

## Appendix A

### City of Cayce Fats, Oil and Grease Control Policy Section

#### 1: Purpose and Objectives:

The objective of this Policy is to aid in administration of the City of Cayce's Fats, Oils, and Grease Ordinance ("FOG Ordinance") designed to reduce the introduction and accumulation of fats, oils, and greases into the municipal wastewater collection system.

This Policy establishes uniform construction, maintenance and monitoring requirements for controlling the discharge of grease from food service facilities discharging into the wastewater collection system and for regulation of commercial grease waste haulers operating within the City of Cayce's (City's) collection system.

**Section 2: Definitions:** The following definitions apply to this Policy.

City means the City of Cayce Utilities Department

Fats, oils, and greases means organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules and non polar compounds (petroleum origin) which are in excess of one hundred (100) mg/l or containing substances which may solidify or become viscous at temperatures between thirty-two (32) and one hundred fifty (150) degrees Fahrenheit (zero (0) and sixty five (65) degrees centigrade). These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "grease" or "greases" or "FOG".

Food Service Establishments (FSE): Those establishments that engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs, and that use one or more of the following preparation activities: cooking by frying, baking, grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing. Those establishments that engage in the preparation of precooked and frozen food materials and meat cutting preparation and applicable to all "Food Service Establishments" that discharge wastewater containing grease to the City of Cayce Sanitary Sewer System including but not limited to the following: restaurants, grocery stores, meat markets, hotels, factory and office building cafeterias, public and private schools, hospitals, nursing homes, commercial day care centers, churches, and catering services.

Food service establishment owner or owner means in the case of individual FSE, the owner or proprietor of the food service operation. Where the FSE is a franchise operation, the owner of the franchise is the responsible person or entity. Where the FSE operation is owned by a corporation,

the corporate representative is the responsible entity. Where two or more FSE share a common grease interceptor, the owner shall be the individual who owns or assumes control of the grease interceptor or the property on which the grease interceptor is located.

Gray water means all of the liquid contained in a grease interceptor that lies below the floating grease layer and above the food solids layer.

Grease waste hauler (GWH) means a person and/or company who collect the contents of a grease interceptor or trap and transports it to an approved recycling or disposal facility. A grease hauler may also provide other services to a FSE related to grease interceptor maintenance.

Grease Interceptor is a large underground concrete vault; or other similar engineered material, located outside of an FSE designed to collect, contain, separate, or remove Grease from the waste stream while allowing the sub-straight waste or Gray Water to discharge to the wastewater collection system by gravity. Interceptors shall be in conformance with the provisions of the South Carolina Plumbing Code.

Grease removal device (GRD) refers generically to grease traps and grease interceptors.

Grease trap means a device located in a FSE usually under a sink designed to collect, contain or remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Traps shall be in conformance with the provisions of this Policy and the South Carolina Plumbing Code.

Superintendent. The person designated by the City to supervise the operation of the POTW, including but not limited to, the implementation of the City's Grease Management Program (GMP), and who is charged with certain duties and responsibilities by this ordinance, or a duly authorized City representative.

### **Section 3: General**

#### **Requirements: Section 3.01:**

##### **Applicability:**

The administrative, operational, and general requirements of this Policy are applicable to ALL FSE, new or existing. All FSE shall have grease removal and handling equipment approved by the City. Establishments whose grease removal device (GRD) is not in accordance with this standard shall be given a compliance schedule with a deadline not to exceed six (6) months from initial notification date to bring this equipment into compliance or install adequate equipment approved by the City. The Superintendent or designated city representative shall provide assistance in the facilitation of the FSE FOG training. In addition, educational materials shall be available through the GMP and City's website.

#### **Section 3.02: Grease Removal Devices:**

Plans and specifications for all new GRD's must be submitted to the City for reviewed and approved by the City of Cayce Inspection Department and the Industrial Pretreatment Program prior to installation. Prior to placing any new GRD into operation, the Cayce Inspection Department and the Industrial Pretreatment Division shall inspect the GRD to assure compliance of approved GRD. No New FSE will be allowed to initiate operations until proper Grease Traps and/or Grease Interceptors, as appropriate, are installed by the FSE in accordance with this ordinance, and are approved by the City.

Grease traps and interceptors shall be provided for the proper handling of wastewater containing excessive amounts of fats, oil or greases, which will or tend to cause or contribute to sanitary sewer blockages and obstructions, except that such interceptors shall not be required for residential users. Food Service Establishments (FSE), commercial establishments and other industrial generating wastewater containing fats, oils or greases are subject to this ordinance. All existing and new FSEs must have Grease Traps and/or Grease Interceptors installed and approved by the City in accordance with the City FOG Control Policy. Grease Traps and/or Grease Interceptors shall be provided for all permitted food as defined by SCDHEC to include restaurants, cafeterias, snack bars, fast food restaurants or carry out food restaurants or any other areas such as service station or residential complex wash racks, automatic car washes or auto service areas, coin laundries, hospitals or other businesses which, in the opinion of the City, deem them necessary to for the proper handling of wastes generated by each business. All GRD units shall be of type and capacity approved by the Superintendent and shall be so located to be easily accessible for cleaning and inspection. Such GRD units shall be inspected, cleaned, and repaired regularly, as needed, by the user at their expense.

All Grease Traps and Interceptors shall be installed in accordance with the City's most recently adopted version of the International Plumbing Code. Grease Interceptors shall be installed in accordance with the requirements contained in all applicable local plumbing codes and must be installed by a licensed plumbing contractor. Wastewater from domestic facilities and other similar fixtures shall not be introduced into a Grease Trap or Grease Interceptor by the FSE under any circumstances.

1. Design and Sizing: Grease Traps and Grease Interceptors must be sized in accordance with the City of Cayce's FOG Control Policy formulae set forth in (A), (B), or (C) of the City of Cayce's *Grease Trap and Grease Interceptor Tank Sizing Guide* (Exhibit 1) unless the City approves sizing calculations signed and sealed by a registered professional engineer in accordance with the Fixture Unit Calculation Method set forth in (D) of the City of Cayce's *Grease Trap and Grease Interceptor Tank Sizing Guide* (Exhibit 1).
  - (a) All FSEs must submit, for each Grease Trap and Grease Interceptor, cut sheets, plans, and specifications. These documents must be submitted to the City prior to the FSE's installation of the Grease Trap and/or Grease Interceptor. An approval letter for each new Grease Trap or Interceptor must be issued by the City to the FSE prior to construction and/or installation of the Grease Trap and/or Grease Interceptor by the FSE. The construction and location criteria for Grease Interceptors must be in accordance with Environmental Protection Agency (EPA) Guidance Document, "On site Wastewater Treatment and Disposal Systems," Chapter 8.
2. New FSEs Design and Sizing: New FSEs are any FSE's that are undergoing a change of use which necessitates the issuance of a new SCDHEC food service permit or are newly

constructed and include existing FSE's expansion or renovation to provide food services. All New FSEs are required to install Grease Traps and/or Grease Interceptors, as appropriate, in compliance with the City's *Grease Trap and Interceptor Sizing Guide*. (Exhibit 1)

3. For Existing FSEs operating with GRD's that were installed prior to the effective date of this ordinance. These FSEs will generally be permitted to operate and maintain existing Grease Traps and/or Grease Interceptors provided they are in proper operating condition. If a Grease Trap or Grease Interceptor installed prior to the effective date of this ordinance does not allow for measurement and sampling to demonstrate that the Grease Trap or Grease Interceptor is in compliance with this regulation, the FSE must modify or replace the Grease Trap or Grease Interceptor as provided below within six months from the date of the revised sewer ordinance.
4. The City, in its sole discretion, may approve a proposed modification of an existing Grease Trap or Grease Interceptor which allows for measurement and sampling of the existing Grease Trap or Grease Interceptor to demonstrate that the Grease Trap or Grease Interceptor is in compliance with the City of Cayce's FOG Control Policy. Any proposed modification to meet this requirement must be submitted to the City for review no later than six months from the date of the revised FOG policy.
5. If not modified pursuant to paragraph (4) above, the existing Grease Trap or Grease Interceptor must be replaced with a new Grease Trap or Grease Interceptor, as appropriate, in compliance with the City of Cayce *Grease Trap and Interceptor Sizing Guide* (Exhibit 1).
6. Existing FSEs shall not connect new dishwashers, garbage grinders, or domestic sewer to any Grease Trap or Grease Interceptor. The City, in its sole discretion, may grant a variance to this requirement in circumstances in which the City determines that compliance with this requirement would be unduly burdensome or impractical due to physical condition or layout of the FSE.

#### **A. Design and Structural Criteria for Exterior Grease Interceptors:**

Grease Interceptors shall conform to the following general criteria when being designed and constructed:

1. Location: Any Grease Interceptor shall be located in the FSE's lateral sewer line between all fixtures which may introduce grease into the City's wastewater collection system. Grease Interceptors must be located as close to the source of the wastewater service line at the building as physically possible, while remaining accessible for cleaning and maintenance. All Grease Interceptors shall be located where they are easily accessible for inspection, cleaning, and maintenance.
  - (a) In cases where existing FSEs do not have a Grease Interceptor installed and where the installation of an outdoor Grease Interceptor is feasible in the City's sole discretion, the Grease Interceptor must be installed by the FSE in accordance with this Ordinance and must be approved by the City in writing in advance of installation.

In situations where it is not feasible for an existing FSE to install an underground Grease Interceptor, the FSE is required to install adequate and approved Grease Traps for use on

individual fixtures, including, but not limited to: pot sinks, mop sinks, pre-rinse sinks, wok ovens, floor drains, and any other drains where the potential for introduction of Grease exists. In such cases, Grease Traps will be considered adequate and will be approved by the City only if a flow control device is placed on the inlet that prevent overloading and a sample port is placed on the outlet of each Grease Trap

2. Design and Sizing: The design and size of all interceptor units must comply with Exhibit 1 & 3 of this ordinance. The size, type and location of each grease interceptor shall be approved by the City based on plans and specifications submitted to by the user. FSEs must comply with standard details GR #1 (Exhibit 3) and GR #2 (Exhibit 3) for standard Grease Interceptor installation. Grease Interceptors may be installed in series, if volume required is more than 1500 gallons. When installed in series, the first tank shall not have a baffle or center tee (see standard detail GR #2, Exhibit 3). Design is the responsibility of the user/owner/developer. No device shall be installed prior to written approval from the City.
3. No Grease Interceptor less than 1,000 gallons total capacity will be approved for installation by the City unless acceptable engineering calculations sealed by a professional engineer registered in the state of South Carolina and demonstrating that a smaller size has satisfactory capacity are provided by the FSE Owner to the City and are approved by the City. The City retains sole discretion to approve or deny approval of a Grease Interceptor less than 1,000 gallons total capacity in all circumstances, even in the event such engineering calculations are provided.
4. A minimum hydraulic retention time of 24 minutes at actual peak flow between the influent and effluent baffles, with 25 percent of the total volume of the grease interceptor being allowed for any food-derived solids to settle or accumulate and floatable grease derived materials to rise and accumulate.
5. Grease Interceptors shall be precast or cast in place minimum 4000 psi concrete vaults. The City, in its sole discretion, may allow the use of other materials upon written request for approval prior to installation. Grease Interceptors shall contain the following:
  - (a) Two-way cleanouts must be provided by the FSEs on the inlet and outlet lines of the Grease Interceptor.
  - (b) Open top inlet tee must extend to 2/3 the depth of the fluid level of the vault.
  - (c) The vault shall have a baffle wall with a minimum 3" air gap for venting at the top and an open top tee extending to 1/3" from the bottom of the vault.
  - (d) Open top outlet tee must extend to 1/3" from the bottom of the vault.
  - (e) Anti-flotation design with proper base course and compacted sub-grade are to be used to prevent settling where conditions warrant.
6. Access Manholes shall be provided by the FSE directly above all three tees for inspection and maintenance. Access manholes shall have an installed diameter of 24 inches, a maximum weight of 50 pounds, and shall be provided over each chamber, interior baffle wall, and each sanitary tee. The access penetrations, commonly referred to as "risers" into the grease interceptor shall also be, at a minimum, 24 inches in diameter. The access manholes shall

extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection,

grease removal, and wastewater sampling activities. Manhole frames and covers shall conform to the following criteria:

- (a) An access opening shall be provided by the FSE above the inlet, baffle wall, and outlet tees and shall be easily removable by one person. A minimum 6" diameter traffic rated clean out with a concrete collar extending down through the vault top may be provided by the FSE above the baffle wall tee in lieu of an access manhole.
- (b) Manhole frames and covers shall be grey iron castings, ASTM A48, Class 30 Iron with all bearing surfaces machined.
- (c) Acceptable manufacturer: US Foundry Model 680; and provide HS-20 rated frame and cover where applicable.

## **B. Interior Grease Traps:**

Grease Traps shall conform to the following general criteria when being designed and constructed:

1. Location: All Grease Traps shall be located between all fixtures in the FSE and the interior piping which is connected to City's wastewater collection system. The FSE is required to install adequate and approved Grease Traps for use on individual fixtures, including, but not limited to: pot sinks, mop sinks, pre-rinse sinks, ovens, floor drains, and any other drains where the potential for introduction of grease

exists. Each grease trap shall be so installed and connected that it will be readily accessible for cleaning and inspection at all times.

- (a) In cases where circumstances will not allow for the installation of an outdoor in ground grease interceptor and only with the approval of the City, the FSE may be allowed to install an indoor GRD. The FSE shall submit plans and specs to include unusual circumstances warranting a GRD. The application shall (i) describe the FSE (i.e., hours of operation, type of food sold and average number of customers served on a weekly basis); (ii) describe the food preparation process for the business; (iii) the type of proposed interior grease trap; and (iv) processes and procedures used to ensure FOG does not leave the grease trap into the City's wastewater system. If approved, the GRD variance shall be in force until there is either (i) a change in ownership of the FSE; (ii) evidence demonstrates that a GRD is no longer necessary; (iii) evidence that the GRD is not keeping FOG out of the City's wastewater system; and/or (iv) remodeling of the kitchen or facility.
- (2) Design and Sizing: Sizing of any Grease Trap must be in accordance with the City of Cayce's *Grease Trap and Interceptor Sizing Guide* (attached as Exhibit 1). The minimum size of grease traps shall be based on the maximum rate of flow of all fixtures discharging into the grease trap multiplied by a retention factor of 1.5 minutes. No grease trap shall be installed with an approved rate of flow less than 20 gallons per minute or a retention capacity of less than 40 lbs. No garbage disposal or dishwasher shall be connected to or discharged into any grease trap.
  - (3) Grease traps shall be constructed of durable materials satisfactory to the Superintendent and shall have a full size gas tight cover, which can be readily removed. Each grease trap shall have

a water seal of not less than 2” in depth or the diameter of its outlet, whichever is greater. No single in-line grease trap shall serve more than two separate fixtures. Grease traps shall be installed and vented in accordance with the International Plumbing Code.

- (4) Cleaning and maintenance should generally be performed in accordance with the Grease Trap manufacturer’s recommendations. However, despite this provision, cleaning and maintenance must be performed as often as and in the manner necessary to achieve full compliance with the City of Cayce FOG Control Policy, even if such cleaning and maintenance exceeds that recommended by the manufacturer. At a minimum, Grease Traps must be cleaned on a quarterly basis but as often as necessary to insure FOG are not discharged into the collection system.

### **C. Inspection and Operational Approval:**

The FSE must notify the City 72 hours in advance, during the normal work week, when the Grease Trap and/or Grease Interceptor is ready for final inspection by the City. The City must give final approval prior to the FSE covering any Grease Interceptor. Where the City denies approval of the Grease Interceptor for a new FSE, the City may elect to submit a request to the appropriate building official requesting that certificates of occupancy be withheld until the Grease Interceptor is constructed in accordance with this specification and is approved by the City.

### **Section 4: Alternative grease removal devices or technologies:**

Alternative devices and technologies such as automatic grease removal systems shall be subject to written approval by the Superintendent prior to installation. Approval of the device shall be based on demonstrated (proven) removal efficiencies and reliability of operation. The City may approve these types of devices depending on manufacturer’s specifications on a case by case basis. The FSE may be required to furnish analytical data demonstrating that grease discharge concentrations to the City’s wastewater collection system will not exceed the established limitations.

The use of biological or other additives as a grease degradation or conditioning agent is not permissible for use within the Cayce’s collection system. Flushing a GRD with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of this Policy

### **Section 5: Records Maintenance, Reporting and Retention:**

#### **A. Record Keeping:**

Each FSE shall maintain records of all Grease trap or interceptor maintenance. To including the date and time of the maintenance, details of any repairs required and dates of repair completion, cleaning and any other records pertaining to the grease trap or interceptor. These records shall be made available for review upon request by the Superintendent. Each FSE shall also maintain a file on-site which contains the following information:

1. The (as-built) drawings of the plumbing system, if available. If as-built drawings are not available, other drawings of sufficient detail to depict the plumbing layout of the FSE.
2. Receipts/reports from grease waste haulers and plumbing repairs.

3. Grease waste hauler information.

The FSE shall maintain a written record of grease trap or interceptor maintenance and cleaning for three (3) years. All such records will be available for inspection by the City at all times. These records shall include but not be limited to (See Exhibit 4):

1. FSE name and physical location
2. Date and time of grease trap or interceptor service
3. Name and signature of grease waste hauler performing said service
4. Established service frequency and type of service.
5. Number and size of each grease interceptor serviced at FSE location
6. Total volume of waste removed from each grease trap or interceptor
7. Destination of removed wastes, food solids, and wastewater disposal
8. Signature and date of FSE personnel confirming service completion
9. Such other information as required by Superintendent.

The file shall be available at all times for inspection and review by the Superintendent. The failure to maintain complete records or to provide such records to the Superintendent upon request constitutes a violation of this Policy.

Annually the city will mail each FSE a request to submit copies of all grease trap and/or interceptor cleaning to the City for review. FSE will have 30 days to provide copies of these records.

**Section 6: Pumping/Cleaning and Maintenance:**

Interceptor pumping frequency: Each FSE shall have its grease trap(s) and/or interceptor(s) pumped at a **minimum frequency of once every 90 days** but as often as necessary to insure FOG is not discharged in to the collection system. In addition to required pumping, each FSE shall determine additional frequency at which its grease interceptor(s) shall be pumped according to the following criteria:

1. When the floatable grease layer exceeds six (6) inches in depth as measured by an approved dipping method, or;
2. When the settleable solids layer exceeds eight (8) inches in depth as measured by an approved dipping method, or;
3. When the total volume of captured grease and solid material displaces more than 25 percent of the capacity of the interceptor as calculated using an approved dipping method, or;

4. When the interceptor is not retaining/capturing oils and greases.

Each FSE shall be responsible for the costs of installing, inspecting, pumping, cleaning, and maintaining its grease trap or interceptor. Since the FSE is liable for the condition of their pretreatment devices it is recommended they witness all cleaning/maintenance activities to verify that the grease trap or interceptor is being fully cleaned and properly maintained. All FSE that have grease traps or interceptors shall utilize a GWH who has been permitted by the SCDHEC for pumping services. Pumping services shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids from the trap and/or interceptor. Recycling of wastewater is not permissible.

The following are the pumping practices required of registered grease waste haulers (Steps 1-12):

- Step 1.** Record reading using appropriate dipping method (sludge judge reading, etc.).
- Step 2.** Skim the entire grease cap and debris from the top of the Grease trap or Interceptor.  
The trap or interceptor may need to be agitated slightly to loosen the grease cap.
- Step 3.** Place the vacuum tube all the way into the Grease Interceptor to withdraw remaining solids from the bottom.
- Step 4.** Vacuum water out of the Grease trap or Interceptor.
- Step 5.** Clean the sides and bottom of the Grease trap or Interceptor. This may be done by “back flowing” the water from the pump truck or by using an alternative water source to hose down the trap or interceptor. Make sure the Grease trap or Interceptor is completely clean.
- Step 6.** Vacuum the remaining water out of the Grease trap or Interceptor.
- Step 7.** Check that the sanitary “Tees” on the inlet and outlet sides of the Grease Interceptor are not clogged, loose, or missing.
- Step 8.** Verify that the baffle is secure and in place.
- Step 9.** Inspect the Grease trap or Interceptor for any cracks or other defects.
- Step 10.** Allow FSE contact to inspect the cleaning for their approval. It is the responsibility of each FSE to inspect its Grease trap or Interceptor during and after the pumping and cleaning procedure to ensure that the Grease trap or Interceptor is properly cleaned out and that the structure is sound and all fittings and fixtures inside the Grease trap or Interceptor are in working condition and are functioning properly.
- Step 11.** Check that lids are securely and properly seated after completion of pumping.
- Step 12.** Provide a copy of the waste hauler manifest to the FSE

**A. Disposal Requirements:** Wastes removed from each grease trap or interceptor shall be

disposed of at a facility permitted by the SCDHEC to receive such wastes. Neither grease nor solid materials removed from interceptors shall be returned to any grease trap, interceptor, private sewer line or to any portion of the City's wastewater collection system or water reclamation facilities.

### **Section 7: Right of Entry:**

**The City will perform a physical inspection of each FSE facility on a routine schedule to insure compliance with all conditions specified in this FOG policy.**

1. The City (or its designee) shall have right-of-entry on or upon the property of any FSE subject to this Policy for the purpose of inspection, determination of compliance, or enforcement action. The City shall be provided ready access to all parts of the premises for the purposes of inspection, monitoring, sampling, ability to establish limits, inventory, records examination and copying, and the performance of any other duties which the City reasonably deems necessary to determine compliance with this Policy.
2. Where security measures are in place which require proper identification and clearance before entry into the premises, the property owner or commercial enterprise shall make necessary arrangements with its security guards so that, upon presentation of proper credentials, the City will be permitted to enter without delay for the purposes of inspecting the site and investigating any complaints or alleged violations of this Policy.
3. The City shall have the right to set up on the property such devices as are necessary to conduct sampling and/or metering and shall have the power to require written statements, certificates, certifications, or the filing of reports relating to complaints or alleged violations of this Policy.
4. All grease removal devices (GRD) shall be easily accessible and shall not be obstructed by landscaping, parked cars, or other obstructions. Any temporary or permanent obstruction to safe and easy access to the areas to be inspected and/or monitored shall be removed promptly by the responsible party at the written or verbal request of the City. The costs of clearing such access shall be borne by the responsible party.

### **Section 8: Grease Waste Hauler (GWH)**

Prior to a GWH providing grease trap or interceptor cleaning service within the Cayce wastewater collection system the hauler must have a current SCDHEC approved permit number. They must also have a current City of Cayce business license if performing this service within the city limits.

#### **A. Spill Reporting:**

Any accident, spill, or other discharge of grease or gray water which occurs within the City shall be reported to the City by the waste hauler as soon as possible but not longer than 24 hours after the incident. The waste hauler shall comply with all procedures contained in federal, state and local regulations. The waste hauler shall be responsible for all clean-up procedures and costs.

#### **B. Record Keeping:**

Grease waste haulers shall retain and make available for inspection and copying, all records related to grease interceptor pumping and grease disposal from businesses located in the wastewater collection service area. Records are required for each trip to a disposal facility to include the vehicle, date, amount of waste and name of disposal or recycling facilities. These records shall remain available for a period of at least three years. The failure to provide information to the City within ten days of a written request is a violation of this Policy and may result in revocation license. The City may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this Policy. Repeated failure of a GWH to submit required or requested reports in a timely manner or the repeated submission of incomplete reports will result in the City revoking the haulers business license, the hauler being banned from providing grease removal service within the Cayce utility service area and reporting of suspect actions to SCDHEC for permit compliance evaluation.

## **Section 9: Enforcement**

### **A. Administrative Enforcement Activities:**

The City is authorized, but not limited to taking the following actions in response to noncompliance with the Fats, Oils and Grease Policy:

1. Written Notice of Deficiency [NOD]
2. Written Notice to Correct [NTC]
3. Notice of Violation [NOV]
4. Enforcement Meeting
  - (a) Administrative Order [AO]
  - (b) Initiation of Self-Monitoring
  - (c) Employee Training Requirement
  - (d) Consent Order (may contain Schedule of Compliance)
5. Administrative Fines and Re-inspection Fees. Penalties per EPA's Streamlining Rule, SC Reg. 61-9 and as set forth and established by City Council on Appendix B to the City Code
6. Payment of Remediation/Clean-Up Costs and/or Cost Recovery
7. Termination of (Sewer and/or Water) Service [TOS]

### **B. Recovery of costs:**

When a discharge of waste causes an obstruction, damage or any other impairment to the facilities, or any expense of whatever character or nature to the City, the Superintendent may assess the expenses incurred by the City to clear the obstruction, repair damage to the facility, and any other expenses or damage of any kind or nature suffered by the City. The Superintendent shall file a claim with the FSE or any other person or entity causing such damages seeking reimbursement for any and all expenses or damages suffered by the City. If the claim is ignored or

denied, the Superintendent shall notify the City Attorney to take such measures as shall be appropriate to recover any expense or to correct other damages suffered by the City.

**C. Remedies nonexclusive:**

The remedies provided for in this Policy are not exclusive. The City may take any, all, or any combination of these actions against a person violating this Policy. Enforcement of violations will generally be in accordance with this Policy; however, the City may take other action against any person when the circumstances warrant. Further, the City is empowered to take more than one enforcement action against any person in violation of this Policy.

**APPENDIX B - FEE SCHEDULE**

**Chapter 40. Utilities**

Article III. Sewer System

Division 2. Sewer Rates,

Tap Fees

§ 40-119. Fats, oils and grease:

FSE First reinspection (violation) fee .....\$250.00

FSE Successive reinspection (violation) fee .....\$500.00

Septic Waste Disposal fee ..... \$0.09 per gallon

Grease Waste Disposal fee ..... \$0.16 per gallon

Hauler Truck Cleaning fee \$100.00