

MONROEVILLE MUNICIPAL AUTHORITY

RESOLUTION NO. 365

RESOLUTION OF THE MONROEVILLE MUNICIPAL AUTHORITY AMENDING RESOLUTION NO. 273 AND 318 AND DEFINING RESTAURANT AND FOOD PREPARATION FACILITY; REQUIRING THE INSTALLATION OF GREASE TRAPS AND/OR INTERCEPTORS BY RESTAURANTS AND FOOD PREPARATION FACILITIES WITHIN THE MUNICIPALITY OF MONROEVILLE.

WHEREAS, the MONROEVILLE MUNICIPAL AUTHORITY is desirous of maintaining the health, safety and welfare of its residents; and

WHEREAS, the MONROEVILLE MUNICIPAL AUTHORITY is desirous of maintaining its public sewer system in good and proper working order; and

WHEREAS, there has been an excessive number of sewer problems in the municipal public sewer system due to excessive grease discharges from restaurants and food preparation facilities; and

WHEREAS, the MONROEVILLE MUNICIPAL AUTHORITY is desirous of regulating the input of foreign matter, specifically any type of grease, into the main public sewer system by any restaurant and food preparation facility using the main public sewer system.

NOW, THEREFORE, BE IT RESOLVED, by the MONROEVILLE MUNICIPAL AUTHORITY this 18th day of September, 2017, as follows:

SECTION 1: DEFINITIONS

- A. Food Preparation Facility – means and includes any food establishment in any building, room or place or any portion thereof or appurtenance thereto, where human food or drink is mixed, cooked or otherwise

prepared, offered for sale, sold, served or given with or without charge to patrons, customers or guests for consumption on the premises; provided, however, that this does not include the mixing, cooking or other preparation and serving of food in single-family dwellings to the resident family or its guests, or to buildings designated in Uniform Building Code.

- B. **Grease Trap** - means an interceptor whose flow rate is 35 gpm or less and which is located inside the building. Grease traps shall be rated for a minimum 22.5 gpm.
- C. **Grease Interceptor** - An interceptor whose rated flow exceeds 35 gpm and which is located underground outside the building.
- D. **Restaurant** - means and includes any public eating place where regular meals are prepared, offered for sale, sold and served to patrons, customers or guests for compensation based on the price charged for and generally paid at the conclusion of each meal. The words "regular meals" as used herein mean meals generally consisting of courses embracing some kind of meat or its equivalent, vegetables, bread, pastry, beverage and accomplishments, served at more or less regular intervals.

SECTION 2: PLUMBING TO BE IN GOOD REPAIR

- A. Every building or room occupied or used as a public eating place or restaurant shall be well drained. All soil pipes, waste pipes, drains or other plumbing fixtures shall be of adequate size to enable a passage of any waste intended to pass through it to the main public sewer. All drains, sewers, waste and soil pipes, traps and water and gas pipes shall,

at all times, be kept in good repair and order so that no gases or odor shall escape there from and so that the same shall not leak, and all vent pipes shall be kept in good order and repair and free from obstruction.

SECTION 3: INSTALLATION OF GREASE INTERCEPTORS AND TRAPS

- A. Every building, room or space or part thereof used as a restaurant or food preparation facility whether new or existing shall install or cause to be installed a grease interceptor or grease trap. The type of installation shall be determined by the total fixture flow through rate of potential grease laden fixtures discharging through the building sewage lines as determined by the Allegheny County Health Department Plumbing Division. For flow through rates, 35 gpm or less, an internal grease trap may be installed in certain structures used as restaurants and food preparation facilities. For flow through rates exceeding 35 gpm, an external 1000 gallon underground grease interceptor must be installed.
- B. Said grease trap or interceptor shall be installed at an appropriate location along the sewer line between the restaurant and/or food preparation facility and the lines entry into the main public sewer line. An inspection site tee shall be installed between the interceptor discharge and connect to the public sewer system. All installations shall be in accordance with Article 15 of the Allegheny County Health Department Plumbing Code and Regulations.

- C. No solid waste devices, such as waste grinders, disposals, potato peelers, etc., shall discharge through the grease trap or grease interceptor. Only potential grease laden fixtures may discharge through the trap or interceptor.
- D. All new restaurants or food preparation facilities with a flow rate of 35 gpm or greater shall be required to install an exterior, underground grease interceptor of a minimum 1,000 gallon capacity.
- E. In all existing restaurants or food preparation facilities, there shall be installed a grease interceptor or grease trap as determined by flow through rate, as detailed above. In existing facilities where it is determined by the Authority that a grease trap is not sufficient, the Authority may require that a grease interceptor (as detailed above) be installed. Such insufficiency shall be evidenced by excessive amounts of grease being discharged into the public sewer system by a facility.

SECTION 4: MAINTENANCE OF GREASE INTERCEPTORS AND GREASE TRAPS

- A. All grease interceptors and grease traps shall be maintained and kept in good working order at all times. The interceptor or trap shall limit the amount of grease discharged into the public sewer system to levels not exceeding those permitted by the Allegheny County Sanitary Authority (ALCOSAN). Oil/grease discharges shall not exceed 200ppm downstream of the interceptor or trap.
- B. It shall be the duty and responsibility of any owner, lessee or

agent of any restaurant or food preparation facility to, at a minimum of, annually inspect the grease interceptor or trap. A written record shall be kept of all inspections. The inspection record shall, at a minimum, list the name (inspector and company), address, phone number of the inspection/disposal company, the method and frequency of cleaning schedule and the date of the cleaning/inspection. Such records shall be presented to the Authority upon request. A more frequent cleaning/inspection schedule may be ordered to be performed by the facility when it is determined by the Authority that the facility is discharging excessive amounts of grease to the public sewer system. Should a premises fail two (2) consecutive grease/oil tests (greater than 200 ppm grease/oil discharge); an external 1,000 gallon grease interceptor shall be required.

SECTION 5: CHARGES AND PENALTIES

- A. The Authority will charge the owner, lessee or agent of any restaurant or food preparation facility facilities a fee to reimburse the Authority for the cost of sampling and testing. Any associated fees will be listed in the Appendix A "Authority Fee Schedule".
- B. Whosoever violates any of the provisions of this Resolution shall, upon conviction thereof, be sentenced to pay a fine of up to ONE THOUSAND DOLLARS AND 00/100 (\$1,000.00). Each day that a violation continues shall be deemed a separate offense.

SECTION 6: RIGHT OF ENTRY

- A. In the discharge of duties, the Authority's authorized representative shall have the authority to enter, at any reasonable hour, any restaurant or food preparation facility in the jurisdiction to enforce the provisions of this Resolution. The Authority shall have the right to set up on the property such devices as are necessary to conduct sampling and/or metering.
- B. The sampling and testing of wastewater shall be performed at least bi-annually and by the Authority when the establishment or facility is in full operation and shall be of sufficient frequency during an ordinary day and week to permit reliable measurement of whether maximum permissible concentrations of grease, fat and oil have been exceeded.

SECTION 7: SEVERABILITY

- A. Any Articles, Amendments, Resolutions or parts thereof that are inconsistent with this Resolution shall be repealed to the extent that they are inconsistent herewith.
- B. If any sentence, clause, section, or part of this Resolution is for any reason found to be unconstitutional, illegal or invalid, such unconstitutionality, illegality or invalidity shall not affect or impair any of the remaining provisions, sentences, clauses, sections or parts of this Resolution. It is hereby declared as the intent of the Monroeville Municipal Authority that this Resolution would have been adopted had such unconstitutional, illegal or

invalid sentence, clause, section or part thereof not been included
herein.

ENACTED by the Board on the 18th day of September, 2017.

ATTEST:


Secretary

MONROEVILLE MUNICIPAL AUTHORITY

Chairman

APPROVED AS TO FORM:


Bruce E. Dice, Solicitor

MONROEVILLE MUNICIPAL AUTHORITY

**APPENDIX A "AUTHORITY FEE SCHEDULE"
ENACTING RESOLUTION NO. 365**

**FATS, OILS, AND GREASE DISCHARGE:
SAMPLING AND TESTING FEE:**

\$40.00