SAMMAMISH PLATEAU WATER & SEWER DISTRICT
KING COUNTY, WASHINGTON

RESOLUTION NO. 3778

RESOLUTION OF THE BOARD OF COMMISSIONERS OF SAMMAMISH PLATEAU WATER AND SEWER DISTRICT, KING COUNTY, WASHINGTON, ADOPTING NEW REGULATIONS FOR CONTROL OF FATS, OILS, AND GREASE

WHEREAS, Sammamish Plateau Water and Sewer District ("District") is a water and sewer special purpose district providing water and/or sewer utility services pursuant to Title 57 RCW; and

WHEREAS, the District's sewer system discharges to the regional sewer collection system ("Metropolitan Sewer System") owned and operated by King County Department of Natural Resources, Industrial Waste Program; and

WHEREAS, the King County Industrial Waste Local Discharge Limits Public Rule (PUT 8-13), Section 6.1.6 specifies the limits of fats, oils, and grease that can be discharged into the sewer system, and requires that dischargers of wastewater into the Metropolitan Sewer System are responsible for ensuring that their wastewater meets the requirements of K.C.C. 28.84.060 and the local discharge limits contained in this Public Rule; and

WHEREAS, the District Staff have recommended that the District adopt regulations to aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of animal or vegetable derived fats, oil and greases, which are discharged to the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities; and

WHEREAS, pursuant to RCW 57.08.005(5), the District has full authority to regulate the use and operatio of the District's sewer system; now therefore,

BE IT RESOLVED, by the Board of Commissioners of Sammamish Plateau Water & Sewer District, King County, Washington, as follows:

1. The Fats, Oils, and Grease Regulations for limiting discharges of fats, oils, and grease to the District's sewer system, in the form attached hereto as Exhibit "A" is hereby approved and adopted for use in the District effective the date of the adoption of this resolution.

approved and adopted for use in the District effective the date of the adoption of this resolution.

2. All District resolutions, policies, and procedures are hereby superseded, rescinded and modified to be in accordance with such Fats, Oils, and Grease Regulations adopted herein.

3. This resolution and the policies and procedures set forth herein shall be effective the date set forth below.

ADOPTED at a regular open public meeting of the Board of Commissioners, Sammamish Plateau Water & Sewer District, King County, Washington, held on the 5th day of January, 2009.

Individual Commissioner's Vote on this Resolution:

Approved:	_____	W. F. Stevlingson
Opposed:	_____	President and Commissioner
Abstained:	_____	
Absent:	_____	
Approved:	✓	Mary Shustov
Opposed:	_____	Vice President and Commissioner
Abstained:	_____	
Absent:	_____	
Approved:	✓	Thomas C. Harman
Opposed	_____	Secretary and Commissioner
Abstained:	_____	
Absent	_____	
Approved:	✓	Lloyd J. Warren
Opposed:	_____	Commissioner
Abstained:	_____	
Absent:	_____	
Approved:	✓	Robert Brady
Opposed:	_____	Commissioner
Abstained:	_____	
Absent:	_____	

Resolution No. 3778

EXHIBIT A
FATS, OILS, AND GREASE REGULATIONS

SAMMAMISH PLATEAU
WATER AND SEWER DISTRICT

FATS, OILS AND GREASE REGULATIONS

January 30, 2009

1510 228th Avenue SE, Sammamish, Washington 98075
(425) 392-6256 Fax (425) 391-5389

SAMMAMISH PLATEAU WATER AND SEWER DISTRICT
FATS, OILS, AND GREASE REGULATIONS

The following are the 2009 Fats, Oils, and Grease Regulations authorized under Resolution No. 3778 on January 5, 2009 by the Sammamish Plateau Water and Sewer District's Board of Commissioners.

SECTION 1 - PURPOSE:

The Regulations are designed to aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of animal or vegetable derived fats, oil and greases, which are discharged to the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities

The objectives of this program are to use reasonable and technically feasible controls to:

- Eliminate sanitary sewer overflows
- Reduce the amount of fats, oils and grease discharged to the sanitary sewer collection system
- Reduce maintenance costs for the sanitary sewer collection system
- Improve operation of the sanitary sewer collection system

SECTION 2 - APPLICABLILITY:

The Regulations apply to all food processing establishments, food sales establishments, food service establishments and any other facility that discharges polar and/or non-polar oil and grease to the sanitary sewer collection system and is located within the municipal boundaries of the Sammamish Plateau Water and Sewer District on or after the effective date of the Resolution listed hereinbefore.

SECTION 3 - DEFINITIONS:

3.1 **Best Management Practices (BMP):** A technique or methodology that, through experience and research, has proven to reliably lead to a desired result.

3.2 **District:** The word "District" shall mean the Sammamish Plateau Water and Sewer District, a municipal corporation, the General Manager of the District, or the General Manager's authorized representatives.

3.3 **Facility:** Any Food Processing Establishment, Food Sales Establishment, Food Service Establishments, Laundries, Car Washes, Filling Stations or Commercial Garages.

3.4 **Fats, Oils and Greases:** Organic compounds derived from animal and/or plant sources that contain multiple carbon triglyceride molecules. These substances are

detectable and measurable using analytical procedures established in Title 40 of the Code of Federal Regulations Part 136 (40 CFR 136).

3.5 **Food:** Any raw, cooked, or processed edible substance, ice, or ingredient used or intended for use or sale in whole or in part for consumption.

3.6 **Food Processing Establishment (FPE):** A commercial establishment in which food is manufactured or packaged for consumption.

3.7 **Food Sales Establishment (FSE):** Retail and wholesale grocery stores, retail seafood stores, food processing plants, bakeries, confectioneries, fruit, nuts and vegetable stores and places of business and similar establishments, mobile or permanent, engaged in the sale of food primarily for consumption off premises.

3.8 **Food Service Establishment (FSE):** Any establishment for the preparation and serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products and/or are required to have a Food Business Permit issued by King County Department of Health. The term includes: restaurants, coffee shops, cafeterias, short order cafes, luncheonettes, taverns, lunchrooms, places which manufacture retail sandwiches, soda fountains, institutional cafeterias, catering establishments, food vending vehicles, and operations connected therewith; and similar facilities by whatever name called.

3.9 **Grease:** Rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from preparing and/or cooking food.

3.10 **Grease Removal Unit:** A device designed to separate fats, oils, and grease from liquid waste prior to the wastewater entering the sanitary sewer system.

3.11 **Grease Interceptor:** An interceptor of at least 1,000-gallon capacity whose rated flow exceeds 50 gallons per minute (gpm) to serve one or more fixtures and which is remotely located underground and outside of a food service facility. It is designed to collect, contain or remove food wastes and grease from the waste stream while allowing the balance of the liquid waste ("gray water") to discharge to the wastewater collection system by gravity.

3.12 **Grease Trap:** A device located inside a food service facility designed to retain grease from one (1) to a maximum of four (4) fixtures whose rated flow is 50 gallons per minute (gpm) or less. It is designed to collect, contain or remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity or mechanical means.

3.13 **Minimum Design Capability:** The design features of a Grease Interceptor and its ability to or the volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the sanitary sewer system.

3.14 **Non-Polar (petroleum or mineral origin):** Any water or waste from a petroleum or mineral source which contains more than one hundred parts per million by weight of fat, oil or grease as measured using analytical procedures established in 40 CFR Part 136.

3.15 **Oil/Water Separator (Interceptor):** A large capacity underground vault installed between a drain and the connecting sewer pipe. These vaults are designed with baffles or coalescing plates to trap sediments and retain floating oils. The large capacity of the vault slows down the wastewater, allowing oil to float to the surface and solid material to settle out. Businesses that require oil/water separators include but are not limited to car washes, quick-lube stations, auto detail shops, automotive and equipment repair, service shops and any businesses using steam or pressure washers.

3.16 **Polar (Animal and Vegetable Origin):** Any water or waste which has visible fats, oils or grease floating on the surface or adhering to the sides of the sample containers.

3.17 **Rendering/Disposal Company:** A business that possesses a King County Pumper Certification.

3.18 **Uniform Plumbing Code (UPC):** Governs the requirements for the installation, alteration, removal, replacement, repair or construction of all plumbing.

3.19 **User:** Any person, who contributes, causes or permits the contribution of wastewater into the District's sanitary sewer system.

SECTION 4 - GREASE INTERCEPTOR REQUIREMENT:

4.1 **Fog Control Program -** All Facilities are required to submit a FOG Control Program to the District for approval. The goal of the program is to implement reasonable and technically feasible controls of free-floating FOG. The basic components of the program should include:

a. A written program articulating management and corporate support for the plan and a commitment to implement planned activities and achieve established goals through the implementation and enforcement of Best Management Practices.

b. A description of the facility type and a summary of the products made and/or service provided.

c. Quantities of fats, oils and grease brought into the facility, amounts contained in the product and quantities discharged to the sanitary sewer.

d. A description of current reduction, recycling and treatment activities.

e. Schematics of the process areas illustrating drains and discharge points connected to the sanitary sewer.

f. Specific performance goals and implementation schedule.

g. Initial training for new employees and refresher training every six (6) months.

4.2 **New Facilities** – On or after the effective date of the Resolution listed hereinbefore, Food Processing Establishments, Food Sales Establishments, Food Service Establishments, laundries, car washes, filling stations or commercial garages which are newly proposed or constructed, or existing facilities which will be expanded or renovated, shall be required to install, operate and maintain an approved type and adequately sized grease interceptor and/or oil/water separator necessary to maintain compliance with the District's requirements. Such Facilities must purchase a side sewer permit from the District.

4.3 **Existing Facilities with Grease Removal –** On or after the effective date of the Resolution listed hereinbefore, existing Food Processing Establishments, Food Sales Establishments, or Food Service Establishments laundries, car washes, filling stations or commercial garages shall be permitted to operate and maintain existing grease interceptors, grease traps or oil/water separators provided that the equipment is in efficient operating condition. All such establishments are required to develop and implement Best Management Practices (BMP's) to reduce the quantity of fats, oil and grease discharged to the sanitary sewer collection system. Any facilities that are known to cause grease related cleaning activities in the sanitary sewer, a grease related sanitary sewer overflow or fail to implement and enforce BMP's will be required to install a properly sized and functioning grease interceptor designed to meet the District's grease control requirements. (Polar and nonpolar fats, oils and greases in amounts that cause a visible sheen on the discharge or in the public sewer system, a build-up of grease in any public sewer facility, which accumulations either alone or in combination with other discharges cause obstruction of the public sewer system or any water or waste which contains more than one hundred parts per million by weight of fats, oils and grease as measured using analytical procedures established in 40 CFR Part 136. Purchase of a side sewer permit and installation must be completed within ninety (90) calendar days from notification by the District.

4.4 **Existing Facilities without Grease Removal –** Any Food Processing Establishments, Food Sales Establishments, or Food Service Establishments, Laundries, Car Washes, Filling Stations or Commercial Garages that will be expanded or renovated or that are known to cause grease related cleaning activities in the sanitary sewer, or a grease related sanitary sewer overflow or fail to implement and enforce BMP's will be required to install a properly sized and functioning grease interceptor designed to meet the District's grease control requirements. Polar and nonpolar fats, oils and greases in amounts that cause a visible sheen on the discharge or in the public sewer system, a build-up of grease in any public sewer facility, which accumulations either alone or in combination with other discharges cause obstruction of the public sewer system or any water

or waste which contains more than one hundred parts per million by weight of fats, oils and grease as measured using analytical procedures established in 40 CFR Part 136. Purchase of a side sewer permit and installation must be completed within ninety (90) calendar days from notification by the District.

4.5 Variance from Grease Interceptor Requirements – Grease interceptors required under these Regulations shall be installed unless the District authorizes the installation of other alternative pretreatment technology after determining that the installation of a grease interceptor would not be feasible due to space constraints or other considerations.

The facility bears the burden of demonstrating that the installation of a grease interceptor is not feasible and that the variance will not cause the facility any problems in meeting the District's requirements. (Polar and nonpolar fats, oils and greases in amounts that cause a visible sheen on the discharge or in the public sewer system, a build-up of grease in any public sewer facility, which accumulations either alone or in combination with other discharges cause obstruction of the public sewer system or any water or waste which contains more than one hundred parts per million by weight of fats, oils and grease as measured using analytical procedures established in 40 CFR Part 136. The request for an alternate grease removal device or grease trap shall contain the following information.

a. Detailed explanation of the reason(s) that the installation of a grease interceptor isn't feasible.
b. Location of the sanitary sewer main in relation to available exterior space outside the building.

Alternative pretreatment technology includes, but is not limited to, devices that are used to trap, separate, and hold grease from wastewater and prevent it from being discharged into the sanitary sewer collection system. Any alternative technology must result in a discharge that meets the District's requirements. (Polar and nonpolar fats, oils and greases in amounts that cause a visible sheen on the discharge or in the public sewer system, a build-up of grease in any public sewer facility, which accumulations either alone or in combination with other discharges cause obstruction of the public sewer system or aany water or waste which contains more than one hundred parts per million by weight of fats, oils and grease as measured using analytical procedures established in 40 CFR Part 136.). The District prior to installation must approve any alternative pretreatment technology.

4.6 Standards

4.6.1 Grease Interceptor

4.6.1.1 Each facility is solely responsible for the cost of the grease interceptor installation, inspection, cleaning and maintenance.

4.6.1.2 Grease interceptor sizing and installation shall conform to the requirements contained in the current edition of the Uniform Plumbing Code (UPC) or other criteria as determined on a case by case basis based on review or relevant information, including, but not limited to grease interceptor performance, waste stream characteristics, facility location, maintenance needs, and or inspection needs. The aforementioned determinations may or may not conform to the Uniform Plumbing Code construction standards or sizing criteria for grease interceptors or similar devices. The minimum capacity of any grease interceptor will be 1,000 gallons. Supporting sizing calculations shall be submitted to the District for review and approval.)

4.6.1.3 Grease interceptors shall be designed using standard engineering principles for sedimentation and flotation in gravity separators. The grease interceptor will have a minimum of two (2) compartments with fittings designed for grease retention.

4.6.1.4 Grease interceptors shall be installed in accordance with Appendix H of the Uniform Plumbing Code (UPC).

4.6.1.5 Grease interceptors shall be installed at a location where it is easily accessible for sample collection, inspection, and cleaning and removal of retained grease. The grease interceptor may not be installed in any part of the building, and the location must meet the approval of the District.

4.6.1.6 Grease interceptors shall be located in the food service establishment's lateral line between all fixtures which may introduce grease into the sanitary sewer and the connection to the sanitary sewer collection system. Such fixtures shall include but not be limited to sinks, dishwashers, floor drains for food preparation and storage areas, mop sinks, and any other fixture which is determined to be a potential source of grease.

4.6.1.7 Grease interceptors must be vented.

4.6.1.8 Flushing the grease interceptor with water having a temperature in excess of 140 degrees Fahrenheit is prohibited.

4.6.1.9 In accordance with the District's Standard Grease Interceptor Detail, the grease interceptors shall be equipped with a sampling port at the outlet of the interceptor. Inspection tees and manholes must enable the utility to monitor and test the discharge for compliance with utility requirements or to allow monitoring and testing in accordance with the rules and regulations of other federal, state or local agency having governmental or contractual jurisdiction within the utility service area.

4.6.1.10 Access manholes, with a minimum diameter of 24 inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, cleaning and removal of retained grease and sample collection. Riser maximum will not exceed 28 inches as shown on the District's Standard Grease Interceptor Detail.

4.6.1.11 Grease interceptors shall be considered out of compliance if the total volume of grease and solids displaces more than 25% of the effective volume of the final chamber of the interceptor. Grease interceptors must be serviced and emptied of accumulated waste content as required to maintain a minimum design capability or effective volume, but not less than once every sixty (60) calendar days. If a facility determines that cleaning every 60 calendar days is unnecessary in order to remain in compliance with the District's requirements, the facility may make a written application for a variance from the cleaning schedule.

4.6.1.12 Sanitary wastes cannot be introduced into the grease interceptor.

4.6.1.13 Any facility that has a grease interceptor shall utilize a licensed rendering and disposal company.

4.6.1.14 Wastes removed from a grease interceptor shall be disposed of at a facility permitted to receive such waste. Neither grease, solids nor liquids removed from grease interceptors shall be returned to any grease interceptor, private sanitary sewer line, any portion of the sanitary sewer collection system or any portion of the storm water system.

4.6.1.15 All facilities shall maintain a written record of inspection and maintenance activities and the rendering/disposal company manifest (including date of activity) for a minimum of three (3) years. A copy of such records shall be submitted to the District within 30 days following the inspection and maintenance

activity, and the records shall be made available for on-site inspection during all operating hours.

4.7 Grease Trap

4.7.1 Use of a Grease Trap is not allowed within the District.

4.8 Oil/Water Separators (Interceptor)

4.8.1 Each facility is solely responsible for the cost of the oil/water separator installation, inspection, cleaning and maintenance.

4.8.2 Oil/Water separator sizing and installation shall conform to the requirements contained in the current edition of the Uniform Plumbing Code (UPC) or other criteria as determined on a case by case basis based on review or relevant information, including, but not limited to separator performance, waste stream characteristics, facility location, maintenance needs, and or inspection needs. The aforementioned determinations may or may not conform to the Uniform Plumbing Code construction standards or sizing criteria for oil/water separators or similar devices.

4.8.3 Oil/ Water separators shall be designed using standard engineering principles for sedimentation and flotation in gravity separators. The oil/water separator will have a minimum of two (2) compartments with fittings designed for grease, oil and retention. The minimum capacity of an oil waste tank will be 550 gallons. The waste oil from the separator shall flow by gravity or shall be pumped to a higher elevation by an automatic pump.

4.8.4 Oil/Water separators shall be installed in accordance with the Uniform Plumbing Code (UPC), under a side sewer permit from the District. ***The District has no standard detail for installations.***

4.8.5 Oil/Water separators shall be installed at a location where it is easily accessible for sample collection, inspection, and cleaning and removal of retained grease. The oil/water separator may not be installed in any part of the building and the location must meet the approval of the District.

4.8.6 Oil/Water separators shall be located in the establishment's lateral line between all fixtures and connected to all necessary floor drains which may introduce grease or oil into the sanitary sewer and the connection to the sanitary sewer collection system.

4.8.7 Oil/Water Separators must be vented and shall conform to the requirements of the Uniform Plumbing Code (UPC).

4.8.8 Flushing the oil/water separator with water having a temperature in excess of 140 degrees Fahrenheit is prohibited.

4.8.9 Oil/Water Separators shall be equipped with a sampling port at the outlet of the interceptor. Inspection tees and manholes must enable the utility to monitor and test the discharge for compliance with utility requirements or to allow monitoring and testing in accordance with the rules and regulations of other federal, state or local agency having governmental or contractual jurisdiction within the utility service area.

4.8.10 Access manholes, with a minimum diameter of 24 inches, shall be provided over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, cleaning and removal of retained grease and sample collection. Riser maximum will not exceed 28 inches.

4.8.11 Oil/Water Separators shall be considered out of compliance if the total volume of grease and solids displaces more than 25% of the effective volume of the final chamber of the interceptor. Oil/Water Separators must be serviced and emptied of accumulated waste content as required to maintain a minimum design capability or effective volume, but not less than once every ninety (90) calendar days. If a facility determines that cleaning every 90 calendar days is unnecessary in order to remain in compliance with the District's requirements, the facility may make a written application for a variance from the cleaning schedule.

4.8.12 Any facility that has an oil/water separator shall utilize a licensed rendering and disposal company.

4.8.13 Wastes removed from an oil/water separator shall be disposed of at a facility permitted to receive such waste. Neither grease, solids nor liquids removed from the oil/water separator shall be returned to any grease, oil interceptor, private sanitary sewer line, any portion of the sanitary sewer collection system or any portion of the storm water system.

4.8.14 All facilities shall maintain a written record of inspection and maintenance activities and the rendering/disposal company manifest (including date of activity) for a minimum of three (3) years. A copy of the records shall be submitted to the District within 30 days following the inspection and maintenance activity, and the records shall be made available for on-site inspection during all operating hours.

SECTION 5 – ENZYMES, BACTERIA & OTHER AGENTS

The direct addition into the building plumbing, grease trap or interceptor of enzymes, chemicals or other agents designed to emulsify the grease compounds are prohibited. Grease trap or interceptor design and sizing criteria are based on gravimetric separation for grease and solids removal. The addition of enzymes or chemical emulsion agents

would impede the gravimetric separation and defeats the purpose of the grease trap or interceptor. Any attempt to modify the trap into a biological reactor by adding bacterial or microbial agents is also prohibited.

SECTION 6 – INSPECTION, MONITORING and REPORTING

The District shall inspect Food Processing Establishments, Food Sales Establishments, Food Service Establishments, car washes, quick-lube stations, auto detail shops, automotive and equipment repair service shops, and any businesses using steam or pressure washers on both a scheduled and unscheduled, unannounced basis to determine whether the requirements set forth in this document are being met.

Each Food Processing Establishments, Food Sales Establishments, Food Service Establishments, car washes, quick-lube stations, auto detail shops, automotive and equipment repair, service shops and any businesses using steam or pressure washers shall allow the District's representatives and other duly authorized employees or agents bearing proper credentials and identifications access at all reasonable times or during normal hours of operation to all parts of the premises for the purpose of inspection, observation, records examination, measurement, sampling and testing in accordance with the provisions of these Regulations. The District shall have the right and access to set up on any User's property devices necessary for conducting wastewater sampling inspection, compliance monitoring and/or metering operations. Each Food Processing Establishments, Food Sales Establishments, Food Service Establishments, car washes, quick-lube stations, auto detail shops, automotive and equipment repair, service shops and any businesses using steam or pressure washers shall retain maintenance records with the following information for each grease removal device located on the premises. The records shall be kept a minimum of three (3) years, and shall be provided to the District upon request.

a. Date and time of service
b. Address of facility
c. Name and telephone number of responsible party
d. Volume pumped (gallons)
e. Company name, address, and telephone number of waste hauler
f. Waste disposal location

SECTION 7– ENFORCEMENT

7.1 Enforcement Actions. In the event that a Food Processing Establishment, Food Sales Establishment, Food Service Establishment, car wash, quick-lube station, auto detail shop, automotive and equipment repair service shop, and any business using steam or pressure washers has a grease interceptor or other grease removal device that fails a visual or effluent sample analysis inspection, the User shall be given written notice of the non-compliant condition and must take immediate

steps to bring the grease interceptor or other grease removal device into compliance. The User is responsible for all associated costs.

Failure on the part of any User to maintain continued compliance with any requirements set forth in these Regulations may result in the initiation of enforcement action. Such enforcement action may include, but is not limited to a Warning Letter, Notice of Violation (NOV), Administrative Fine or facility closure as outlined herein. Failure to respond to corrective measures outlined in any enforcement notice may result in the User's termination of water service which is owned, operated and maintained by the District.

If an obstruction of the sanitary sewer collection system occurs that causes a sanitary sewer backup and/or overflow and such overflow can be attributed in part or in whole to an accumulation of grease in the sanitary sewer main line, the District will take appropriate enforcement actions, against the generator or contributor of such grease. These actions may include recovery of all costs associated with clean up activities, fines, civil penalties or a discontinuance of water service.

7.2 Fine Structure: Fines for violation of the Fats, Oil, and Grease Regulations shall be effective on or after the effective date of the Resolution listed hereinbefore. Such fines are set forth as follows:

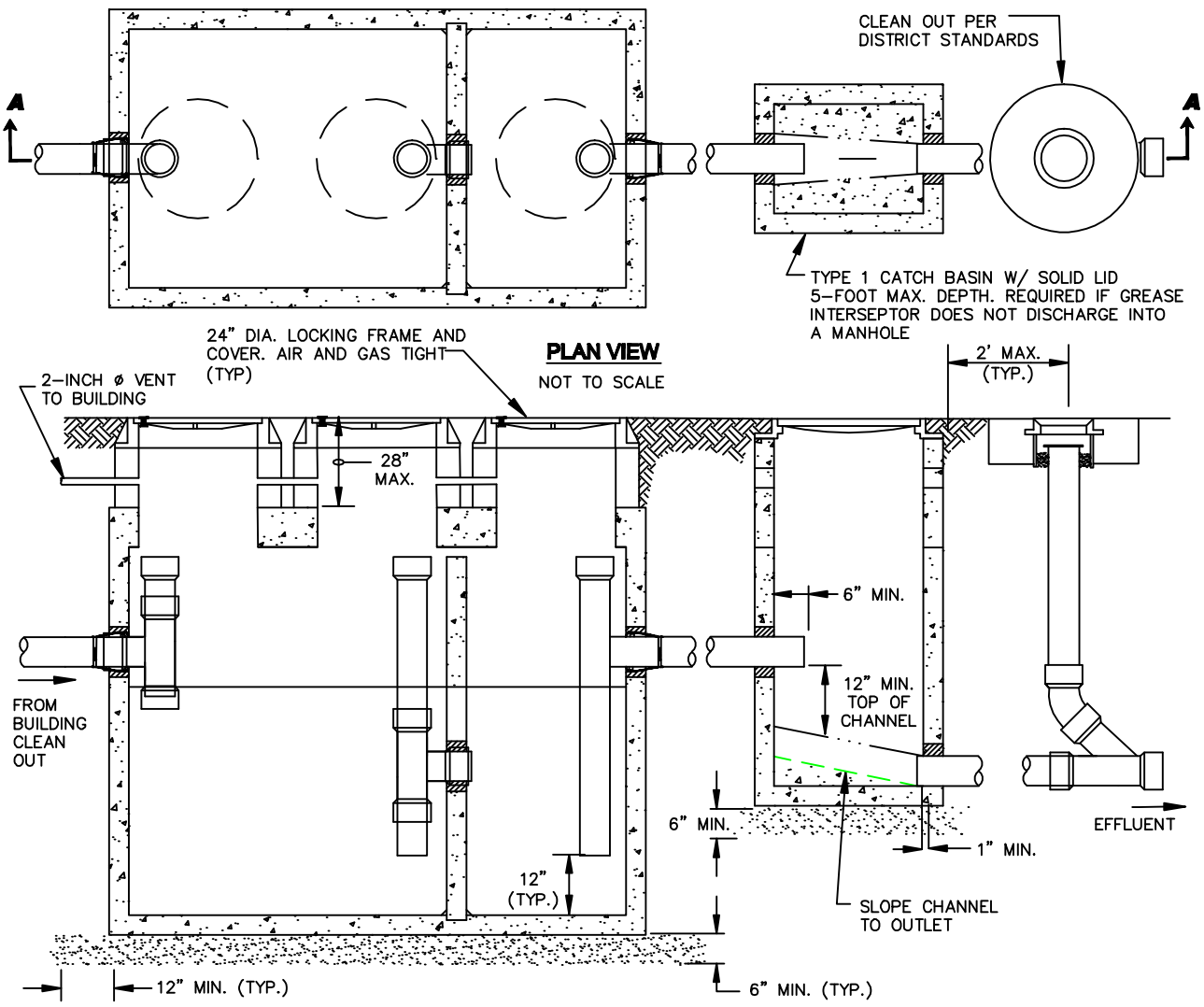
7.2.1 First Violation: A Warning Letter and a fine of one hundred dollars ($100.00) shall be given to the customer with reference to the type of violation in accordance with the Fats, Oil, and Grease Regulations established by the District. The fine shall be assessed to the customer's utility service account, and any customer being notified of such violation shall pay such fine, which will be included in the customer's next regular billing for sewer service by the District.

7.2.2 Second Violation: A fine of five hundred dollars ($500.00) shall be assessed to the customer's utility service account for a second violation, and any customer being notified of such violation shall pay such fine, which will be included in the customer's next regular billing for sewer service by the District. In event the fine for the Notice of Violation is not paid within 30 days of the date of the District sewer service billing including such fine, the fine shall then be delinquent, and the District shall enforce the collection of such fine.

7.2.3 Third Violation: A fine of one thousand dollars ($1000) shall be assessed to the customer's account for a third and subsequent violations; violations shall be collected pursuant to the procedure set forth in #2 above. Failure to respond to the Notice of Violations may result in the User's termination of water service which is owned, operated and maintained by the District. The District may, at its sole discretion, hire a

company to service the grease interceptor or oil/water separator, the cost of such service shall be borne by the customer.

7.3 Appeal Procedure: In the event a customer against whom a fine for violation of the Fats, Oils and Grease Regulations has been imposed contests the amount of such fine or related District enforcement action, such customer may request a hearing before the Board of Commissioners. The customer must file his/her/its appeal in writing with the District, giving the name of the property owner, address of the property where the alleged violation occurred, the total amount of the violation fine, and a statement by the customer as to why the customer feels the fine(s) and/or enforcement action should not have been assessed and/or taken. Such appeal must be filed with the District within five (5) calendar days after the receipt by the customer of (A) the District service billing which includes such fine(s) or (B) notice of any enforcement action taken by the District, such as service disconnection, whichever event occurs first. The Board, upon such a hearing being requested by the customer, shall set a time, place, and date for such a hearing after at least seven (7) days written notice of such hearing has been provided to such customer, and the Board will hear such appeal. At the conclusion of such hearing, the Board may confirm, correct, modify, or rescind such fine or enforcement action as appropriate as the Board in its discretion may determine. Such appeal procedure must be followed by any customer contesting such fine and/or enforcement action; and a hearing must be held and a determination made by the Board prior to such customer taking or filing any judicial action regarding any fine or enforcement action.



SECTION VIEW A-A

NOT TO SCALE

CONSTRUCTION NOTES:

1. VAULT SHALL BE UTILITY VAULT GREASE INTERCEPTOR (1000 GALLLON MINIMUM). VAULT SIZING CALCULATIONS SHALL BE SUBMITTED FOR REVIEW AND APPROVAL TO THE DISTRICT PRIOR TO APPROVAL OF CONSTRUCTION. LOCATED 50-FT MAX. FROM POINT OF ENTRY.
2. THE EXTERIOR OF VAULTS BELOW GRADE SHALL BE PAINTED WITH TWO (2) COATS OF BLACK BITUMASTIC SOLUTION. NO MOISTURE SHALL BE PESENT DURING APPLICATION OF COATINGS.
3. NO MORE THAN 1-FOOT OF RISER RINGS FROM FINSIHED GRADE. ADDITIONAL SECTIONS SHALL BE PROVIDED AS NECESSARY.
4. CLEAN OUTS PROVIDED 2-FOOT MAXIMUM AWAY FROM TYPE 1 CATCH BASIN.
5. MINIMUM OF 6-INCHES OF PEA GRAVEL BELOW STRUCTURES. EXTEND 12-INCHES BEYOND EDGES OF STRUCTURES.
6. ALL PIPING SHOWN IS 6" ø PVC PER DISTRICT STANDARDS.

INSPECTION REQUIRMENTS:

1. CONSTRUCTION WILL BE INSPECTED IN ACCORDANCE WITH THE DISTRICT'S SIDE SEWER STANDARDS. DOUBLE INSPECTION SHALL BE REQUIRED.
2. LEAK TESTING: VAULT MUST BE FILLED WITH WATER TO TEST FOR LEAKS. VAULT AND TYPE 1 CATCH BASIN MUST HOLD WATER FOR 10-MINUTES.
3. ALL PIPING PENETRATIONS MUST BE INSPECTED. ALL PENETRATIONS MUST BE PROVIDED WITH A KOR-N-SEAL ADAPTER. UNLESS OTHERWISE DIRECTED BY THE DISTRICT.
4. TRENCHES SHALL BE LEFT OPEN SO ALL STRUCTURES, PIPING, AND BEDDING CAN BE INSPECTED AND THE SIDE SEWER AS-BUILT DRAWING PROVIDED BY THE CONTRACTOR CAN BE CONFIRMED BY THE INSPECTOR.
5. INSPECTION IS REQUIRED AT THE EXISTING SIDE SEWER STUB OF WHERE THE FINAL CONNECTION WILL OCCUR.

REV. 2/28/2007

STANDARD GREASE INTERCEPTOR DETAIL (1000 GALLON MIN.)