



Town of Reading Massachusetts

**Community Services
Health**

Health Regulations

Section 24 – Grease Traps

SECTION 24 GREASE TRAPS

Purpose

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

24.1 Definitions

Permitted Offal Hauler: means any Offal Hauler which is issued a Permit to Haul Offal by the Reading Health Division

Food Establishment: is defined as any establishment issued a Permit to Operate a Food Establishment by the Reading Health Division under FC 1-201.10 (N) (31)

Grease Trap: also referred to as a grease interceptor by the State Plumbing Code, is a device designed to remove dissolved and/or suspended grease and waste oil from wastewater

Sewer pipe: 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

Waste grease or oil: means waste oil or grease generated by a Food Service Establishment during the cooling process

24.2 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 pipe, or sewer main pipe free from obstructions caused by grease or oil emanating from a food establishment.

24.3 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.

24.4 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.

24.5 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.

24.6 Waste grease and oil storage and removal

Waste grease 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.

24.7 ENFORCEMENT AND INSPECTION

- 24.7.1** The Board of Health shall enforce the provisions of this regulation. Any Agent of the Board of Health may, according to law, enter the premises of any food establishment at any reasonable time to inspect for compliance.
- 24.7.2** 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.
- 24.7.3** 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.
- 24.7.4** The Board of Health may, after providing opportunity for a hearing, order the suspension, or 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

24.8 Violation

Written notice of any violation of this Regulation shall be given to the owner and/or operator by the Health Administrator or Health Inspector, specifying the nature, time and date of the violation, any preventative measure required to avoid future violations and a correction time frame.

24.9 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.

24.10 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.

24.11 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.