BOROUGH OF PEN ARGYL
NORTHAMPTON COUNTY, PENNSYLVANIA

ORDINANCE NO. 746

AN ORDINANCE TO AMEND SECTIONS 87-43, 87-44 and 87-45 OF THE CODE OF THE BOROUGH OF PEN ARGYL TO STRENGTHEN THE REQUIREMENTS OF GREASE AND OIL SEPARATORS / INTERCEPTORS FOR WASTES ENTERING THE BOROUGH OF PEN ARGYL SEWER SYSTEM

WHEREAS, The Borough of Pen Argyl has enacted an Ordinance governing the operation, connection to and character of wastes discharged into the Borough Sewer System which is codified at Chapter 87 of the Code of the Borough of Pen Argyl.

AND WHEREAS, The Borough wishes to amend said regulations to more clearly regulate the discharge of grease, oil and other wastes into the Borough Sewer System.

NOW THEREFORE, be it ordained and it is ordained as follows:

SECTION 1: Sections 87-43, 87-44 and 87-45 of the Code of the Borough of Pen Argyl are hereby repealed and replaced with the following language:

□ § 87- 43 Regulation of Grease, Fats and Oil

General Criteria and Requirements.

1. Installation Requirements. All existing, proposed or newly remodeled Food Service Facilities located within the Pen Argyl Borough service area shall be required to install, at the user's expense, an approved, properly operated and maintained grease trap or interceptor or oil / water separator. See flowchart in Appendix for guidelines on installation of grease trap or interceptor. In Food Service Facilities where appropriately sized grease interceptors cannot be installed outside the premises, the Borough requires the introduction of a hot water only pre-rinse wash procedure in conjunction with a grease trap. Refer to the Appendix for Hot Water Only Pre-Rinse Wash Procedures.

2. Auto Service. All proposed nonresidential facilities that service, grease, repair or wash automotive vehicles are required to install, at the user's expense, an approved, properly operated and maintained oil/water separator.

3. Domestic Waste Flow. Domestic waste flows from toilets, urinals, lavatories, etc., shall not be discharged into the grease trap. These flows shall be conveyed separately to the sanitary building sewer.

4. Floor Drains. Only floor drains which discharge or have the potential to discharge grease or oil shall be connected to a grease trap/interceptor or oil/debris separator.

5. Garbage Grinders/ Disposers. If a grinder/disposal is used it must be connected to the grease trap. The use of grinders is discouraged since it decreases the operational capacity of the grease trap and will require an increased pumping frequency to ensure continuous and effective operation.

6. Dishwashers. Commercial dishwashers must be connected to the grease trap or interceptor. The grease trap or interceptor must be sized accordingly to allow enough detention time to allow the water to cool and the grease to solidify and float to the top of the trap.

7. Location. Grease interceptors shall be installed outside the building, upstream from the sanitary sewer service lateral connection, in a location which provides easy access at all times for inspections, cleaning and proper maintenance, including pumping. Grease traps shall be installed inside a building and shall be readily accessible for inspection and cleaning.

□ § 87-44 A. Design and Performance Criteria of Grease Traps and Interceptors and Oil / Water Separators

1. Grease Traps:
   a.) Design. Grease traps shall conform to the International Plumbing Code, latest edition, and shall be installed in strict accordance with the manufacturer's instructions. Grease traps shall be equipped with a cover that can be opened for inspection and cleaning and a mechanism for a secure closing. Grease traps shall be Thermaco Big Dipper Point Source Grease Recovery Units or approved equal capacity.
   b.) Capacity. Grease traps shall have the grease retention capacity outlined in the International Plumbing Code, latest edition.
   c.) Flow control device. Grease traps shall be equipped with a device to control the rate of flow through the unit. The rate of flow shall not exceed the manufacturer's rated capacity recommended in gallons per minute for the unit. Each Food Service Facility is responsible for maintaining appropriate flow control devices.
   d.) Venting. The flow control device and the grease trap shall be vented in accordance with the International Plumbing Code, latest edition.

2. Grease Interceptors:

a.) Construction. Grease interceptors shall be constructed with a minimum of two compartments with fittings designed for grease retention. A manual solids strainer shall be installed prior to the grease interceptor. All grease removal devices or technologies shall be subject to the approval of the Borough. Grease interceptors shall be capable of separation and retention of grease and storage of solids.

b.) Access. Access to grease interceptors shall be available at all times to allow for their maintenance and inspection. Access shall be provided by a control manhole over each compartment for inspection and monitoring purposes. Covers shall have a gas tight fit. Manholes shall terminate at finished grade with a cast iron frame and cover in accordance with the Borough standards.

c.) Load-Bearing Capacity. The grease interceptor shall be designed, constructed and installed for adequate load bearing capacity including vehicular traffic.

d.) Flow control device. Flow control devices shall be required where the water flow through the interceptor may exceed its rated flow.

e.) Inlet and Outlet Piping. Wastewater discharging to a grease interceptor shall enter only through the inlet pipe of the interceptor. Each grease interceptor shall have only one inlet and outlet pipe.

f.) Capacity. Grease interceptor capacity shall conform to the requirements outlined in the EPA-2 model (Refer to Appendix). Grease interceptors shall have a minimum capacity of 1,000 gallons.

B. Inspection, Pumping and Maintenance

1. Grease Trap or Interceptor Maintenance. Each Food Service Facility/ nonresidential user, at the nonresidential user's expense, shall maintain all grease traps or interceptors to assure proper operation and efficiency. Maintenance of grease traps or interceptors shall include the complete removal of all contents, including floating materials, wastewater, and any bottom sludge/solids. This work shall be performed by a qualified and licensed hauler. Decanting or discharging of removed waste back into the building sewer for the purpose of reducing the volume being removed is prohibited. This work shall also include a thorough inspection of the trap or interceptor and its components. Any needed repairs shall be noted. Repairs shall be made at the nonresidential user's expense.

2. Cleaning/Pumping Frequency. The grease trap or interceptor must be cleaned or pumped out completely a minimum of once every three months. If carryover of grease into the sanitary sewer system occurs, more frequent cleaning/ pumping will be required.

3. Disposal. All waste removed from the grease trap or interceptor must be disposed of at a facility approved to receive such waste in accordance with the provisions of this program. All wastewater from the grease trap or interceptor must be tracked by manifest, which confirms pumping, hauling, and disposal of waste. The nonresidential customer must obtain and retain a copy of the original manifest from the hauler.

4. Maintenance Log. A grease trap or interceptor cleaning / maintenance / disposal log indicating pumping for the previous 24 months shall be maintained by each Food Service Facility. This log shall include the date, amount removed, method of disposal, and a manager's signature. Said log shall be kept in a conspicuous location and be made available to the Borough upon request. Refer to Appendix for "Grease Trap Cleaning and Disposal Log."

5. Submittal of Records. Each Food Service Facility/nonresidential user shall submit all cleaning and maintenance records to the Borough on a semiannual basis. The records shall be submitted by March 1 st and September 1st of each year. The maintenance records shall include the following:

   1.) Facility name, address, contact person, and phone number
   2.) Hauler name, address, contact person, and phone number
   3.) Person responsible for the maintenance, cleaning, pumping, and/or repair of the grease trap or interceptor
   4.) Types of maintenance performed
   5.) Date(s) the maintenance was performed
   6.) Date of next scheduled maintenance
   7.) Copies of manifests

   Records shall be submitted to:

   Pen Argyl Borough
   11 North Robinson Avenue
   P.O. Box 128
   Pen Argyl, PA 18072

The Borough will perform periodic inspections of these facilities and shall notify the nonresidential user of any additional required maintenance or repairs. Upon written notice by the Borough, user shall be required to perform the said maintenance within 14 calendar days. Upon further inspection, the user may be required to install, at user's sole expense, additional controls to provide a complete system which prevents discharges of undesirable material into the wastewater collection system.

C. Biological additive(s)

Any biological additive(s) placed into the grease trap or interceptor, including but not limited to enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and greases shall require written approval by the Borough prior to use. The use of such additives in no way is considered as a substitution to the maintenance procedures required herein.

D. Chemical treatment

Chemical treatment such as drain cleaners, acid, or other chemical solvents designed to dissolve or remove grease shall not be entered into the grease trap or interceptor.

E. Commercial laundries

Commercial laundries shall be equipped with a wire basket or similar device, removable for cleaning, that prevents the passage into the MWS of solids ½ inch or larger in size such as rags, strings, buttons, or other solids are detrimental to the collection system.

F. Control equipment

Control equipment shall be maintained by the owner and/or operator of the facility to prevent a stoppage of the wastewater collection system. If the Borough is required to clean the wastewater collection lines, as a result of a stoppage resulting from poorly maintained control equipment (or lack thereof) the owner of said establishment shall be required to pay the labor, equipment, material, and overhead costs incurred by the Borough including any fines incurred due to any sanitary sewer overflows due to the stoppage. The Borough retains the right to inspect and approve any or all installations of control equipment.

G. Oil/Water Separators

1. Design and Location. Oil/water Separators shall be designed to provide effective pretreatment of wastewater containing oils in conformance with the International Plumbing Code, most recent edition and be capable of separation and retention of oils and storage of settled solids. Oil/water separators shall only receive floor wash down waters; they shall not be used to collect spills or concentrated wastes. Hazardous materials and hazardous wastes stored indoors and in proximity of open floor drains shall be provided with secondary containment where necessary. All floor drains located in service bays shall be sealed, except those connected either:

    1) To a holding tank.
    2) To a sump which pumps to a holding tank.
    3) To an oil/water separator which discharges to the MWS.

2. Capacity. Oil/water separator capacity shall conform to the requirements outlined in the International Plumbing Code, most recent edition.

3. Inspection, Pumping and Maintenance. Oil/water separators shall be maintained in good working condition. Proper water level in the separator shall be maintained to prevent pass through of oils and other floatables. Oils shall be removed by a licensed waste hauler. Sludges from oil/water separators could be considered a hazardous waste and should be tested by a State certified laboratory to determine if they are hazardous. If so, a licensed hazardous waste hauler shall manage the sludges properly in accordance with Federal, State, and local regulations. A septic tank pumping service should not be used to remove these sludges. In addition to required semi-annual pumping, each automotive related enterprise shall determine an additional frequency at which its oil/water separator(s) shall be pumped according to the following criteria:

    1) When the floatable oil layer exceeds a depth with the potential to create a pass through of the device;
    2) When the settleable solids layer exceeds eight inches (8") in depth as measured by an approved method;
    3) When the separator is not retaining/capturing oils.

□ § 87- 45 Enforcement and Penalties

Any person who violates the provisions of §§ 87- 43 and 87- 44 of this Chapter, in part or whole, shall be guilty of a civil violation, enforceable under § 87- 74 of this Chapter. Each day's violation of this section shall be considered a separate offense.

SECTION 2: The remainder of Chapter 87 of the Code of the Borough of Pen Argyl is hereby reenacted as written except that any Sections inconsistent with this Ordnance is hereby repealed.

SECTION 3: This Ordinance shall take effect immediately.

BOROUGH OF PEN ARGYL

ATTEST:

_____
Secretary

By: _____
Steven Goffredo
President of Borough Council

APPROVED this _____day of _____, 2026

ATTEST:

_____
, Secretary

By: _____
Stephen Male, Mayor