the passive grease interceptor at least every three months. Recovered fats, oils, and grease shall be disposed of at a regional collection/transfer/disposal site.

These actions are authorized in Section 22a-430b of the Connecticut General Statutes.

2. FOG Equipment Installation and Maintenance Requirements

Installations

New Facilities: The owner (permittee) of a new Class III or IV Food Service Establishment (FSE) shall be required to design, install, operate and maintain a grease interceptor in accordance with the FOG General Permit. Grease interceptors shall be installed and inspected prior to the issuance of a certificate of occupancy and/or food establishment operations permit.

Existing Facilities: Existing Class III & IV Food Service Establishments shall comply with the FOG General Permit.

FOG management equipment shall be of the type specified in DEEP-WP&S-GP-001 and consist of:

- an outside grease trap/interceptor, or
- an Active Grease Recovery Unit (“AGRU”), or
- a Super-Capacity Grease Interceptor (“SCGI”), and
- comply with the all the requirements set forth in DEEP-WP&S-GP-001

All new and existing Class III and IV FSEs shall register with Aquarion and Aquarion will cross-reference its registrations with the Farmington Valley Health District and the Naugatuck Valley Health District’s list of Class III and Class IV FSEs.

No sanitary wastewater shall be connected to any part of FOG removal equipment.

Cleaning, Maintenance, and Record Keeping

Grease Interceptors shall be maintained in an efficient operation condition at all times in accordance with manufacturer’s recommendations and Best Management Practices (BMP).

BMP-General:

- Bypass equipment that could circumvent wastewater from entering treatment equipment is not permitted.
- Renderable FOG must be disposed of in a separate storage container for recycling and may not be discharged into treatment units, sanitary sewers, dumpsters, or storm sewers
- Inspections of all grease interceptors must be completed quarterly
- Hot water, steam, chemicals, or biological additives may not be used to remove FOG
- Pots and pans shall be scraped prior to washing
- Screens shall be used in all drains to eliminate food particles from entering treatment units
- Perform regular self-inspections of FOG removal equipment
- Document inspections and cleanings in proper logs

BMP-AGRU

- Use an AGRU with a strainer to remove solids, empty solids in strainer basket into trash
- Collect renderable waste oil and store for proper recycling. Document disposal on proper logs
- Use an AGRU with a skimming device that automatically operates
- Empty renderable grease into separate barrel for disposal

- Follow manufacturer's recommendations for cleaning and maintenance. This may include cleaning wiper blades, cleaning grease outlet trough, checking time to assure proper setting, and vacuuming out fine sediment from the tank

BMP-Grease Interceptor

- Ensure outdoor grease interceptor is installed properly and in compliance with DEEP-WP&S-GP-001
- Completely empty grease interceptor when 25% of working depth is full of FOG and settled solids or every three months, whichever is more frequent.
- For cleaning and removal of FOG, hire a grease interceptor cleaner and document disposal on a proper log

3. Compliance Procedures

Establish and Maintain a List of Class III and Class IV FSEs

Aquarion will establish in its customer records in SAP whether a customer is a Class III or Class IV FSE. Until modifications to SAP are complete, Wastewater Operations will maintain the list separately in Excel.

Aquarion will meet annually with the Farmington Valley Health District and the Naugatuck Valley Health District to review and reconcile a list of all Class III and Class IV FSE establishments served by the Wastewater Operations.

First Inspection

As an authorized agent, Aquarion has the right to enter the premises of any user or potential user to determine whether the permittee is complying with all the requirements of DEEP-WP&S-GP-001. Aquarion will visit and perform an inspection at each required FSE during the 1st year of the program.

To communicate the schedule of visits and to help the FSEs prepare for the inspection, letters will be sent to the FSE notifying them that they will be inspected in the next 30 days. A sample letter is included in [Appendix C](#).

The Wastewater Operations coordinator will be responsible for scheduling the inspections. The Manager of Wastewater Operations will designate an inspector.

The result of the inspections will be the following:

- Pass – FSE meets all requirements
- Fail – FSE does not meet all requirements
- Diminimus Discharge - If requested, Aquarion may grant a treatment requirement waiver, if, in the sole judgement of Aquarion, there is limited potential for FOG in the discharge. Aquarion will consider the frequency of operation, the volume of flow and the potential for introducing FOG to the wastewater based upon the menu to make this determination.

Failed Inspections

Following a failed inspection, the FSE will be given sixty (60) days to take corrective action. Aquarion will schedule the reinspection at the time of the failed inspection. If upon reinspection, the establishment does not Pass the inspection, Aquarion shall notify CT DEEP. The FSE has five (5) days to submit a certified written report consistent with Section 6 of the FOG General Permit to CT DEEP at:

CT DEEP Bureau of Water Protection and Land Reuse, Planning and Standards
Division, Municipal Section, 79 Elm Street, Hartford 06106

Following a failed inspection, Aquarion reserves the right to complete an inspection of sewers immediately downstream from the FSE. Costs of the inspection, cleaning, removing, and disposal of FOG may be charged to the FSE, consistent with Aquarion's rules and regulations for wastewater service.

Subsequent Inspections

All Class III and Class IV FSEs will then be inspected annually. For FSEs with a designation of Diminimus Discharge, the designation will be verified on an annual basis.

New Food Service Establishments

Aquarion will receive notification of a new FSE from either the FSE, Farmington Valley Health District, Naugatuck Valley Health District, Town of New Hartford or the City of Ansonia. Aquarion will confirm that the FSE is a Class III/IV FSE and requires an inspection and will schedule the inspection. Once the FSE completes and the FSE passes the inspection, Aquarion will notify the respective Health District, so they may issue food service operating permits.

If the FSE does not pass the inspection, they will need to take corrective action and notify Aquarion when the establishment is ready for reinspection.

Inspection Checklist

The Inspection Checklist is included as Appendix D.

A complete inspection workflow is diagramed in Appendix E.

Appendix A

Weblink: https://portal.ct.gov/-/media/deep/permits_and_licenses/water_discharge_general_permits/foggppdf.pdf?rev=b3a7da21a8b04d239f8c0bc731c35e05&hash=B66ACDDBB81565AFC461C4411601CC26

Appendix B

Food Service Establishment Classifications

As defined by section 19-13-B42 of the State of Connecticut Public Health Code and referenced in the FOG General Permit:

Class I is a food service establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours.

Class II is a food service establishment using cold or ready-to-eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous foods is included, except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours, and commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.

Class III is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation.

Class IV is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held for more than four (4) hours prior to consumption by the public.

Additionally, the FOG General Permit applies to any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(1) and (2) of the FOG General permit such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs and food service establishments that are located in a problematic FOG area as defined by the FOG General Permit.

Appendix C

Sample Scheduling Letter

-See Following Page-

XX/XX/20XX

<FSE NAME>
<FSE Street Address>
<FSE City/Town>, CT <FSE Zip Code>

Re: Upcoming FOG Equipment Inspection

Dear: <FSE Name>:

In the next 30 days a representative from Aquarion Water Company's Wastewater Operations Team will be visiting your establishment to perform an inspection to ensure that you are properly operating and maintaining your Fats, Oils, and Grease ("FOG") equipment and disposing of FOG correctly.

These inspections are required annually. All Class III/IV Food Service Establishments in the State of Connecticut are required to comply with the CT Department of Energy and Environmental Protection's General Permit for the Discharge of Wastewater Associated with Food Service Establishments.

For a copy of the permit and other pertinent information related to the FOG inspection please visit www.aquarionwater.com/fog.

For any additional questions, please contact the Wastewater Operations team directly via phone at [Phone] or via email at [XXXXXXX@aquarionwater.com].

Sincerely,

Aquarion Water Company
Wastewater Operations

Appendix D
Inspection Checklist

Food Service Establishment FOG Program Inspection

Inspection Date: _____ FSE Address: _____

FSE Name: _____

FSE Type: _____

Type of FOG Removal Device

☐ Outdoor Grease Interceptor ☐ Automated Grease Receptacle Unit

☐ Super Capacity Grease Interceptor ☐ Other

Notes: _____

Does the great trap contain less than 25% grease? Y/N

Are there **NO** illegal bypasses or connections? Y/N

Is the grease trap being inspected daily and maintained quarterly? Y/N

Do records indicate complete emptying quarterly or more frequently? Y/N

Are there NO food grinders or pulpers installed upstream of the grease trap? Y/N

Are complete maintenance records or logs being kept? Y/N

Are complete disposal logs or records being kept? Y/N

Other Comments:

Inspection Result (circle one) PASS / FAIL

FSE Contact/Inspection Acknowledgement

Authorized Agent – Aquarion

Name: _____

Name: _____

Title: _____

Title: _____

Signature: _____

Signature: _____

Date: _____

Date: _____

This inspection report serves to outline compliance with the "General Permit for the Discharge of Wastewater Associated with Food Service Establishments", issued October 5th, 2015, and not intended to cover every regulation. The FSE must abide by all regulations under the Permit where the FSE is required to take responsibility.

Appendix E

Diminimus Discharge Checklist

Name of Inspector: _____ Inspection Date: _____

Signature of Inspector: _____ FSE Name: _____

Signature of Authorized Agent: _____ Date: _____

In accordance with Section 5(b)(4) of the General Permit for the Discharge of Wastewater Associated with Food Service Establishments, the authorized agent may grant a waiver of the treatment requirements outlined in Sections 5(b)(1) through 5(b)(3) if in the judgement of the authorized agent, there is limited potential for FOG in the discharge.

Check “Yes” or “No” as appropriate to describe the conditions at the facility. If you answer “yes” to any of the questions below, the facility may be subject to Sections 5(b)(1) through 5(b)(3) (treatment guidelines) of the General Permit based on the discretion of the authorized agent.

Requirements	Yes	No	Description
Does the facility have any of the following units that discharge to the sanitary sewer? If yes, include the number of units in the description.			
Pot Sinks			
Pre-rinse Sinks			
Any sink into which fats, oils, and grease are likely to be introduced			
Soup kettles or similar devices			
Wok stations			
Automatic hood wash units			
Floor drains or sinks into which kettles may be drained			
Dishwashers without pre-rinse sinks or no best management practices implemented ¹			
Other fixtures or drains that are likely to allow fats, oils and grease to be discharged			
Is there potential for the presences of fats, oils, and grease discharge based on the menu or kitchen stores (i.e. fried foods, cooked meat, dairy products)? If yes, explain and obtain a copy of the menu.			
Is there potential for fats, oils, and grease discharge based on the frequency of operations (i.e. 1-3 meals per day or snacks only)? Describe the operating hours and other relevant information.			
Is there potential for significant fats, oils, and grease discharge based on the volume of flow to the sanitary sewer? Describe the volume of flow over a 24-hour period of time and explain.			
Have pH or oil and grease samples been collected from the wastewater discharge that exceed permit limits? If yes, report concentrations.			

Additional Comments:

¹ Food Service Establishments should either have a pre-rinse sink or follow Best Management Practices to eliminate FOG in discharge waters from dishwashers.

Appendix F

FOG Inspection Workflow