

STATE OF CONNECTICUT
DEPARTMENT OF ENVIRONMENTAL PROTECTION

September 2005

Gina McCarthy, Commissioner

GENERAL PERMIT FOR THE DISCHARGE OF WASTEWATER ASSOCIATED WITH FOOD
PREPARATION ESTABLISHMENTS

Introduction

The Department of Environmental Protection (the Department) has issued a “General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments”. This fact sheet summarizes the major requirements of the general permit. Please refer to the DEP website for a copy of the general permit.

Regulated Universe

The general permit regulates the discharge of wastewaters from food preparation establishments that are classified as Class III or Class IV food service establishments, as defined in the CT Public Health Code, and that discharge to a sanitary sewer. This would include, but not be limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars and cafes, factory cafeterias, church kitchens, bakeries and special club kitchens. Food preparation establishments discharging to septic systems are not covered by this general permit.

No Registration Required

The general permit does not require that the Permittee register with the Department. The Permittee will work directly with an authorized agent of the municipality in which the permittee is located to comply, as necessary. The municipal agent may be the Water Pollution Control Authority (WPCA) or its designee or the local building official if there is not a WPCA.

Compliance Timeline

Any new regulated food preparation establishment initiating a discharge after the date of permit issuance shall comply with the permit requirement immediately. All regulated food preparation establishments existing at the date of permit issuance shall comply *no later than July 1, 2011*. However, there are three permit conditions that can trigger earlier compliance for existing food preparation establishments. These include a change in ownership, a renovation of the facility or the municipality designating an area of the sewer system as a problem area.

Requirements of the Permit

Permittees are required to install either a 1,000 gallon (minimum) outside passive grease interceptor or an automatic grease recovery unit (AGRU) in accordance with technical requirements specified in the general permit. The decision as to what technology to install will be made by the permittee. Kitchen fixtures and drains as specified in the general permit shall be connected to the grease interceptor or AGRU. Pollution prevention/best management practices are also required of the permittee including 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.

Exemptions

The authorized agent of the municipality may grant a waiver of the requirements for a grease trap/interceptor if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge when considering the frequency of the discharge, the volume of flow and the potential of fats, oils and grease based upon the menu.

Further Guidance

The Department has circulated an electronic copy of a "Guidance Document and Resource Document For the Discharge of Wastewater Associated With Food Preparation Establishments" to all municipal water pollution control authorities in Connecticut municipality with sanitary sewers. With the issuance of the final general permit, the guidance and resource documents will be updated and reissued again to all water pollution control authorities. In addition, the Department will prepare a guidance document for food preparation establishments by the end of 2005 and will conduct educational seminars for permittees and municipal officials. Specific dates will be announced in the future.

Background

The uncontrolled and/or inadequately controlled discharge of fats, oils and grease into municipal sanitary sewage systems has been the cause of significant numbers of raw sewage overflows resulting in both public health risks and negative impacts to Connecticut waterways.

In 1998, the Department initiated an effort to minimize or eliminate sewage overflows caused by fats, oils and grease (FOG) blockages by awarding funding to the City of Torrington to conduct a regional study on this matter. With the assistance of Wright-Pierce and Community Compliance, consultants to the City, and the Torrington Area Health Department, the City concluded several years of study in 2002 with the completion of a report titled "Guidance Document For The Management of Fats, Oil and Grease From Food Preparation Establishments in Connecticut". The report recommended the development of a state-wide general permit to be issued by the Department as the administrative mechanism to control FOG that is discharged to sanitary sewers.

The Commissioner issued a public notice of intent to issue the "General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments" that discharge to sanitary sewers on August 6, 2004 with a thirty day comment period. During the comment period, comments were received including two requests for a public hearing. A public hearing was held on December 1, 2004 at the Department's offices.

Following the public hearing, the Department considered all written and verbal comments received as a result of both public notices, prepared a hearing report and issued the general permit September 30, 2005 with modifications from the public input.

The General Permit was issued to address the following issues:

1. Environmental and health impacts of raw sewage overflows

For the period from January 2002 through June 2004, 258 sewer overflows caused by blockages were reported to the Department. Of these overflows, 70% or 178, were caused by FOG. This results in an average of six FOG overflows per month. Blockages that cause raw sewage overflows into rivers and streams result in environmental impacts, violate water quality standards, and can be a serious health risk to anyone coming in contact with the water. Blockages that result in raw sewage backing up into basements of homes and commercial buildings are a serious public health risk and result in business closures and displacement of homeowners until expensive cleaning and repair are made.

2. Pollution Prevention/Controlling FOG at Its Source

The principle of pollution prevention is that control of a pollutant at its source is a preferred strategy.

3. Impacts on Treatment Plant Operations

Excessive FOG, especially on smaller treatment plants, has created treatment plant upsets in the past resulting in water quality impacts and permit violations. Excessive FOG at larger facilities can cause a lessening of treatment plant efficiency that is detrimental to the environment.

4. Future EPA Regulatory Requirements

Two new rules concerning bypasses are being developed by EPA. Both of these rules will require municipalities to control FOG. A state-wide general permit will provide a useful tool to assist all 130 municipalities with sanitary sewers with compliance with future EPA rules.

5. Municipal Requests for Help

Water pollution control administrators and wastewater operators have requested assistance from the Department to help them address FOG discharges. These local officials see the general permit as a tool that they can use locally to properly control FOG.

For more information, please contact:

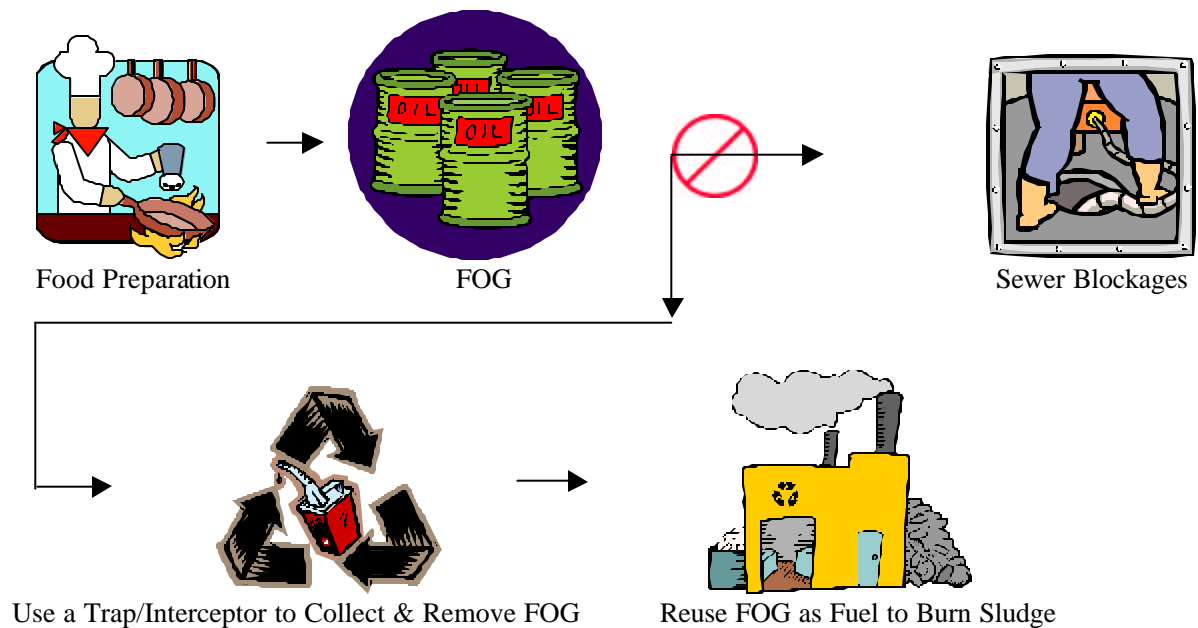
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This overview is designed to answer general questions and provide basic information. You should refer to the appropriate statutes and regulations for the specific regulatory language of the different permit programs. This document should not be relied upon to determine whether or not an environmental permit is required. It is your responsibility to obtain and comply with all required permits.



STATE OF CONNECTICUT
DEPARTMENT OF ENVIRONMENTAL PROTECTION
BUREAU OF WATER MANAGEMENT
PLANNING & STANDARDS DIVISION
860-424-3704

General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments



Issuance Date: September 30, 2005

Printed on recycled paper

General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

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General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

Section 1. Authority

This general permit is issued under the authority of Section 22a-430b of the General Statutes.

Section 2. Definitions

Terms used in this general permit shall have the same definitions as contained in Section 22a-423 of the General Statutes and Section 22a-430-3(a) of the Regulations of Connecticut State Agencies. As used in this general permit, the following definitions shall apply:

“Authorized activity” means any activity authorized by this general permit.

“Authorized agent” means the water pollution control authority or its designee. In municipalities where no water pollution control authority exists, the authorized agent shall be the local building official.

“Authorized discharge” means a discharge authorized under this general permit.

“AGRU” or *“Automatic grease recovery unit”* means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means.

“BMP” or *“Best management practice”* means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

“Change in ownership” means a change in warranty deed or lease agreement.

“Commissioner” means commissioner as defined by Section 22a-2(b) of the General Statutes.

“Department” means the department of environmental protection.

“Facility” means any food preparation establishment at which an authorized discharge originates.

“Fats, oils and grease” or *“FOG”* means any fats, oils and grease generated from the food preparation process.

“Food preparation establishment” means a Class III and IV food service establishment as defined by Section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(2) of this general permit such as but not limited to restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

“General Statutes” means the Connecticut General Statutes.

“Grease trap/interceptor” means any device or equipment designed to separate fats, oils and grease from wastewater while allowing water to flow through.

“Grease trap/interceptor cleaner” means any person regularly offering to the general public services of cleaning or servicing of grease trap/interceptors including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage.

“Individual permit” means a permit issued to a named permittee under Section 22a-430 of the General Statutes.

“Local building official” means the municipal officer or other designated authority charged with the administration and enforcement of the State Building Code in accordance with Section 29-253 of the General Statutes or a duly authorized representative.

“Maximum daily flow” means the greatest volume of wastewater that is discharged during a 24-hour period.

“Municipality” means municipality as defined by Section 22a-423 of the General Statutes.

“Non-renderable” means fats, oils and grease generated from the food preparation processes that have been contaminated with other materials, thereby prohibiting this material from being rendered.

“Permittee” means a person who or municipality which is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing fats, oils and grease at a food preparation establishment.

“Person” means person as defined by Section 22a-423 of the General Statutes.

“POTW” means Publicly Owned Treatment Works.

“POTW authority” means the Superintendent or Chief Operator of the Publicly Owned Treatment Works.

“Regional collection/transfer/disposal site” means a facility approved in accordance with law for the collection, transfer or disposal of fats, oils, grease and food waste which in Connecticut means a POTW or privately owned treatment works that is approved by the commissioner for the transfer, separation or disposal by incineration or other methods of fats, oils, grease and food waste from the wastewater of a facility. Pursuant to Section 22a-174-33 of the Regulations of Connecticut State Agencies related to Title V Sources, an in-state regional incinerator must have an operating permit that lists FOG as a source of fuel.

“Render” means the process used to clarify or extract fats, oils and greases by melting.

“Renderable FOG” means uncontaminated fats, oils and grease from the food preparation process that can be used as a source of material that is free of impurities and can be recycled into products such as animal feed and cosmetics.

“Renderer” means a person who collects and manages renderable FOG.

“Renovation” means any physical modification of the facility's food preparation area, food service area and/or dining area in excess of \$20,000 in any one calendar year or a cumulative total in excess of \$40,000 commencing from the effective date of this general permit to the compliance date of July 1, 2011, as established in Section 5(a)(2) of this general permit. The dollar value shall be the sum of all renovations for all building permits issued to the facility in a calendar year or from the effective date of this general permit to the compliance date of July 1, 2011, for the food preparation, floor service and dining areas, as determined by the local building official.

“Site” means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right-of-way which such person controls and to which the public does not have access shall be deemed the same site.

“Wastewater associated with a facility” means wastewater containing fats, oils and grease from a food preparation establishment.

“Water pollution control authority” means a water pollution control authority established pursuant to Section 7-246 of the Connecticut General Statutes.

Section 3. Authorization Under This General Permit

(a) Eligible Activities

The following discharge of wastewater associated with a facility, as defined in this general permit, is authorized by this general permit, provided the requirements of subsection (b) of this section and the conditions of Section 5 of this general permit are satisfied:

Any wastewater discharge associated with a facility which discharges to a sanitary sewer line and then to a POTW or a privately owned or State owned sewage treatment works.

Any other discharge of water, substance or material into the waters of the State is not authorized by this general permit, and any person who or municipality which initiates, creates, originates or maintains such a discharge shall first apply for and obtain authorization under Sections 22a-430 or 22a-430b of the General Statutes.

(b) *Requirements for Authorization*

This general permit authorizes the discharge listed in subsection (a) of this section provided:

(1) The grease trap/interceptor, AGRU, or other approved unit is installed in accordance with local ordinances.

(2) Coastal Area Management

Such discharge is consistent with all applicable goals and policies in Section 22a-92 of the General Statutes, and will not cause adverse impacts to coastal resources as defined in Section 22a-93 of the General Statutes.

(3) Endangered and Threatened Species

Such discharge does not threaten the continued existence of any species listed pursuant to Section 26-306 of the General Statutes as endangered or threatened and will not result in the destruction or adverse modification of habitat designated as essential to such species.

(4) Code of Federal Regulations

Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

(c) *Geographic Area*

This general permit applies throughout the State of Connecticut for all sites connected to sanitary sewers.

(d) *Effective Date and Expiration Date of This General Permit*

This general permit is effective on the date it is issued by the commissioner, and expires ten (10) years from such date of issuance.

(e) *Effective Date of Authorization*

An activity is authorized by this general permit on the date the general permit becomes effective or on the date the activity commences, whichever is later.

(f) *Revocation of an Individual Permit*

If a discharge which is eligible for authorization under this general permit is presently authorized by an individual permit, such individual permit may be revoked by the commissioner upon a written request by the permittee. If the commissioner revokes such individual permit in writing, such revocation shall take effect on the effective date of authorization of such discharge under this general permit.

(g) Issuance of an Individual Permit

If the commissioner issues an individual permit for a discharge authorized by this general permit, this general permit shall cease to authorize that discharge as of the date such individual permit is issued.

Section 4. Registration Requirements

No registration is required with the department for authorization under this general permit.

Section 5. Conditions of This General Permit

(a) Compliance Schedule

A permittee shall assure that every authorized discharge is conducted in accordance with the following schedule:

- (1) A facility, which begins discharging after the effective date of this general permit, shall comply with all conditions of this general permit before initiating such discharge.
- (2) A facility, which began discharging on or before the effective date of this general permit, with a grease trap/interceptor not in compliance with Section 5(b) of this general permit shall comply with all conditions of this general permit no later than July 1, 2011 with the following exceptions:
 - (A) A change in ownership of the facility shall require compliance with all conditions of this general permit within 60 days of the change in ownership.
 - (B) A renovation of the facility shall require compliance with all conditions of this general permit as part of the renovation.
 - (C) The authorized agent may, as necessary, designate any area or areas of its sewer system as a problem area related to fats, oils and grease. Such designation shall be by a formal action of the authorized agent and shall be based upon evidence of excessive fats, oils and grease including sanitary sewer overflows, excessive maintenance or any means of inspection. Upon notification by the authorized agent, any facility within the problem area designation shall comply with all conditions of this general permit within a reasonable time schedule established by the authorized agent.

(b) Treatment Requirements

An authorized discharge shall meet the specifications in either (1) or (2) of this subsection; however, the permittee may request the use of other units as established in Section 5(b)(3) of this general permit.

- (1) Outdoor In-Ground Grease Trap/Interceptor
 - (A) The grease trap/interceptor shall be installed on a separate building sewer line servicing kitchen flows and shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include:
 - (i) pot sinks;
 - (ii) pre-rinse sinks;
 - (iii) any sink into which fats, oils, or grease are likely to be introduced;
 - (iv) soup kettles or similar devices;
 - (v) wok stations;
 - (vi) floor drains or sinks into which kettles may be drained;
 - (vii) automatic hood wash units;
 - (viii) dishwashers without pre-rinse sinks; and
 - (ix) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.
 - (B) An outdoor, in-ground grease trap/interceptor shall have a minimum depth of four (4) feet and a minimum volume of:
 - (i) The volume equivalent to the maximum daily flow over a twenty-four (24) hour period from all fixtures connected to the grease trap/ interceptor based on water meter records or other methods of calculation as approved by the authorized agent, or
 - (ii) 1000 gallons, whichever is greater.
 - (C) The grease trap/interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the grease trap/interceptor. Grease trap/interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.
 - (D) If the grease trap/interceptor is constructed of concrete the following requirements shall apply:
 - (i) All concrete grease trap/interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.

- (ii) The minimum liquid depth of the grease trap/interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
 - (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
 - (iv) All structural seams and/or lifting holes shall be grouted with non-shrinking cement or similar material and coated with a waterproof sealant. In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/interceptor, but below the top of the grease trap/interceptor, the exterior of the grease trap/interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the grease trap/interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
 - (v) The invert elevation of the inlet shall be between three (3) inches and six (6) inches above the invert elevation of the outlet.
- (E) All non-concrete tanks shall meet the requirements set forth in Sections 5(b)(1)(C) and 5(b)(1)(D)(ii), (iii), and (v) of this general permit.
- (F) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be constructed of a material sufficient to withstand the traffic load. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes, extensions, and inlet and outlet access holes to the grease trap/interceptor shall have a minimum inside diameter of seventeen (17) inches.
- (G) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet piping shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the grease trap/interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.
- (H) The grease trap/interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/interceptor can occur.

- (I) The outlet discharge line from the grease trap/interceptor shall be directly connected to a sanitary sewer.
- (J) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the grease trap/interceptor unless approved by the authorized agent.
- (K) The grease trap/interceptor shall be located so as to maintain separation distances from well water supplies based on flow at the distances set forth in Section 19-13-B51d of the Public Health Code.
- (L) Minimum separation distances shall be maintained between the grease trap/interceptor and items such as but not limited to buildings, watercourses, drains, etc. as listed in local municipal ordinances.
- (M) Should the authorized agent notify the permittee that testing is required, the testing shall be performed in either one of the following manners:
 - (i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.
 - (ii) Water-Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.

(2) Automatic Grease Recovery Unit (AGRU)

The AGRU shall meet the following requirements:

- (A) An AGRU(s) shall be installed immediately downstream of each fixture or multiple fixtures listed in subsection (b)(1)(A) of this section.
- (B) The AGRU shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The AGRU shall be constructed of corrosion-resistant material such as stainless steel or plastic.
- (D) Solids shall be intercepted and separated from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.
- (E) The unit shall operate using a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. This automatic skimming device shall be either hard wired or cord & plug connected electrically and controlled using a timer or level control. The operation of the

automatic skimming device shall be field adjustable. The AGRU shall operate no less than once per day.

- (F) The AGRU shall be fitted with an internal or external flow control device to prevent the exceedence of the manufacturer's recommended design flow.
- (G) The AGRU shall be located so as to permit easy access for maintenance.
- (H) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the AGRU unless approved by the authorized agent.
- (I) All AGRUs shall be designed and installed in accordance with the manufacturer's specifications.

(3) Other Approved Unit

If the permittee requests the use of a unit other than an outdoor in-ground grease trap/interceptor or an AGRU, the proposed permittee must demonstrate that the other unit can reliably meet the effluent limitations established in Section 5(c) of this general permit. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

(4) Diminimus Discharges

At the request of the permittee, the authorized agent may grant a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)(3), inclusive, of this general permit if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for fats, oils and grease based upon the menu.

(c) Effluent Limitations

- (1) At no time shall the pH of the wastewater discharged from the grease trap/interceptor, AGRU or other approved unit and prior to mixing with any other wastewater from the facility be less than five (5.0) nor greater than ten (10.0) standard units at any time.
- (2) At no time shall the concentration of fats, oils, and grease in wastewater from the grease trap/interceptor, AGRU, or other approved unit and prior to mixing with any other wastewater from the facility exceed 100 milligrams per liter. All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the department. The current method, as of 2005, is EPA 1664.

(d) *Pollution Prevention/Best Management Practices (BMP)*

- (1) No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the facility from entering appropriate treatment equipment shall be present at such facility.
- (2) Renderable fats, oils, and grease shall only be disposed of in separate storage containers for recycling by a renderer. No renderable fats, oils, and grease shall be discharged into grease trap/interceptors or AGRUs, sanitary sewers, dumpsters or storm sewers.
- (3) At a minimum, the permittee shall perform quarterly inspections of all grease trap/interceptors.
- (4) An outdoor in-ground grease trap/interceptor shall be completely emptied by a grease trap/interceptor cleaner whenever 25% of the operating depth of the grease trap/interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months whichever is more frequent. The permittee may request approval for a less frequent cleaning interval from the authorized agent following a minimum one-year of operation of the grease trap/interceptor. The permittee shall be required to show through at least four quarterly inspections or other means of determining fats, oils, grease and settled solids that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The authorized agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections. The permittee shall maintain a written log on-site of grease trap/interceptor cleaning and maintenance, shall maintain copies of the grease trap/interceptor cleaner's receipts and shall maintain a copy of such approval for five (5) years.
- (5) For cleaning or servicing of grease trap/interceptors, including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage, the permittee shall hire a grease trap/interceptor cleaner.
- (6) All AGRUs shall be maintained in accordance with the manufacturer's recommendations.
- (7) For disposal in Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of at a regional collection/transfer/disposal site. For disposal outside of Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of in an environmentally accepted manner.
- (8) The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals, or biological additives that will cause the release of fats, oils, and grease from the grease trap/interceptor.

- (9) No food grinder or food pulper shall discharge to any grease trap/interceptors, AGRUs or other approved units.
- (10) All wastewater flows connected to the grease trap/interceptors shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.

(e) *Reporting and Record Keeping Requirements*

- (1) A written log of all inspections required pursuant to subsections (d)(3) and (d)(4) of this section shall be maintained for each discharge authorized by this general permit. The log shall document:
 - (A) the date of the inspection;
 - (B) the inspector's name, title and signature;
 - (C) the depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and
 - (D) any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.
- (2) Except as provided in subsection (e)(1) of this section, the permittee shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available in writing to the authorized agent upon request.
- (3) Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a POTW, the permittee shall notify the POTW Authority.
- (4) Records required under this subsection as well as installation of a grease trap/interceptor as specified in either Section 5(b)(1), Section 5(b)(2), or Section 5(b)(3) of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5(c)(1) and 5(c)(2) of this general permit.

(f) *Recording and Reporting Violations*

- (1) If any analytical results from monitoring data elected to be done by the permittee or other information indicates that a violation of an effluent limitation or another condition of this general permit has occurred, the permittee shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation. A log of such violations shall be maintained on site and contain, at a minimum, the following information:
 - (A) The permit condition(s) or effluent limitation(s) violated;

- (B) The analytical results or other information demonstrating such violation;
 - (C) The cause of the violation, if known;
 - (D) Dates and times during which the violation continued;
 - (E) If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
 - (F) Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed; and
 - (G) The name, title and signature of the individual recording the information and the date and time of such recording.
- (2) If any analytical results indicate the pH exceeds the limitation listed in subsection (c)(1) of this section by greater than one unit or lower than one unit, or that fats, oils, and grease exceed the limitation listed in subsection (c)(2) of this section, the permittee shall immediately notify the POTW Authority.

(g) *Regulations of Connecticut State Agencies Incorporated Into This General Permit*

The permittee shall comply with all applicable law, including without limitation the following Regulations of Connecticut State Agencies, which are hereby incorporated into this general permit as if fully set forth herein:

- (1) Section 22a-430-3: General Conditions
 - Subsection (b) General - subparagraph (1)(D) and subdivisions (2), (3), (4), and (5)
 - Subsection (c) Inspection and Entry
 - Subsection (d) Effect of a Permit - subdivisions (1) and (4)
 - Subsection (e) Duty to Comply
 - Subsection (f) Proper Operation and Maintenance
 - Subsection (g) Sludge Disposal
 - Subsection (h) Duty to Mitigate
 - Subsection (i) Facility Modifications, Notification - subdivisions (1) and (4)
 - Subsection (j) Monitoring, Records and Reporting Requirements - subsections (1), (6), (7), (8), (9) and (11) [except subparagraphs (9)(A)(2), and (9)(C)]
 - Subsection (k) Bypass
 - Subsection (m) Effluent Limitation Violations
 - Subsection (n) Enforcement
 - Subsection (o) Resource Conservation
 - Subsection (p) Spill Prevention and Control
 - Subsection (q) Instrumentation, Alarms, Flow Recorders
 - Subsection (r) Equalization

(2) Section 22a-430-4: Procedures and Criteria

Subsection (p) Permit Revocation, Denial, or Modification

Subsection (t) Discharges to POTWs - Prohibitions

Appendices

(h) *Duty to Correct and Report Violations*

Upon learning of a violation of a condition of this general permit, a permittee shall immediately take all reasonable action to determine the cause of such violation, correct such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the commissioner and POTW Authority within five (5) days of the permittee's learning of such violation. Such report shall be certified in accordance with subsection (j) of this section.

(i) *Duty to Provide Information*

If the commissioner requests any information pertinent to the authorized discharge or to compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with subsection (j) of this section.

(j) *Certification of Documents*

Any document, including but not limited to any notice, information or report, which is submitted to the department under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee in accordance with Section 22a-430-3(b)(2)(A) of the Regulations of Connecticut State Agencies, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows:

“I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in the submitted information may be punishable as a criminal offense, in accordance with Section 22a-6 of the General Statutes, pursuant to Section 53a-157b of the General Statutes, and in accordance with any other applicable statute.”

(k) *Date of Filing*

For purposes of this general permit, the filing date of any document is the date such document is received by the department. The word “day” as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

(l) *False Statements*

Any false statement in any information submitted pursuant to this general permit may be punishable as a criminal offense, in accordance with Section 22a-6, under Section 53a-157b of the General Statutes.

(m) *Correction of Inaccuracies*

Within fifteen days after the date a permittee becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware that any such information is inaccurate or misleading or that any relevant information has been omitted, such permittee shall correct the inaccurate or misleading information or supply the omitted information in writing to the commissioner. Such information shall be certified in accordance with subsection (j) of this section.

(n) *Other Applicable Law*

Nothing in this general permit shall relieve the permittee of the obligation to comply with any other applicable federal, state and local law, including but not limited to the obligation to obtain any other authorizations required by such law.

(o) *Other Rights*

This general permit is subject to and does not derogate any present or future rights or powers of the State of Connecticut and conveys no rights in real or personal property nor any exclusive privileges, and is subject to all public and private rights and to any federal, state, and local laws pertinent to the property or activity affected by such general permit. In conducting any activity authorized hereunder, the permittee may not cause pollution, impairment, or destruction of the air, water, or other natural resources of this state. The issuance of this general permit shall not create any presumption that this general permit should or will be renewed.

(p) *Change in Ownership or Permittee*

Upon a change in the ownership or the permittee of a food preparation establishment, the new owner or permittee shall comply with the requirements of Section 3(b), the compliance schedule of Section 5(a) and the operating conditions of Sections 5(b) through (o), inclusive, of this general permit.

Section 6. Commissioner's Powers

(a) *Abatement of Violations*

The commissioner may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The commissioner may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with Sections 22a-3a-2 through 22a-3a-6, inclusive, of the Regulations of Connecticut State Agencies. Nothing herein shall be construed to affect any remedy available to the commissioner by law.

(b) *General Permit Revocation, Suspension, or Modification*

The commissioner may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment.

(c) *Filing of an Individual Permit Application*

If the commissioner notifies a permittee in writing that such permittee must obtain an individual permit if he wishes to continue lawfully conducting the discharge authorized by this general permit, the permittee may continue conducting such discharge only if he files an application for an individual permit within thirty (30) days of receiving the commissioner's notice. While such application is pending before the commissioner, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the commissioner's power to revoke a permittee's authorization under this general permit at any time.

Issued Date: September 30, 2005

GINA McCARTHY.

Commissioner

This is a true and accurate copy of the general permit executed on September 30, 2005 by the Commissioner of the Department of Environmental Protection.

Some communities may allow less frequent cleaning of outdoor grease interceptors at facilities that can demonstrate a low generation rate of non-renderable grease. Separate disposal of renderable and non-renderable grease and following the Good Management Practices described here can lower grease generation rates.

What is the difference between renderable and non-renderable fat and oil? Renderable fat and oil is material that comes directly from the cooking process and is not contaminated with wash water, detergents, chemicals, or other substances that would prevent it from being converted into other products. Renderable fat and oil is typically collected directly from fryers, skillets, and exhaust hood drip-pans. Renderable fat and oil can be used in a wide variety of products including soaps, lubricants, rubber, plastics, and animal feed.

Non-renderable fat and oil has come in contact with wash water, detergents, or chemicals. These contaminants prevent recycling of this material into other products. In Connecticut, non-renderable fat and oil is separated from the wastewater by grease trap/interceptors or automatic grease recovery units. This material is used as an alternative fuel for incineration of other waste products.

Use the services of a rendering company.

Service contracts can be set up with rendering companies to periodically remove waste fat and oil from a facility. Renderers typically provide containers for outdoor storage.

WHENEVER POSSIBLE,
ANIMAL FAT AND COOKING OIL
SHOULD BE DISPOSED OF AS
RENDERABLE MATERIAL.

Within Connecticut, two rendering companies currently accept waste fat and oil. These are:

- Darling International at (800) 842-5927; and
- Western Mass Rendering at (413) 569-6265.

Other renders may be used when they provide service in Connecticut.

Use the services of a grease trap/interceptor cleaner.

Contracts can be set up with grease trap/interceptor cleaners to service grease interceptors on a prearranged schedule. This type of arrangement is the best method to ensure that outdoor grease interceptors are maintained on a regular basis.

Some grease trap/interceptor cleaners specialize in the disposal of grease from automatic grease recovery units. Consult your local phone book or Water Pollution Control Authority to determine who in your area accepts this material.

**FOOD PREPARATION
ESTABLISHMENT'S GUIDE TO
DISPOSAL OF ANIMAL FAT AND
COOKING OIL**



In September 2005 a new state regulation (DEP-WATERP&S-GP-001)^{*} went into affect. The title of this new regulation is, *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*. This new regulation requires the installation and maintenance of grease traps/interceptors or grease recovery units at all Food Preparation Establishments to minimize the volume of animal fat, cooking oils, and similar material entering the sewer system. This regulation is intended to protect the community's waterways, sewage collection system, homes, and businesses from sewage spills. This pamphlet provides guidance on minimizing the volume of animal fat and cooking oil collected in pretreatment equipment and disposal methods for renderable and non-renderable fat and oil.

^{*}A copy of (DEP-WATERP&S-GP-001) can be obtained from the CT DEP or on-line at http://www.dep.state.ct.us/pao/download/watrdwn/fog_gp.pdf.

GOOD MANAGEMENT PRACTICES FOR ANIMAL FAT AND COOKING OIL

The following procedures are recommended to reduce the volume of fat and oil that needs to be disposed of.

- 1. Perform dry clean up.** Renderable fat and oils generated during cooking should be poured into a renderable fat and oil collection container. A pot scraper or paper should be used to scrape uneaten food into the trash prior to rinsing.
- 2. Place screens over all drain lines.** Screens should be placed over all prep sink and pot sink drains. Screens provide an easy way to prevent clogged drains.
- 3. Remove garbage grinders.** The *General Permit* does not allow the use of garbage grinders. Remove garbage grinders to ensure that food scraps do not clog the grease recovery unit's inlet screens or accumulate in grease interceptors.
- 4. Place signs at all sinks.** Signs placed above all sinks are a reminder to employees that fat and oil minimization procedures need to be followed. Signs should state the activities that are permitted at each sink. In facilities with active grease recovery units some drains may not discharge into pretreatment equipment.

FOOD PREP ONLY.

**NO CLEANING OF POTS,
PANS, DISHES, OR
UTENSILS IN THIS SINK.**

- 5. Place used grease in the correct container.** Grease used in cooking and generated during the cooking process can be rendered if it does not come in contact with wastewater. This material should be placed in a separate container for renderable fat and oil. Many facilities place a small grease collection container by the stove for using during cooking. This material may be transferred to a larger container at the end of each shift. This material should never be poured down a drain.

RENDERABLE ANIMAL FAT AND
COOKING OIL SHOULD NOT BE
PLACED IN THE TRASH.

- 6. Maintain the hot water temperature between 125°F and 150°F.** The Public Health Code requires that hot water used in Food Service Establishments be maintained between 125°F and 150°F for sanitation purposes and to prevent scalding. This is also the optimum temperature range for grease pretreatment.
- 7. Clean exhaust hood filters in the pot sink or employ a service.** Exhaust hood filters should be cleaned in pot sinks that discharge to Grease Pretreatment Equipment. In no case should these filters be cleaned outside as this may allow the fat and/or oil to enter local rivers and streams by way of storm drains. Services that clean exhaust hood filters are available in some areas of the State.

- 8. Properly store waste fat and oil.** When stored improperly, waste fat and oil can attract rodents, flies, stray animals, and produce unpleasant odors. When space is available, placing renderable fats containers in a refrigerated space can eliminate many nuisance conditions. When space is not available in a refrigerated space, the renderable fats container is typically placed outside with other waste collection containers.

The renderable fats container should be clearly marked and have a secure lid to prevent rain from mixing with the fat and oil. The lid must remain closed when fat and oil are not being added. The area around the container should be level and away from storm drains.

- 9. Other** The procedures and equipment at kitchens are as varied as the menus they offer. Food Preparation Establishment managers are encouraged to review their operations and determine what other fat and oil handling methods apply to their facility.

Wastewater Discharge Registration Application for Restaurants & Food Preparation Establishments

What is this form and why is it necessary?

This form, when completed and submitted to the WPCA, will provide registration of your restaurant or food handling facility in the WPCA's fats, oils, and grease (FOG) Pretreatment Program. This FOG Pretreatment Program is being established in compliance with the Connecticut Department of Environmental Protection's *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*. All Class III and Class IV restaurants and food handling facilities within the Town of Chester must complete this form and return it to WPCA. This application will assist in determining if your establishment requires improvements to its fats, oils, and grease (FOG) handling facilities for approved wastewater discharge. It will also help in establishing a database for tracking FOG disposal. *It is required by law that the WPCA maintain a file of this information as well as inspection logs and clean-out logs.*

How to complete and submit this form.

Please print legibly in black or blue ink or type your answers. Answer all questions unless the form specifically instructs otherwise. The form will be returned to your place of business if a question is left unanswered. If a question does not apply to your facility, write "not applicable" or "N/A" and explain why it is not applicable.

Who must complete this document?

Any restaurant or food handling facility that has a kitchen for the purpose of preparing foods and/or conducting washing operations to clean pots, pans, dishes, and/or utensils and is connected to the Chester sewer system.

How does this program affect my business operations?

1. The proprietor of each establishment is required to submit a Fats, Oil and Grease Pretreatment Registration Form to the WPCA before June 1, 2010. This will give us the information we need in order to determine compliance. You will note that on this registration is the requirement that all Class III and Class IV Food Preparation Establishments replace passive grease traps with Automatic Grease Recovery Units by October 1, 2010.
2. The proprietor of each establishment is required to maintain his grease collection equipment on a regular basis, and make a weekly inspection of this equipment. A log of these inspections is also required (enclosed), and must be mailed to WPCA 203 Middlesex Ave. Chester, CT 06412 by the last Friday of each month.
3. If a Food Service Establishment utilizes in ground grease trap, a copy of the quarterly record of pump-out (or copy of invoice) must be mailed to WPCA 203 Middlesex Ave. Chester, CT. 06412 upon completion of pump-out and receipt of invoice.
4. When WPCA performs sewer inspections and discovers a grease buildup, establishments contributing to system malfunction shall be issued a notice of violation, and be subject to fines

not to exceed \$500 per day/violation, loss of food service license, or other enforcement action deemed appropriate by the Chester Water Pollution Control Authority as designated in Section 5 of the Chester WPCA Sewer Use and Pollution Control Regulations.

Violation	Days from Notification to Correct Violation
Equipment not Registered	30 Days
Equipment not properly installed	90 Days
Major Violations	30 Days
Minor Violations	90 Days

We realize this is an additional burden on business owners in Chester, but it is necessary that we all do our part in order to protect everybody's health and business interest in the center of Chester. If you need additional information, please review the information located at <http://www.chesterct.com/water.php> , or contact the WPCA at Chester Town Hall, email address: WPCA@chesterct.org.

Send the original signed and completed form to:

Town of Chester
WPCA
203 Middlesex Avenue
Chester, CT 06412

(please use black or blue ink)

1. Facility name: _____

2. Facility location: _____

3. Mailing address: (if different from location): _____

4. Business phone number: _____

a. Alternate phone number: _____

b. Fax number: _____

a. E-mail address: _____

5. Does this company own or rent the building? _____ Own _____ Rent

6. Property owner's Name: _____

7. Property owner's address: _____

8. Designate Company Organization:

_____ Sole Proprietorship _____ Corporation _____ Partnership

If your company organization is designated as a corporation, then complete number 9 below. If it is designated as a partnership or sole proprietorship, complete number 10.

9. A corporation organized under the laws of the state of _____

Name

Home address

Home phone

President _____

Vice-President _____

<u>Name</u>	<u>Home Address</u>	<u>Home phone</u>
Secretary _____	_____	_____
Treasurer _____	_____	_____

10. Name, title, and home address of company if sole proprietorship or partnership:

Name: _____ Title: _____

Home address: _____

Home phone: _____

Name: _____ Title: _____

Home address: _____

Name: _____ Title: _____

Home address: _____

Home phone: _____

Home phone: _____

11. Please check each day that your business is open.

Monday ____ Tuesday ____ Wednesday ____ Thursday ____ Friday ____

Saturday ____ Sunday ____

12. Please check the meals which are served at your facility:

Breakfast ____ Lunch ____ Dinner ____ Snack/Coffee ____ Additional (catering) ____

Compliance Timeline

Based on the general permit which regulates the discharge of wastewaters from Class III or Class IV food service establishments (restaurants, hotel kitchens, hospital kitchens, school kitchens, bars and cafes, factory cafeterias, church kitchens, bakeries and special club kitchens) all facilities shall comply no later than July 1, 2011. There are three conditions that can trigger earlier compliance for existing food preparation establishments. These include a change of ownership, a renovation of a facility or the municipality designation of an area of the sewer system as a problem area. *In the case of Chester, the WPCA has designated the downtown area as a problem, and hence changed the compliance date to October 1, 2010.*

Requirements of the Permit

Permittees are required to install either a 1,000 gallon (minimum) outside passive grease interceptor or an automatic grease recovery unit (AGRU) in accordance with technical requirements specified in the general permit. The decision as to what technology to install will be made by the permittee, but must be approved by the WPCA. Pollution prevention/best management practices are also required of the permittee including quarterly inspections of the installed equipment and pump out of the passive grease interceptor at least every three months. Recovered fats, oil and grease shall be disposed of at a regional collection/transfer disposal site.

13. Proposed Automatic Grease Recovery Unit installation: For each AGRU to be installed, include the following information and attach a spec sheet:

A. Manufacturer: _____

B. Size rating (gallons per minute or pound capacity): _____

C. Proposed Location of unit(s): _____

D. Proposed date of installation: _____

E. Who will be responsible for cleaning unit (owner or contractor): _____

14. When the indoor AGRU is cleaned, how will you dispose of the waste after cleaning trap?

_____ Trash _____ Contractor/Pumper disposes of grease _____ mix with other grease stored on premises (i.e. fryolator grease, etc.)

15. If a contractor cleans the indoor grease trap, please provide the following:

Company Name: _____

Business Phone Number: _____

16. If an outdoor in-ground grease trap is utilized, please provide the name of the contractor who maintains this unit:

Company Name: _____

Business Phone Number: _____

I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in this document or its attachments may be punishable as a criminal offense, in accordance with Section 22a-6 of the Connecticut General Statutes, pursuant to Section 531-157b of the General Statutes and in accordance with any other applicable statute.

Applicant's signature: _____

Print Name: _____

TOWN OF CHESTER

WPCA

INTERNAL GREASE INTERCEPTOR INSPECTION / MAINTENANCE LOG

_____ Food Service Establishment

SCHEDULE – EVERY WEEK

Submit to WPCA by the last Friday of every month

<i>Inspection Date</i>	<i>Condition of Grease interceptor (heavy, medium or light)</i>	<i>Action Taken</i>	<i>Amount of Grease removed</i>	<i>Initials of Inspector</i>

I certify that the above inspections and actions have been performed:

(Proprietor) _____

Date: _____

Mail to Chester WPCA, 203 Middlesex Avenue, Chester, CT 06412-1200

Town of Chester
WPCA
 203 Middlesex Avenue
 Chester, CT 06412



telephone: 860-526-0013
 facsimile: 860-526-0004
 www.chesterct.org
 wpc@chesterct.org

FOG Inspection Report

Inspector: _____ Date: _____

Establishment: _____ Address: _____

	Trap 1			Trap 2			Trap 3		
	Y	N	n/a	Y	N	n/a	Y	N	n/a
General Information									
1. Registered pretreatment equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Properly installed equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Was outdoor trap inspected?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Trap accessible for maintenance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Major outdoor violations									
5. Pumping frequency conforming	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Baffles in good condition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Inlet and outlet Tees in place	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Grease less than ¼ depth of unit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Major indoor violations									
9. Unit maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Unit energized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Screening basket in place	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Skimmer in working order	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Heater in working order	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Grease collection container in place	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Minor violations									
15. Grease trap maintenance logs avail.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Signs posted at all sinks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Pots, pans and utensils scraped	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Adequate renderable FOG storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Renderable FOG recycled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Exhaust hood properly cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21. Non-renderable Fog disposal location	trash <input type="checkbox"/>			contractor <input type="checkbox"/>			other <input type="checkbox"/>		

22. Outdoor trap cleaner: name: _____

23. Renderer: name: _____

INSPECTION GUIDELINES

This document provides the basis for inspection of Food Preparation Establishments in Chester. **Guidance is provided on each of the inspection points listed on the inspection report.** This is not intended to be a thorough presentation of activities occurring during an inspection.

General Information (Inspection items 1-4)

1. Registered Pretreatment Equipment – Every Class III and Class IV facility must have registered FOG pretreatment equipment with the **WPCA**.

2. Properly Installed FOG Pretreatment Equipment – Grease pretreatment equipment, includes an outdoor FOG interceptor, an AGRU, or alternate pretreatment equipment. Passive indoor traps are permitted only as alternative FOG pretreatment equipment when an outside grease trap is in use. Kitchen sewer lines are to be separate from sanitary sewer lines. If a facility is thought to have connections between the kitchen and sanitary sewer, dye tablets may be used to confirm a cross connection. Inspectors should confirm that FOG interceptors are installed in the proper orientation. It is not uncommon for outdoor and indoor FOG interceptors to be installed backwards (kitchen drain connected to the trap outlet and the trap inlet connected to the municipal sewer). Improper installation allows FOG to be released to the sewer system and reduces the capacity of the unit.

The following kitchen fixtures **must** be connected to FOG pretreatment equipment:

- Pot sink;
- Pre-rinse sink or dishwashers without pre-rinse sinks;
- Any other sinks into which FOG may be introduced;
- Tilt kettles or tilt braising pans;
- Floor drains or sinks into which kettles may be drained;
- Work station drains;
- Automatic hood wash units;
- Dishwashers without pre-rinse sinks; and
- Any other fixtures or drains that can allow fats, oils and grease to be discharged into the sewer.

3. Was outdoor FOG Interceptor Inspected? – It may not be practical to open outdoor FOG interceptors on every visit to a facility. This item is included on the inspection checklist to allow tracking of the date of the last inspection of the inside of the FOG interceptor.

4. Was FOG Interceptor Accessible for Maintenance? – All FOG management equipment must be accessible for maintenance. Outdoor traps must not have dumpsters, tables or other fixtures or equipment located above them. Indoor FOG management equipment must not have items stacked on them or have shelves or other kitchen fixtures placed in locations that would prevent access for maintenance. Indoor traps should be installed at an elevation that allows access. Common inconvenient locations include behind piping, suspended just below the ceiling in basements, and under sinks that provide insufficient clearance to remove the lid. Installation in these inconvenient locations should be avoided to allow routine maintenance.

Major Violations Outdoor FOG Interceptors (Inspection items 5-8)

Food Preparation Establishments (FPEs) are required by the Municipal Sewer Use Ordinance to admit properly identified FOG inspectors into their facilities. FPEs are further required to provide the labor to open FOG pretreatment equipment. FPEs will not typically open outdoor FOG interceptors themselves but rely on the Grease Trap/Interceptor Cleaner to open, clean and inspect these units for them. Inspections should be conducted during normal work hours and preferably not during peak business hours. Observation during peak hours can provide insight into normal operations; however, interference with FPE operations should be kept to a minimum.

5. Does pumping frequency meet permit – The maintenance log should be reviewed to ensure that maintenance is occurring once every quarter for outdoor FOG interceptors. If grease accumulation is greater than $\frac{1}{4}$ of the interceptor depth (typically 9 inches) at the time of inspection, pumping should be scheduled as soon as possible, and thereafter at a more frequent interval.

6. Are baffles in good condition – The baffle should extend a minimum of three inches above the water level. If the baffle is submerged this may indicate that the passage through the baffle is plugged.

7. Are inlet and outlet Tees in place – Inlet and outlet tees must be in place and located below the manholes to allow for observation. No liquid should be flowing over the top of either the inlet or outlet tee. Caps should not be placed on the tees. No visible fats, oils, or grease should be observed leaving the FOG interceptor at the outlet tee.

8. Is grease less than one quarter the depth of unit - The requirement for pumping grease interceptors is a maximum depth of one quarter of the liquid depth of FOG and settled solids. However, it may not always be possible to determine the liquid depth of the FOG interceptor. In these cases, the volume of the interceptor should be reviewed either from permit records or from the maintenance log to determine the allowed depth of solid material in the grease interceptor. Allowable FOG accumulation in most 1,000-gallon grease interceptors is 9 inches. During inspection, the thickness of the grease layer seen should be consistent with the time since the last cleaning of the tank. (i.e., if the tank was pumped a few days prior to the inspection, the grease layer should be visible only as a thin layer or film at the top of the water layer.) The walls of the tank should be in good condition.

Major violations indoor FOG interceptor (Inspection items 9-14)

Both passive and active indoor traps must be properly vented to work properly. This is most easily noticed by an unusually low water level within the unit. When these units are not vented properly, a siphon action can lower the operating level below the desired level. Usually the vent is located within a few feet of the unit.

9. Is unit maintained – Indoor passive traps must be cleaned every day that the facility is operating. Poor accessibility or lack of equipment to clean the trap will decrease the likelihood of proper maintenance. Inspectors should review the maintenance log and inquire with the individual cleaning the FOG interceptor where the material removed is discarded. FPEs may be asked about methods for cleaning indoor passive traps. AGRUs must be emptied as required and maintained and inspected weekly.

10. Is automatic unit energized – All AGRUs are to be energized at all times. AGRUs are typically pre-wired to be plugged into a wall outlet. The Connecticut *General Permit* requires units to be hardwired to the electricity to prevent accidental unplugging of the units.

11. Are screening basket and baffles in place – The screening basket for catching food particles and flow diversion baffles should be installed in their correct position. If these items are not installed they should be located and reinstalled. If these items are missing or broken, replacement parts must be ordered.

12. Is skimmer or pump in working order – The skimmer on some AGRUs consists of the motor that turns the skimmer wheel, the skimmer wheel, and the wiper blades. All of these items must be in working order. The outlet where FOG is discharged into the collection container should be checked to ensure it is not clogged. Those AGRUs that use sensors to detect the volume of FOG in the separation chamber typically use either a pump or a valve and gravity to remove FOG from the unit. The pump or valve should be checked for proper operation.

13. Is heater element in working order – On some ARGUs, there is a heater element which requires 5 to 10 minutes to heat the unit contents. It may be most efficient in facilities where these AGRUs are installed to turn the heating element on at the beginning of the inspection then return to the AGRU later. This will allow the heating element to warm up. Note that some units have two timers, one for the heating element and a second for the skimmer wheel. The heating element should energize at least 30 minutes prior to the skimmer energizing so that the FOG accumulated in the unit will have sufficient time to liquefy.

14. Is grease collection container in place – The FOG collection container should be in the correct position to receive FOG from the AGRU and easily accessible for cleaning. Disposal to a floor drain is not allowed. The inspector should inquire where the collected grease is discarded. Disposal locations should be at facilities designated for AGRU grease collection or with a Grease Trap/Interceptor Cleaner. Renderers typically do not pick up this material as it has been contaminated by detergents and wastewater. However, conditions for acceptance vary with different renderers.

Minor Violations (Inspection Items 15-21)

15. Is FOG interceptor maintenance log available – All FPEs are required to maintain a log of maintenance activities for each FOG interceptor and each AGRU. When more than one FOG pretreatment unit is installed at a facility, each pretreatment unit should have its own maintenance log, clearly marked to indicate which unit's information it holds. The maintenance log should include the name of the person cleaning the unit, the date, the condition of the components, and volume of material removed at each cleaning. These maintenance logs should be posted close to the FOG pretreatment unit.

16. Are signs posted at all sinks – Signs are to be posted on sinks indicating the activities that are allowed at each sink. Signs are a good method of instructing new employees on proper procedures, particularly when employee turnover is high.

17. Are pots, pans, dishes and utensils scraped – Grease that can be rendered should be poured into a renderable FOG container. All other food particles, grease, and other material is to be scraped into a trash container. Garbage grinders must not be installed and all pre-rinse sinks should have screens to catch food particles.

18. Is there adequate renderable FOG storage – The renderable grease container and non-renderable grease container, if applicable, should be covered to ensure they are protected from spills or overflow during rain events. Grease collection containers should be placed to avoid grease entering floor drains or storm drains. The preferred location for rendering containers is in a walk-in freezer, if possible, to reduce the exposure to rodents, flies, and other nuisance conditions. However, many facilities have no choice but to place rendering containers outside.

19. Is renderable grease recycled – Inspectors should note facilities that use large volumes of grease. Facilities that use a fryolator should use a rendering service. This material should not be discarded in the trash as large volumes of grease can attract rodents, flies, cause odors and possibly cause problems in municipal waste incinerators as well as other nuisance conditions.

20. Is exhaust hood properly cleaned – Inspectors should inquire where and how often exhaust hood filters are cleaned. Some facilities have contractors who clean these filters off-site. Exhaust hood filters are to be cleaned in a sink that is connected to FOG Pretreatment Equipment.

21. Non-renderable FOG disposal location – Grease removed from a passive or automatic FOG interceptor is non-renderable (having been contaminated by exposure to other toxic materials) and according to DEP's General permit must be disposed of through a licensed hauler or facility. In some instances this could be the same as the rendering service.

22-23. Grease trap/interceptor cleaner's information - The name of the non-recyclable grease trap/interceptor cleaner or rendering company should be recorded to allow tracking of the FOG from its source to disposal.

Town of Chester
WPCA
203 Middlesex Avenue
Chester, CT 06412



telephone: 860-526-0013
facsimile: 860-526-0004
www.chesterct.org
wpc@chesterct.org

Automatic Grease Recovery Unit (AGRU)

Low Intercepter a Division of Highland Tank in Connecticut is found at:

A.R. Burkholder Associates
P.O. Box 125
1440 Hopmeadow Street
Simsbury, CT 06070
Phone: 860-651-5667
Fax: 860-651-8725
E-mail: peter.Burkholder@snet.net
Online: www.highlandtank.com

Thermaco Big Dipper in Connecticut is found at:

Diversified Sales Company
20 Spring Valley Road
Woodbridge, CT 06525
Phone: 203-393-2020
Fax: 203-393-3896
E-mail: info@thermaco.com
Online: www.big-dipper.com

Josam Grease Recovery Device in Connecticut is found at:

Yost Associates
Russell Smith
224 Eastern Blvd.
Glastonbury, CT 06033
Phone: 860- 659- 0301
Fax: 860- 659- 9591
E-mail: rsmith@yostassociates.com
Online: www.josam.com

AGRU Grease Removal Contact List

Advanced Recycling	203-797-0378	Danbury
	860-626-2886	Torrington
Olsen Sanitation	860-526-3404	Deep River
Vans Sewer & Septic Service	860-871-7968	Vernon
United Industrial Services	888-276-0885	Meriden
Western Mass Rendering Co.	413-569-6265	Southwick, MA

Renderable Fat, Oil & Grease recycling

Constitution Biofuel	860-235-5824	Groton
Western Mass Rendering Co.	413-569-6265	Southwick, MA

Tax Exemptions for Certain Water Pollution Control Equipment

PURPOSE

The purpose of this Policy Statement is to describe the procedures for making purchases of water pollution control equipment exempt from sales and use taxes pursuant to Conn. Gen. Stat. §12-412(21). This Policy Statement also provides information about a municipal property tax exemption in Conn. Gen. Stat. §12-81(51) and explains the qualification process for such exemption.

This Policy Statement lists certain water pollution control equipment which has been designated as approved by the Commissioner of the Department of Environmental Protection for use, incorporation or consumption in water pollution control facilities. If an item of tangible personal property appears on the list contained in this Policy Statement, it is not necessary for a purchaser to obtain advance written approval from the Department of Environmental Protection (DEP) in order to qualify for the exemption from sales and use taxes on the purchase of such item or to qualify for the municipal property tax exemption.

EFFECTIVE DATE: Effective for tax periods beginning on or after January 1, 1998.

STATUTORY AUTHORITY: Conn. Gen. Stat. §§12-412(21) and 12-81(51).

BACKGROUND

An exemption from sales and use taxes is available under Conn. Gen. Stat. §12-412(21) for purchases of tangible personal property certified by DEP, which are acquired for incorporation into or used and consumed in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of pollution of such waters. *Industrial waste* means any harmful thermal effect or

any liquid, gaseous or solid substance or combination thereof resulting from any process of industry, manufacture, trade or business, or from the development or recovery of any natural resource. This exemption applies **only** to purchases of tangible personal property, and is not available for purchases of taxable services.

An exemption from municipal property taxes is available under Conn. Gen. Stat. §12-81(51) for structures and equipment acquired for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of pollution of such waters, that are certified as approved for such purpose by DEP.

REPEAL OF THE CORPORATION BUSINESS TAX CREDIT

Effective for income years beginning on or after January 1, 1998, the corporation business tax credit under Conn. Gen. Stat. §12-217d for certain expenses for treating industrial waste is repealed. Any corporation eligible for this tax credit may carry any remaining tax credit forward as the provisions of this section would have allowed prior to repeal. (1997 Conn. Pub. Acts 295, §§ 21 and 24)

PROCEDURES FOR QUALIFYING PURCHASES FOR SALES AND USE TAX EXEMPTION PURSUANT TO CONN. GEN. STAT. §12-412(21)

If an item of tangible personal property appears on the list of water pollution control equipment contained in this Policy Statement and is intended to be incorporated into or used and consumed in the operation of facilities in Connecticut for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewer system emptying into such waters, the primary purpose of which is the reduction, control or elimination of pollution of such waters, the purchaser need only present the retailer of such item with a copy of a properly

completed **CERT-124**, *Certificate for Purchases of Tangible Personal Property Incorporated Into or Consumed in Water Pollution Control Facilities*.

NOTE: Persons using CERT-124 to make exempt purchases of tangible personal property (or for any other purpose specified in this Policy Statement) must be prepared to provide to the Department of Environmental Protection or the Department of Revenue Services, or both, on demand, a detailed list of all items purchased, and to prove that such items were used in facilities, the primary purpose of which was water pollution reduction, control or elimination, and not another purpose.

In the event that an item of tangible personal property does not appear on the list in this Policy Statement, but the purchaser intends to use or consume it in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the purchaser must receive written approval from the Commissioner of the Department of Environmental Protection indicating that such item of tangible personal property is approved for use in a water pollution control facility. Such written approval must be attached to **CERT-124** and the procedures for use of that certificate should be followed once such written approval has been secured.

PROCEDURES FOR QUALIFYING STRUCTURES AND EQUIPMENT FOR MUNICIPAL PROPERTY TAX RELIEF PURSUANT TO CONN. GEN. STAT. §12-81(51)

The Commissioner of Revenue Services does not directly administer Conn. Gen. Stat. §12-81(51), which is a municipal property tax statute allowing an exemption from property tax for certain water pollution control equipment. However, in order to facilitate the procedures for qualifying equipment for such an exemption, **CERT-124**, when properly completed, serves as the certification of approval by the Commissioner of the Department of Environmental Protection as required by Conn. Gen. Stat. §12-81(51) that such equipment has the primary purpose of reducing, controlling or eliminating water pollution.

NOTE: Persons using CERT-124 to receive a municipal property tax exemption for purchases of certain water pollution control equipment must provide the item number and description listed in this publication to the assessor of the municipality in which the water pollution control equipment or structure is

located. This information must be included on the Declaration of Personal Property to qualify the item for exemption from municipal property tax.

In the event that the equipment purchased does not appear on the list in this Policy Statement, but the purchaser intends to use or consume it in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the purchaser must attach to **CERT-124** written approval from the Commissioner of the Department of Environmental Protection indicating that such equipment is approved for use in a water pollution control facility.

In order to qualify for the exemption, the taxpayer should file a copy of **CERT-124** with the assessor of the municipality in which the water pollution control equipment or structure is located, on or before the first day of November in such assessment year. Any inquiries regarding that exemption should be addressed to the municipal assessor.

LIST OF WATER POLLUTION CONTROL EQUIPMENT AND CONSUMABLES DESIGNATED AS APPROVED FOR USE, CONSUMPTION OR INCORPORATION IN WATER POLLUTION CONTROL FACILITIES

1. Activated Carbon Filters
2. Air Stripping/Off Gas Treatment Systems
3. Ammonia Removal Systems
4. Bag and Strainer Filters
5. Biological Wastewater Treatment Systems (Activated Sludge, Trickling Filters, RBCs, etc.)
6. Chemical Feed and Storage Tanks
7. Color Removal Systems for Waste Water
8. Cyanide Destruction Systems
9. Dechlorination Chemicals (sulfur dioxide, sodium sulfite, etc.)
10. Dechlorination Equipment
11. Defoamers
12. Diffusers
13. Disinfection Chemicals (chlorine, bromine, ozone, etc.)
14. Disinfection Systems (e.g., oxidation, ultra-violet)
15. Dissolved Air Flotation Systems
16. Electrolytic Recovery Systems
17. Equalization Tanks
18. Evaporators

19. Flow Meters and Recorders
20. Gravity Clarifiers
21. Grit Separators
22. Heat Exchangers
23. Hexavalent Chromium Reduction Systems
24. Ion Exchange Equipment and Materials
25. Liquid Level Sensing Devices and Alarms
26. Membrane Filtration Systems
27. Metals Precipitation Systems
28. Mixers and Agitators
29. Neutralization Tanks and Systems
30. Oil/Water Separators
31. Oily Waste Demulsification Chemicals (sulfuric acid, calcium chloride, etc.)
32. Oily Waste Demulsification Systems
33. ORP Meters
34. Oxidizing Agents (calcium hypochlorite, chlorine gas, etc.)
35. pH Adjustment Chemicals (lime, caustic, acid, etc.)
36. pH Adjustment Systems
37. pH Meters and Recorders
38. Phase Separation Systems
39. Phosphorous Removal Equipment and Chemicals
40. Recycling Systems for Non-Contact Cooling Water
41. Reducing Agents (sodium metabisulfate, sulfur dioxide, ferrous sulfate, etc.)
42. Reverse Osmosis Systems for Waste Water Reuse or Discharge
43. Sand and Multimedia Filters
44. Settling and Flocculating Agents (alum, lime, ferric chloride, polymers, etc.)
45. Settling Tanks and Sedimentation Basins
46. Sludge Collection and Conveyance Systems
47. Sludge Dewatering Devices and Conditioning Chemicals
48. Sludge Handling and Storage Facilities Used Solely for Sludge (tanks, pumps, agitators, etc.)
49. Sludge Incinerators and Composting Facilities
50. Sludge Stabilization and Conditioning Systems (anaerobic digestion, heat treatment, etc.)
51. Spill Control Equipment and Structures including only: Underground Seepage Protection, Cathodic Protection of Underground Tanks, Leak Detection Equipment, Liquid Level Sensing Devices, Automatic Solenoid Valves, Alarms, Collision Protection, Diversionary Structures, Dikes, Berms, Retention Basins and Slick Booms

52. Temperature Meters and Recorders
 53. Wastewater Analysis Equipment
 54. Wastewater Collection and Conveyance Systems for process wastewater* and blowdown from heating and cooling equipment, where minor inputs of sanitary sewage are understood to be present and acceptable.
- *As defined in Conn. Agencies Regs. §22a-430-3. THIS DEFINITION DOES NOT INCLUDE STORMWATER.

NOTE: The above list includes equipment and chemicals that may be used for purposes other than water pollution control. Equipment and chemicals that are used in the normal course of business for purposes other than water pollution control are not eligible for tax relief. Taxpayers may apply for the sales and use tax and municipal property tax exemptions under the statutory provisions listed in this Policy Statement only for items purchased for the primary purpose of the reduction, control or elimination of water pollution.

HOW TO OBTAIN WRITTEN APPROVAL FOR WATER POLLUTION CONTROL EQUIPMENT NOT LISTED IN THIS POLICY STATEMENT

Call the Permitting, Enforcement and Remediation Division of DEP's Water Management Bureau at 860-424-3848.

Mail written requests to:

**Permitting, Enforcement and Remediation
Division
Bureau of Water Management
Connecticut Department of Environmental
Protection
79 Elm Street
Hartford CT 06106-5127**

EFFECT ON OTHER DOCUMENTS

This document modifies and supersedes **PS 96(8)**, *Tax Credits and Exemptions for Certain Water Pollution Control Equipment*.

EFFECT OF THIS DOCUMENT

A Policy Statement is a document that explains in depth a current Department policy or practice affecting the liability of taxpayers.

FOR FURTHER INFORMATION

Please call the Department of Revenue Services during business hours, 8:00 a.m. to 5:00 p.m., Monday through Friday:

- **1-800-382-9463** (toll-free from within Connecticut), or
- **860-297-5962** (from anywhere).

TTY, TDD and Text Telephone users only may transmit inquiries 24 hours a day by calling 860-297-4911.

PS 99(3)
Sales and use taxes
Corporation Business Tax
Issued 6/28/99

FORMS AND PUBLICATIONS

Forms and publications are available all day, seven days a week:

- **Internet:** preview and download forms and publications from the DRS web site: www.state.ct.us/drs
- **DRS TAX-FAX:** call **860-297-5698** from the handset attached to your fax machine and select from the menu, or
- **Telephone:** Call **1-800-382-9463** (toll-free from within Connecticut) and select **Option 2** from a touch-tone phone, or **860-297-4753** (from anywhere).

Certificate for Purchases of Tangible Personal Property Incorporated Into or Consumed in Water Pollution Control Facilities

Conn. Gen. Stat. §§12-412(21) and 12-81(51)

General Purpose: This certificate is to be used by the purchaser to claim exemption from sales and use taxes under Conn. Gen. Stat. §12-412(21). The exemption is for purchases of tangible personal property acquired for incorporation into or used and consumed in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of water pollution, certified as approved for such purpose by the Commissioner of the Department of Environmental Protection. The Commissioner may certify to a portion of the tangible personal property acquired for incorporation into such facilities to the extent that such portion has as its primary purpose the reduction, control or elimination of water pollution.

This certificate may also be used to certify that for purposes of the municipal property tax exemption under Conn. Gen. Stat. §12-81(51), the tangible personal property has been approved for incorporation into or used and consumed in the operation of water pollution abatement facilities. For information on either of these provisions, see **Policy Statement 99(3)**.

Repeal of the Corporation Business Tax Credit: Effective for income years beginning on or after January 1, 1998, the corporation business tax credit under Conn. Gen. Stat. §12-217d for certain expenses for treating industrial waste is repealed. Any corporation eligible for this tax credit may carry any remaining tax credit forward as the provisions of this section would have allowed prior to repeal. (1997 Conn. Pub. Acts 295, §§ 21 and 24)

Purchases of Items Not Listed in PS 99(3): The purchaser must obtain and attach to this certificate written approval from the Commissioner of the Department of Environmental Protection indicating that an item of tangible personal property is approved for use in a water pollution control facility. For information on how to obtain written approval from the Department of Environmental Protection (DEP), see **PS 99(3)**.

Instructions for the Purchaser: This certificate is to be issued and signed by an owner or officer of a business that purchases tangible personal property to be incorporated into or consumed in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of water pollution, certified as approved for such purpose by the Commissioner of the Department of Environmental Protection. In order for the purchaser to qualify for the exemption from sales and use taxes under Conn. Gen. Stat. §12-412(21), the purchaser must present this certificate to the retailer at the time of purchase of the qualifying tangible personal property.

In order to obtain the municipal property tax exemption under Conn. Gen. Stat. §12-81(51) which may be available for qualifying structures or equipment, the taxpayer must file a properly completed copy of this certificate with the assessor of the municipality in which the structures or equipment are located, after confirming that municipality's procedures for qualifying for such exemption.

Instructions for the Seller: Acceptance of this certificate, when properly completed, shall relieve the seller from the burden of proving that the sale of tangible personal property is not subject to sales and use taxes when such tangible personal property will be used or consumed in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of water pollution, and is certified as approved for such purpose by the Commissioner of the Department of Environmental Protection.

The certificate is valid only if taken in good faith from a person who is an owner or officer of a business that will use tangible personal property being purchased as provided in Conn. Gen. Stat. §12-412(21). For example, the good faith of the seller will be questioned if such seller has knowledge of facts that give rise to a reasonable inference that the purchaser will not use the tangible personal property for water pollution abatement or that the tangible personal property cannot be used for such purpose, or that the tangible personal property has not been approved by DEP. This certificate together with proof that the tangible personal property is approved for use or consumption in water pollution abatement, and bills or invoices to the purchaser, must be maintained by the seller for a period of at least six years from the date on which the items were purchased. The bills, invoices or records covering purchases made under this certificate must be appropriately marked to indicate that an exempt purchase has occurred. The words **Exempt Under CERT-124** will satisfy the requirement.

This certificate may be used for individual exempt purchases, in which event the box marked **Certificate for One Purchase Only** must be checked. This certificate may also be used for a continuing line of exempt purchases, in which event the box marked **Blanket Certificate** must be checked. A blanket certificate shall remain in effect for a three-year period, unless a written revocation is made by the purchaser prior to the expiration of the period.

For Further Information: Call Taxpayer Services at 1-800-382-9463 (toll-free from within Connecticut) or 860-297-5962 (anywhere). TTY, TDD and Text Telephone users **only** may transmit inquiries 24 hours a day by calling 860-297-4911.

CONTINUED ON REVERSE

NAME OF PURCHASER	ADDRESS	CT TAX REGISTRATION NUMBER (If NONE, explain below)	FEDERAL EMPLOYER ID NUMBER
NAME OF SELLER	ADDRESS	CT TAX REGISTRATION NUMBER (If NONE, explain below)	FEDERAL EMPLOYER ID NUMBER

CHECK ONE BOX:

Blanket Certificate

Certificate for One Purchase Only

CHECK APPLICABLE BOX(ES):

Water Pollution Equipment

Supplies/Consumables

ITEMIZED DESCRIPTION OF ITEMS PURCHASED (FOR MUNICIPAL PROPERTY TAX EXEMPTION INCLUDE DATE ACQUIRED, DATE INSTALLED AND PURCHASE PRICE. THESE ITEMS MUST ALSO BE INCLUDED ON THE *DECLARATION OF PERSONAL PROPERTY*):

DECLARATION BY PURCHASER

The item(s) described above are tangible personal property to be used or consumed by a business in the operation of facilities for the treatment of industrial waste before the discharge thereof into any waters of the state or into any sewerage system emptying into such waters, the primary purpose of which is the reduction, control or elimination of water pollution, certified as approved for such purpose by the Commissioner of the Department of Environmental Protection.

In accordance with Conn. Gen. Stat. §12-412(21), the purchase of these item(s) is exempt from sales and use taxes.

In accordance with Conn. Gen. Stat. §12-81(51), these items may be exempt from municipal property tax. Describe the items above and include on the *Declaration of Personal Property*.

I declare under penalty of false statement that I have examined this Certificate and, to the best of my knowledge and belief, it is true, complete and correct. (The penalty for false statement is imprisonment not to exceed one year or a fine not to exceed two thousand dollars, or both.)

Name of purchasing business

BY: _____
Authorized signature of owner or officer Title Date