

**AD HOC FOG ORDINANCE ADVISORY  
COMMITTEE**

**REPORT AND RECOMMENDATIONS TO THE  
WALTHAM CITY COUNCIL**



**PREPARED BY:**

**FOG ADVISORY COMMITTEE**

**RANDY LEBLANC – CO-CHAIR**

**CHARLES LOMBARDI – CO-CHAIR**

**BOB COLEMAN – CLERK**

**JOEY LACAVA**

**PAUL FINGER**

**MIKE COLOMBA**

**JERRY NOCERA**

**JUNE 8, 2017**

June 8, 2017

Waltham City Council  
C/O Waltham City Clerk  
610 Main Street  
Waltham MA 02452

Attn: Diane P. LeBlanc, City Council President and Members of the Rules & Ordinances Committee

Re: Recommendations Regarding the FOG Ordinance of the City of Waltham

Dear President Leblanc and Waltham City Councilors:

Attached for your consideration is a Copy of the Report and Recommendations to the Waltham City Council of the Ad Hoc FOG Ordinance Advisory Committee including the Addenda to the Report.

Also attached is a copy of a redlined version of the Draft FOG Ordinance which we are recommending for adoption to the Waltham City Council as well.

We are prepared to meet with the Rules and Ordinances Committee to discuss our report and recommendations and the Draft FOG Ordinance which we have prepared at your convenience.

We appreciate the opportunity to be of service to the City Council and the City of Waltham in this important matter.

Very truly yours,

THE AD HOC FOG ADVISORY COMMITTEE

**FOG Report**

**FOG Ordinance**

**Addenda**

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# FATS, OIL & GREASE (FOG)

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FOG<sup>1</sup> refers to **F**ats, **O**il and **G**rease found in most residential and commercial kitchens and food service establishments. Waste FOG is a semisolid, viscous liquid that is generated during the food cooking process or during cleaning, maintenance, and sanitizing processes. Many foods that are processed and served contain FOG, including meats, sauces, gravy, dressings, deep-fried foods, baked goods, cheeses, butter and others. Residential users and many different businesses generate FOG wastes by processing or serving food, including; eating and drinking establishments, caterers, hospitals, nursing homes, day care centers, schools and grocery stores.

## What is the Problem with FOG?

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FOG that is dumped down the sewer can coagulate and congeal into a hardened layer on the inside of building sewers, within the sewers under roadways, and can accumulate within pumping stations. This causes a reduction in the effectiveness of these collection lines to transport wastewater away from residences and businesses to the wastewater treatment plant. Wastes containing FOG can accumulate on the inside of these pipes and collection lines to such an extent that the building sewers and wastewater collection lines become blocked with FOG. When building sewers and wastewater collection lines become blocked, the flow of wastewater is obstructed, causing wastewater to back up into businesses and possibly into residences within the vicinity of the blockage. These blockages can result in significant public health hazards as well as physical and property damage.

If the FOG causing the wastewater collection line blockage originates from your business or residence, you may likely be the first one affected. When wastewater backs up into a business or a residence, a **significant public health hazard** is present for the owner, employees, customers or residents, the business or residence becomes disrupted and physical damage to the business or residential property and assets can result. When sewers become blocked with FOG, untreated wastewater may also overflow out of the sewers into streets, parking lots, storm sewers, as well as nearby property, water bodies wetlands and ultimately to the environment generally.

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<sup>1</sup> Portions of this text are excerpted from “Fats, Oils and Grease (FOG) Control Program Guidance Manual, Town of Billerica, March 2014”

The following illustrations provide a graphic depiction of how FOG impacts the sewer system of the City of Waltham.

## Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.

When Grease Traps Are Not Properly Maintained, SSOs Occur Because of FOG in Sewers







FOG in City Sewers Can Build Up Causing Significant Obstructions in Pipes & Manholes



Damage to Manholes and Sewer Lined Caused by FOG Build-Up





FOG Buildup in Sewer Pipe



Grease Clogged Sewer Pipe

## History of Regulatory Action in Waltham

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Since 1977 the City of Waltham has had a City Ordinance dealing with Sewers, Drains and Sewerage Disposal. The ordinance is Chapter 16 of the City Ordinances and Section 16-52 Sub-Section 2 prohibits “Any water or waste containing fats, wax, grease, or oils, whether emulsified or not, in excess of 100 mg/l or containing substances which may solidify or become vicious at temperatures between 32 and 150 degrees Fahrenheit (zero and sixty-five 65 degrees Celsius).”

On April 30, 2001, the Massachusetts Department of Environmental Protection (MA DEP) issued the first Notice of Non-Compliance to the City for failure to report sewer overflows (SSO's).

On May 7, 2003, MA DEP entered into an Administrative Consent Order (ACO) with the City and the City agreed to take certain actions to reduce the frequency and duration of SSO's to waters of the Commonwealth

On January 2005, the City entered into an amended and more extensive ACO with MA DEP requiring the City to reduce the frequency and duration of SSO's to waters of the Commonwealth.

On February 8, 2010, MA DEP issued another amended ACO to the City that was stricter than the previous ACO's and required:

- Performing proper operation and maintenance on areas with frequent sewer system overflows.
- The recommended plan included specific provisions for proper management of fats, oil and grease (FOG) throughout the City's sewer system.

As a result of these provisions and correspondence from DEP the City Engineer and a member of the Law Department drafted a proposed series of revisions to Chapter 16 of the City Ordinances dealing with Sewers, Drains and Sewerage Disposal. It is that Draft which the **AD HOC FOG ORDINANCE ADVISORY COMMITTEE** has reviewed and is commenting upon in this report.

## FOG Impacts in Waltham

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- FOG poses a threat to the public health of the city's 61,000 residents and the nearly 58,000 employees who work in Waltham
- FOG poses a threat to the natural environment and the city's public waters.
- FOG poses a threat to the city's 60% commercial tax base, which represents more than \$80 million in annual tax revenues to the City. The City depends on these revenues to fund schools, public safety and all other public services. A reduction in the commercial tax base would increase the tax burden on residents.
- SSO's caused by FOG are a violation of both the State and the Federal Clean Water Act (CWA). The MA DEP is enforcing the environmental regulations that the City has been violating for more than a decade.
- Mass DEP has placed the obligation of correcting the FOG issues squarely on the City of Waltham
- All businesses and residents in the City feel the burdens of the effects of FOG because of the costs associated with FOG buildups, the need to clean the system and remove FOG blockages, the need to deal with the pollution of the environment caused by any resulting SSOs and the need to document the problem, report it to DEP and MWRA and the need to implement a permanent fix of the problem.

After eleven (11) years of state-mandated ACO's in place, Waltham still needs substantial work to eliminate SSO's, some caused by FOG, from polluting local waters, residences and public spaces.

## Waltham's FOG Inspection Program

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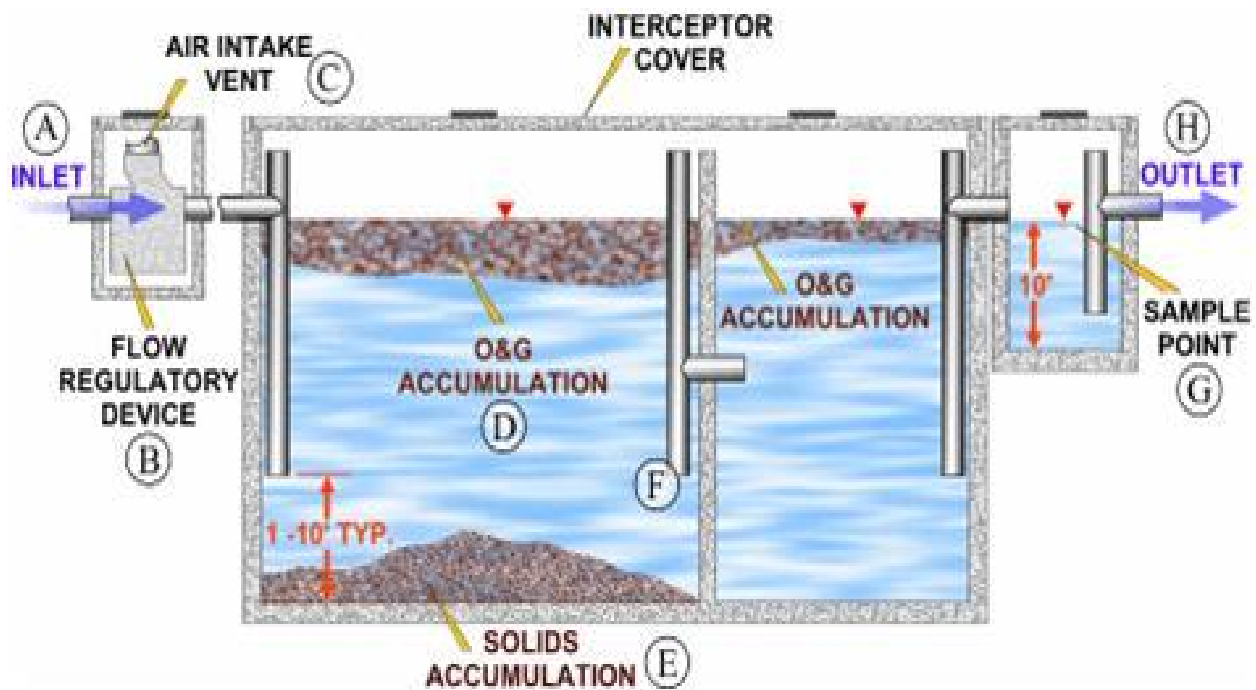
Currently under the City's FOG Inspection program some 300 ± food service facilities are inspected on a regular basis. Until January 2015 the inspections were performed by the long time FOG Inspector of the Sewer Department, Mr. Joseph Florio. Reportedly Mr. Florio retired at the end of January 2015. Since that time the Sewer Department has not been able to use any other employee of the department to conduct the inspections nor has it been able to hire a person to conduct the inspections after a lengthy job recruitment effort by the Personnel Department reportedly due to salary and benefits issues. Since March 2015 the City has contracted with a third party vendor to conduct the inspections, gather and review the necessary

reports and formulate a report for City use summarizing the results of the inspections. More recently the City has re-advertised for third party services to complete the work. The scope of services under the most recent Request for Proposals is as follows:

### Scope of Services – Grease Trap Inspections

1. Prepare for and inspect existing grease traps and interceptors at up to 300 food service and other establishments. In general the inspections will include the following
  - a. Verify owner/occupant and facility information
  - b. Inspect Grease Management systems:
    - Internal Grease Traps: Open Traps (where accessible); estimate grease/solids layers; Inspect grease trap components; ensure drainage hose is connected to waste grease reservoir
    - External Grease Interceptors: Open manhole covers, inspect sample tee for signs of grease, and estimate grease and solids layers
  - c. Review maintenance records
  - d. Review findings with contact person, provide handouts and respond to questions
  - e. Document the results of the inspection on the City's existing Grease Control Log Form
  - f. Provide a spreadsheet summarizing the findings of the inspections
2. Provide one copy of the Grease Control Log Form completed for the project.

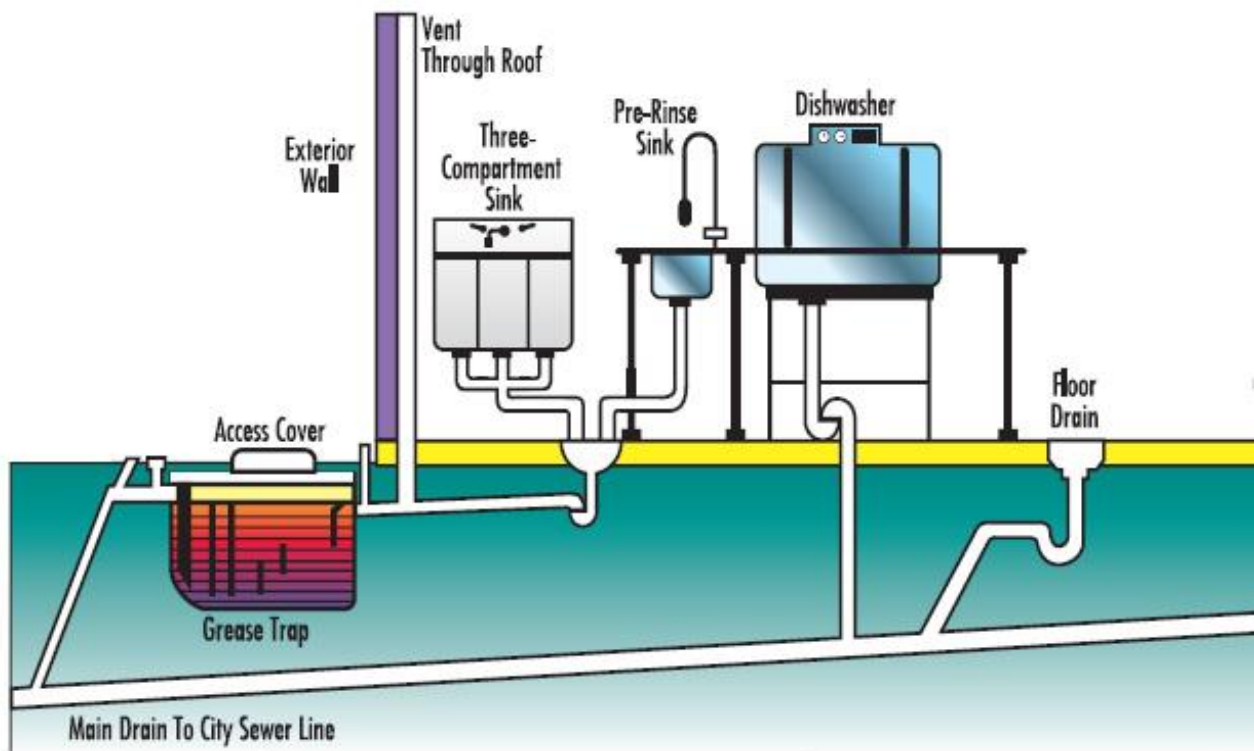
The following are illustrations of grease traps and how they function.



Small System Grease Trap Illustration

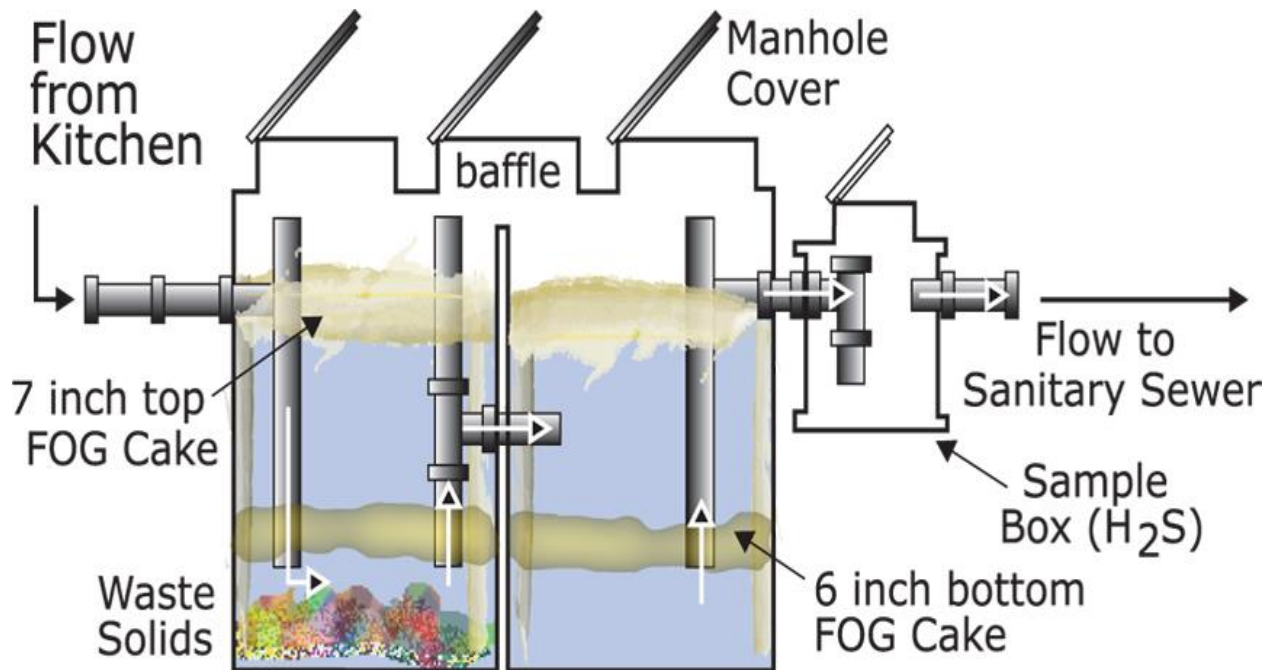


Food Service Grease Trap



Large System Grease Trap Illustration





Small System Grease Trap

A grease trap (sometimes referred to as a grease interceptor when located outside the facility) is a tank that is installed on the drain line to collect and remove oil and grease. These grease traps prevent grease from entering into the wastewater collection system and thus reduce the amount of maintenance due to FOG. Baffles are placed within the tank to increase the retention time of the water in order to allow the oils and grease to congeal and rise to the surface. The grease can then be removed and disposed of properly. Grease traps can be located inside a building and might only serve specific drains or outside the building in the ground and serve the entire kitchen.

## Ad-Hoc Committee - FOG Ordinance Advisory Council - Committee Goals and Approach

Upon a motion of City Councilor Robert Logan, the City Council recommended the appointment of a citizens committee to review, comment upon and recommend to the City Council changes to the Draft Ordinance formulated by the City Engineer and a member of the Law Department. At the September 14, 2015 City Council Meeting, President Marchese announced and appointed the following individuals to serve on the

Ad Hoc FOG Ordinance Advisory Committee. The Committee members appointed were: Joseph LaCava, Paul Finger, Randy LeBlanc, Robert Coleman, Charlie Lombardi, Jerry Nocera, and Michael Colomba.

The goals of the Ad Hoc FOG Ordinance Advisory Committee were to:

- To seek solutions that will enable the City to correct the FOG problems with the least economic impact on residents and business,
- To help protect public health, the environment and the local economy, and
- To see “fair and equitable” means of implementing the FOG Ordinance

To accomplish these goals, the committee cataloged relevant reports, data and documentation; reviewed the City’s existing FOG Ordinance and policies, interviewed the City Engineer, Stephen A. Casazza and the Director of Public Health, John P. Zuppe, various citizens, and subject matter experts; and researched potential improvements to the City’s existing City Ordinance dealing with Sewers, Drains and Sewerage Disposal. – Chapter 16. The committee also reviewed publicly available data and reports from other Massachusetts municipalities with FOG issues and the Massachusetts Water Resources Authority (MWRA) into whose sewer system Waltham sends all of its sewerage.

Through this process, the Committee conducted interviews with the following individuals and/or received feedback from the following:

- City Engineer, Steven Casazza
- Director of Public Health, John P. Zuppe
- Charlie Lombardi, FOG Expert; Lifelong Waltham Resident
- Jerry Nocera, Restaurant Manager, Waltham Resident
- Mike Colomba, Restaurant Developer, Owner and Manager
- Joey LaCava, Restaurant Owner and Manager
- MA DEP
- Many local business owners throughout the City
- Concerned residents
- The FOG Committee met over a dozen times on Tuesday evenings over a number of months to conduct its hearings and review many documents in connection with its review and analysis.

## Findings

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With a number of SSO’s regularly reported by the City of Waltham to DEP under the Administrative Consent Order (ACO), a number of which are caused by FOG, the City still has a significant amount of work to do. The FOG problems that exist in Waltham are largely due to the infrastructure problems throughout the City and an inadequate FOG Management and Control program; inadequate policies and management of the current FOG program with clearly set goals and standards; the inability of the City to

hire, train manage and adequately compensate Sewer Department personnel to conduct inspections, consistently, fairly and objectively; the inability of the Engineering and Sewer Department to inform, educate, train and police food service establishments; the inability of the Engineering and Sewer Departments to require food service operators to complete and adequately maintain maintenance records regarding FOG and proper disposal of FOG; the inability of the Sewer Department to implement adequate and timely reporting relative to grease inspections and disposal; the inability of the Engineering and Sewer Departments to identify FOG buildup in the City Sewer System before SSOs occur.

Like many communities throughout the Commonwealth, the City's sewer infrastructure is aging and in need of significant investment. Approximately \$10 billion worth of residential, commercial and industrial real estate is served by Waltham's sewer system. More importantly, approximately 60,000 residents and 58,000 employees rely on the service and safety of the City's sewer system. Ensuring that the system functions properly with a minimum number of SSOs caused by FOG must be a top priority for the City.

## FOG Problems - Infrastructure

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The following are the major infrastructure issues that the Committee found:

- Tree roots and grease cause the most significant problems in the City of Waltham sewer system. Waltham has significant problems with both tree roots and grease damaging pipes and contributing to FOG issues.
- Currently there is no identification of FOG related intensive maintenance areas in the City Sewer System.
- There is no system of identifying repeated FOG problems and no maintenance program to deal with these repeat FOG issues.
- Currently there is no consistent, coordinated and comprehensive program of inspections of existing sewer lines to detect and deal with FOG problems.
- Currently there is no consistent, coordinated and comprehensive program of maintenance and repairs of existing sewer lines for FOG problems.
- Currently there is no comprehensive and consistent program of inspections of food service facilities conducted by properly trained, qualified, competent and informed FOG Inspectors to identify and manage repeat FOG generators.
- There is no comprehensive **Fats, Oils, Grease (FOG) Management and Control Program** currently in place in the City that properly manages and controls FOG in the City Sewer System. In addition the City has no comprehensive system of Best Management Practices to prevent or reduce FOG pollution in waste water.

- Currently there is no Management and Control Program to identify repeat SSOs caused by FOG generated by specific food service operators.
- A draft revision of the City FOG Ordinance is before the City Council Rules and Ordinances Committee and an “Ad Hoc FOG Advisory Committee” has been appointed to provide recommendations to the City Council.
- The Sewer Department has a camera truck to inspect sewer lines but does not have adequately trained experienced personnel to manage, operate and utilize the camera system as an effective tool to reduce FOG problems.
- The Sewer Departments camera truck should be utilized to identify and document food service establishments that allow FOG to enter the city’s drainage system

## FOG Problems - Policies/Management

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The following are the major policy and management issues found:

- There is an inconsistency in the administration of the FOG program by the Engineering Department FOG Inspector. There is not complete “fair and equitable” treatment of all food service establishments.
- Currently FOG inspections are being handled by a third party provider with little supervision from either Engineering or Sewer Department employees.
- The City’s FOG policies, management practices and goals are unclear to most food service businesses. Formal training, written policies, specific cleaning methods, appropriate grease trap maintenance and cleaning, FOG inspection requirements and procedures, record keeping and log maintenance and appropriate signage are not fully known to or implemented by at all food service establishments.
- Waltham residents are largely unaware that FOG issues in the City exist. City residents also need to be informed as to the part they play in keeping fats, oils and grease out of the City Sewer System especially from cooking FOG. Not only businesses and Food Service establishments have a responsibility to keep FOG out of the Sewer System but also residents of the City bear the a responsibility to keep FOG out of the system also.
- Residents and Food Service providers need to be made more aware of the important part that they play in eliminating pollution in Waltham’s Sewer System and preventing problems caused by FOG.
- Best Management Practices (BMPs) should include:
  - proper training of Food Service staff,

- elimination of garbage disposals,
- posting of “No Grease” signs near sinks and dishwashers,
- dry wiping all pots, pans and dishware prior to washing with placement of all FOG and food scraps in appropriate garbage receptacles, recycling receptacles and cooking oil receptacles,
- appropriately cleaning fat fryers, roasters, grills, ovens and drip pans to prevent FOG from entering the drainage system,
- capture all oil and grease accumulated in ventilation and exhaust hoods,
- preventing spills of FOG and appropriately cleanup FOG if it spills,
- appropriately disposing of spills and FOG in trash receptacles,
- appropriately recycling FOG in proper containers as a valuable commodity with a recycling company,
- insuring that no FOG goes down any sink drain, dishwasher, toilet or floor drain,
- appropriately recycling garbage in proper containers as a valuable commodity,
- regularly scheduling all cleaning, maintenance and pump-outs of grease traps,
- properly maintaining, cleaning and regularly inspecting grease traps,
- properly recording the volume of FOG removed from all grease traps,
- properly recording all cleaning and maintenance of grease traps,
- keeping a well-documented maintenance log,
- fully documenting all cleanings of grease traps, the volumes of FOG removed from grease traps, the maintenance performed on the grease traps, and the details of the disposition of all waste FOG, including the hauler, the date, the volume of FOG and the disposition site,
- all grease traps shall be readily and easily accessible for user cleaning and City inspection,
- authorized agents of the City are permitted to enter all properties for the purpose of inspection, observation, measurement, sampling, testing, and determining whether the user is complying with all requirements of the Sewer, Drain and Sewerage Disposal Ordinance 16-1,
- food service establishments and sewer users shall allow authorized representatives of the City full access to all parts of the premises for the purpose of inspection, photographing, video recording, sampling, records examination, and the performance of any additional duties.

## FOG Problems - Engineering Department

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The Committee has found that several significant concerns stem directly from the Engineering Department and Sewer Department:

- It does not appear that the Engineering Department and Sewer Department has the necessary personnel and resources to manage and implement a successful FOG Program. The department appears to be short-staffed which causes delays in dealing with FOG issues and currently it has resulted in the need to go to third party providers for inspections and reporting.
- Other than at the time of SSOs there is no formal reporting about SSO problems caused by FOG and no formal program to deal with mitigation of FOG related issues. DEP is concerned that the FOG program is merely perfunctory and not substantive in its dealings about FOG problems or issues
- Communications between the CPW/Engineering/Sewer, Building/Plumbing, and Health Departments could be better organized and defined to address FOG issues. Regular reporting and record keeping by each of the departments regarding FOG issues should occur.
- Recent mailers contained within the Water/Sewer bills have only recently focused on the problems of FOG in the sewer system and the need of all users - food service and residential - to minimize FOG in the sewer system

## FOG Problems - Business

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In Waltham, currently the food service businesses bear the brunt of compliance with FOG issues and inspections. The following are the issues for the food service business community:

- At the time of the establishment of any food service businesses the owners must comply with the Uniform State Plumbing Code (248 CMR 10.00) relative to the installation of Grease Traps and Grease Interceptors. Adequate design, sizing, approval, installation, testing and maintenance of grease traps and interceptors fall within the purview of the Building Department, Plumbing Inspector, Engineering Department, Sewer Department and City Fog Inspector.
- The City of Waltham needs to develop, and implement a comprehensive FOG training program in order to educate Food Service Operators as to the goals of the program, the steps necessary to reduce or eliminate FOG in the sewer system, the training necessary for Food Service Employees to minimize the entry of FOG into sewer pipes, a series of Best Management Practices to be

utilized daily and an appropriate reporting program relative to grease trap maintenance, cleaning and FOG disposal so that there is little question that FOG is not entering the sewer system.

- Food service operators need to work with the City FOG Inspector (or third party designees) to effectively accomplish FOG inspections and to provide required maintenance records necessary for FOG reporting compliance.
- There is no appeal process for decisions made by the Engineering Department, the City FOG Inspector or the Board of Health. A workable program needs to be developed to handle appeals of decisions of all three related to FOG.
- Appropriate FOG policies need to be developed that will not over tax the financial resources of Food Service Operators especially smaller operators who have minimal resources. FOG policies should not become cost prohibitive for new businesses locating in Waltham and should not become onerous for businesses currently operating in the City. There have been numerous examples of businesses that have chosen not to open in Waltham and those who have left Waltham due to the high costs of doing business in the City of Waltham.

## Solutions

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Mitigating the City's FOG problem is neither a simple nor an inexpensive problem. Resolution of the problems will take a comprehensive and multi-faceted approach. A clear and actionable strategy with immediate, short-term and long-term solutions can help to improve the system functionality to a point where sewer system overflows caused by FOG are infrequent. This requires a long-term commitment and participation, and a comprehensive Management and Control Program.

## Immediate Solutions

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There are immediate solutions that the City must consider taking which could be accomplished in a time frame of a matter of weeks. Such immediate solutions would be a key start in the process to make the FOG Program in Waltham more successful:

- Establish a Fat, Oils and Grease (FOG) Management and Control Program, proper training for City Employees, proper training for Food service Operators and the implementation of Best Management Practices. A FOG Program is a requirement of the newly promulgated DEP regulations. As a draft of such policy is currently with the City Council Rules and Ordinances Committee, it is

imperative to consult with professionals and implement a comprehensive FOG Policy.

- Implement a comprehensive program of FOG records management to adequately evaluate whether Food Service Operators are complying with City FOG requirements.
- Hire and train a City Fog Inspector and cross train back up personnel to properly conduct FOG Inspections.
- Hire and train a Video Pipeline Inspector and cross train back up personnel to properly inspect and document SSOs caused by FOG.

## Short-term Solutions

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There are many short-term solutions that the City must consider which could be implemented in a time frame of several months to one year. Such short-term solutions include:

- Reevaluate FOG Ordinance 16-1. A common complaint across all business types and sizes is the inconsistent and unclear policy standards for FOG. There is little information available online explaining the FOG issues and expectations and the information that is available does not clearly indicate the impacts that FOG has on the City's Sewer System.
- Implement an appeals process. There is currently no mechanism to appeal the decision by an Engineering Department staff member. Often, the decisions made are by "judgment call" of the staff member, as policies do not exist for all situations. It is strongly recommended that the City establish an appeal mechanism - perhaps through a subcommittee of Councilors, Engineers, and other professionals that enables an aggrieved party to appeal a decision regarding FOG mitigation requirements.
- Provide education regarding FOG to all City constituents. In order to improve communications with businesses and residents on the issue of FOG, the City should make all of the current and historic FOG documents publicly available and easy to find online. The City should develop literature to educate residents about the city's FOG policies and Best Management Practices and distribute the literature with the city's tax bill, sewer bill and online.
- The City should also be proactive in educating businesses and developers about the City's FOG, regulations and requirements. The cost and time to comply with the City's FOG requirements should be clearly communicated to prospective businesses and developers early and often, so that no surprises pop



up at the latest stages of project review and approval. The City should put these FOG requirements in writing and make them available online, in permitting packages, and through a flier that is readily available at the Sewer, Building and Engineering Departments.

- Provide additional assistance to the Engineering Department. The Engineering Department appears to be short-staffed and to not have adequate resources to manage the FOG Program. It is recommended that the City establish a dedicated position within the Engineering Department for to oversee FOG in Waltham.

## Long-term Solutions

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There is one important long-term solution that the City should consider to help get on track with the FOG issue:

- Establish and implement a CMOM Program. A Capacity Management Operations and Maintenance (CMOM) program should be implemented. A CMOM program is a comprehensive evaluation of all issues with respect to the sewerage collection system. The process involves evaluation of every aspect from staffing to policies to operation and maintenance. Implementing a CMOM program is recognized a national best practice and is recommended by the United States Environmental Protection Agency (US EPA).

### CMOM

C – Capacity – Addresses blockages caused by FOG, structural issues, I&I issues, etc.

M – Management – Identifies performance measures, standard operating procedures, training

O – Operation – Operation of pump stations, programs

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CMOM program should identify short-term, mid-range and long-term infrastructure improvement projects that intend to eliminate SSO's. The plan

should include cost estimates for each of the recommended improvements and a proposed construction schedule for how to prioritize these improvements to reduce FOG in the shortest period of time.

- It is recommended that the City consider implementing an incentive program to help businesses, especially small businesses, to upgrade their technologies and systems to reduce FOG flow into the city's infrastructure.
- Like other property owners, the city is a contributor to FOG and should lead by example by making targeted investments in grease traps, recycling of FOG and Best Management Practices that would reduce the flow of FOG from city buildings.

## Conclusion



A thoughtful strategy of infrastructure investment, coupled with the policy adjustments and other strategies outlined in this report, would enable the city to engage in a targeted and actionable mitigation plan yielding higher and better results than the process over the last decade has offered. FOG from food service businesses and residential users can cause SSOs especially if left untreated. Prevention of FOG releases into the City Sewer System is the most effective method of eliminating FOG problems. Education of food service employees and residential users about proper FOG elimination and Best Management Practices pays the biggest dividends in eliminating FOG problems in the sewer system.

Resolving this issue in a comprehensive and expeditious fashion needs to be the utmost priority for the city administration moving forward. In order to achieve this objective, there must be greater communication, cooperation and dedication by the City administration and City departments that are involved. The committee offers the above set of strategies which, if implemented, will provide the City with a tremendous step forward in resolving this critical infrastructure challenge, while also preserving the city's robust commercial tax base to support public services and maintain a low tax burden on residents.

This report was submitted to the Waltham City Council on June 8, 2017.

The following FOG Advisory Committee Members participated in this process and the formulation of this report.

- 
- Charles Lombardi, Co-Chair - Waltham Resident - FOG Expert
  - Randy LeBlanc, Co-Chair - Waltham Resident - HVAC Contractor
  - Bob Coleman - Clerk - Waltham Resident - R. E. Appraiser - Property Manager - Broker
  - Michael Colomba - Non-Resident - Restaurant Developer, Owner and Manager
  - Paul Finger - Non Resident - Principal - Landscape Architect
  - Joey LaCava - Waltham Resident - Business Owner, Restaurant Manager
  - Jerry Nocera - Waltham Resident - Restaurant Manager
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## **Chapter 16, SEWERS, DRAINS AND SEWAGE DISPOSAL**

### **ARTICLE I. IN GENERAL**

#### **Sec. 16-1. Definitions.**

Unless the context specifically indicates otherwise, the terms used in this chapter shall mean as follows:

Appurtenances. Shall include, but not be limited to, grease traps, oil traps, particle separators and other like items which are tributary to the City's wastewater or storm drainage systems.

Authorized Enforcement Agency. The City Consolidated, ~~Public Works~~ department, City Plumbing Inspector, City FOG Inspector, City Health Department, or other City officials responsible for enforcing pertinent ordinances and regulations.

**Deleted:** Public Works

BOD (biochemical oxygen demand). The quantity of oxygen utilized in the biochemical oxidation of organic matter under standard laboratory procedure in five days at 20° C, expressed in milligrams per liter.

Building Drain. That part of the lowest horizontal piping of a drainage system which receives the discharge from toilets, sinks, washers, sanitary drains, waste and other drainage pipes inside the walls of the building and conveys it to the building sewer, beginning five feet (1.5 meters) outside the inner face of the building wall.

Building Sewer. The extension from the building drain to the public sewer or other place of disposal.

City. The City of Waltham including all authorized agents thereof.

City FOG Inspector. ~~Is the designated FOG Inspector by the City or if the position is vacant, the~~ Code Enforcement Inspector of the Engineering Department and/or Assistant City Engineer or an authorized representative of the City Engineer.

**Deleted:** T

Collection System. The pipes, conduits, manholes, pumping stations and appurtenances involved in the collection and transport of wastewater and stormwater.

Combined Sewer. A sewer receiving both surface runoff and sewage.

DEP. The Massachusetts Department of Environmental Protection.

Director. The Director of ~~Consolidated Public Works~~ and Forestry or his authorized deputy, agent or representative and/or City Engineer.

**Deleted:** Public Works

**Discharges.** Any liquid, vapor, or solid material(s) introduced into the municipal sanitary sewerage system, whether intentionally or unintentionally, including, but not limited to, leaks, spills, leaching and pouring.

**Drain.** A pipe or conduit for the conveyance of storm or groundwater.

**Effluent.** A discharge of pollutants into the environment or to a sewer system whether or not treated.

**Excessive.** More than the limits established by any statute, ordinance, rule, regulation, order, permit or standard issued under the Authority of the United States government or its authorized agents; the Commonwealth of Massachusetts or its authorized agents; MWRA; or the City of Waltham.

**Floatable Oil.** Any oil, fat, or grease (originating from any animal, vegetable, petroleum product or any other hydrocarbon) in a physical state that will allow for separation from wastewater by gravity.

**Floor Drain.** An intended drainage point in an otherwise impervious floor which serves as the point of entry into any subsurface drainage, treatment, disposal, containment or other plumbing system.

**FOG (Fats, Oils, and Grease).** Organic polar compounds derived from vegetable/plant or animal sources that are composed of long chain triglycerides.

**Garbage.** Solid wastes from the domestic and commercial preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

**Grease Trap.** A receptacle designed to collect and retain or remove grease and fatty substances from wastewater normally resulting from the commercial handling, preparation, cooking or dispensing of food. Also referred to as a grease interceptor in the Uniform State Plumbing Code, 248 CMR 2.00.

**Industrial Wastes.** The liquid wastes from industrial manufacturing processes, trade or business as distinct from sanitary sewage.

**Infiltration.** Water other than wastewater that enters a sewer system (including sewer service connections and foundation drains) from the ground through means which include, but are not limited to, defective pipes, pipe joints, connections, or manholes. Infiltration does not include, and is distinguished from inflow.

**Infiltration/Inflow.** The quantity of water from both infiltration and inflow without distinguishing the source.

Inflow. Water other than sanitary flow that enters a sewer system (including sewer service connections) from sources which include, but are not limited to, roof leaders, cellar drains, yard drains, area drains, sump pump discharges, drains from springs and swampy areas, manhole covers, cross connections between storm sewers and sanitary sewers, catch basins, cooling towers, storm waters, surface runoff, street wash waters, or drainage. Inflow does not include, and is distinguished from, infiltration.

MWRA. The Massachusetts Water Resource Authority.

Natural outlet. Any outlet into a watercourse, pond, ditch, lake or other body of surface or groundwater.

Gas Oil Separator. A receptacle designed to separate petroleum-based oil and grease from water. Also called a separator in the Uniform State Plumbing Code, 248 CMR 2.00.

Deleted: Oil Trap

Owner. Person with a legal or equitable interest in property.

pH. The logarithm of the reciprocal of the weight of hydrogen ions in grams per liter of solution.

Private Sewer. A sewer which is not owned by the City or the MWRA. Private sewers include, but are not limited to, building drains, building sewers, building storm drains, sewers, drains, catch basins and manholes located on private property and not located within an easement held by the City, and sewers and storm drains owned by municipalities and other public agencies. The connection from a private sewer to the public sewer system is also owned by the owner of the private sewer.

Properly Shredded Garbage. The wastes from the preparation, cooking and dispensing of food that have been shredded to such a degree that all particles will be carried freely under the flow conditions normally prevailing in public sewers, with no particle greater than one-half inch (1.27 centimeters) in any dimension.

Public Sewer. A sewer which is owned by the City or the MWRA.

Sanitary Sewage. Liquid and water-carried human and domestic wastes from buildings, exclusive of ground, storm and surface water, industrial wastes, uncontaminated cooling water and uncontaminated industrial process water.

Sanitary Sewer. A sewer which carries sewage and to which storm, surface and ground waters are not intentionally admitted.

Sewage. A combination of the water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground, surface and storm waters as may be present.

Sewage Treatment Plant. Any arrangements of devices and structures used for treating sewage.

Sewage Works. All facilities for collecting, pumping, treating and disposing of sewage.

Sewer. A pipe or conduit for carrying sewage.

Sewer Use Charge. A fee levied upon users of the sewer system for the costs of operation, maintenance and repairs.

Slug. Any discharge of water, sewage or industrial waste which in concentration of any given constituent or in quantity of flow exceeds for any period of duration longer than 15 minutes, more than five times the average twenty-four-hour concentration of flows during normal operation.

Standard Methods. The industry standard test book describing the procedures for examination and testing of wastewater.

Storm Drain (sometimes termed "storm sewer"). A drain that carries storm- and surface waters and drainage, but excludes sewage and industrial wastes, other than unpolluted cooling water.

Suspended Solids. Solids that either float on the surface of or are in suspension in water, sewage or other liquids and which are removable by laboratory filtering.

User. Any person or entity, whether or not physically located within the City, who discharges or causes or permits the discharge of wastewater into the City's sanitary sewers, storm drains, or interceptors owned by MWRA located within the City. Such person or entity is not limited to the owner of the property from which the offending discharge is made.

Watercourse. A channel in which a flow of water occurs either continuously or intermittently.

#### **Sec. 16-51. Prohibited Discharges.**

No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewers or drains:

(1) Any gasoline, benzene, naphtha, fuel oil or other flammable or explosive liquid solid or gas.

(2) Any waters or wastes containing toxic or poisonous solids, liquids or gases in sufficient quantity, either singly or by interaction with other wastes, to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, create a public nuisance or create any hazard in the receiving waters of the sewage treatment plant.

(3) Any waters or wastes having a pH lower than 5.5 or having any other corrosive property capable of causing damage or hazard to structures, equipment and personnel of the sewage works.

(4)Any solid or viscous substances in quantities or of such size capable of causing obstruction to the flow in sewers or other interference with the proper operation of the sewage works. Such items include, but are not limited to, ash, ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, unground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.

(5)Any garbage that has not been properly shredded. The installation and operation of any garbage grinder equipped with a motor of 3/4 of one horsepower (0.76 hp metric) or greater shall be subject to the review and approval of the Director and/or the City Engineer.

(6)Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit.

(7)Any waters or wastes containing strong acid iron pickling wastes or concentrated plating solutions whether neutralized or not.

(8)Any waters or wastes containing iron, chromium, copper, zinc and similar objectionable or toxic substances; or wastes exerting an excessive chlorine requirement to such degree that any such material received exceeds the limits established by the Director and/or the City Engineer for such materials.

(9)Any waters or wastes containing phenols or other taste or odor producing substances in such concentrations exceeding limits which may be established by the Director and/or the City Engineer as necessary; to meet the requirements of the state, federal or other public agencies or jurisdiction for such discharge to the receiving waters.

(10)Any radioactive wastes or isotopes of such half-life or concentration as may exceed limits established by the Director and/or the City Engineer in compliance with applicable state or federal regulations.

(11)Any waters or wastes having a pH in excess of 9.5.

(12)Materials which exert or cause:

- i. Unusual concentrations of inert suspended solids such as, but not limited to, Fullers earth, lime slurries and lime residues or of dissolved solids such as, but not limited to, sodium chloride and sodium sulfate.
- ii. Excessive discoloration such as, but not limited to, dye wastes and vegetable tanning solutions.
- iii. Unusual BOD, chemical oxygen demand or chlorine requirements in such quantities as to constitute a significant load on the sewage treatment works.
- iv. Unusual volume of flow or concentration of wastes constituting "slugs".



(13) Waters or wastes containing substances which are not amenable to treatment or reduction by the sewage treatment process employed or are amenable to treatment only to such degree that the sewage treatment plant effluent cannot meet the requirements of other agencies having jurisdiction over discharge to the receiving waters.

(14) Discretionary Clause.

i. No person shall discharge or cause to be discharged substances, materials, waters or wastes if it appears likely in the opinion of the Director and/or the City Engineer that such wastes can harm either the sewers, sewage treatment process or equipment, have an adverse effect on the receiving stream or can otherwise endanger life, limb, public property or constitute a nuisance.

ii. In forming his opinion as to the acceptability of wastes, the Director and/or the City Engineer will give consideration to factors including, but not limited to, the quantities of subject wastes in relation to flows and velocities in the sewers, the materials of construction of the sewers, the nature of the sewage treatment process, the capacity of the sewage treatment plant and the degree of treatability of wastes in the sewage treatment plant.

**Sec. 16-52. Actions Director and/or City Engineer may take with reference to items in 16-51.**

If any waters or wastes are discharged or are proposed to be discharged to the public sewers, which waters contain the substances or possess the characteristics enumerated in Section 16-51 of this Ordinance, and which in the judgment of the Director and/or the City Engineer may have a deleterious effect upon the sewage works, premises, equipment or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the Director and/or the City Engineer may:

(1) Reject the wastes;

(2) Require pretreatment to an acceptable condition for discharge to the public sewers;

(3) Require control over the quantities and rates of discharge;

(4) Require payment to cover the added cost of handling and treating the wastes not covered by existing taxes or sewer charges under the provisions of Section 10 of this article. If the Director and/or the City Engineer permit the pretreatment of equalization of waste flows, the design and installation of the plants and equipment shall be subject to the review and approval of the Director and/or the City Engineer and subject to the requirements of all applicable codes, ordinances and laws.

(5) Issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

**Sec. 16-53. FOG – Fats, Oils and Grease Discharges.**

The discharge of fats, oils, waxes or greases shall be subject to the provisions below.

**(A) Statement of Objectives.**

1. It is well documented that the discharge of fats, oils, waxes or greases into the sewer system causes blockages of the sewer lines, increases the need for and cost associated with sewer maintenance and impedes sewage treatment at the wastewater treatment plant.
2. Discharges of fats, oils, waxes and grease are harmful to the sanitary sewerage system. It is therefore necessary to regulate discharges of these substances for the protection of the sewer system, the environment and the public health.
3. The objective of this section is to prevent the discharge to the municipal sanitary sewage system of any water or waste containing excessive quantities of fats, oils, waxes or greases.

**(B) Prohibited Discharges.**

1. Waters or wastes containing fat, wax, grease, or oil of vegetable or animal origin in excess of 300 milligrams per liter or containing other substances which may solidify or become viscous at temperatures between 32 and 150 degrees Fahrenheit (0 to 65 Celsius). Waters or wastes containing such substances (excluding normal household waste) shall exclude all visible floatable oil.
2. The use of chemical, biological or physical means (such as temperature variation, solvents, enzymes, emulsifying agents, mechanical mixers) to bypass or release fats, waxes, oils or greases into the wastewater system is prohibited, unless approved by the City Engineer,
3. Subject to the written approval of the City, a chemical or biological agent may be added to convert the fats, wax, oil and grease in a trap to a substance not regulated by these Ordinances, if the resulting discharge from the trap will not cause or contribute to an obstruction or blockage in the sewer or otherwise violate these Ordinances. Unless so converted, the fat, wax, oil, and grease contents of a grease trap shall not be discharged to the sewer system. If the concentration for any fats, oils or grease exceeds 300 milligrams per liter after treatment, the City

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may, in its discretion, increase the discharge concentration limit on a case by case basis and apply a monetary charge for the increase.

(C) **Prohibited Methods of Discharge.** The fats, oils, waxes and greases prohibited in section (B) shall not be discharged into the sewer system by any means. Specifically prohibited methods of discharge include, but are not limited to:

1. Disposal of waste cooking oil into drainage or sewerage pipes.
2. Discharge of wastewater from dishwashers to any grease trap except as required by the plumbing code
3. Discharge of wastewater in excess of 150 degrees Fahrenheit to any grease control device.
4. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease receptor service.
5. Discharge of any FOG and solid materials removed from the grease trap to the sewer system.

(D) **Enforcement.** These provisions shall be enforced according to the following procedures.

1. **Sampling and Analysis.** The City may conduct sampling and analysis and/or may require the owner/operator of the facility generating FOG to conduct testing to quantify the representative concentration of FOG in sewer discharges. All sampling, testing and analysis must be conducted according to one or more of the following procedures:

- i. All sampling s and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection.
- ii. Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being sampled for and analyzed.
- iii. Samples to be analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City and agreed to by the FOG contributor/operator/owner. Grab samples will be acceptable for FOG analysis.

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iv. The City may require a user to submit a complete data package, including chain of custody records, raw data and quality assurance/quality control related results, with a report required by the City. The City may require that discharge monitoring reports be submitted on paper copy or by electronic means.

2. **Non-Compliance.** Failure of a property owner to comply with these requirements shall result in the following penalties.

i. Any person who violates any provision of these Ordinances, or a corresponding rule, regulation, order or permit condition shall forfeit and pay to the City, from time to time, in accordance with authority granted by G.L. c. 83 §10, as then in effect.

ii. The authorized enforcement agency shall be the City Fog Inspector, Board of Health or Plumbing Inspector as determined by City Ordinance and/or regulation.

iii. The first Notice of Non-Compliance received by an individual or establishment shall allow the violator to remedy the violation through modifications to their plumbing system or modifications to the Operations and Maintenance procedures.

iii. The authorized enforcement agency shall issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

iv. If a user is found in violation of this ordinance, 16-51 or 16-54, three or more times in a calendar year measured January to January, the authorized enforcement agency may require the user to install a fitting within the plumbing line in order to allow access for additional testing. The sampling location and plumbing fitting shall be determined by the Engineering Department. The user in violation shall be required to pay for the installation and maintenance of the sampling location.

#### **Sec. 16-54. Obligations of Certain Establishments**

##### **A. Grease Traps and Oil Traps.**

1. Food Service Establishments and Establishments where gasoline is used, or where wastes containing fats, oils, waxes or oils in excessive amounts or any flammable wastes, sand, or other harmful ingredients can be discharged and are connected with public sewers shall install, properly operate and maintain a suitable grease or oil trap.

**Deleted:** All measurements, tests and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection. ¶  
... ii. Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being analyzed. ¶  
... iii. Samples analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City. The City will stipulate whether a composite or grab sample should be taken and whether composite samples will be time or flow weighted

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2. All traps shall be of a type and capacity approved by the City Plumbing Inspector and shall be located so as to be readily and easily accessible for cleaning and inspection.

3. Oil traps (also gas/oil separators) must be in compliance with MWRA sewer use regulations, 360 CMR 10.016.

4. The City Engineer may grant a variance to allow alternative pretreatment procedures that are equally effective as a grease trap. Factors the City Engineer will consider include whether there is space for installation of a grease trap, whether there is adequate slope for gravity flow and whether the establishment can prove its proposed method is as effective as a grease trap.

5. ~~Pumping of traps must occur in accordance with the manufacturer's directions for the specified device and in accordance with the Operations and Maintenance procedures and as amended by the FOG Inspector.~~ However, the City may require more frequent pumping as needed to avoid adverse impact to the sewer system.

6. The authorized enforcement agency shall issue a \$300.00 fine for failure to provide a trap or separator or failure to properly operate and maintain the trap. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

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## **B. Record Keeping, Owners Requirements.**

**1. Records Required.** An owner or user of an establishment with a grease or oil trap shall maintain on its premises and accessible to the City FOG Inspector all documents pertinent to any of the following:

i. Maintenance records indicating the cleaning record of the grease traps, including the volume of material removed and disposed of;

ii. The design, installation, maintenance and operation of any special facilities

particle separators, grease or oil traps, building sewers, private sewers or other wastewater-related facilities or equipment;

**Deleted:** (per Article II, Section 6)

iii. Permits or orders issued pursuant to these Ordinances or any rules or regulations promulgated under such.

**2. Consequences of Denial of Access to Records.** Where an owner or user, after having received reasonable notice from the City, refuses to permit properly identified City personnel access to records described in Section 1 above, the City may forthwith give written notice of its intent to terminate water service to such user.

3. **Records Retention.** All records (as described above) must be retained for a minimum of 5 years.

#### **C. Requirements for Best Management Practices.**

1. All food service establishments shall establish best management practices to minimize the discharge of prohibited fats, oils and grease to the sewer system. Best management practices may include schedules of activities, prohibition of practices, maintenance procedures and other practices that reduce discharge of fats, oils and grease.

2. Specific examples of best management practices may include:

- i. Employee training;
- ii. Maintenance of kitchen exhaust filters and drain screens;
- iii. Posting kitchen signage explaining FOG procedures.

#### **D. Inspection of the Sewer Service.**

The Director and/or City Engineer may require a property owner with repeated violations and generating significant quantities of FOG to conduct closed captioned videotaping of the sewer service by a certified sewer service repair company. A copy of the recording is to be provided to the City Engineer on dvd format to provide an inspection record relevant to the condition of the sewer service. The Director and/or City Engineer may require cleaning of the private property sewer service and proof that FOG has been removed from the sewer service lateral.

#### **Sec. 16-55. Preliminary treatment or flow-equalizing facilities.**

Where preliminary treatment or flow-equalizing facilities are provided for any waters or wastes, they shall be maintained continuously in satisfactory and effective operation by the owner at his expense. Preliminary treatment facilities include grease and oil traps.

## **Chapter 16, SEWERS, DRAINS AND SEWAGE DISPOSAL**

### **ARTICLE I. IN GENERAL**

#### **Sec. 16-1. Definitions.**

Unless the context specifically indicates otherwise, the terms used in this chapter shall mean as follows:

Appurtenances. Shall include, but not be limited to, grease traps, oil traps, particle separators and other like items which are tributary to the City's wastewater or storm drainage systems.

Authorized Enforcement Agency. The City Consolidated Public Works department, City Plumbing Inspector, City FOG Inspector, City Health Department, or other City officials responsible for enforcing pertinent ordinances and regulations.

BOD (biochemical oxygen demand). The quantity of oxygen utilized in the biochemical oxidation of organic matter under standard laboratory procedure in five days at 20° C, expressed in milligrams per liter.

Building Drain. That part of the lowest horizontal piping of a drainage system which receives the discharge from toilets, sinks, washers, sanitary drains, waste and other drainage pipes inside the walls of the building and conveys it to the building sewer, beginning five feet (1.5 meters) outside the inner face of the building wall.

Building Sewer. The extension from the building drain to the public sewer or other place of disposal.

City. The City of Waltham including all authorized agents thereof.

City FOG Inspector. Is the designated FOG Inspector by the City or if the position is vacant, the Code Enforcement Inspector of the Engineering Department and/or Assistant City Engineer or an authorized representative of the City Engineer.

Collection System. The pipes, conduits, manholes, pumping stations and appurtenances involved in the collection and transport of wastewater and stormwater.

Combined Sewer. A sewer receiving both surface runoff and sewage.

DEP. The Massachusetts Department of Environmental Protection.

Director. The Director of Consolidated Public Works and Forestry or his authorized deputy, agent or representative and/or City Engineer.

**Discharges.** Any liquid, vapor, or solid material(s) introduced into the municipal sanitary sewerage system, whether intentionally or unintentionally, including, but not limited to, leaks, spills, leaching and pouring.

**Drain.** A pipe or conduit for the conveyance of storm or groundwater.

**Effluent.** A discharge of pollutants into the environment or to a sewer system whether or not treated.

**Excessive.** More than the limits established by any statute, ordinance, rule, regulation, order, permit or standard issued under the Authority of the United States government or its authorized agents; the Commonwealth of Massachusetts or its authorized agents; MWRA; or the City of Waltham.

**Floatable Oil.** Any oil, fat, or grease (originating from any animal, vegetable, petroleum product or any other hydrocarbon) in a physical state that will allow for separation from wastewater by gravity.

**Floor Drain.** An intended drainage point in an otherwise impervious floor which serves as the point of entry into any subsurface drainage, treatment, disposal, containment or other plumbing system.

**FOG (Fats, Oils, and Grease).** Organic polar compounds derived from vegetable/plant or animal sources that are composed of long chain triglycerides.

**Garbage.** Solid wastes from the domestic and commercial preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

**Grease Trap.** A receptacle designed to collect and retain or remove grease and fatty substances from wastewater normally resulting from the commercial handling, preparation, cooking or dispensing of food. Also referred to as a grease interceptor in the Uniform State Plumbing Code, 248 CMR 2.00.

**Industrial Wastes.** The liquid wastes from industrial manufacturing processes, trade or business as distinct from sanitary sewage.

**Infiltration.** Water other than wastewater that enters a sewer system (including sewer service connections and foundation drains) from the ground through means which include, but are not limited to, defective pipes, pipe joints, connections, or manholes. Infiltration does not include, and is distinguished from inflow.

**Infiltration/Inflow.** The quantity of water from both infiltration and inflow without distinguishing the source.



Inflow. Water other than sanitary flow that enters a sewer system (including sewer service connections) from sources which include, but are not limited to, roof leaders, cellar drains, yard drains, area drains, sump pump discharges, drains from springs and swampy areas, manhole covers, cross connections between storm sewers and sanitary sewers, catch basins, cooling towers, storm waters, surface runoff, street wash waters, or drainage. Inflow does not include, and is distinguished from, infiltration.

MWRA. The Massachusetts Water Resource Authority.

Natural outlet. Any outlet into a watercourse, pond, ditch, lake or other body of surface or groundwater.

Gas Oil Separator. A receptacle designed to separate petroleum-based oil and grease from water. Also called a separator in the Uniform State Plumbing Code, 248 CMR 2.00.

Owner. Person with a legal or equitable interest in property.

pH. The logarithm of the reciprocal of the weight of hydrogen ions in grams per liter of solution.

Private Sewer. A sewer which is not owned by the City or the MWRA. Private sewers include, but are not limited to, building drains, building sewers, building storm drains, sewers, drains, catch basins and manholes located on private property and not located within an easement held by the City, and sewers and storm drains owned by municipalities and other public agencies. The connection from a private sewer to the public sewer system is also owned by the owner of the private sewer.

Properly Shredded Garbage. The wastes from the preparation, cooking and dispensing of food that have been shredded to such a degree that all particles will be carried freely under the flow conditions normally prevailing in public sewers, with no particle greater than one-half inch (1.27 centimeters) in any dimension.

Public Sewer. A sewer which is owned by the City or the MWRA.

Sanitary Sewage. Liquid and water-carried human and domestic wastes from buildings, exclusive of ground, storm and surface water, industrial wastes, uncontaminated cooling water and uncontaminated industrial process water.

Sanitary Sewer. A sewer which carries sewage and to which storm, surface and ground waters are not intentionally admitted.

Sewage. A combination of the water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground, surface and storm waters as may be present.

Sewage Treatment Plant. Any arrangements of devices and structures used for treating sewage.

Sewage Works. All facilities for collecting, pumping, treating and disposing of sewage.

Sewer. A pipe or conduit for carrying sewage.

Sewer Use Charge. A fee levied upon users of the sewer system for the costs of operation, maintenance and repairs.

Slug. Any discharge of water, sewage or industrial waste which in concentration of any given constituent or in quantity of flow exceeds for any period of duration longer than 15 minutes, more than five times the average twenty-four-hour concentration of flows during normal operation.

Standard Methods. The industry standard test book describing the procedures for examination and testing of wastewater.

Storm Drain. (sometimes termed "storm sewer"). A drain that carries storm- and surface waters and drainage, but excludes sewage and industrial wastes, other than unpolluted cooling water.

Suspended Solids. Solids that either float on the surface of or are in suspension in water, sewage or other liquids and which are removable by laboratory filtering.

User. Any person or entity, whether or not physically located within the City, who discharges or causes or permits the discharge of wastewater into the City's sanitary sewers, storm drains, or interceptors owned by MWRA located within the City. Such person or entity is not limited to the owner of the property from which the offending discharge is made.

Watercourse. A channel in which a flow of water occurs either continuously or intermittently.

**Sec. 16-51. Prohibited Discharges.**

No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewers or drains:

(1) Any gasoline, benzene, naphtha, fuel oil or other flammable or explosive liquid solid or gas.

(2) Any waters or wastes containing toxic or poisonous solids, liquids or gases in sufficient quantity, either singly or by interaction with other wastes, to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, create a public nuisance or create any hazard in the receiving waters of the sewage treatment plant.

(3) Any waters or wastes having a pH lower than 5.5 or having any other corrosive property capable of causing damage or hazard to structures, equipment and personnel of the sewage works.

(4)Any solid or viscous substances in quantities or of such size capable of causing obstruction to the flow in sewers or other interference with the proper operation of the sewage works. Such items include, but are not limited to, ash, ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, unground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.

(5)Any garbage that has not been properly shredded. The installation and operation of any garbage grinder equipped with a motor of 3/4 of one horsepower (0.76 hp metric) or greater shall be subject to the review and approval of the Director and/or the City Engineer.

(6)Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit.

(7)Any waters or wastes containing strong acid iron pickling wastes or concentrated plating solutions whether neutralized or not.

(8)Any waters or wastes containing iron, chromium, copper, zinc and similar objectionable or toxic substances; or wastes exerting an excessive chlorine requirement to such degree that any such material received exceeds the limits established by the Director and/or the City Engineer for such materials.

(9)Any waters or wastes containing phenols or other taste or odor producing substances in such concentrations exceeding limits which may be established by the Director and/or the City Engineer as necessary; to meet the requirements of the state, federal or other public agencies or jurisdiction for such discharge to the receiving waters.

(10)Any radioactive wastes or isotopes of such half-life or concentration as may exceed limits established by the Director and/or the City Engineer in compliance with applicable state or federal regulations.

(11)Any waters or wastes having a pH in excess of 9.5.

(12)Materials which exert or cause:

i. Unusual concentrations of inert suspended solids such as, but not limited to, Fullers earth, lime slurries and lime residues or of dissolved solids such as, but not limited to, sodium chloride and sodium sulfate.

ii. Excessive discoloration such as, but not limited to, dye wastes and vegetable tanning solutions.

iii. Unusual BOD, chemical oxygen demand or chlorine requirements in such quantities as to constitute a significant load on the sewage treatment works.

iv. Unusual volume of flow or concentration of wastes constituting "slugs".

(13) Waters or wastes containing substances which are not amenable to treatment or reduction by the sewage treatment process employed or are amenable to treatment only to such degree that the sewage treatment plant effluent cannot meet the requirements of other agencies having jurisdiction over discharge to the receiving waters.

(14) Discretionary Clause.

i. No person shall discharge or cause to be discharged substances, materials, waters or wastes if it appears likely in the opinion of the Director and/or the City Engineer that such wastes can harm either the sewers, sewage treatment process or equipment, have an adverse effect on the receiving stream or can otherwise endanger life, limb, public property or constitute a nuisance.

ii. In forming his opinion as to the acceptability of wastes, the Director and/or the City Engineer will give consideration to factors including, but not limited to, the quantities of subject wastes in relation to flows and velocities in the sewers, the materials of construction of the sewers, the nature of the sewage treatment process, the capacity of the sewage treatment plant and the degree of treatability of wastes in the sewage treatment plant.

**Sec. 16-52. Actions Director and/or City Engineer may take with reference to items in 16-51.**

If any waters or wastes are discharged or are proposed to be discharged to the public sewers, which waters contain the substances or possess the characteristics enumerated in Section 16-51 of this Ordinance, and which in the judgment of the Director and/or the City Engineer may have a deleterious effect upon the sewage works, premises, equipment or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the Director and/or the City Engineer may:

(1) Reject the wastes;

(2) Require pretreatment to an acceptable condition for discharge to the public sewers;

(3) Require control over the quantities and rates of discharge;

(4) Require payment to cover the added cost of handling and treating the wastes not covered by existing taxes or sewer charges under the provisions of Section 10 of this article. If the Director and/or the City Engineer permit the pretreatment of equalization of waste flows, the design and installation of the plants and equipment shall be subject to the review and approval of the Director and/or the City Engineer and subject to the requirements of all applicable codes, ordinances and laws.

(5) Issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

**Sec. 16-53. FOG – Fats, Oils and Grease Discharges.**

The discharge of fats, oils, waxes or greases shall be subject to the provisions below.

**(A) Statement of Objectives.**

1. It is well documented that the discharge of fats, oils, waxes or greases into the sewer system causes blockages of the sewer lines, increases the need for and cost associated with sewer maintenance and impedes sewage treatment at the wastewater treatment plant.
2. Discharges of fats, oils, waxes and grease are harmful to the sanitary sewerage system. It is therefore necessary to regulate discharges of these substances for the protection of the sewer system, the environment and the public health.
3. The objective of this section is to prevent the discharge to the municipal sanitary sewage system of any water or waste containing excessive quantities of fats, oils, waxes or greases.

**(B) Prohibited Discharges.**

1. Waters or wastes containing fat, wax, grease, or oil of vegetable or animal origin in excess of 300 milligrams per liter or containing other substances which may solidify or become viscous at temperatures between 32 and 150 degrees Fahrenheit (0 to 65 Celsius). Waters or wastes containing such substances (excluding normal household waste) shall exclude all visible floatable oil.
2. The use of chemical, biological or physical means (such as temperature variation, solvents, enzymes, emulsifying agents, mechanical mixers) to bypass or release fats, waxes, oils or greases into the wastewater system is prohibited, unless approved by the City Engineer.
3. Subject to the written approval of the City, a chemical or biological agent may be added to convert the fats, wax, oil and grease in a trap to a substance not regulated by these Ordinances, if the resulting discharge from the trap will not cause or contribute to an obstruction or blockage in the sewer or otherwise violate these Ordinances. Unless so converted, the fat, wax, oil, and grease contents of a grease trap shall not be discharged to the sewer system. If the concentration for any fats, oils or grease exceeds 300 milligrams per liter after treatment, the City

may, in its discretion, increase the discharge concentration limit on a case by case basis and apply a monetary charge for the increase.

**(C) Prohibited Methods of Discharge.** The fats, oils, waxes and greases prohibited in section (B) shall not be discharged into the sewer system by any means. Specifically prohibited methods of discharge include, but are not limited to:

1. Disposal of waste cooking oil into drainage or sewerage pipes.
2. Discharge of wastewater from dishwashers to any grease trap except as required by the plumbing code
3. Discharge of wastewater in excess of 150 degrees Fahrenheit to any grease control device.
4. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease receptor service.
5. Discharge of any FOG and solid materials removed from the grease trap to the sewer system.

**(D) Enforcement.** These provisions shall be enforced according to the following procedures.

**1. Sampling and Analysis.** The City may conduct sampling and analysis and/or may require the owner/operator of the facility generating FOG to conduct testing to quantify the representative concentration of FOG in sewer discharges. All sampling, testing and analysis must be conducted according to one or more of the following procedures:

- i. All sampling s and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection.
- ii. Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being sampled for and analyzed.
- iii. Samples to be analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City and agreed to by the FOG contributor/operator/owner. Grab samples will be acceptable for FOG analysis.

iv. The City may require a user to submit a complete data package, including chain of custody records, raw data and quality assurance/quality control related results, with a report required by the City. The City may require that discharge monitoring reports be submitted on paper copy or by electronic means.

2. **Non-Compliance.** Failure of a property owner to comply with these requirements shall result in the following penalties.

i. Any person who violates any provision of these Ordinances, or a corresponding rule, regulation, order or permit condition shall forfeit and pay to the City, from time to time, in accordance with authority granted by G.L. c. 83 §10, as then in effect.

ii. The authorized enforcement agency shall be the City Fog Inspector, Board of Health or Plumbing Inspector as determined by City Ordinance and/or regulation.

iii. The first Notice of Non-Compliance received by an individual or establishment shall allow the violator to remedy the violation through modifications to their plumbing system or modifications to the Operations and Maintenance procedures.

iii. The authorized enforcement agency shall issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

iv. If a user is found in violation of this ordinance, 16-51 or 16-54, three or more times in a calendar year measured January to January, the authorized enforcement agency may require the user to install a fitting within the plumbing line in order to allow access for additional testing. The sampling location and plumbing fitting shall be determined by the Engineering Department. The user in violation shall be required to pay for the installation and maintenance of the sampling location.

#### **Sec. 16-54. Obligations of Certain Establishments**

##### **A. Grease Traps and Oil Traps.**

1. Food Service Establishments and Establishments where gasoline is used, or where wastes containing fats, oils, waxes or oils in excessive amounts or any flammable wastes, sand, or other harmful ingredients can be discharged and are connected with public sewers shall install, properly operate and maintain a suitable grease or oil trap.

2. All traps shall be of a type and capacity approved by the City Plumbing Inspector and shall be located so as to be readily and easily accessible for cleaning and inspection.
3. Oil traps (also gas/oil separators) must be in compliance with MWRA sewer use regulations, 360 CMR 10.016.
4. The City Engineer may grant a variance to allow alternative pretreatment procedures that are equally effective as a grease trap. Factors the City Engineer will consider include whether there is space for installation of a grease trap, whether there is adequate slope for gravity flow and whether the establishment can prove its proposed method is as effective as a grease trap.
5. Pumping of traps must occur in accordance with the manufacturer's directions for the specified device and in accordance with the Operations and Maintenance procedures and as amended by the FOG Inspector. However, the City may require more frequent pumping as needed to avoid adverse impact to the sewer system.
6. The authorized enforcement agency shall issue a \$300.00 fine for failure to provide a trap or separator or failure to properly operate and maintain the trap. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

## **B. Record Keeping, Owners Requirements.**

**1. Records Required.** An owner or user of an establishment with a grease or oil trap shall maintain on its premises and accessible to the City FOG Inspector all documents pertinent to any of the following:

- i. Maintenance records indicating the cleaning record of the grease traps, including the volume of material removed and disposed of;
- ii. The design, installation, maintenance and operation of any special facilities, particle separators, grease or oil traps, building sewers, private sewers or other wastewater-related facilities or equipment;
- iii. Permits or orders issued pursuant to these Ordinances or any rules or regulations promulgated under such.

**2. Consequences of Denial of Access to Records.** Where an owner or user, after having received reasonable notice from the City, refuses to permit properly identified City personnel access to records described in Section 1 above, the City may forthwith give written notice of its intent to terminate water service to such user.



3. **Records Retention.** All records (as described above) must be retained for a minimum of 5 years.

**C. Requirements for Best Management Practices.**

1. All food service establishments shall establish best management practices to minimize the discharge of prohibited fats, oils and grease to the sewer system. Best management practices may include schedules of activities, prohibition of practices, maintenance procedures and other practices that reduce discharge of fats, oils and grease.

2. Specific examples of best management practices may include:

- i. Employee training;
- ii. Maintenance of kitchen exhaust filters and drain screens;
- iii. Posting kitchen signage explaining FOG procedures.

**D. Inspection of the Sewer Service.**

The Director and/or City Engineer may require a property owner with repeated violations and generating significant quantities of FOG to conduct closed captioned videotaping of the sewer service by a certified sewer service repair company. A copy of the recording is to be provided to the City Engineer on dvd format to provide an inspection record relevant to the condition of the sewer service. The Director and/or City Engineer may require cleaning of the private property sewer service and proof that FOG has been removed from the sewer service lateral.

**Sec. 16-55. Preliminary treatment or flow-equalizing facilities.**

Where preliminary treatment or flow-equalizing facilities are provided for any waters or wastes, they shall be maintained continuously in satisfactory and effective operation by the owner at his expense. Preliminary treatment facilities include grease and oil traps.

## Addenda

Excerpt From City Council Minutes Establishing the Ad-Hoc FOG Ordinance Advisory Council

DEP Letter - Re: Fats Oils and Grease (FOG) Ordinance - 6/11/2013

Memorandum From Rules & Ordinances Committee to City Solicitor Re: FOG Ordinance - 2/27/2013

Administrative Consent Order and Notice of Noncompliance - February 22, 2010

Existing Sewer Ordinance Including the FOG Ordinance

Proposed Draft FOG Ordinance - March 2013

Proposed Revisions to Draft FOG Ordinance - December 2016 - Redlined Version

FOG Committee Agendas

FOG Committee Minutes

Fog Inspector – Job Description

Video Pipeline Inspector - Job Description

Massachusetts Water Resource Authority - Municipal Permit - Waltham - Calendar Year 2015

360 CMR: Massachusetts Water Resources Authority - 6/20/03 - 360 CMR - 61 - 360 CMR 10.000: Sewer Use - 360 CMR 10.023 - Specific Prohibitions

Protect Your Pipes: Don't Pour Fat, Oil or Grease Down the Drain

Massachusetts Plumbing Code 248 CMR 10.00 - Section 10.09

Grease Trap Inspection Records - 12/25/2014 - 6/29/2015

Grease Trap Inspection Records - 6/30/2015 to 10/30/2015

Grease Trap Inspection Records - January 2016 to June 29, 2016 & FOG Program Progress Report 6/30/2016

## Addenda - (cont.'d)

Invitation to Bid - Grease Trap Inspections - Specifications

Boston Water and Sewer Commission

Kitchen Environmentalist - Boston Globe 11/10/2015

Boston Water and Sewer Commission - Commercial Kitchen Grease Trap Guidelines

NYC Environmental Protection - Preventing Grease Discharges Into Sewers

NYC Environmental Protection - Preventing Grease Discharges Into Sewers - Website

NYC Environmental Protection - Best Management Practices

NYC Environmental Protection - Cease the Grease

Cease the Grease - Texas

Fats, Oils and Grease (FOG) Programs and Regulations - List

**Excerpt from City Council Minutes Establishing the Ad-Hoc FOG Ordinance Advisory Council**

**City Council  
Meeting Minutes  
September 14, 2015**

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Council President Marchese called the meeting to order at 7:37PM.

**Attendance:**

**Present:** Brasco, Darcy, Fowler, LeBlanc, Logan, Marchese, McLaughlin, McMenimen, O'Brien, Romard, Stanley, Vizard, Waddick, Giordano, Rourke

**Absent:** None

City Clerk Rosario Malone clerked the meeting.

Councillor Giordano asked for a moment of silence for all our military that have served; past and present.

Council Vice President LeBlanc moved to accept minutes from August 3, 2015.

Minutes were approved by a voice vote.

Council Vice President LeBlanc moved to table the minutes from 6/22/15.

Matter was tabled by a voice vote.

Council President Marchese announced the appointed the following individuals to serve on the Ad Hoc FOG Ordinance Advisory Committee. The Committee members are: Joseph LaCava, Paul Finger, Randy LeBlanc, Robert Coleman, Charlie Lombardi, Jerry Nocera, and Micheal Colomba.

President Marchese moved to suspended Rule 8 to take a matter out of order. The Clerk read a Resolution congratulating Luke Stanton. Massachusetts Hockey Coach of the Year. Councillor Waddick and Councillor McLaughlin both spoke in recognition of Mr. Stanton.

Councillor McMenimen moved to suspend Rule 8 to take a matter out of order. Councillor McMenimen spoke of a request from the Mayor's office regarding a Feasibility Study to be done at the Waltham High School.

Councillor McMenimen made a motion to suspend Rule 39 to act upon matter without committee reference.

All were in favor.

Councillor McMenimen read the Order and motioned to approve the Order as it is written. On the motion Councillor Vizard asked questions and asked to suspend the rules in order to have the Superintendent speak on the matter.

Councillors Brasco and Stanley asked the Superintendent questions.

President Marchese noted for the record there were four school committee members and the Mayor in attendance at the meeting (Dowcett, Frassica, Tarallo, Graceffa).

**DEP Letter - Re: Fats Oils and Grease (FOG) Ordinance - 6/11/2013**



Commonwealth of Massachusetts  
Executive Office of Energy & Environmental Affairs

**Department of Environmental Protection**

Northeast Regional Office • 205B Lowell Street, Wilmington MA 01887 • 978694-3200

DEVAL L. PATRICK  
Governor

RICHARD K. SULLIVAN, JR.  
Secretary

KENNETH L. KIMMELL  
Commissioner

**RECEIVED**

JUN 14 2013

WALTHAM  
ENGINEERING DEPT.

June 11, 2013

Stephen Casazza, City Engineer  
119 School Street, Room 10  
Waltham, MA 02452

Re: City of Waltham Fats, Oils and Grease (FOG) Ordinance

Dear Mr. Casazza:

On February 19, 2010 the City of Waltham (City) and the Massachusetts Department of Environmental Protection (MassDEP) entered into Administrative Consent Order ACO-NE-10-1N001 ("ACO"). The ACO was executed in response to sewer system overflows from the City of Waltham Sewer System. Since execution of the ACO, the City has made significant progress in addressing infiltration and inflow to the sewer system and in mitigating the risk of sewer system overflows. However, uncontrolled discharges of fats, oil, and grease (FOG) to the City's sewer system have been contributing to past sewer overflow events and continue to be a serious concern of MassDEP. Accordingly, paragraph 11 of the ACO included requirements for the City to develop and implement a plan to mitigate the risk of sewer system overflows, including *"Proper management and control of fats, oil, and grease (FOG) throughout the City's sewer system."*

In response to the requirements of the ACO, the City has implemented an inspection program of facilities connected to the sewer system which generate FOG, and require the installation of grease traps. This work has been effective in controlling FOG discharges to the sewer system, however, a key element of the FOG control program is to strengthen the City's Sewer Use Ordinance, and include provisions for enforcement where facilities are not in compliance. The City has drafted amendments to the Sewer Use Ordinance, and MassDEP provided comments on these revisions. MassDEP considers the modification of the Sewer Use

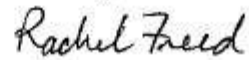
This information is available in alternate format. Call Michelle Waters-Ekanem, Diversity Director, at 617-292-5761. TDD# 1-800-639-7522 or 1-617-574-6868  
MassDEP Website: [www.mass.gov/dep](http://www.mass.gov/dep)

Printed on Recycled Paper

Ordinance as an essential element of the FOG control program. Please provide MassDEP with an update on the status of the modifications to the Sewer Use Ordinance with the semi-annual progress report required by the ACO on July 1, 2013.

If you have any questions related to the City's obligation relating to the ACO please contact Kevin Brander at (978) 694-3236.

Sincerely,

A handwritten signature in black ink that reads "Rachel Freed". The script is cursive and fluid.

Rachel Freed  
Acting Deputy Director  
Bureau of Resource Protection

Memorandum From Rules & Ordinances Committee to City Solicitor Re: FOG Ordinance -  
2/27/2013

*City of Waltham  
Office of the City Clerk*

*Rosario C. Malone,  
City Clerk, CMC  
Clerk of the City Council  
Email  
[rmalone@citywaltham.ma.us](mailto:rmalone@citywaltham.ma.us)*



*Kevin M. Ritcey  
Assistant City Clerk  
Clerk of the Committees  
Email  
[kritcey@waltham.city.ma.us](mailto:kritcey@waltham.city.ma.us)*

Date: February 27, 2013  
To: John Cervone  
City Solicitor  
From: Kevin M. Ritcey  
Assistant City Clerk  
Re: FOG Ordinance

Dear John:

The Ordinances & Rules Committee is requesting Bernadette Sewell and Steve Casazza respond to the questions asked for more information on the FOG Ordinance.

The questions asked by the committee were.

Does this ordinance apply to hook ups from outside the City of Waltham connected to our system?

A list of all fines issued under this ordinance over the past three years.

A copy of the consent order from the State.

A copy of the model order that they used to draft this ordinance.

Plus comments the committee asked you to take a look at, definitions, fines for residential, and any others you may have written down.

Thank you in advance for your anticipated cooperation.

Kevin M. Ritcey  
Clerk of the Committees

Rosario C. Malone, CMC, City Clerk

610 Main Street  
Phone: (781) 314-3120

Kevin M. Ritcey, Assistant City Clerk

Waltham, Massachusetts  
Fax (781) 314-3130



Report for City Council  
Presented by Steve Casazza

DATE	No.	ADDRESS	FACILITY	Letter	Fine / Citation
06/17/09	380	Winter Street	Piccadilly Pub Restaurant	06/17/09	None
07/30/09	53	Prospect Street	Tree Top Restaurant	07/30/09	None
07/30/09	55	Prospect Street	Carl's Sub Shop	07/30/09	None
08/26/09	617	Lexington Street	School Department Schedule	08/26/09	None
10/07/09	671	Moody Street	Athens Pizza	10/07/09	None
10/07/09	673	Moody Street	Dragon Chef Restaurant	10/07/09	None
12/07/09	195	School Street	Chateau Restaurant	12/07/09	None
02/02/10	501	Main Street	KFC Restaurant	05/08/09	\$300.00
02/19/10	155	Bear Hill Road	UNO Restaurant	11/07/09	\$300.00
03/08/10	195	School Street	Chateau Restaurant	03/08/10	\$300.00
03/04/10	1111	Lexington Street	Friendly's Restaurant	02/15/10	\$300.00
08/12/10	455	Totten Pond Road	Home Suites Inn	08/12/10	None
11/05/10	225	Wyman Street	Hobbs Brook	11/05/10	None
12/03/10	458	Moody Street	Bombay Mahal	12/03/10	None
04/05/11	573	Main Street	Asian Wok Restaurant	04/05/11	None
04/19/11	24	Charles Street	Tequeria Mexico Restaurant	04/19/11	\$300.00
09/23/11	420	Totten Pond Road	Hilton Garden Inn	09/23/11	None
01/17/12	835	Main Street	Mu Lan Restaurant	12/20/11	\$300.00
01/27/12	837	Main Street	Arcadia Restaurant	12/20/11	\$300.00
03/29/12	655	Main Street	In a Pickle Restaurant	03/28/12	None
06/20/12	65/67	Lake Street	Residence - 2 Units	06/20/12	None
08/07/12	155	Bear Hill Road	Uno's Restaurant	08/07/12	\$300.00
08/21/12	24	Charles Street	Taqueria Mexico Restaurant	08/21/12	\$300.00
11/02/12	504	Main Street	LaCampania Restaurant	11/02/12	None
11/02/12	10	Beech Street	Residence - 3 Units	11/02/12	None

\\NETENGINEERING\users\engineering\ENGINEERING DEPARTMENT\Operations\FOG - GREASE TRAP  
INFO\FOG Productivity

# Administrative Consent Order and Notice of Non Compliance - February 22, 2010

COMMONWEALTH OF MASSACHUSETTS  
EXECUTIVE OFFICE OF ENERGY & ENVIRONMENTAL AFFAIRS  
DEPARTMENT OF ENVIRONMENTAL PROTECTION

RECEIVED  
MAR 01 2010  
ENGINEERING DEPT.

In the Matter of )  
City of Waltham )  
\_\_\_\_\_ )

File No. ACO-NE-10-1N001

ADMINISTRATIVE CONSENT ORDER  
AND  
NOTICE OF NONCOMPLIANCE

I. The Parties

1. The Department of Environmental Protection (the "Department") is a duly constituted agency of the Commonwealth of Massachusetts, established pursuant to M.G.L.c. 21A, sec. 7. MassDEP maintains its principal office at One Winter Street, Boston, Massachusetts 02108, and its Northeast Regional Office at 205B Lowell Street in Wilmington, MA 01887.

2. The City of Waltham (the "City") is a municipal corporation in the Commonwealth of Massachusetts. The Engineering Department for the City has a principal place of business and mailing address at the Engineering Department, Arthur J. Clark Government Center, 119 School Street, Waltham, MA 02451. The City owns, operates and maintains a municipal sewer system that collects and transports sewage and other wastes from properties connected thereto to the MWRA sewer system for treatment and disposal at the Deer Island WWTP.

II. Statement of Facts and Law

3. MassDEP is responsible for the implementation and enforcement of: M.G.L. c. 21, §§ 26-53 (Clean Waters Act), the Surface Water Discharge Permit Program regulations at 314 CMR 3.00 and the Wastewater Operation, Maintenance and Pretreatment Regulations at 314 CMR 12.00. MassDEP has authority under M.G.L. c. 21A, § 16 and the Administrative Penalty Regulations at 310 CMR 5.00 to assess civil administrative penalties to persons in noncompliance with the laws and regulations set forth above.

4. The following facts and allegations have led the Department to issue this Consent Order:

A. 314 CMR 3.03(1) states in part:

"No person shall discharge pollutants to surface waters of the Commonwealth without a currently valid permit from the Department pursuant to M.G.L.c. 21, sec. 43 and 314 CMR 3.00 unless exempted in 314 CMR 3.05. No person shall construct, install, modify, operate or maintain an outlet for such a discharge or any treatment works required to treat such discharge without having first obtained a discharge permit in accordance with 314 CMR 3.03(1) and written approval from the Department for such activity, unless exempted pursuant to 314 CMR 3.05. ..."

B. 314 CMR 3.02 defines "discharge" in part to be "any addition of any pollutant or combination of pollutants to waters of the Commonwealth from any source, including but not limited to, ... discharges through pipes, sewers, or other conveyances owned by a State, municipality, or other person, which do not lead to a POTW and discharges through pipes, sewers, or other conveyances, leading into privately owned treatment works...."

C. 314 CMR 3.02 defines "pollutant" to be "any element or property of sewage, agricultural, industrial, or commercial waste, runoff, leachate, heated effluent, or other matter, in whatever form, and whether originating at a point or major non-point source, which is or may be discharged, drained, or otherwise introduced into any sewerage system, treatment works, or waters of the Commonwealth."

D. 314 CMR 12.03(8) states in part:

"No person responsible for the operation of treatment works shall permit wastes to bypass the facility or any portion, unit or part thereof except as may be necessary under existing design limitations as approved by the Department, unless in accordance with the provisions of a discharge permit. If bypass due to an emergency condition occurs, the Department shall be notified immediately."

E. 314 CMR 12.04(8) states:

"Any person operating treatment works shall maintain the facilities in a manner that will ensure proper operation of the facilities or any part thereof."

F. 314 CMR 3.02 defines "Waters of the Commonwealth" to be "all waters within the jurisdiction of the Commonwealth, including, without limitation rivers, streams, lakes, ponds, springs, impoundments, estuaries, wetlands, coastal waters, and ground waters."

- G. On April 30, 2001, the Department issued a Notice of Noncompliance Number NON-NE-01-1066 (the "NON") to the City for the non-reporting of sewer overflows. The NON required the City to address SSO's near the former Metropolitan State Hospital, 475 Trapelo Road, Waltham and to notify the Department of all sewer overflows or bypasses in accordance with 314 CMR 12.03(8) on the Department approved form.
- H. On May 7, 2003, in response to subsequent SSO's, the City entered into an Administrative Consent Order, ACOP-NE-02-1003 (the "2003 Consent Order") with the Department in which the City agreed to take certain actions to reduce the frequency and duration of SSO's to waters of the Commonwealth, including a plan and schedule for eliminating infiltration and inflow to the City's sewer system. The 2003 Consent Order also required that the City establish and maintain a "sewer bank" to manage any and all new connections to the City's sewer system, so that further connections would not exacerbate the risk of sanitary sewer overflows.
- I. On January 31, 2005, the City entered into an amended Administrative Consent Order with MassDEP, ACOP-NE-04-1N004 (the "Amended Consent Order"). The Amended Consent Order required the City to continue administration of the sewer bank; to implement sewer system rehabilitation projects identified in their infiltration/inflow investigation; and to establish a private inflow removal program.
- J. Pursuant to the requirements of the enforcement actions noted above, the City has made significant progress in addressing infiltration and inflow to the sewer system and in characterizing the risk of sewer system overflows. These activities included:
- i. Establishing and administering a Sewer Bank to manage new connections to the sewer system;
  - ii. Completion of the Beaver Brook sewer system rehabilitation project;
  - iii. Completion of the Hobbs Brook sewer system rehabilitation project;
  - iv. Completion of the Roberts Trunk Line sewer system rehabilitation project;
  - v. Completion of the Met State sewer system rehabilitation project;
  - vi. Initiation of a private inflow identification and removal program; and
  - vii. Completion of a Draft Sewer System Facilities Plan and Hydraulic Model dated July 2009, which includes recommendations for sewer system improvements to mitigate the risk of further sewer system overflows.

- K. Despite the significant efforts of the City, sanitary sewer overflows continue to occur in Waltham. Since 2008, the City has had 13 reportable sanitary sewer overflow events. These overflows resulted in the unpermitted discharge of pollutants to waters of the Commonwealth in violation of 314 CMR 3.03(1), 314 CMR 12.03(8), and 314 CMR 12.04(8).

### III. Disposition and Order

For the reasons set forth above, MassDEP hereby issues, and Respondent hereby consents to, this Order:

5. The parties have agreed to enter into this Consent Order because they agree that it is in their own interests, and in the public interest, to proceed promptly with the actions called for herein rather than to expend additional time and resources litigating the matters set forth above. Respondent enters into this Consent Order without admitting or denying the facts or allegations set forth herein. However, Respondent agrees not to contest such facts and allegations for purposes of the issuance or enforcement of this Consent Order. This Consent Order supersedes ACOP-NE-04-1N004.
6. MassDEP's authority to issue this Consent Order is conferred by the Statutes and Regulations cited in Part II of this Consent Order.
7. From the effective date of this Consent Order and thereafter, the City shall notify the Department of all sewer overflows or bypasses on the Department approved form in accordance with 314 CMR 12.03(8).
8. From the effective date of this Consent Order and thereafter, the City shall not issue a sewer connection/ extension permit or an occupancy permit for any project that adds flow to the sewer system unless the permits are issued in compliance with the Sewer Connection Permitting Program and Sewer Bank described herein. From the effective date of this Consent Order and thereafter, the City shall implement the Sewer Bank as follows. The City may add one gallon of flow to the Sewer Bank for every four gallons of infiltration and inflow removed from the system. The Department reserves the right to disapprove any addition of flow credit to the Sewer Bank. Notwithstanding the foregoing, the City may add 1,200 gallons to the Sewer Bank, when a sump pump has been redirected from the sewer system. From the effective date of this Consent Order and thereafter, whenever the City issues a sewer connection /extension permit, allows an increase in flow or issues an occupancy permit, the City shall reduce the Sewer Bank balance by the approved design flow. From the effective date of this Consent Order and thereafter, the City shall not issue a sewer connection permit, allow an extension of the sewer system or an increase in flow or issue an occupancy permit, unless there is a sufficient balance in the Sewer Bank to accommodate the new use. Notwithstanding anything to the contrary in this Amended Consent Order, the City shall not require a deduction for the Sewer Bank when it issues an occupancy permit for a particular project, if the deduction was already taken when the City issued the sewer connection or extension permit for that project. From the effective date of this Consent Order and thereafter, the City shall not issue a sewer connection permit, allow an extension of or allow an increase in flow to any sewer or issue an occupancy permit if the resulting

discharge would result in the sanitary waste design flow component for the sewer or any downstream sewer owned and/or operated by the City of Waltham to be exceeded. The Sewer Connection Program shall include at a minimum standards for acceptable infiltration for construction of new street sewers, manholes, service connections and building sewers, a prohibition on stormwater or groundwater connections and a post construction testing and inspection program to ensure that new construction prior to acceptance by the City meets standards and does not include any illegal stormwater, groundwater or other unpermitted connections.

9. From the effective date of this Consent Order and thereafter, the City shall maintain the following records for review by the Department: (a) sewer connection and extension permits issued including the permitted flow rates; (b) occupancy permits issued; (c) work performed to reduce infiltration and inflow including any private sources of inflow; (d) field measurements taken, field observations made, and engineering calculations used to estimate infiltration and inflow reduction before and after infiltration and inflow removal work was done, (e) results of any acceptance inspections and testing performed for any sewer connections, sewer extensions, rehabilitation work, sewer improvement projects and inflow removal work; and (f) copies of all overflow/bypass notifications.

10. The City shall proceed with "Proposed Implementation Schedule for the First Five Year Plan, January 2010", which was provided to MassDEP on January 26, 2010 and which is incorporated and made an enforceable part of this Consent Order as Attachments A and B. These collective projects represent Phase I of work recommended in the Draft Sewer System Facilities Plan and Hydraulic Model. The start and completion dates for the projects included in the First Five Year Plan shall be enforceable elements of this Consent Order.

11. On or before March 1, 2010, the City shall complete the Final Sewer System Facilities Plan and Hydraulic Model, which shall address comments issued to the City on the Draft Report by MassDEP dated July 30, 2009. The recommended plan shall include specific provisions for:

- A. Performing proper operation and maintenance on areas with frequent sewer system overflows;
- B. Continuation of the private inflow removal program; and,
- C. Proper management and control of fats, oil, and grease (FOG) throughout the City's sewer system.

Upon approval by MassDEP of the recommended plan, the City shall implement the plan, which shall be an enforceable element of this Consent Order.

12. On or before August 1, 2014, the City shall provide a Phase I Assessment Report, which shall present detailed technical information on the performance of the Phase I sewer system overflow abatement work. The Report shall include, at a minimum:

- i. Results of a continuous flow metering program, inclusive of 2010 Spring flow monitoring;



- ii. A summary of any and all SSO events, including the causes, and response actions;
- iii. A review of wet weather-related SSO events, and determinations on level of service (in terms of design storm capacity) provided by the sewer system;
- iv. A review of the Phase II recommended plan included in the Final Sewer System Facilities Plan and Hydraulic Model, and recommendations, including a plan and schedule for implementing the Phase II plan.

13. On or before January 2 and July 1 of each year, the City shall submit a semi-annual report to the Department. At a minimum, the semi-annual report shall provide details on the City's compliance with the terms and conditions of this Consent Order and all actions the City has taken within the last six months to comply with the Consent Order and all actions the City intends to take within the next six months to comply with the Consent Order. The semi-annual report shall describe all infiltration and inflow removal work including actions to remove private inflow sources along with estimates of the volume of infiltration and inflow removed; operation and maintenance efforts including pump station inspections, repairs to address deficiencies identified as a result of the pump station inspections or otherwise, actions taken to prevent excessive amounts of oil and grease from entering the sewer system including enforcement actions; sewer rehabilitation and replacement work; the results of all infiltration and inflow investigations and post rehabilitation flow monitoring. The semi-annual report shall include the most recent records documenting the amount of flow in the sewer bank including all sewer connection permits, extension permits, occupancy permits or increases in flow issued since the effective date of this Consent Order with the date the permit was issued, the location and design flow, the infiltration and inflow removal work completed since the effective date of this Consent Order, along with the date that the work was completed, location and estimated reduction in flow to the sewer system and a running total of the flow remaining in the sewer bank after applying the appropriate ratio for infiltration and inflow removal credits.

14. In addition to being a Consent Order, this document is also a Notice of Noncompliance issued pursuant to M.G.L.c. 21A, sec. 16 for the City's noncompliance with M.G.L.c. 21, sec. 43 and 314 CMR 3.00 and 314 CMR 12.00. Future violations of these requirements or the requirements of this Consent Order may result without limitation in the assessment of civil administrative penalties for each day or portion thereof each such violation occurs or continues.

15. Submittals required by this Consent Order shall be considered delivered upon receipt by the Department. All submissions required by this Consent Order shall be submitted to:

Kevin Brander, P.E., Section Chief  
Division of Wastewater Management  
Department of Environmental Protection

Northeast Regional Office  
205B Lowell Street  
Wilmington, MA 01887

16. Actions required by this Consent Order shall be taken in accordance with all applicable federal, state, and local laws, regulations and approvals. This Consent Order shall not be construed as, nor operate as, relieving Respondent or any other person of the necessity of complying with all applicable federal, state, and local laws, regulations and approvals.

17. For purposes of M.G.L. c. 21A, § 16 and 310 CMR 5.00, this Consent Order shall also serve as a Notice of Noncompliance for Respondent's noncompliance with the requirements cited in Part II above. MassDEP hereby determines, and Respondent hereby agrees, that the deadlines set forth above constitute reasonable periods of time for Respondent to take the actions described.

18. Respondent understands, and hereby waives, its right to an adjudicatory hearing before MassDEP on, and judicial review of, the issuance and terms of this Consent Order and to notice of any such rights of review. This waiver does not extend to any other order issued by the MassDEP.

19. This Consent Order may be modified only by written agreement of the parties hereto.

20. The provisions of this Consent Order are severable, and if any provision of this Consent Order or the application thereof is held invalid, such invalidity shall not affect the validity of other provisions of this Consent Order, or the application of such other provisions, which can be given effect without the invalid provision or application, provided however, that MassDEP shall have the discretion to void this Consent Order in the event of any such invalidity.

21. Nothing in this Consent Order shall be construed or operate as barring, diminishing, adjudicating or in any way affecting (i) any legal or equitable right of MassDEP to issue any additional order or to seek any other relief with respect to the subject matter covered by this Consent Order, or (ii) any legal or equitable right of MassDEP to pursue any other claim, action, suit, cause of action, or demand which MassDEP may have with respect to the subject matter covered by this Consent Order, including, without limitation, any action to enforce this Consent Order in an administrative or judicial proceeding.

22. This Consent Order shall not be construed or operate as barring, diminishing, adjudicating, or in any way affecting, any legal or equitable right of MassDEP or Respondent with respect to any subject matter not covered by this Consent Order.

23. This Consent Order shall be binding upon Respondent and upon Respondent's successors and assigns. Respondent shall not violate this Consent Order and shall not allow or suffer Respondent's members, managers, employees, agents, contractors or consultants to violate this Consent Order. Until Respondent has fully complied with this Consent Order, Respondent shall provide a copy of this Consent Order to each successor or assignee at such time that any succession or assignment occurs.



24. If Respondent violates any provision of the Consent Order, Respondent shall pay stipulated civil administrative penalties to the Commonwealth in the amount of \$1,000 dollars per day for each day, or portion thereof, each such violation continues.

Stipulated civil administrative penalties shall begin to accrue on the day a violation occurs and shall continue to accrue until the day Respondent corrects the violation or completes performance, whichever is applicable. Stipulated civil administrative penalties shall accrue regardless of whether MassDEP has notified Respondent of a violation or act of noncompliance. All stipulated civil administrative penalties accruing under this Consent Order shall be paid within thirty (30) days of the date MassDEP issues Respondent a written demand for payment. If simultaneous violations occur, separate penalties shall accrue for separate violations of this Consent Order. The payment of stipulated civil administrative penalties shall not alter in any way Respondent's obligation to complete performance as required by this Consent Order. MassDEP reserves its right to elect to pursue alternative remedies and alternative civil and criminal penalties which may be available by reason of Respondent's failure to comply with the requirements of this Consent Order. In the event MassDEP collects alternative civil administrative penalties, Respondent shall not be required to pay stipulated civil administrative penalties pursuant to this Consent Order for the same violations.

Respondent reserves whatever rights it may have to contest MassDEP's determination that Respondent failed to comply with the Consent Order and/or to contest the accuracy of MassDEP's calculation of the amount of the stipulated civil administrative penalty. Upon exhaustion of such rights, if any, Respondent agrees to assent to the entry of a court judgment if such court judgment is necessary to execute a claim for stipulated penalties under this Consent Order.

25. Failure on the part of MassDEP to complain of any action or inaction on the part of Respondent shall not constitute a waiver by MassDEP of any of its rights under this Consent Order. Further, no waiver by MassDEP of any provision of this Consent Order shall be construed as a waiver of any other provision of this Consent Order.

26. To the extent authorized by the current owner, Respondent agrees to provide MassDEP, and MassDEP's employees, representatives and contractors, access at all reasonable times to the treatment works owned and operated by the Respondent for purposes of conducting any activity related to its oversight of this Consent Order. Notwithstanding any provision of this Consent Order, MassDEP retains all of its access authorities and rights under applicable state and federal law.

27. The undersigned certify that they are fully authorized to enter into the terms and conditions of this Consent Order and to legally bind the party on whose behalf they are signing this Consent Order.

36. This Consent Order shall become effective on the date that it is executed by MassDEP.

Consented To:  
City of Waltham

By: Jeannette A. McCarthy  
Mayor Jeannette A. McCarthy  
City Hall, 2<sup>nd</sup> Floor  
610 Main Street  
Waltham, MA 02452

Date: 2/17/10

Issued By:  
DEPARTMENT OF ENVIRONMENTAL PROTECTION

By: Richard J. Chalpin  
Richard J. Chalpin  
Regional Director  
MassDEP  
Northeast Regional Office  
205B Lowell Street  
Wilmington, Massachusetts 01887

Date: 2/22/10

## Chapter 16. Sewers, Drains and Sewage Disposal

### ARTICLE I. In General

#### Sec. 16-1. Definitions.

[Ord. No. 24075A, §§ 16.1-16.25, 11-14-1977; Ord. No. 24939, 4-27-1981; Ord. No. 30078, 12-27-2004]  
Unless the context specifically indicates otherwise, the terms used in this chapter shall mean as follows:

**BOD (denoting BIOCHEMICAL OXYGEN DEMAND)**

The quantity of oxygen utilized in the biochemical oxidation of organic matter under standard laboratory procedure in five days at 20° C., expressed in milligrams per liter.

**BUILDING DRAIN**

That part of the lowest horizontal piping of a drainage system which receives the discharge from soil, waste and other drainage pipes inside the walls of the building and conveys it to the building sewer, beginning five feet (1.5 meters) outside the inner face of the building wall.

**BUILDING SEWER**

The extension from the building drain to the public sewer or other place of disposal.

**COMBINED SEWER**

A sewer receiving both surface runoff and sewage.

**COMMISSION**

The Commonwealth of Massachusetts Metropolitan District Commission.

**DIRECTOR**

The Director of Public Works and Forestry or his authorized deputy, agent or representative.

**DRAIN**

A pipe or conduit for the conveyance of storm or groundwater.

**GARBAGE**

Solid wastes from the domestic and commercial preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

**INDUSTRIAL WASTES**

The liquid wastes from industrial manufacturing processes, trade or business as distinct from sanitary sewage.

**INFILTRATION**

Water other than wastewater that enters a sewer system (including sewer service connections and foundation drains) from the ground through means which include, but are not limited to, defective pipes, pipe joints, connections, or manholes. Infiltration does not include, and is distinguished from inflow.

**INFILTRATION/INFLOW**

The quantity of water from both infiltration and inflow without distinguishing the source.

**INFLOW**

Water other than sanitary flow that enters a sewer system (including sewer service connections) from sources which include, but are not limited to, roof leaders, cellar drains, yard drains, area drains, drains from springs and swampy areas, manhole covers, cross connections between storm sewers and sanitary sewers, catch basins, cooling towers, stormwaters, surface runoff, street wash waters, or drainage. Inflow does not include, and is distinguished from infiltration.

**NATURAL OUTLET**

Any outlet into a watercourse, pond, ditch, lake or other body of surface or groundwater.

**pH**

The logarithm of the reciprocal of the weight of hydrogen ions in grams per liter of solution.

**PROPERLY SHREDDED GARBAGE**

The wastes from the preparation, cooking and dispensing of food that have been shredded to such a degree that all particles will be carried freely under the flow conditions normally prevailing in public sewers, with no particle greater than one-half inch (1.27 centimeters) in any dimension.

**PUBLIC SEWER**

A sewer in which all owners of abutting properties have equal rights and which is controlled by public authority.

**SANITARY SEWER**

A sewer which carries sewage and to which storm-, surface and ground waters are not intentionally admitted.

**SEWAGE**

A combination of the water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground-, surface and stormwaters as may be present.

**SEWAGE TREATMENT PLANT**

Any arrangements of devices and structures used for treating sewage.

**SEWAGE WORKS**

All facilities for collecting, pumping, treating and disposing of sewage.

**SEWER**

A pipe or conduit for carrying sewage.

**SEWER USE CHARGE**

A fee levied upon users of the sewer system for the costs of operation, maintenance and repairs.

**SLUG**

Any discharge of water, sewage or industrial waste which in concentration of any given constituent or in quantity of flow exceeds for any period of duration longer than 15 minutes, more than five times the average twenty-four-hour concentration of flows during normal operation.

**STORM DRAIN (sometimes termed "STORM SEWER")**

A sewer which carries storm- and surface waters and drainage, but excludes sewage and industrial wastes, other than unpolluted cooling water.

**SUSPENDED SOLIDS**

Solids that either float on the surface of or are in suspension in water, sewage or other liquids and which are removable by laboratory filtering.

**WATERCOURSE**

A channel in which a flow of water occurs, either continuously or intermittently.

**Sec. 16-2. Director to have powers of Commissioner of Sewers.**

[Ord. No. 24075A, § 16.7, 11-14-1977; Ord. No. 28587, 6-22-1998; Ord. No. 30000, 8-2-2004]

The Director shall have all of the powers granted to the Commissioner of Sewers of the City by MGL c. 41, except to the extent that he is limited by Section **16-4** of this chapter. The exercise of the powers aforementioned shall be subject to the requirement that the City Engineer perform all measurements and calculations with respect to capacity and flow of existing or proposed sewers, drains and connections and no construction shall commence or be permitted without the City Engineer's determination as to the adequacy of such sewer, drain or connection thereto and compliance with all federal, state or local laws, regulations, and administrative or judicial orders, agreements or judgments applicable thereto. The City Engineer's determination of the adequacy and compliance of such sewer, drain or connection thereto shall be evidenced by his signature on all permits issued therefor.

**Sec. 16-3. Discharges of stormwater, groundwater, etc.**

[Ord. No. 24075A, §§ 16.37, 16.38, 11-14-1977; Ord. No. 30000, 8-2-2004]

**(a)**

No person shall discharge or cause to be discharged any stormwater, surface water, groundwater, roof runoff, subsurface drainage, uncontaminated cooling water or unpolluted industrial process waters to any sanitary sewer.

**(b)**

Stormwater and all other unpolluted drainage shall be discharged to such sewers as are specifically designated as combined sewers or storm sewers or to a natural outlet approved by the Director, but only after determination by the City Engineer that said combined sewers or storm sewers have sufficient capacity to accommodate such discharge and that all federal, state or local laws, regulations, and administrative or

judicial orders, agreements or judgments applicable thereto will be complied with. Industrial cooling water or unpolluted process waters may be discharged, on approval of the Director, but only after determination by the City Engineer that said combined sewers or storm sewers have sufficient capacity to accommodate such discharge and that all federal, state or local laws, regulations, and administrative or judicial orders, agreements or judgments applicable thereto will be complied with.

#### Sec. 16-4. Prohibited municipal discharges.

[Ord. No. 24075A, § 16.46, 11-14-1977; Ord. No. 28587, 6-22-1998; Ord. No. 28645, 9-28-1998]

Except as provided in Chapter 151, Section 620, of the Acts of 1996, no municipality shall discharge or cause to be discharged or allow to be discharged into any metropolitan sewer or any sewer tributary thereto any septic tank or cesspool cleanings or any sewer or industrial wastes which originate in any territory outside the limits of the municipal boundary of the City of Waltham without first obtaining all necessary approval(s) required by the Massachusetts Water Resources Authority and, without the approval of a two-thirds vote of the members of the City Council; provided, however, that until the 31st of December 1979, the Commission may grant permission for the discharge of septic tank or cesspool cleanings upon such terms and conditions as the City Council may require.

## ARTICLE IV. Prohibited Discharges

#### Sec. 16-51. Items specifically prohibited.

[Ord. No. 24075A, § 16.39, 11-14-1977]

No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewers or drains:

(1)

Any gasoline, benzene, naphtha, fuel oil or other flammable or explosive liquid solid or gas.

(2)

Any waters or wastes containing toxic or poisonous solids, liquids, or gases in sufficient quantity, either singly or by interaction with other wastes, to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, create a public nuisance, or create any hazard in the receiving waters of the sewage treatment plant.

(3)

Any waters or wastes having a pH lower than 5.5, or having any other corrosive property capable of causing damage or hazard to structures, equipment and personnel of the sewage works.

(4)

Any solid or viscous substances in quantities or of such size capable of causing obstruction to the flow in sewers, or other interference with the proper operation of the sewage works such as, but not limited to, ash, ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, unground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.

#### Sec. 16-52. Items Director and City Engineer may prohibit.

[Ord. No. 24075A, § 16.40, 11-14-1977; Ord. No. 30000, 8-2-2004]

No person shall discharge or cause to be discharged the following described substances, materials, waters or wastes if it appears likely in the opinion of the Director and the City Engineer that such wastes can harm either the sewers, sewage treatment process or equipment, have an adverse effect on the receiving stream, or can otherwise endanger life, limb, public property, or constitute a nuisance. In forming his opinion as to the acceptability of these wastes, the Director and the City Engineer will give consideration to such factors as the

quantities of subject wastes in relation to flows and velocities in the sewers, materials of construction of the sewers, nature of the sewage treatment process, capacity of the sewage treatment plant, degree of treatability of wastes in the sewage treatment plant and other pertinent factors. The substances prohibited are:

(1)

Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit.

(2)

Any water or waste containing fats, wax, grease, or oils, whether emulsified or not, in excess of 100 mg/l or containing substances which may solidify or become vicious at temperatures between 32 and 150 degrees Fahrenheit (zero and sixty-five 65 degrees Celsius).

(3)

Any garbage that has not been properly shredded. The installation and operation of any garbage grinder equipped with a motor of 3/4 of one horsepower (0.76 hp metric) or greater shall be subject to the review and approval of the Director and the City Engineer.

(4)

Any waters or wastes containing strong acid iron pickling wastes, or concentrated plating solutions whether neutralized or not.

(5)

Any waters or wastes containing iron, chromium, copper, zinc, and similar objectionable or toxic substances; or wastes exerting an excessive chlorine requirement, to such degree that any such material received exceeds the limits established by the Director and the City Engineer for such materials.

(6)

Any waters or wastes containing phenols or other taste or odor producing substances, in such concentrations exceeding limits which may be established by the Director and the City Engineer as necessary; to meet the requirements of the state, federal or other public agencies or jurisdiction for such discharge to the receiving waters.

(7)

Any radioactive wastes or isotopes of such half-life or concentration as may exceed limits established by the Director and the City Engineer in compliance with applicable state or federal regulations.

(8)

Any waters or wastes having a pH in excess of 9.5.

(9)

Materials which exert or cause:

a.

Unusual concentrations of inert suspended solids such as, but not limited to, Fullers earth, lime slurries and lime residues or of dissolved solids such as, but not limited to, sodium chloride and sodium sulfate.

b.

Excessive discoloration such as, but not limited to, dye wastes and vegetable tanning solutions.

c.

Unusual BOD, chemical oxygen demand, or chlorine requirements in such quantities as to constitute a significant load on the sewage treatment works.

d.

Unusual volume of flow or concentration of wastes constituting "slugs."

(10)

Waters or wastes containing substances which are not amenable to treatment or reduction by the sewage treatment process employed, or are amenable to treatment only to such degree that the sewage treatment plant effluent cannot meet the requirements of other agencies having jurisdiction over discharge to the receiving waters.

Sec. 16-53. Actions Director and City Engineer may take with reference to items he may prohibit.

[Ord. No. 24075A, § 16.41, 11-14-1977; Ord. No. 30000, 8-2-2004]

If any waters or wastes are discharged, or are proposed to be discharged to the public sewers, which waters contain the substances or possess the characteristics enumerated in Section **16-52** of this Code, and which in the judgment of the Director and the City Engineer may have a deleterious effect upon the sewage works, premises, equipment, or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the Director and the City Engineer may:

(1)

Reject the wastes;

(2)

Require pretreatment to an acceptable condition for discharge to the public sewers;

(3)

Require control over the quantities and rates of discharge; and/or

(4)

Require payment to cover the added cost of handling and treating the wastes not covered by existing taxes or sewer charges under the provisions of Section 10 of this article. If the Director and the City Engineer permit the pretreatment or equalization of waste flows, the design and installation of the plants and equipment shall be subject to the review and approval of the Director and the City Engineer and subject to the requirements of all applicable codes, ordinances and laws.

Sec. 16-54. Traps and separators required in certain establishments.

[Ord. No. 24075A, § 16.42, 11-14-1977; Ord. No. 30000, 8-2-2004]

Garages and other establishments where gasoline is used or where wastes containing grease in excessive amounts or any flammable wastes, sand, or other harmful ingredients can be discharged and are connected with public sewers shall be provided with a suitable trap or separator. All traps or separators shall be of a type and capacity approved by the Director and the City Engineer and shall be located so as to be readily and easily accessible for cleaning and inspection.

Sec. 16-55. Preliminary treatment or flow-equalizing facilities.

[Ord. No. 24075A, § 16.43, 11-14-1977]

Where preliminary treatment or flow-equalizing facilities are provided for any waters or wastes, they shall be maintained continuously in satisfactory and effective operation by the owner at his expense.

## Proposed Draft FOG Ordinance - March 2013

### **March 2013 Draft**

## **Chapter 16, SEWERS, DRAINS AND SEWAGE DISPOSAL**

### **ARTICLE I. IN GENERAL**

#### **Sec. 16-1. Definitions.**

Unless the context specifically indicates otherwise, the terms used in this chapter shall mean as follows:

Appurtenances. Shall include, but not be limited to, grease traps, oil traps, particle separators and other like items which are tributary to the City's wastewater or storm drainage systems.

Authorized Enforcement Agency. The City Consolidated Public Works department, City Plumbing Inspector, City FOG Inspector, City Health Department, or other City officials responsible for enforcing pertinent ordinances and regulations.

BOD (biochemical oxygen demand). The quantity of oxygen utilized in the biochemical oxidation of organic matter under standard laboratory procedure in five days at 20° C, expressed in milligrams per liter.

Building Drain. That part of the lowest horizontal piping of a drainage system which receives the discharge from toilets, sinks, washers, sanitary drains, waste and other drainage pipes inside the walls of the building and conveys it to the building sewer, beginning five feet (1.5 meters) outside the inner face of the building wall.

Building Sewer. The extension from the building drain to the public sewer or other place of disposal.

City. The City of Waltham including all authorized agents thereof.

City FOG Inspector. The Code Enforcement Inspector of the Engineering Department and/or Assistant City Engineer or an authorized representative of the City Engineer.

Collection System. The pipes, conduits, manholes, pumping stations and appurtenances involved in the collection and transport of wastewater and stormwater.

Combined Sewer. A sewer receiving both surface runoff and sewage.

DEP. The Massachusetts Department of Environmental Protection.

Director. The Director of Public Works and Forestry or his authorized deputy, agent or representative and/or City Engineer.

Discharges. Any liquid, vapor, or solid material(s) introduced into the municipal sanitary sewerage system, whether intentionally or unintentionally, including, but not limited to, leaks, spills, leaching and pouring.



**Drain.** A pipe or conduit for the conveyance of storm or groundwater.

**Effluent.** A discharge of pollutants into the environment or to a sewer system whether or not treated.

**Excessive.** More than the limits established by any statute, ordinance, rule, regulation, order, permit or standard issued under the Authority of the United States government or its authorized agents; the Commonwealth of Massachusetts or its authorized agents; MWRA; or the City of Waltham.

**Floatable Oil.** Any oil, fat, or grease (originating from any animal, vegetable, petroleum product or any other hydrocarbon) in a physical state that will allow for separation from wastewater by gravity.

**Floor Drain.** An intended drainage point in an otherwise impervious floor which serves as the point of entry into any subsurface drainage, treatment, disposal, containment or other plumbing system.

**FOG (Fats, Oils, and Grease).** Organic polar compounds derived from vegetable/plant or animal sources that are composed of long chain triglycerides.

**Garbage.** Solid wastes from the domestic and commercial preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

**Grease Trap.** A receptacle designed to collect and retain or remove grease and fatty substances from wastewater normally resulting from the commercial handling, preparation, cooking or dispensing of food. Also referred to as a grease interceptor in the Uniform State Plumbing Code, 248 CMR 2.00.

**Industrial Wastes.** The liquid wastes from industrial manufacturing processes, trade or business as distinct from sanitary sewage.

**Infiltration.** Water other than wastewater that enters a sewer system (including sewer service connections and foundation drains) from the ground through means which include, but are not limited to, defective pipes, pipe joints, connections, or manholes. Infiltration does not include, and is distinguished from inflow.

**Infiltration/Inflow.** The quantity of water from both infiltration and inflow without distinguishing the source.

**Inflow.** Water other than sanitary flow that enters a sewer system (including sewer service connections) from sources which include, but are not limited to, roof leaders, cellar drains, yard drains, area drains, sump pump discharges, drains from springs and swampy areas, manhole covers, cross connections between storm sewers and sanitary sewers, catch basins, cooling towers, stormwaters, surface runoff, street wash waters, or drainage. Inflow does not include, and is distinguished from, infiltration.

**MWRA.** The Massachusetts Water Resource Authority.

**Natural outlet.** Any outlet into a watercourse, pond, ditch, lake or other body of surface or groundwater.

**Oil Trap.** A receptacle designed to separate petroleum-based oil and grease from water. Also called a separator in the Uniform State Plumbing Code, 248 CMR 2.00.

**Owner.** Person with a legal or equitable interest in property.

**pH.** The logarithm of the reciprocal of the weight of hydrogen ions in grams per liter of solution.

**Private Sewer.** A sewer which is not owned by the City or the MWRA. Private sewers include, but are not limited to, building drains, building sewers, building storm drains, sewers, drains, catch basins and manholes located on private property and not located within an easement held by the City, and sewers and storm drains owned by municipalities and other public agencies. The connection from a private sewer to the public sewer system is also owned by the owner of the private sewer.

**Properly Shredded Garbage.** The wastes from the preparation, cooking and dispensing of food that have been shredded to such a degree that all particles will be carried freely under the flow conditions normally prevailing in public sewers, with no particle greater than one-half inch (1.27 centimeters) in any dimension.

**Public Sewer.** A sewer which is owned by the City or the MWRA.

**Sanitary Sewage.** Liquid and water-carried human and domestic wastes from buildings, exclusive of ground, storm and surface water, industrial wastes, uncontaminated cooling water and uncontaminated industrial process water.

**Sanitary Sewer.** A sewer which carries sewage and to which storm, surface and ground waters are not intentionally admitted.

**Sewage.** A combination of the water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground, surface and stormwaters as may be present.

**Sewage Treatment Plant.** Any arrangements of devices and structures used for treating sewage.

**Sewage Works.** All facilities for collecting, pumping, treating and disposing of sewage.

**Sewer.** A pipe or conduit for carrying sewage.

**Sewer Use Charge.** A fee levied upon users of the sewer system for the costs of operation, maintenance and repairs.

**Slug.** Any discharge of water, sewage or industrial waste which in concentration of any given constituent or in quantity of flow exceeds for any period of duration longer than 15 minutes, more than five times the average twenty-four-hour concentration of flows during normal operation.

**Standard Methods.** The industry standard test book describing the procedures for examination and testing of wastewater.

**Storm Drain.** (sometimes termed "storm sewer"). A drain that carries storm- and surface waters and drainage, but excludes sewage and industrial wastes, other than unpolluted cooling water.

**Suspended Solids.** Solids that either float on the surface of or are in suspension in water, sewage or other liquids and which are removable by laboratory filtering.

**User.** Any person or entity, whether or not physically located within the City, who discharges or causes or permits the discharge of wastewater into the City's sanitary sewers, storm drains, or interceptors owned by MWRA located within the City. Such person or entity is not limited to the owner of the property from which the offending discharge is made.

**Watercourse.** A channel in which a flow of water occurs either continuously or intermittently.

## **Sec. 16-51. Prohibited Discharges.**

No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewers or drains:

- (1) Any gasoline, benzene, naphtha, fuel oil or other flammable or explosive liquid solid or gas.
- (2) Any waters or wastes containing toxic or poisonous solids, liquids or gases in sufficient quantity, either singly or by interaction with other wastes, to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, create a public nuisance or create any hazard in the receiving waters of the sewage treatment plant.
- (3) Any waters or wastes having a pH lower than 5.5 or having any other corrosive property capable of causing damage or hazard to structures, equipment and personnel of the sewage works.
- (4) Any solid or viscous substances in quantities or of such size capable of causing obstruction to the flow in sewers or other interference with the proper operation of the sewage works. Such items include, but are not limited to, ash, ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, unground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.
- (5) Any garbage that has not been properly shredded. The installation and operation of any garbage grinder equipped with a motor of 3/4 of one horsepower (0.76 hp metric) or greater shall be subject to the review and approval of the Director and/or the City Engineer.
- (6) Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit.
- (7) Any waters or wastes containing strong acid iron pickling wastes or concentrated plating solutions whether neutralized or not.
- (8) Any waters or wastes containing iron, chromium, copper, zinc and similar objectionable or toxic substances; or wastes exerting an excessive chlorine requirement to such degree that any such material received exceeds the limits established by the Director and/or the City Engineer for such materials.
- (9) Any waters or wastes containing phenols or other taste or odor producing substances in such concentrations exceeding limits which may be established by the Director and/or the City Engineer as necessary; to meet the requirements of the state, federal or other public agencies or jurisdiction for such discharge to the receiving waters.
- (10) Any radioactive wastes or isotopes of such half-life or concentration as may exceed limits established by the Director and/or the City Engineer in compliance with applicable state or federal regulations.
- (11) Any waters or wastes having a pH in excess of 9.5.
- (12) Materials which exert or cause:
  - i. Unusual concentrations of inert suspended solids such as, but not limited to, Fullers earth, lime slurries and lime residues or of dissolved solids such as, but not limited to, sodium chloride and sodium sulfate.
  - ii. Excessive discoloration such as, but not limited to, dye wastes and vegetable tanning solutions.

iii. Unusual BOD, chemical oxygen demand or chlorine requirements in such quantities as to constitute a significant load on the sewage treatment works.

iv. Unusual volume of flow or concentration of wastes constituting "slugs".

(13) Waters or wastes containing substances which are not amenable to treatment or reduction by the sewage treatment process employed or are amenable to treatment only to such degree that the sewage treatment plant effluent cannot meet the requirements of other agencies having jurisdiction over discharge to the receiving waters.

(14) Discretionary Clause.

i. No person shall discharge or cause to be discharged substances, materials, waters or wastes if it appears likely in the opinion of the Director and/or the City Engineer that such wastes can harm either the sewers, sewage treatment process or equipment, have an adverse effect on the receiving stream or can otherwise endanger life, limb, public property or constitute a nuisance.

ii. In forming his opinion as to the acceptability of wastes, the Director and/or the City Engineer will give consideration to factors including, but not limited to, the quantities of subject wastes in relation to flows and velocities in the sewers, the materials of construction of the sewers, the nature of the sewage treatment process, the capacity of the sewage treatment plant and the degree of treatability of wastes in the sewage treatment plant.

**Sec. 16-52. Actions Director and/or City Engineer may take with reference to items in 16-51.**

If any waters or wastes are discharged or are proposed to be discharged to the public sewers, which waters contain the substances or possess the characteristics enumerated in Section 16-51 of this Ordinance, and which in the judgment of the Director and/or the City Engineer may have a deleterious effect upon the sewage works, premises, equipment or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the Director and/or the City Engineer may:

(1) Reject the wastes;

(2) Require pretreatment to an acceptable condition for discharge to the public sewers;

(3) Require control over the quantities and rates of discharge;

(4) Require payment to cover the added cost of handling and treating the wastes not covered by existing taxes or sewer charges under the provisions of Section 10 of this article. If the Director and/or the City Engineer permit the pretreatment of equalization of waste flows, the design and installation of the plants and equipment shall be subject to the review and approval of the Director and/or the City Engineer and subject to the requirements of all applicable codes, ordinances and laws.

(5) Issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

**Sec. 16-53. FOG – Fats, Oils and Grease Discharges.**

The discharge of fats, oils, waxes or greases shall be subject to the provisions below.

**(A) Statement of Objectives.**

1. It is well documented that the discharge of fats, oils, waxes or greases into the sewer system causes blockages of the sewer lines, increases the need for and cost associated with sewer maintenance and impedes sewage treatment at the wastewater treatment plant.

2. Discharges of fats, oils, waxes and grease are harmful to the sanitary sewerage system. It is therefore necessary to regulate discharges of these substances for the protection of the sewer system, the environment and the public health.

3. The objective of this section is to prevent the discharge to the municipal sanitary sewage system of any water or waste containing excessive quantities of fats, oils, waxes or greases.

**(B) Prohibited Discharges.**

1. Waters or wastes containing fat, wax, grease, or oil of vegetable or animal origin in excess of 100 milligrams per liter or containing other substances which may solidify or become viscous at temperatures between 32 and 150 degrees Fahrenheit (0 to 65 Celsius). Waters or wastes containing such substances (excluding normal household waste) shall exclude all visible floatable oil.

2. The use of chemical, biological or physical means (such as temperature variation, solvents, enzymes, emulsifying agents, mechanical mixers) to bypass or release fats, waxes, oils or greases into the wastewater system is prohibited.

3. Subject to the written approval of the City, a chemical or biological agent may be added to convert the fats, wax, oil and grease in a trap to a substance not regulated by these Ordinances, if the resulting discharge from the trap will not cause or contribute to an obstruction or blockage in the sewer or otherwise violate these Ordinances. Unless so converted, the fat, wax, oil, and grease contents of a grease trap shall not be discharged to the sewer system. If the concentration for any fats, oils or grease exceeds 100 milligrams per liter after treatment, the City may, in its discretion, increase the discharge concentration limit on a case by case basis and apply a monetary charge for the increase.

**(C) Prohibited Methods of Discharge.** The fats, oils, waxes and greases prohibited in section (B) shall not be discharged into the sewer system by any means. Specifically prohibited methods of discharge include, but are not limited to:

1. Disposal of waste cooking oil into drainage pipes.

2. Discharge of wastewater from dishwashers to any grease trap.

3. Discharge of wastewater in excess of 150 degrees Fahrenheit to any grease control device.

4. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease receptor service.

5. Discharge of any FOG and solid materials removed from the grease trap to the sewer system.

**(D) Enforcement.** These provisions shall be enforced according to the following procedures.

**1. Sampling and Analysis.** The City may conduct sampling and/or may require the owner/operator of the facility generating FOG to conduct testing to quantify the concentration of FOG in sewer discharges. Testing must be conducted according to one or more of the following procedures:

i. All measurements, tests and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection.

ii. Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being analyzed.

iii. Samples analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City. The City will stipulate whether a composite or grab sample should be taken and whether composite samples will be time or flow weighted.

iv. The City may require a user to submit a complete data package, including chain of custody records, raw data and quality assurance/quality control related results, with a report required by the City. The City may require that discharge monitoring reports be submitted on paper copy or by electronic means.

**2. Non-Compliance.** Failure of a property owner to comply with these requirements shall result in the following penalties.

i. Any person who violates any provision of these Ordinances, or a corresponding rule, regulation, order or permit condition shall forfeit and pay to the City, from time to time, in accordance with authority granted by G.L. c. 83 §10, as then in effect.

ii. The authorized enforcement agency shall be the City Fog Inspector, Board of Health or Plumbing Inspector as determined by City Ordinance and/or regulation.

iii. The authorized enforcement agency shall issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

iv. If a user is found in violation of this ordinance, 16-51 or 16-54, three or more times in a calendar year measured January to January, the authorized enforcement agency may require the user to install a spigot in the plumbing line in order to allow access for additional testing. The type of spigot shall be determined by the Engineering Department. The user in violation shall be required to pay for the installation and maintenance of the spigot.

#### **Sec. 16-54. Obligations of Certain Establishments**

##### **A. Grease Traps and Oil Traps.**

1. Food Service Establishments and Establishments where gasoline is used, or where wastes containing fats, oils, waxes or oils in excessive amounts or any flammable wastes, sand, or other harmful ingredients can be discharged and are connected with public sewers shall install, properly operate and maintain a suitable grease or oil trap.

2. All traps shall be of a type and capacity approved by the City Plumbing Inspector and shall be located so as to be readily and easily accessible for cleaning and inspection.

3. Oil traps (also gas/oil separators) must be in compliance with MWRA sewer use regulations, 360 CMR 10.016.

4. The City Engineer may grant a variance to allow alternative pretreatment procedures that are equally effective as a grease trap. Factors the City Engineer will consider include whether there is space for installation of a grease trap, whether there is adequate slope for gravity flow and whether the establishment can prove its proposed method is as effective as a grease trap.

5. Pumping of traps must occur either when solids are 25% of the depth of the tank or every 3 months, whichever is sooner. However, the City may require more frequent pumping as needed to avoid adverse impact to the sewer system.

6. The authorized enforcement agency shall issue a \$300.00 fine for failure to provide a trap or separator or failure to properly operate and maintain the trap. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

## **B. Record Keeping, Owners Requirements.**

**1. Records Required.** An owner or user of an establishment with a grease or oil trap shall maintain on its premises and accessible to the City FOG Inspector all documents pertinent to any of the following:

i. Maintenance records indicating the cleaning record of the grease traps, including the volume of material removed and disposed of;

ii. The design, installation, maintenance and operation of any special facilities particle separators, grease or oil traps, building sewers, private sewers or other wastewater-related facilities or equipment;

iii. Permits or orders issued pursuant to these Ordinances or any rules or regulations promulgated under such.

**2. Consequences of Denial of Access to Records.** Where an owner or user, after having received reasonable notice from the City, refuses to permit properly identified City personnel access to records described in Section 1 above, the City may forthwith give written notice of its intent to terminate water service to such user.

**3. Records Retention.** All records (as described above) must be retained for a minimum of 5 years.

## **C. Requirements for Best Management Practices.**

1. All food service establishments shall establish best management practices to minimize the discharge of prohibited fats, oils and grease to the sewer system. Best management practices may include schedules of activities, prohibition of practices, maintenance procedures and other practices that reduce discharge of fats, oils and grease.

2. Specific examples of best management practices may include:

i. Employee training;

ii. Maintenance of kitchen exhausts, filters and drain screens;

iii. Posting kitchen signage explaining FOG procedures.

**D. Inspection of the Sewer Service.**

The Director and/or City Engineer may require a property owner generating significant quantities of FOG to conduct closed captioned videotaping of the sewer service by a certified sewer service repair company. A copy of the recording is to be provided to the City Engineer on dvd format to provide an inspection record relevant to the condition of the sewer service. The Director and/or City Engineer may require cleaning of the private property sewer service and proof that FOG has been removed from the sewer service lateral.

**Sec. 16-55. Preliminary treatment or flow-equalizing facilities.**

Where preliminary treatment or flow-equalizing facilities are provided for any waters or wastes, they shall be maintained continuously in satisfactory and effective operation by the owner at his expense. Preliminary treatment facilities include grease and oil traps.



## Proposed Revisions to Draft FOG Ordinance - December 2016 - Redlined Version

March 2013 Draft rev 2/18/16 rev 10/1/2016

### **Chapter 16, SEWERS, DRAINS AND SEWAGE DISPOSAL**

#### **ARTICLE I. IN GENERAL**

##### **Sec. 16-1. Definitions.**

Unless the context specifically indicates otherwise, the terms used in this chapter shall mean as follows:

Appurtenances. Shall include, but not be limited to, grease traps, oil traps, particle separators and other like items which are tributary to the City's wastewater or storm drainage systems.

Authorized Enforcement Agency. The City Consolidated ~~Public Works~~ Public Works department, City Plumbing Inspector, City FOG Inspector, City Health Department, or other City officials responsible for enforcing pertinent ordinances and regulations.

BOD (biochemical oxygen demand). The quantity of oxygen utilized in the biochemical oxidation of organic matter under standard laboratory procedure in five days at 20° C, expressed in milligrams per liter.

Building Drain. That part of the lowest horizontal piping of a drainage system which receives the discharge from toilets, sinks, washers, sanitary drains, waste and other drainage pipes inside the walls of the building and conveys it to the building sewer, beginning five feet (1.5 meters) outside the inner face of the building wall.

Building Sewer. The extension from the building drain to the public sewer or other place of disposal.

City. The City of Waltham including all authorized agents thereof.

City FOG Inspector. ~~Is the designated FOG Inspector by the City or if the position is vacant,~~ Is the designated FOG Inspector by the City or if the position is vacant, the Code Enforcement Inspector of the Engineering Department and/or Assistant City Engineer or an authorized representative of the City Engineer.

Collection System. The pipes, conduits, manholes, pumping stations and appurtenances involved in the collection and transport of wastewater and stormwater.

Combined Sewer. A sewer receiving both surface runoff and sewage.

~~DEP. The Massachusetts Department of Environmental Protection Commission. The Massachusetts Water Resource Authority (MWRA).~~

Director. The Director of ~~Public Works~~ Consolidated Public Works and Forestry or his authorized deputy, agent or representative and/or City Engineer.

Discharges. Any liquid, vapor, or solid material(s) introduced into the municipal sanitary sewerage system, whether intentionally or unintentionally, including, but not limited to, leaks, spills, leaching and pouring.

Drain. A pipe or conduit for the conveyance of storm or groundwater.

Effluent. A discharge of pollutants into the environment or to a sewer system whether or not treated.

Excessive. More than the limits established by any statute, ordinance, rule, regulation, order, permit or standard issued under the Authority of the United States government or its authorized agents; the Commonwealth of Massachusetts or its authorized agents; MWRA; or the City of Waltham.

Floatable Oil. Any oil, fat, or grease (originating from any animal, vegetable, petroleum product or any other hydrocarbon) in a physical state that will allow for separation from wastewater by gravity.

Floor Drain. An intended drainage point in an otherwise impervious floor which serves as the point of entry into any subsurface drainage, treatment, disposal, containment or other plumbing system.

FOG (Fats, Oils, and Grease). Organic polar compounds derived from vegetable/plant or animal sources that are composed of long chain triglycerides.

Garbage. Solid wastes from the domestic and commercial preparation, cooking and dispensing of food and from the handling, storage and sale of produce.

Grease Trap. A receptacle designed to collect and retain or remove grease and fatty substances from wastewater normally resulting from the commercial handling, preparation, cooking or dispensing of food. Also referred to as a grease interceptor in the Uniform State Plumbing Code, 248 CMR 2.00.

Industrial Wastes. The liquid wastes from industrial manufacturing processes, trade or business as distinct from sanitary sewage.

Infiltration. Water other than wastewater that enters a sewer system (including sewer service connections and foundation drains) from the ground through means which include, but are not limited to, defective pipes, pipe joints, connections, or manholes. Infiltration does not include, and is distinguished from inflow.

Infiltration/Inflow. The quantity of water from both infiltration and inflow without distinguishing the source.

Inflow. Water other than sanitary flow that enters a sewer system (including sewer service connections) from sources which include, but are not limited to, roof leaders, cellar drains, yard drains, area drains, sump pump discharges, drains from springs and swampy areas, manhole covers, cross connections between storm sewers and sanitary sewers, catch basins, cooling towers, storm waters, surface runoff, street wash waters, or drainage. Inflow does not include, and is distinguished from, infiltration.

MWRA. The Massachusetts Water Resource Authority.

Natural outlet. Any outlet into a watercourse, pond, ditch, lake or other body of surface or groundwater.

~~Oil Trap~~ Gas Oil Separator. A receptacle designed to separate petroleum-based oil and grease from water. Also called a separator in the Uniform State Plumbing Code, 248 CMR 2.00.

Owner. Person with a legal or equitable interest in property.

pH. The logarithm of the reciprocal of the weight of hydrogen ions in grams per liter of solution.

Private Sewer. A sewer which is not owned by the City or the MWRA. Private sewers include, but are not limited to, building drains, building sewers, building storm drains, sewers, drains, catch basins and manholes located on private property and not located within an easement held by the City, and sewers and storm drains owned by municipalities and other public agencies. The connection from a private sewer to the public sewer system is also owned by the owner of the private sewer.

Properly Shredded Garbage. The wastes from the preparation, cooking and dispensing of food that have been shredded to such a degree that all particles will be carried freely under the flow conditions normally prevailing in public sewers, with no particle greater than one-half inch (1.27 centimeters) in any dimension.

Public Sewer. A sewer which is owned by the City or the MWRA.

Sanitary Sewage. Liquid and water-carried human and domestic wastes from buildings, exclusive of ground, storm and surface water, industrial wastes, uncontaminated cooling water and uncontaminated industrial process water.

Sanitary Sewer. A sewer which carries sewage and to which storm, surface and ground waters are not intentionally admitted.

Sewage. A combination of the water-carried wastes from residences, business buildings, institutions and industrial establishments, together with such ground, surface and storm waters as may be present.

Sewage Treatment Plant. Any arrangements of devices and structures used for treating sewage.

Sewage Works. All facilities for collecting, pumping, treating and disposing of sewage.

Sewer. A pipe or conduit for carrying sewage.

Sewer Use Charge. A fee levied upon users of the sewer system for the costs of operation, maintenance and repairs.

Slug. Any discharge of water, sewage or industrial waste which in concentration of any given constituent or in quantity of flow exceeds for any period of duration longer than 15 minutes, more than five times the average twenty-four-hour concentration of flows during normal operation.

Standard Methods. The industry standard test book describing the procedures for examination and testing of wastewater.

Storm Drain (sometimes termed "storm sewer"). A drain that carries storm- and surface waters and drainage, but excludes sewage and industrial wastes, other than unpolluted cooling water.

Suspended Solids. Solids that either float on the surface of or are in suspension in water, sewage or other liquids and which are removable by laboratory filtering.

User. Any person or entity, whether or not physically located within the City, who discharges or causes or permits the discharge of wastewater into the City's sanitary sewers, storm drains, or interceptors owned by MWRA located within the City. Such person or entity is not limited to the owner of the property from which the offending discharge is made.

Watercourse. A channel in which a flow of water occurs either continuously or intermittently.

**Sec. 16-51. Prohibited Discharges.**

No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewers or drains:

(1) Any gasoline, benzene, naphtha, fuel oil or other flammable or explosive liquid solid or gas.

(2) Any waters or wastes containing toxic or poisonous solids, liquids or gases in sufficient quantity, either singly or by interaction with other wastes, to injure or interfere with any sewage treatment process, constitute a hazard to humans or animals, create a public nuisance or create any hazard in the receiving waters of the sewage treatment plant.



(3)Any waters or wastes having a pH lower than 5.5 or having any other corrosive property capable of causing damage or hazard to structures, equipment and personnel of the sewage works.

(4)Any solid or viscous substances in quantities or of such size capable of causing obstruction to the flow in sewers or other interference with the proper operation of the sewage works. Such items include, but are not limited to, ash, ashes, cinders, sand, mud, straw, shavings, metal, glass, rags, feathers, tar, plastics, wood, unground garbage, whole blood, paunch manure, hair and fleshings, entrails and paper dishes, cups, milk containers, etc., either whole or ground by garbage grinders.

(5)Any garbage that has not been properly shredded. The installation and operation of any garbage grinder equipped with a motor of 3/4 of one horsepower (0.76 hp metric) or greater shall be subject to the review and approval of the Director and/or the City Engineer.

(6)Any liquid or vapor having a temperature higher than 150 degrees Fahrenheit.

(7)Any waters or wastes containing strong acid iron pickling wastes or concentrated plating solutions whether neutralized or not.

(8)Any waters or wastes containing iron, chromium, copper, zinc and similar objectionable or toxic substances; or wastes exerting an excessive chlorine requirement to such degree that any such material received exceeds the limits established by the Director and/or the City Engineer for such materials.

(9)Any waters or wastes containing phenols or other taste or odor producing substances in such concentrations exceeding limits which may be established by the Director and/or the City Engineer as necessary, to meet the requirements of the state, federal or other public agencies or jurisdiction for such discharge to the receiving waters.

(10)Any radioactive wastes or isotopes of such half-life or concentration as may exceed limits established by the Director and/or the City Engineer in compliance with applicable state or federal regulations.

(11)Any waters or wastes having a pH in excess of 9.5.

(12)Materials which exert or cause:

i. Unusual concentrations of inert suspended solids such as, but not limited to, Fullers earth, lime slurries and lime residues or of dissolved solids such as, but not limited to, sodium chloride and sodium sulfate.

ii. Excessive discoloration such as, but not limited to, dye wastes and vegetable tanning solutions.

iii. Unusual BOD, chemical oxygen demand or chlorine requirements in such quantities as to constitute a significant load on the sewage treatment works.

iv. Unusual volume of flow or concentration of wastes constituting "slugs".

(13) Waters or wastes containing substances which are not amenable to treatment or reduction by the sewage treatment process employed or are amenable to treatment only to such degree that the sewage treatment plant effluent cannot meet the requirements of other agencies having jurisdiction over discharge to the receiving waters.

(14) Discretionary Clause.

i. No person shall discharge or cause to be discharged substances, materials, waters or wastes if it appears likely in the opinion of the Director and/or the City Engineer that such wastes can harm either the sewers, sewage treatment process or equipment, have an adverse effect on the receiving stream or can otherwise endanger life, limb, public property or constitute a nuisance.

ii. In forming his opinion as to the acceptability of wastes, the Director and/or the City Engineer will give consideration to factors including, but not limited to, the quantities of subject wastes in relation to flows and velocities in the sewers, the materials of construction of the sewers, the nature of the sewage treatment process, the capacity of the sewage treatment plant and the degree of treatability of wastes in the sewage treatment plant.

**Sec. 16-52. Actions Director and/or City Engineer may take with reference to items in 16-51.**

If any waters or wastes are discharged or are proposed to be discharged to the public sewers, which waters contain the substances or possess the characteristics enumerated in Section 16-51 of this Ordinance, and which in the judgment of the Director and/or the City Engineer may have a deleterious effect upon the sewage works, premises, equipment or receiving waters, or which otherwise create a hazard to life or constitute a public nuisance, the Director and/or the City Engineer may:

(1) Reject the wastes;

(2) Require pretreatment to an acceptable condition for discharge to the public sewers;

(3) Require control over the quantities and rates of discharge;

(4) Require payment to cover the added cost of handling and treating the wastes not covered by existing taxes or sewer charges under the provisions of Section 10 of this article. If the Director and/or the City Engineer permit the pretreatment or equalization of waste flows, the design and installation of the plants and equipment shall be subject to the review and approval of the

Director and/or the City Engineer and subject to the requirements of all applicable codes, ordinances and laws.

(5) Issue a fine of \$300.00 for each violation. For the purposes of this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

**Sec. 16-53. FOG – Fats, Oils and Grease Discharges.**

The discharge of fats, oils, waxes or greases shall be subject to the provisions below.

**(A) Statement of Objectives.**

1. It is well documented that the discharge of fats, oils, waxes or greases into the sewer system causes blockages of the sewer lines, increases the need for and cost associated with sewer maintenance and impedes sewage treatment at the wastewater treatment plant.
2. Discharges of fats, oils, waxes and grease are harmful to the sanitary sewerage system. It is therefore necessary to regulate discharges of these substances for the protection of the sewer system, the environment and the public health.
3. The objective of this section is to prevent the discharge to the municipal sanitary sewage system of any water or waste containing excessive quantities of fats, oils, waxes or greases.

**(B) Prohibited Discharges.**

1. Waters or wastes containing fat, wax, grease, or oil of vegetable or animal origin in excess of ~~3~~400 milligrams per liter or containing other substances which may solidify or become viscous at temperatures between 32 and 150 degrees Fahrenheit (0 to 65 Celsius). Waters or wastes containing such substances (excluding normal household waste) shall exclude all visible floatable oil.
2. The use of chemical, biological or physical means (such as temperature variation, solvents, enzymes, emulsifying agents, mechanical mixers) to bypass or release fats, waxes, oils or greases into the wastewater system is prohibited, unless approved by the City Engineer.
3. Subject to the written approval of the City, a chemical or biological agent may be added to convert the fats, wax, oil and grease in a trap to a substance not regulated by these Ordinances, if the resulting discharge from the trap will not cause or contribute to an obstruction or blockage in the sewer or otherwise violate

these Ordinances. Unless so converted, the fat, wax, oil, and grease contents of a grease trap shall not be discharged to the sewer system. If the concentration for any fats, oils or grease exceeds 3400 milligrams per liter after treatment, the City may, in its discretion, increase the discharge concentration limit on a case by case basis and apply a monetary charge for the increase.

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(C) **Prohibited Methods of Discharge.** The fats, oils, waxes and greases prohibited in section (B) shall not be discharged into the sewer system by any means. Specifically prohibited methods of discharge include, but are not limited to:

1. Disposal of waste cooking oil into drainage or sewerage pipes.
2. Discharge of wastewater from dishwashers to any grease trap except as required by the plumbing code-
3. Discharge of wastewater in excess of 150 degrees Fahrenheit to any grease control device.
4. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease receptor service.
5. Discharge of any FOG and solid materials removed from the grease trap to the sewer system.

(D) **Enforcement.** These provisions shall be enforced according to the following procedures.

To be updated by Charlie Lombardi

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1. **Sampling and Analysis.** The City may conduct sampling and analysis and/or may require the owner/operator of the facility generating FOG to conduct testing to quantify the representative concentration of FOG in sewer discharges. All sampling. Testing and analysis must be conducted according to one or more of the following procedures:

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- i. All sampling s and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection.
- ii. Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being sampled for and analyzed.



iii. Samples to be analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City and agreed to by the FOG contributor/operator/owner. Grab samples will be acceptable for FOG analysis.

~~All measurements, tests and analyses of the characteristics of water and wastes required to conform to this Ordinance shall be performed in accordance with the most recent edition of the Standard Methods, unless otherwise required by the City, MWRA, Environmental Protection Agency or Massachusetts Department of Environmental Protection.~~

ii. ~~Sample analysis required by these ordinances may be performed by an independent laboratory currently certified by the DEP for the parameters being analyzed.~~

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iii. ~~Samples analyzed may be collected at locations designated by the City by methods acceptable to, and at a frequency determined by, the City. The City will stipulate whether a composite or grab sample should be taken and whether composite samples will be time or flow weighted.~~

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iv. The City may require a user to submit a complete data package, including chain of custody records, raw data and quality assurance/quality control related results, with a report required by the City. The City may require that discharge monitoring reports be submitted on paper copy or by electronic means.

2. **Non-Compliance.** Failure of a property owner to comply with these requirements shall result in the following penalties.

i. Any person who violates any provision of these Ordinances, or a corresponding rule, regulation, order or permit condition shall forfeit and pay to the City, from time to time, in accordance with authority granted by G.L. c. 83 §10, as then in effect.

ii. The authorized enforcement agency shall be the City Fog Inspector, Board of Health or Plumbing Inspector as determined by City Ordinance and/or regulation.

iii. The first Notice of Non-Compliance received by an individual or establishment shall allow the violator to remedy the violation through modifications to their plumbing system or modifications to the Operations and Maintenance procedures.

iv. If a user is found in violation of this ordinance, 16-51 or 16-54, three or more times in a calendar year measured January to January, the authorized enforcement agency may require the user to install a fitting within a spigot in the plumbing \_\_\_\_\_ line in order to allow access for additional testing. The sampling type of spigot location and plumbing fitting shall be \_\_\_\_\_ determined by the Engineering Department. The user in violation \_\_\_\_\_ shall be required to pay for the installation and maintenance of the sampling location spigot.

### A. Grease Traps and Oil Traps.

- Page 10 of 12

this section, each day of a continuous violation shall be deemed to be a separate violation. If a violation is intermittent, each occurrence shall be deemed to be a separate violation.

#### **B. Record Keeping, Owners Requirements.**

**1. Records Required.** An owner or user of an establishment with a grease or oil trap shall maintain on its premises and accessible to the City FOG Inspector all documents pertinent to any of the following:

- i. Maintenance records indicating the cleaning record of the grease traps, including the volume of material removed and disposed of;
- ii. The design, installation, maintenance and operation of any special facilities ~~(per Article II, Section 6)~~, particle separators, grease or oil traps, building sewers, private sewers or other wastewater-related facilities or equipment;
- iii. Permits or orders issued pursuant to these Ordinances or any rules or regulations promulgated under such.

**2. Consequences of Denial of Access to Records.** Where an owner or user, after having received reasonable notice from the City, refuses to permit properly identified City personnel access to records described in Section 1 above, the City may forthwith give written notice of its intent to terminate water service to such user.

**3. Records Retention.** All records (as described above) must be retained for a minimum of 5 years.

#### **C. Requirements for Best Management Practices.**

1. All food service establishments shall establish best management practices to minimize the discharge of prohibited fats, oils and grease to the sewer system. Best management practices may include schedules of activities, prohibition of practices, maintenance procedures and other practices that reduce discharge of fats, oils and grease.

2. Specific examples of best management practices may include:

- i. Employee training;
- ii. Maintenance of kitchen exhaust filters and drain screens;
- iii. Posting kitchen signage explaining FOG procedures.

#### **D. Inspection of the Sewer Service.**

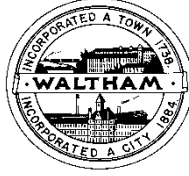
The Director and/or City Engineer may require a property owner with repeated violations and generating significant quantities of FOG to conduct closed captioned videotaping of the

sewer service by a certified sewer service repair company. A copy of the recording is to be provided to the City Engineer on dvd format to provide an inspection record relevant to the condition of the sewer service. The Director and/or City Engineer may require cleaning of the private property sewer service and proof that FOG has been removed from the sewer service lateral.

**Sec. 16-55. Preliminary treatment or flow-equalizing facilities.**

Where preliminary treatment or flow-equalizing facilities are provided for any waters or wastes, they shall be maintained continuously in satisfactory and effective operation by the owner at his expense. Preliminary treatment facilities include grease and oil traps.

## FOG Committee Agendas



**Waltham City Clerks Office**  
**610 Main Street, Waltham, MA 02452**  
**(781) 314-3120**

**Rosario C. Malone, CMC**  
**City Clerk**

**Thomas J. Curtin**  
**Assistant City Clerk**

### **Ad Hoc FOG Ordinance Advisory Committee**

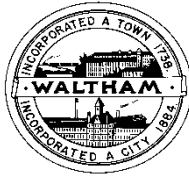
Meeting, Tuesday October 20, 2015 at 7 pm – in the City Council Chamber of City Hall

#### **AGENDA**

1. Review and Approval of Meeting Minutes – September 29, 2015
2. Review and comment of Draft Ordinance by Committee Members
3. Review and discussion of information to be provided by Charlie Lombardi (Best Management Practices, Revere Info, Newton Info, etc.)
4. Discussion about invitations to various individuals involved in FOG enforcement (Plumbing inspector, Health Department personnel, Sewer Department personnel, City Engineer – Steve Casazza, MWRA personnel, DEP personnel, etc.)
5. Discussion of need for Maintenance program,
6. Discussion of need for Education program
7. Old Business
8. New Business

#### **COMMITTEE**

Randy LeBlanc     Co-Chair  
Charles Lombardi Co-Chair  
Bob Coleman         Clerk  
Mike Colomba  
Paul Finger  
Joseph LaCava  
Jerome Nocera



**Waltham City Clerks Office**  
**610 Main Street, Waltham, MA 02452**  
**(781) 314-3120**

**Rosario C. Malone, CMC**  
**City Clerk**

**Thomas J. Curtin**  
**Assistant City Clerk**

## **Ad-Hoc FOG Ordinance Advisory Committee**

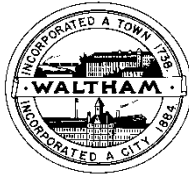
**Meeting: November 4th 2015**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – October 20, 2015
2. Review and comment about Draft Ordinance by Committee Members
3. Review and discussion of information to be provided by Charlie Lombardi (Best Management Practices, Revere Info, Newton Info, MWRA Rules & Regs., etc.)
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## **Ad-Hoc FOG Ordinance Advisory Committee**

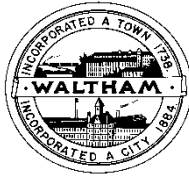
**Meeting: November 17th 2015**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – October 20, 2015
2. Review and comment about Draft Ordinance by Committee Members
3. Review and discussion of information to be provided by Charlie Lombardi (Best Management Practices, Revere Info, Newton Info, MWRA Rules & Regs., etc.)
4. Discussion about invitations to various individuals involved in FOG enforcement (Plumbing inspector, Health Department personnel, Sewer Department personnel, City Engineer – Steve Casazza, MWRA personnel, DEP personnel, etc.)
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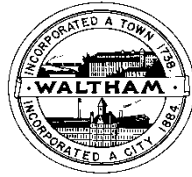
## **Ad-Hoc FOG Ordinance Advisory Committee**

**Meeting: December 1<sup>st</sup>, 2015**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – November 17th, 2015
2. Review and comment about Draft Ordinance by Committee Members
3. Review and discussion of information to be provided by Charlie Lombardi (Best Management Practices, Revere Info, Newton Info, MWRA Rules & Regs., etc.)
4. Discussion about invitations to various individuals involved in FOG enforcement (Plumbing inspector, Health Department personnel, Sewer Department personnel, City Engineer – Steve Casazza, MWRA personnel, DEP personnel, etc.)
5. Review of Information prepared by Paul Finger about FOG Ordinances in other communities
6. Discussion of need for Education program
7. Old Business
8. New Business





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## **Ad-Hoc FOG Ordinance Advisory Committee**

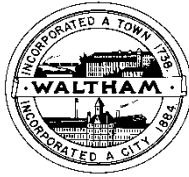
**Meeting: December 15th, 2015**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – December 1st, 2015
2. Review & discussion of responses and comments by Health Director Zuppe and City Engineer Casazza
3. Review of written questions to be submitted to City Engineer Casazza
4. Review of Information prepared by Paul Finger about FOG Ordinances in other communities
5. Review and comment about Draft Ordinance by Committee Members
6. Discussion of need for Education program and Best Management Practices Program
7. Old Business
8. New Business

### **COMMITTEE**

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## **Ad-Hoc FOG Ordinance Advisory Committee**

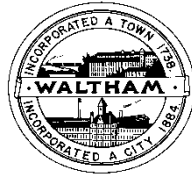
**Meeting: January 12th, 2016**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – December 15th, 2015
2. Discuss and review issues DEP has with FOG Ordinance
3. Obtain input from DEP representative relative to Fog Ordinance and operation of City of Waltham Sewer System
4. Review & discussion of responses and comments by Health Director Zuppe and City Engineer Casazza
5. Review of written questions to be submitted to City Engineer Casazza
6. Review of Information prepared by Paul Finger about FOG Ordinances in other communities
7. Discussion of need for Education program and Best Management Practices Program
8. Old Business
9. New Business

### **COMMITTEE**

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## **Ad-Hoc FOG Ordinance Advisory Committee**

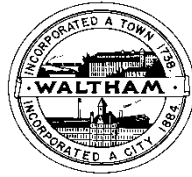
**Meeting: January 26th, 2016**  
**7:00pm, Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – January 12th, 2016
2. Discuss and review issues DEP has with FOG Ordinance
3. Review comments of committee members about revision of DRAFT FOG Ordinance
4. Review & discussion of responses and comments by Health Director Zuppe and City Engineer Casazza
5. Review of written questions to be submitted to City Engineer Casazza
6. Review of Information prepared by Paul Finger about FOG Ordinances in other communities
7. Discussion of need for Education program and Best Management Practices Program
8. Old Business
9. New Business

### **COMMITTEE**

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## **Ad-Hoc FOG Ordinance Advisory Committee**

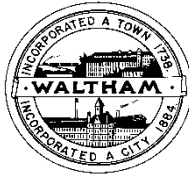
**Meeting: February 23th, 2016**  
**7:00pm, City Council Chamber, City Hall**

### **AGENDA**

1. Review and Approval of Meeting Minutes – February 9th, 2016
2. Discuss and review issues DEP has with FOG Ordinance
3. Review information obtained by Charlie Lombardi as suggested changes to FOG Ordinance
4. Discuss changes limiting application of FOG ordinance to tenants only
5. Review comments of committee members about revision of DRAFT FOG Ordinance
6. Review & discussion of responses and comments by Health Director Zuppe and City Engineer Casazza
7. Discussion of need for Education program and Best Management Practices Program – Insert mailer with water bill
8. Old Business
9. New Business

### **COMMITTEE**

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Charles Lombardi Co-Chair  
Bob Coleman             Clerk  
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## **Ad-Hoc FOG Ordinance Advisory Committee**

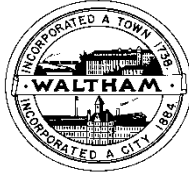
**Meeting: April 26th, 2016**  
**7:00pm, City Council Chamber, City Hall**

### **AGENDA**

1. Review and Discuss FOG Testing performed by EST
2. Discuss Minimum Standard of the amount of FOG that should be incorporated into the FOG Ordinance
3. Review and Discuss DEP ACO- Updated Compliance and Status Report – Dec. 2015
4. Review and Discuss final revisions to FOG Ordinance
5. Review and Discuss Final Report to City Council
6. Review and Discuss Addenda Items and Attachments and other Information to be added to Final Report (“Cease the Grease”, NY City Health Department video, mailers to be sent with the water & sewer bills, etc.)
7. Discussion of need for Education program and Best Management Practices Program – Insert mailer with water bill
8. New Business
9. Old Business

### **COMMITTEE**

Randy LeBlanc Co-Chair  
Charles Lombardi Co-Chair  
Bob Coleman Clerk  
Mike Colomba  
Paul Finger  
Joseph LaCava  
Jerome Nocera



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## **Ad-Hoc FOG Ordinance Advisory Committee**

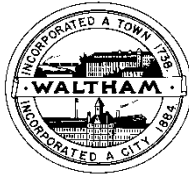
**Meeting: Wednesday May 11th, 2016**  
**7:00pm, City Council Chamber, City Hall**

### **AGENDA**

1. Discuss Minimum Standard of the amount of FOG that should be incorporated into the FOG Ordinance – Basis for Standard
2. Review and Discuss DEP ACO- Updated Compliance and Status Report – Dec. 2015
3. Review and Discuss final revisions to FOG Ordinance
4. Review and Discuss Final Report to City Council
5. Review and Discuss Addenda Items and Attachments and other Information to be added to Final Report (“Cease the Grease”, NY City Health Department video, mailers to be sent with the water & sewer bills, etc.)
6. Discussion of need for Education program and Best Management Practices Program – Insert mailer with water bill
7. New Business
8. Old Business

### **COMMITTEE**

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Charles Lombardi   Co-Chair  
Bob Coleman           Clerk  
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## **Ad-Hoc FOG Ordinance Advisory Committee**

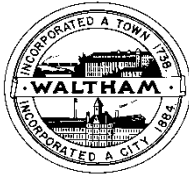
**Meeting: December 6th, 2016**  
**7:00pm, City Council Chamber, City Hall**

### **AGENDA**

1. Review and Discuss final revisions to FOG Ordinance
2. Review and Discuss Final Report to City Council
3. Review and Discuss Addenda Items and Attachments and other Information to be added to Final Report ("Cease the Grease", NY City Health Department video, mailers to be sent with the water & sewer bills, etc.)
4. Review and Discuss Need For Power Point Presentation to City Council and/or Committee Presentation to City Council
5. Discussion of need for Education program and Best Management Practices Program – Insert mailer with water bill
6. Approval of Meeting Minutes
7. New Business
8. Old Business

### **COMMITTEE**

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Bob Coleman        Clerk  
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**Joseph W. Vizard**  
**Assistant City Clerk**

## **Ad-Hoc FOG Ordinance Advisory Committee**

**Meeting: Thursday, June 1st, 2017**  
**7:00pm, City Council Chamber, City Hall**

### **AGENDA**

1. Review and Discuss final revisions to FOG Ordinance
2. Review and Discuss Final Report to City Council
3. Review and Discuss Addenda Items and Attachments and other Information to be added to Final Report ("Cease the Grease", NY City Health Department video, mailers to be sent with the water & sewer bills, etc.)
4. Review and Discuss Need For Power Point Presentation to City Council and/or Committee Presentation to City Council
5. Discussion of need for Education program and Best Management Practices Program – Insert mailer with water bill
6. Approval of Meeting Minutes
7. New Business
8. Old Business

### **COMMITTEE**

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Bob Coleman        Clerk  
Mike Colomba  
Paul Finger  
Joseph LaCava  
Jerome Nocera



## FOG Committee Minutes

FOG Committee Meeting

Sept. 29, 2015 at 7:00 pm

These minutes were reviewed and approved by the committee on October 20, 2015.

Present: Joe Lacava, Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Paul Finger, Michael Colomba, Bob Coleman

Absent: None

Assistant City Clerk Thomas Curtain called the meeting to order for the purpose of outlining the Open Meeting Law requirements (copies furnished to the committee) that govern the committee and for the purpose of selecting officers of the committee. Bob Coleman nominated Randy LeBlanc and Charlie Lombardi to be Co-Chairpersons of the Committee and Joe LaCava seconded the nominations. No other nominations were made. The committee unanimously voted Randy LeBlanc and Charlie Lombardi to be Co-Chairpersons of the Committee.

Randy Leblanc then nominated Bob Coleman to be Clerk of the Committee and Joe LaCava seconded the nomination. No other nominations were made. The committee unanimously voted Bob Coleman to be Clerk of the Committee.

Introductions of the various committee members took place outlining the background of each member and describing the experience of each related to FOG.

Charlie Lombardi shared his knowledge with the Committee about the Administrative Consent Order issued by DEP and the thinking of MWRA about issues surrounding FOG and the problems that they create for the MWRA Sewer System.

Discussion ensued about the City's Municipal Permit to discharge into the MWRA System, Steve Casazza's obligations as City Engineer, issues around appropriate trap installation, and issues around plumbing code compliance, methods of grease control and discharge violations.

Discussion continued about Sewer System Maintenance, the need for an Education program, the need for a program of management and control of the FOG ordinance, the need to establish an administrative process to implement the FOG ordinance, the need to review violation history, the need to review fines, the need to review inspection mechanism of Sewer Department regarding FOG, the need to understand the plumbing code, the need to understand where code compliance is implemented and the financial implications of code compliance.

Methods of FOG reduction were discussed including recycling food waste, elimination of garbage disposal systems, programs of waste haulers and recyclers, and various grease control systems and grease traps, use of chemicals and enzymes and best management practices. Also discussed was the process of

policing for FOG discharges, fees for policing, fines associated with discharges, participation of the legal department, forms used to implement FOG management, reporting, and inventory of FOG producers (including schools & colleges, grocery stores and restaurants).

It was agreed that all committee members would review the proposed draft ordinance before the next meeting and be prepared to discuss the current proposal make comments. Meeting dates and times were then discussed. Meetings were scheduled for October 20, November 3 (later changed to November 4<sup>th</sup> because of elections) and November 17<sup>th</sup>. Meetings are scheduled to run from 7 to 8 pm. Agendas and meeting minutes are to be filed with the Assistant City Clerk, Tom Curtin.

The next scheduled meeting is October 20<sup>th</sup> at 7 pm.

These minutes were reviewed and approved by the committee on November 17, 2015.

Present: Joe Lacava, Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger (came late at 7:40 pm)

Absent: None

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi. A motion was made by Randy LeBlanc and seconded by Joey LaCava to approve the meeting minutes for the September 29<sup>th</sup> meeting. The minutes were unanimously approved.

Charlie Lombardi opened the discussion speaking about his discussion with MWRA to obtain additional information about Waltham's I & I and FOG issues. The municipal permit issued to Waltham was discussed and additional information will be forthcoming from MWRA including a system map of the area, information on the 5400 miles of sewer pipe, details of the MWRA connections to the interceptor sewer lines, MWRA web site [www.mwra.com](http://www.mwra.com), <http://www.mwra.state.ma.us/01news/2014/112514-fog-holiday.html>, MWRA FOG requirements of 300 mg/liter. Also discussed was the DEP Consent decree and Sewer System Overflows (SSO) caused by FOG.

Charlie then spoke about recent information about testing and investigation of sewers in Cedarwood. Reportedly 8 street drains had been connected to the sewer system and the City only found the connections recently despite having tested for them previously. Also mentioned is the Regis college connection to the Waltham System which someone else is now trying to access. Charlie also mentioned that he has not been able to find any authority requiring a FOG Ordinance.

The major causes of SSOs are FOG and root invasion of the sewer lines and so pipe maintenance is extremely important. Also Best Management Practices (BMP) need to be implemented both by sewer users and the City Sewer department.

Randy LeBlanc also spoke about the New York City information about preventing Grease discharges into sewers found at:

[http://www.nyc.gov/html/dep/html/businesses/busgrease\\_wide.shtml](http://www.nyc.gov/html/dep/html/businesses/busgrease_wide.shtml) This page contains many good graphics and a video dealing with Sewer regulations and prevention of grease entering the system through grease interceptors and recycling grease. Randy also mentioned that grease can be sold to various recyclers. Also discussed was the use of digesters which can create methane enabling conversion of food waste to energy.

Jerry Nocera indicated that if more than 750 lbs. of food waste is generated then it must be recycled. Jerry indicated that he may be able to get some industry information on FOG, recycling, BMPs and education on the subject. Charlie Lombardi spoke about problems in specific areas of Newton where there is a concentration of restaurants that require weekly maintenance, use of chemicals and grease disposal.

Also discussed was the FOG generated by food processing operations (supermarkets, Costco, BJ's, etc.) schools (Bentley, Brandeis, Waltham Public Schools, private schools, etc.) and other uses.

Joe Florio was mentioned as a person who has much experience and knowledge about the FOG problem and he may be worth having to the Committee meeting. Reportedly he is now retired.

Charlie Lombardi is going to continue to try and get information from Newton, Brookline and Revere. Charlie also handed out MWRA Sewer Regs. 360 CMR 23. 10.023 indicating a 300 mg/ liter requirement.

Discussion then related to who in the City is responsible for testing, inspections, SSOs resulting from grease. We need to identify the actual people who are in the know so that we can speak to them. The question was also raised about whether there is an existing ordinance. If so we need to get a copy. We then need to compare it to the draft ordinance. We should also obtain all inspection forms (who has them and who completes them). We should obtain grease logs, reports submitted and reporting requirements.

People we should consider interviewing include someone from CPW, Sewer Department, the plumbing inspector, whoever receives the reports currently, whoever does the inspections on behalf of the City, someone from the Board of Health, any lawyers who have knowledge of the problem, and whoever drafted the current draft ordinance (Pat Azadi/ Bernadette Sewell?), the City Engineer and maybe the Mayor.

It was agreed that all committee members would review the proposed draft ordinance before the next meeting and be prepared to discuss the current proposal make comments. Meeting dates and times were then discussed. Meetings were scheduled for December 1st and December 15<sup>th</sup> . Meetings are scheduled to run from 7 to 8 pm. Agendas and meeting minutes are to be filed with the Assistant City Clerk, Tom Curtin.

The meeting adjourned at 8:30 pm.

Next meeting date is scheduled for November 4, 2015 at 7 pm.

These minutes were reviewed and approved by the committee on November 4, 2015.

Present: Joe Lacava, Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger

Absent: None

The meeting was called to order at 7:15 pm by Co-chairperson Lombardi in the parking lot of City Hall. Because City Hall was locked and because of the requirements of the Open Meeting Law, a motion was made by Randy LeBlanc and seconded by Joey LaCava to adjourn the meeting.

The meeting adjourned at 7:20 pm.

Next meeting date is scheduled for November 17, 2015 at 7 pm.

These minutes were reviewed and approved by the committee on December 15, 2015.

Present: Charlie Lombardi, Jerry Nocera, Michael Colomba, Bob Coleman, Randy LeBlanc (came late at 7:25 pm)

Absent: Paul Finger, Joe Lacava

The meeting was called to order at 7:10 pm by Co-chairperson Lombardi. A motion was made by Bob Coleman and seconded by Michael Colomba to approve the meeting minutes for the September 29<sup>th</sup> meeting. The minutes were unanimously approved.

Charlie Lombardi opened the discussion speaking about his further discussion with MWRA to obtain additional information about Waltham's I & I and FOG issues and his contacts with DEP. The municipal permit issued to Waltham was discussed and the MWRA FOG requirements of 300 mg/liter. Also discussed was the DEP Consent decree and Sewer System Overflows (SSO) caused by FOG.

Discussion then ensued about the problems of identifying who to invite to the committee hearings and exactly the part they play in the FOG process. Joe Florio who is now retired was identified as the person who has the best direct knowledge. Tom Creonte indicated to one of the committee members that the B of Health sometimes gets involved if there are problems with particular restaurants.

The major causes of SSOs are FOG and root invasion of the sewer lines and so pipe maintenance is extremely important. We need to identify someone from the Sewer Department to discuss these issues with so that we understand the process. What is the paper trail? When is the paper trail implemented? What happens when there is a blockage? How is it determined if it is caused by FOG? Does the City own and use a camera truck? Are people trained in its use? When do they use it? Who operates the Vector truck? When is it used? Is it used to maintain the system?

Also Best Management Practices (BMP) need to be implemented both by sewer users and the City Sewer department.

Randy LeBlanc also spoke about the New York City information about preventing Grease discharges into sewers found at:

[http://www.nyc.gov/html/dep/html/businesses/busgrease\\_wide.shtml](http://www.nyc.gov/html/dep/html/businesses/busgrease_wide.shtml) This page contains many good graphics and a video dealing with Sewer regulations and prevention of grease entering the system through grease interceptors and recycling grease. Randy also mentioned that grease can be sold to various recyclers. Also discussed was the use of digesters which can create methane enabling conversion of food waste to energy.

Jerry Nocera indicated that if more than 750 lbs. of food waste is generated then it must be recycled. Jerry indicated that he may be able to get some industry information on FOG, recycling, BMPs and education on the subject. He also spoke about Food Waste Recyclers, EMOS Recyclers – use bins and charge \$250 per week. Dumpsters for recycling cardboard were discussed. The need to pump grease traps regularly was discussed. Jerry spoke of a trade show that deals with the latest technology and systems. The “Big Dipper” was mentioned as a piece of equipment.

Charlie Lombardi spoke about problems in specific areas of Newton where there is a concentration of restaurants that require weekly maintenance, use of chemicals and grease disposal. The use of chemicals is now a popular method to deal with FOG.

Also discussed was the FOG generated by food processing operations (supermarkets, Costco, BJ's, etc.) schools (Bentley, Brandeis, Waltham Public Schools, private schools, etc.) and other uses.

Discussion about the source of the draft ordinance took place. Who drafted it? What was the basis for the changes? Who would be involved in enforcing it? Why is the 100 mg per liter the standard?

Charlie Lombardi is going to continue to try and get information from Newton, Brookline and Revere. Charlie also handed out MWRA Sewer Regs. 360 CMR 23. 10.023 indicating a 300 mg/ liter requirement.

Discussion then related to who in the City is responsible for testing, inspections, SSOs resulting from grease. We need to identify the actual people who are in the know so that we can speak to them. The question was also raised about whether there is an existing ordinance. If so we need to get a copy. We then need to compare it to the draft ordinance. We should also obtain all inspection forms (who has them and who completes them). We should obtain grease logs, reports submitted and reporting requirements.

People we should consider interviewing include someone from CPW, Sewer Department, the plumbing inspector, whoever receives the reports currently, whoever does the inspections on behalf of the City, someone from the Board of Health, any lawyers who have knowledge of the problem, and whoever drafted the current draft ordinance (Pat Azadi?), the City Engineer and maybe the Mayor.

It was agreed that all committee members would review the proposed draft ordinance before the next meeting and be prepared to discuss the current proposal make comments. Charlie Lombardi may take a stab at making revisions to the draft ordinance if his schedule allows.

In light of the upcoming Thanksgiving Holiday the question of FOG prevention in residential uses was discussed. Why isn't there an educational program about dumping grease down the sewer line?

Jerry D'Agostino was mentioned as someone from the sewer department who deals with sewer backups. Another person who is informed is Jerry Dagle.

The meeting adjourned at 8:30 pm.

Next meeting date is scheduled for December 1, 2015 at 7 pm.

These minutes were reviewed and approved by the committee on December 15, 2015.

Present: Charlie Lombardi, Jerry Nocera, Michael Colomba, Bob Coleman, Paul Finger, Randy LeBlanc

Absent: Joe Lacava

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi. A motion was made by Bob Coleman and seconded by Michael Colomba to postpone review of meeting minutes until December 15, 2015.

Present at the Meeting were Director of Public Health, John Zuppe and City Engineer, Stephen A. Casazza who had been invited to the meeting by the committee.

Director Zuppe explained that the Health Department licenses all restaurants in the City of Waltham and has a working relationship with these restaurants. He explained that the Health Department has a working arrangement with the Engineering Department that when the Engineering Department alerts the Health Department that they are experiencing a problem with FOG disposal by a restaurant into the City Sewer System, the Health Department contacts the restaurant owner and informs him that the Health Department has been notified by the Engineering Department that a FOG problem exists and that the restaurant needs to remedy it. Usually a time period is given for a correction of the problem and then a re-inspection takes place and if the problem has not been satisfactorily resolved then the Health Department threatens to issue a complaint against the restaurant. This arrangement is informal and is not covered by any ordinance. A facility without a proper operating sewer system is in violation of the State Sanitary Code and the Health Department can shut the facility down. The Health department does this as a courtesy to the Engineering Department.

This usually takes place after the Engineering Department issues its own warning letter asking the restaurant owner to work with the FOG Inspector to resolve the problem. A second letter then issues if the problem is not resolved and another opportunity for a resolution of the problem is given.

The City Engineer described the process from his perspective. The City FOG inspector conducts regular inspections of the grease traps in restaurants and if there is a problem he warns the restaurant owner and asks for a resolution. Usually problems are resolved at this level. Sometimes it is necessary to involve the Health Department. The sewer is for everyone's use but it cannot be used improperly. A blockage caused by FOG is unacceptable and needs to be remedied. The FOG inspector makes interior observations of the grease traps and sewer pipe areas and makes a judgement about compliance. If necessary a manhole is opened and an inspection of the manhole takes place. Often times the FOG problem is masked by overheating the liquid so the fat, oil and grease flows into the sewer system and causes blockages and has a negative impact on the sewer system. Sometimes there is a problem with the location of the grease trap and the way that the system drains.

Charlie Lombardi asked if there was a Fog Management and Control Plan in place that spells out violations and how they occur. Mr. Casazza's response was that there is no Management and Control Plan in place. Mr. Lombardi then asked how a violation could be determined? Mr. Casazza indicated that it is usually a question of interior and exterior observation. When this is done you can usually see the



system failure as indicated by FOG blockages caused by illegal discharges. The City then seeks a solution with the restaurant owner and the City becomes proactive. Sometimes exterior inspections and use of a camera is necessary. The City often asks for a maintenance schedule and use of records to document conditions. Mr. Lombardi asked again about exactly how the violation is detected. Mr. Casazza indicated that normally there is no testing but instead the interior and exterior inspection and the use of the camera provides good evidence of the problem.

Mr. Lombardi then asked about the 100 milligrams per liter standard in the current ordinance pointing the MWRA Standard is 300 milligrams per liter. Mr. Casazza indicated that the City has the right to a higher standard if it wants and that with new technologies and industry standards the City should have a high standard. Many other communities use the 100 milligrams per liter standard.

Mr. Casazza then spoke about educating people to reach a higher standard and exactly what the cause of the problem is. He mentioned that even residential uses produce FOG that is typically not regulated.

Mr. Casazza then spoke of maintaining the sewer system in a manner that protects the system and minimizes problems.

Mr. Lombardi then inquired about who is doing the inspections currently. Mr. Casazza indicated that the former inspector retired. The city used a consultant and is now in the process of hiring a new inspector. The job is posted and advertised and there has been only limited interest. Some interviews have taken place. There may be a chance that someone else from the City will take the job. Mr. Lombardi asked that the job posting be forwarded to the committee and he agreed to forward it.

Mr. Casazza was then asked about the source of the DRAFT FOG Ordinance. Mr. Casazza indicated that he prepared the initial draft, the law department reviewed and edited it and then he had DEP vet it. The current draft is a result of that process. He indicated that DEP is looking for the ordinance.

Mr. Lombardi asked if anything in the 2010 Administrative Consent Order of DEP addressed FOG specifically. Mr. Casazza responded in the negative. He did say that there is requirement for a semi-annual reporting to DEP about SSOs including those caused by FOG. He also indicated that he reviewed the existing sewer use ordinance and has had discussions about the DRAFT Ordinance with them.

He indicated that the City was not picking on restaurant owners although it might seem like that but there is not really any way to control residential FOG.

Mr. Casazza was then asked what part the plumbing inspector plays in the process. Whenever a building permit for new plumbing work is requested the plumbing inspector reviews the plans and designs for waste disposal to see if a grease trap is required and if the system is designed according to code. The size, design, location and adequacy are then considered and if appropriate a permit is issued. After the initial construction the plumbing inspector has no other participation.

Mr. Casazza was then asked about measuring of traps and the 100 milligrams per liter standard. He indicated that the City does not usually measure or test samples because they vary so much. He also indicated that it is difficult to get adequate samples from traps. He indicated that the 100 milligrams per liter is now a standard.

Mr. Casazza indicated that it is an educational process and businesses need to be reminded. He indicated that the use of cameras is important to document problems. The cameras are used in the sewer mains as well as the laterals leading to the properties. Often times that can simply use the camera and give a disc to the violator and tell him they will use it in court against him and the problem gets solved.

Mr. Casazza was asked about other properties investigated and he mentioned hotels, schools and colleges and food processing facilities. He indicated that it would be nice to have testing devices installed in every location.

He was asked about creating regulations and a control and management plan. He indicated that he hardly had time to worry about the ordinance never mind the other issues. He said he hoped that the various City Departments could continue to work as a team to address the problem.

Mr. Casazza indicated that cameras are some of the most useful tools in detecting the existence of FOG in the sewer system.

Mr Casaza was asked if he could identify the areas of the sewer system where the most intensive maintenance efforts are required to deal with FOG. He indicated that he would need to confer with sewer department personnel in order to be certain. He was asked if we could submit written questions to him which he could then answer and return to the committee. He indicated that he would have no problem submitting answers in writing.

Mr. Casazza was asked if there was a way to upgrade systems to make then more code compliant. He indicated that he didn't know of any. It was suggested that much like in residential real estate when a sale takes place; the smoke detector system and CO 2 system are now checked. Maybe the grease traps and traps could be upgraded and/or tested before the sale is allowed.

The question of how floor drains contribute to the problem was raised and he affirmed that most floor drains are not connected to grease traps thereby making it very easily possible for grease to enter the sewer system.

Best Management Practices in the sewer department were raised and Mr. Casazza indicated that he thought that they were important but he was not ready to discuss details.

The use of chemicals and bacteria and enzymes were raised as a method to treat FOG. Mr. Casazza indicated that Hot Shot was frequently used to treat FOG. He was asked if there was any authorization from DEP or MWRA to use these chemicals and he indicated he did not know of any.

Mr. Casazza was asked what part the MWRA plays in the FOG situation and he indicated that they play no direct role but act as a resource to the City if need be. He specifically cited a grease problem on South Street which he indicated that the MWRA helped resolve. He indicated that DEP is more of the watch dog dealing with issues around FOG and they require the City to be proactive and transparent. He indicated that DEP requires a paper trail for just about everything related to FOG.

Mr. Casazza was asked if they have a full crew in the sewer department and he indicated that they are down 8 men. They have a very hard time recruiting people because other cities and towns have better

benefits packages and Waltham does not compete well. He indicated that Waltham needs to offer better incentives.

Mr. Casazza was asked if he needed more equipment, more staff, more training, more money in the budget and he indicated that he did not believe that he did. He was asked about Engineering personnel and he indicated that he is also down people in the engineering department to deal with FOG issues.

He was asked if more independent contractors were needed and he answered that that would likely become a union issue.

The meeting adjourned at 8:35 pm. Next meeting date is scheduled for December 15, 2015 at 7 pm.

FOG Committee Meeting

December 15, 2015 at 7:05 pm

These minutes were reviewed and approved by the committee on January 12, 2016.

Present: Charlie Lombardi, Jerry Nocera, Michael Colomba, Bob Coleman, Paul Finger, Randy LeBlanc, Joe Lacava

Absent: None

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi.

A motion was made by Charlie Lombardi and seconded by Michael Colomba to accept meeting minutes for December 1, 2015 meeting, November 17, 2015 meeting and October 20, 2015 meeting.

Charlie Lombardi spoke about his conversation with Kevin Burns of DEP about the revised FOG Ordinance. The goal of the ordinance should be to eliminate discharges of FOG at levels that harm the sewer system. The area standard reportedly is 100 mg/litre. DEP is willing to come to a meeting with us. DEP says that one of the best programs they have seen is the CEASE THE GREASE program out of Texas - <http://www.ceasethegrease.org/> is the web site and Charlie asks that the committee members look at the web site.

According to Charlie Waltham is having its share of problems with FOG disposal which is causing Sewer System Overflows (SSOs).

Charlie indicates that Joe Nerden of DEP is willing to discuss Waltham's problems with the committee and Charlie will try to arrange the meeting for January 12, 2016.

The committee should arrange to obtain the last draft of the FOG Ordinance from the Sewer department so we can review it with DEP.

A FOG program needs to have an educational component, a component about proper disposal and cleanup after using FOG, cleaning and maintaining the system and keeping adequate records.

The FOG program needs appropriate publications, articles, TV programs, mailers, and participation by the Board of Health in getting the word out.

Currently Weston & Sampson is doing the inspections of the sewer system.

One thing that the FOG Ordinance should have is an annual look-back after the ordinance is adopted to make regular changes to the ordinance if necessary.

Consideration should be given to the fact that there should also be some type of a provision that older establishments should be required to upgrade their grease traps to current standards if they do not meet current code. Also if any improvements are made to a property exceeding 10% of the value of the property they should be required to upgrade their system to current code.

Also some type of a review of current systems should be conducted so that deficiencies can be identified. Maybe we should create a written survey which each property owner is required to complete about the state of the system. It should also review Best Management Practices (BMPs) and how they are conducted. Management of the system should also be reviewed.

Questions were asked about the current forms used by the City and also required of property owners/tenants to keep track of the current properties. Joey LaCava is going to contact Michelle Feely to obtain copies of all forms used by the City and owners/tenants to keep track of FOG.

We should plan to review a set of written questions to Steve Casazza after we have met with DEP and have reviewed the forms.

The meeting adjourned at 8:40 pm upon motion by Randy Leblanc.

Next meeting date is scheduled for January 12, 2016 at 7 pm.

These minutes were reviewed and approved by the committee on January 26, 2016.

Present: Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger

Absent: Joey LaCava

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi. A motion was made by Randy LeBlanc and seconded by Paul Finger to approve the meeting minutes for the December 15, 2015 meeting. The minutes were unanimously approved.

Charlie Lombardi opened the discussion speaking about his discussion with MWRA to obtain additional information about Waltham's I & I and FOG issues. The municipal permit issued to Waltham was discussed. MWRA FOG requirements of 300 mg/liter were also discussed and once again the committee is in favor of adopting 300 mg/liter as the appropriate standard for Waltham. The final revisions to the FOG Ordinance were reviewed and discussed.

A discussion ensued about the interviews held with City Engineer, Steve Casazza and Health Director Zuppe. The answers obtained, to extent that were responsive were helpful, but the Committee felt that additional questions and answers are warranted.

The question of asking additional questions to Steve Casazza in writing was discussed. Chairman LeBlanc raised several issues and Bob Coleman also had a number of additional questions as well. Charlie Lombardi indicated that feedback from MWRA and DEP warranted additional information. Also discussed was the DEP Consent decree and Sewer System Overflows (SSOs). The committee will review the questions presented and decide if the questions should be submitted in writing.

Paul Finger had assembled a number of FOG ordinances from other communities for review comment and discussion by the Committee.

Billerica, Hingham, Newton, Watertown and Quincy were discussed and a book covering all of the various cities and towns was made available to the committee.

Randy LeBlanc also spoke about the New York City information and about the Boston Water and Sewer information that is available on line.

The need for an education program with the Residential users as well as the Commercial sewer system users was discussed. Best Management Practices should also be included in our discussions.

The meeting adjourned at 8:15 pm.

Next meeting date is scheduled for January 26<sup>th</sup>, 2016.

These minutes were reviewed and approved by the committee on February 9th, 2016.

Present: Randy LeBlanc, Joey LaCava, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger

Absent: Jerry Nocera

The meeting was called to order at 7:05 pm by Co-chairperson LeBlanc. A motion was made by Randy LeBlanc and seconded by Joey LaCava to approve the meeting minutes for the December 15, 2015 meeting. The minutes were unanimously approved.

Charlie Lombardi opened the discussion speaking about his discussion with MWRA to obtain additional information about Waltham's I & I and FOG issues. He also indicated that he thought it would be a good idea if the Committee members who had restaurants would submit to a test of their systems to see how the process works. Discussions about cost, who would conduct the sampling, when the sampling would be done, where the sampling would be done and the overall logistical process were discussed. A decision on the matter was postponed until a future meeting and until Joey LaCava could be notified.

The question of asking additional questions to Steve Casazza in writing was discussed. The Committee postponed any action on submitting additional questions at the present time until the issue of the testing is resolved.

Paul Finger had assembled a number of FOG ordinances from other communities for review comment and discussion by the Committee. Discussion about the various ordinances ensued and the Billerica Ordinance was the subject of discussion as related to what might be the basis for the start of our report to the City Council.

Charlie Lombardi strongly supported including Information about Best Management Practices and Notices to residents in their water bills.

The need for an education program with the Residential users as well as the Commercial sewer system users was discussed. Best Management Practices should also be included in our discussions.

The meeting adjourned at 8:10 pm.

Next meeting date is scheduled for Feb 9<sup>th</sup>, 2016.

Present: Charlie Lombardi, Joe LaCava, Paul Finger, Jerry Nocera, Michael Colomba, Bob Coleman

Absent: Randy LeBlanc

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi.

The initial discussion revolved around the need to have a designated FOG Inspector capable of uniformly inspecting and enforcing the FOG Ordinance.

The specifics of the proposed ordinance changes were then reviewed.

Authorized Enforcement Agency was changed to City Consolidated Public Works Department. The City Fog Inspector – Is the designated FOG Inspector or if the position is vacant, the Code....

DEP, The Massachusetts Department of Environment Protection .... Was inserted and MWRA removed...

Director. The Director of the Consolidated Public Works Department... was inserted...

Oil Trap was removed and Gas Oil Separator was inserted....

User. Any person or entity, whether or not physically located in the City, who discharges.... was inserted .... Such person or entity is not limited to the owner of the property from which the offending discharge is made.... Was inserted....

(B) Prohibited Discharges, 2. System is prohibited, unless approved by the City Engineer.... Was inserted....

(B) Prohibited Discharges, 3. ... fats, oils or grease exceeds 100 mg/l was changed to 300 mg/l

(D) Enforcement – Entire section to be removed and a new section inserted....

(D) Enforcement – 2. Non-Compliance iv. ....changed to .... the user to install a fitting within the plumbing line.... The sampling location and plumbing fitting shall be determined by the Engineering Department. The user in violation shall be required to pay for the installation and maintenance of the sampling location.....

Sect. 16-54 Obligations of Certain Establishments 5. Insert... Pumping of traps must occur in accordance with manufacturer's directions for the specified device and in accordance with Operations and Maintenance procedures and as amended by the FOG Inspector.

D Inspection of the Sewer Service – Insert ..... The Director and /or City Engineer may require a user with repeated violations and generating significant quantities of FOG.....

Also discussed was the use of chemicals to remove stoppages if approved by the City Engineer. The use of food waste recycling was discussed as an important method of reducing FOG. Also it was the feeling of the committee to allow a food service operator to be given an opportunity to correct any deficiency before the City proceeds with any enforcement action.

Charlie Lombardi will provide draft language regarding enforcement.

The next meeting is tentatively scheduled for April 26, 2016

The meeting adjourned at 8:50 pm.



Present: Charlie Lombardi, Joe LaCava, Jerry Nocera, Michael Colomba, Bob Coleman

Absent: Randy LeBlanc, Paul Finger

The meeting was called to order at 7:08 pm by Co-chairperson Lombardi.

The initial discussion revolved around the importance of maintenance records by food service facilities. Because the Engineering Department cannot be Omni-present at food service facilities it is necessary to have a system which tracks the maintenance that takes place at these facilities. That is currently done by use of a maintenance log which is required to be maintained by the facility and available for review and analysis by the Fog Inspector of the Engineering Department. The use of these logs combined with the inspection activities of the FOG Inspector result in the FOG enforcement program of the City of Waltham. The two items combined result in the basis for an enforcement action against a food service facility. Also if there is a Sewer System Overflow (SSO) and the sewer department determines through manhole inspection or TV inspection of the sewer lines or lateral lines to each property that there is a grease buildup, then this could also result in an enforcement action.

Currently the Fog Inspector informs a food service operator that there is a deficiency and then seeks a resolution with the operator (pump grease trap, properly maintain FOG Log, etc.) The City Engineer would become involved if there is noncompliance. If the noncompliance continues the Health Department would become involved. There is currently no appeal process of mechanism. Currently the City is not using any testing standard beyond what was previously described.

A discussion was then held about arranging for Eastern Analytical Lab to take sample from the three restaurants of committee members for the purpose of testing the reasonableness of the proposed 100 mg/l standard. A discussion about the costs of testing was conducted and the three restaurant owners indicated their willingness to participate. Some reservations were expressed about when, how and what the logistical process would be in order to conduct the tests.

Other items discussed were the need for an enforceable FOG Management Control Program, the need to either hire a FOG Inspector in the Engineering Department or in the alternate the need to outsource the job to a competent, informed and responsible contractor capable of being fair and reasonable in dealing with the food service operators.

Also discussed was the issue of taking any enforcement action against the food service operator rather than the property owner. Records maintenance, grease trap cleaning and grease trap maintenance are all the responsibility of the operator not the owner of the property.

The next meeting is tentatively scheduled for March 8, 2016

The meeting adjourned at 8:15 pm.

Present: Charlie Lombardi, Joe LaCava, Jerry Nocera, Michael Colomba, Bob Coleman, Paul Finger

Absent: Randy LeBlanc

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi.

The initial discussion revolved around the testing conducted on each of the three restaurant facilities. There were many issues and concerns expressed about the accessibility to a suitable test site on each premises, the ability of the contractor to grab a test sample, the time of the sampling, the science involved in the testing and the logistical problems associated with any testing. The cost of the testing was \$623 for each of the three sites with both a lunch and dinner sample for each restaurant facility. It was the consensus of all the committee members present that testing to provide an indication of a FOG problem is fraught with peril and not likely to be reliable. The Committee members could not justify the 100 mg/l standard that is called for in the revised ordinance.

Several other points of discussion included the fact that the City of Waltham is not now using and has never been using this testing methodology, the effectiveness of the existing system is based upon regular inspections, by an informed and consistent FOG inspector who can communicate his satisfaction or dissatisfaction to owners/contact persons/managers at each facility, accurate and credible record keeping by the establishments are also an important part of the implementation of the existing FOG Ordinance. 300 mg/l based upon current MWRA requirements and current science, is an achievable standard that the City can rely upon. Many of Waltham's current problems result from the Engineering Department's inability to hire and retain qualified and competent people to administer the program.

Mr. Lombardi indicated that DEP has indicated that the agency is not satisfied with the way that Waltham is managing its FOG Program. DEP feels that the City is in need of a comprehensive FOG Management and Control program. Absent such a program and more focus on managing the issues around FOG the City of Waltham will be regarded as deficient in its FOG program. In light of the Consent Decree with DEP Waltham not only needs to update its FOG Ordinance but it also needs to implement a Management and Control Program with enforceable regulations, reviewed and approved by the City Council, with regular reporting to DEP, MWRA, The Waltham City Council and the sewer system users of the City of Waltham.

A discussion then revolved around finalizing a report to the City Council, having a Power Point presentation and formulating the Addenda to the Report that covers public education and other relevant information (Lids from BWSC, NY City Health Department Video, Cease the Grease, posters, mailings and handouts, etc.)

The next meeting is scheduled for May 11, 2016 - The meeting adjourned at 8:25 pm.

Present: Charlie Lombardi, Jerry Nocera, Michael Colomba, Bob Coleman, Paul Finger,

Absent: Joe Lacava, Randy LeBlanc

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi.

A discussion took place about the 100 mg/l requirement currently in the proposed ordinance. Currently the MWA requirement is 300 mg/l and not 100 mg/l and it was acknowledged that the 300 mg/l is an enforceable standard. A number of issues and problems were noted in the 100 mg/l standard. The first item noted as a result of the actual testing conducted at the restaurants of three of the committee members is the difficulty in conducting the testing and getting valid and consistent results. Based upon the actual tests conducted at the three restaurants the testing is highly susceptible to sampling error and the level of science is problematic.

Other issues acknowledged and discussed are the problems of identifying a location within each restaurant to conduct the sampling, the timing of the sampling, the difficulty of actually conducting the sampling, the lack of accessible and convenient locations within the restaurant to conduct any sampling, the technology used to conduct the sampling, the cost of sampling, the science of conducting the sampling, the frequency of sampling, and the differences in systems within each restaurant which could result in variability and inaccuracy of testing. Furthermore the City itself is not using sampling to enforce requirements dealing with inappropriate levels of FOG discharges but rather it is using inspections of manholes and laterals either visibly or by means of TV technology.

**Given the array of issues that cause susceptibility to sampling error it was unanimously agreed by the committee that a standard no higher than 300 mg/l should be contained within the FOG Ordinance.** It was acknowledged that a reasonable and enforceable standard would be an important factor in achieving a level of trust and cooperation among food service providers and the city's enforcement agents in order to achieve appropriate levels of FOG in any discharges to the system.

It was also unanimously agreed that there is no magic solution to dealing with FOG problems and that it may be necessary to implement a new FOG Ordinance and make adjustments and revisions to the ordinance as technologies and conditions change.


In order to try and bring a real world example to the situation three members of the committee actually agreed to conduct the testing at their restaurants, actually expending time resources and money to have the sampling and testing completed. Many of the difficulties discussed above were encountered as part of the process of conducting the testing. The process was undertaken under the supervision of one of our committee members who has a long history of working in the industry over seeing FOG testing for MWRA and many cities and towns. Arrangements were made by a private independent contractor to conduct the sampling and testing process.

Currently the City mechanism for dealing with FOG is to require the various food service facilities to maintain Grease Control Log forms related to the grease trap maintenance and clean outs that they

conduct. Logs are required for each grease trap in each food service facility. These logs are then made available to the FOG Inspector when he conducts his inspection of the food service facility for completeness and accuracy. The date of the grease trap cleanout is recorded along with the name and signature of the person conducting the clean out along with the amount of grease removed from the grease trap. The log also contains information for the trap size of each trap, the manufacturer and model number, the date installed, the location in the facility and weather the facility is located inside or outside the building.

Following is a copy of the Grease Control Log Form:

CITY OF WALTHAM  
Engineering Department  
Office of the City Engineer



Stephen Casazza, P.E.  
City Engineer and Director

### GREASE CONTROL LOG FORM

<b>Failure to maintain this log shall result in violation of City of Waltham Ordinances and your facility will be subject to the non-criminal disposition.</b>				
<i>This log must be available for viewing by Engineering personnel at all times.</i>				
Name of Business:		Address:		
Name of Owner:		Contact:		
		Phone Number:		
		Email Address:		
Date:		Inspector:		
Number of Traps:		How Often Cleaned:		
Trap #1	Trap Size:	Manufacturer & Model #:		
Date Installed:		Location: (describe)	<div style="text-align: right;">Outside</div> <div style="text-align: right;">Inside</div>	
Trap #2	Trap Size:	Manufacturer & Model #:		
Date Installed:		Location: (describe)	<div style="text-align: right;">Outside</div> <div style="text-align: right;">Inside</div>	
Trap #3	Trap Size:	Manufacturer & Model #:		
Date Installed:		Location: (describe)	<div style="text-align: right;">Outside</div> <div style="text-align: right;">Inside</div>	

CLEANING LOG				
Date	Who Removed Grease	Amount	Signature	W-S-D

Please attach another sheet if there are more than three grease traps.

The FOG Inspector is required to meet with the owner/contact person/manager of each facility to conduct an inspection of each grease trap, estimate the amount of grease, inspect the equipment to determine that the grease trap is in working order, see that the waste grease reservoir is in working order, and in external grease traps open manhole covers, inspect the manhole to determine proper operation and inspect T for signs of grease and determine an estimate of grease and solids layers

in the manhole. When the inspection is completed the FOG Inspector reviews the maintenance records to determine if the grease traps are being properly maintained. The results of the inspection are then reviewed with the contact person at the site and questions answered and information provided including handouts. Deficiencies are then noted and reported to the contact person with a required plan of action as a result of the deficiency. An opportunity is given to the facility to clean up the problem (clean out the grease trap, complete the paper work, re-inspection, etc.) A re-inspection is then conducted if necessary.

Reportedly there are approximately 300 food service facilities in the City of Waltham that require regular inspections. The frequency of cleanout varies based upon the size and use of the facility. The inspection of these facilities was conducted by the FOG Inspector in the past but the FOG Inspector retired and the City of Waltham has been unable to hire a replacement. The benefit of having a person in the Engineering Department do the job was that he could learn the details of each facility, learn the problems, and consistently enforce the City's FOG Ordinance. The City has resorted to hiring a private contractor to do the work over the last year and a half. The level of inspection and enforcement since the City hired a private contractor to do the work has been the cause of some concern.

Currently the city does not have a FOG Management and Control Program to ensure proper use of the City Sewer System. There is no clear delineation of the Policies of the Engineering Department to inspect, implement, maintain the FOG Ordinance. There is no timetable, no regulations and no budget. There is a significant need for a FOG Education program, regular communication with all sewer system users about the importance of not putting FOG into the sewer system from residences, commercial establishments, industrial facilities and especially Food Service Facilities. As a result of the inability of the City to effectively implement a FOG Management and Control Program the Department of Environmental Protection (DEP) has poor regard of the Engineering Department to implement and manage the FOG Ordinance.

According to DEP personnel Waltham needs to create and implement an Education Program, a FOG Management and Control Program, a credible FOG Inspection and Record Keeping Program and needs to convince DEP that the Engineering Department is working toward a solution to the problem.

The meeting adjourned at 8:35 pm.

Next meeting will be scheduled to review the final report.

Present: Charlie Lombardi, Jerry Nocera, Michael Colomba, Bob Coleman, Paul Finger,

Absent: Joe Lacava, Randy LeBlanc

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi.

A discussion took place about the 100 mg/l requirement currently in the proposed ordinance. Currently the MWA requirement is 300 mg/l and not 100 mg/l and it was acknowledged that the 300 mg/l is an enforceable standard. A number of issues and problems were noted in the 100 mg/l standard. The first item noted as a result of the actual testing conducted at the restaurants of three of the committee members is the difficulty in conducting the testing and getting valid and consistent results. Based upon the actual tests conducted at the three restaurants the testing is highly susceptible to sampling error and the level of science is problematic.

Other issues acknowledged and discussed are the problems of identifying a location within each restaurant to conduct the sampling, the timing of the sampling, the difficulty of actually conducting the sampling, the lack of accessible and convenient locations within the restaurant to conduct any sampling, the technology used to conduct the sampling, the cost of sampling, the science of conducting the sampling, the frequency of sampling, and the differences in systems within each restaurant which could result in variability and inaccuracy of testing. Furthermore the City itself is not using sampling to enforce requirements dealing with inappropriate levels of FOG discharges but rather it is using inspections of manholes and laterals either visibly or by means of TV technology.

**Given the array of issues that cause susceptibility to sampling error it was unanimously agreed by the committee that a standard no higher than 300 mg/l should be contained within the FOG Ordinance.** It was acknowledged that a reasonable and enforceable standard would be an important factor in achieving a level of trust and cooperation among food service providers and the city's enforcement agents in order to achieve appropriate levels of FOG in any discharges to the system.

It was also unanimously agreed that there is no magic solution to dealing with FOG problems and that it may be necessary to implement a new FOG Ordinance and make adjustments and revisions to the ordinance as technologies and conditions change.

In order to try and bring a real world example to the situation three members of the committee actually agreed to conduct the testing at their restaurants, actually expending time resources and money to have the sampling and testing completed. Many of the difficulties discussed above were encountered as part of the process of conducting the testing. The process was undertaken under the supervision of one of our committee members who has a long history of working in the industry over seeing FOG testing for MWRA and many cities and towns. Arrangements were made by a private independent contractor to conduct the sampling and testing process.

Currently the City mechanism for dealing with FOG is to require the various food service facilities to maintain Grease Control Log forms related to the grease trap maintenance and clean outs that they conduct. Logs are required for each grease trap in each food service facility. These logs are then made available to the FOG Inspector when he conducts his inspection of the food service facility for

completeness and accuracy. The date of the grease trap cleanout is recorded along with the name and signature of the person conducting the clean out along with the amount of grease removed from the grease trap. The log also contains information for the trap size of each trap, the manufacturer and model number, the date installed, the location in the facility and weather the facility is located inside or outside the building.

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Stephen Casazza, P.E.  
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<i>This log must be available for viewing by Engineering personnel at all times.</i>				
Name of Business:		Address:		
Name of Owner:		Contact:		
		Phone Number:		
		Email Address:		
Date:		Inspector:		
Number of Traps:		How Often Cleaned:		
<b>Trap #1</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>Trap #2</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>Trap #3</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>CLEANING LOG</b>				
Date	Who Removed Grease	Amount	Signature	W-S-D

*Please attach another sheet if there are more than three grease traps.*

The FOG Inspector is required to meet with the owner/contact person/manager of each facility to conduct an inspection of each grease trap, estimate the amount of grease, inspect the equipment to determine that the grease trap is in working order, see that the waste grease reservoir is in working order, and in external grease traps open manhole covers, inspect the manhole to determine proper operation and inspect T for signs of grease and determine an estimate of grease and solids layers



in the manhole. When the inspection is completed the FOG Inspector reviews the maintenance records to determine if the grease traps are being properly maintained. The results of the inspection are then reviewed with the contact person at the site and questions answered and information provided including handouts. Deficiencies are then noted and reported to the contact person with a required plan of action as a result of the deficiency. An opportunity is given to the facility to clean up the problem (clean out the grease trap, complete the paper work, re-inspection, etc.) A re-inspection is then conducted if necessary.

Reportedly there are approximately 300 food service facilities in the City of Waltham that require regular inspections. The frequency of cleanout varies based upon the size and use of the facility. The inspection of these facilities was conducted by the FOG Inspector in the past but the FOG Inspector retired and the City of Waltham has been unable to hire a replacement. The benefit of having a person in the Engineering Department do the job was that he could learn the details of each facility, learn the problems, and consistently enforce the City's FOG Ordinance. The City has resorted to hiring a private contractor to do the work over the last year and a half. The level of inspection and enforcement since the City hired a private contractor to do the work has been the cause of some concern.

Currently the city does not have a FOG Management and Control Program to ensure proper use of the City Sewer System. There is no clear delineation of the Policies of the Engineering Department to inspect, implement, maintain the FOG Ordinance. There is no timetable, no regulations and no budget. There is a significant need for a FOG Education program, regular communication with all sewer system users about the importance of not putting FOG into the sewer system from residences, commercial establishments, industrial facilities and especially Food Service Facilities. As a result of the inability of the City to effectively implement a FOG Management and Control Program the Department of Environmental Protection (DEP) has poor regard of the Engineering Department to implement and manage the FOG Ordinance.

According to DEP personnel Waltham needs to create and implement an Education Program, a FOG Management and Control Program, a credible FOG Inspection and Record Keeping Program and needs to convince DEP that the Engineering Department is working toward a solution to the problem.

The meeting adjourned at 8:35 pm.

Next meeting will be scheduled to review the final report.

These minutes were reviewed and approved by the committee on \_\_\_\_\_.

Present: Joe Lacava, Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger

Absent: None

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi. A motion was made by Randy LeBlanc and seconded by Joey LaCava to approve the meeting minutes for the May 11, 2016 meeting. The minutes were unanimously approved.

Charlie Lombardi opened the discussion speaking about his discussion with MWRA to obtain additional information about Waltham's I & I and FOG issues. The municipal permit issued to Waltham was discussed. MWRA FOG requirements of 300 mg/liter were also discussed and once again the committee is in favor of adopting 300 mg/liter as the appropriate standard for Waltham. The final revisions to the FOG Ordinance were reviewed and discussed and there were no additional edits. The draft was reviewed and adopted.

Also discussed was the DEP Consent decree and Sewer System Overflows (SSOs). Reportedly the inspection of food service establishments is no longer conducted in house by the City but is now conducted by a third party service that has contracted with the City.

The Final Report of the Committee to the City Council was then discussed. Minor edits were discussed and adopted. A number of Addenda Items were reviewed and added to the report presentation. In particular the most recent report of the Third Party Contractor, Versa Cloud was discussed including issues at 380 Winter St, 404 Wyman St. and 515 South St.

A discussion then ensued about whether a PowerPoint presentation should also be made to the City Council. Randy LeBlanc is in favor of doing one if the Council will allow it and will seek guidance from the new City Council President after the New Year.

Randy LeBlanc also spoke about the New York City information about preventing Grease discharges into sewers found at:

[http://www.nyc.gov/html/dep/html/businesses/busgrease\\_wide.shtml](http://www.nyc.gov/html/dep/html/businesses/busgrease_wide.shtml) . Randy wondered if this video could be incorporated into the presentation to the Council.

This page contains many good graphics and a video dealing with Sewer regulations and prevention of grease entering the system through grease interceptors and recycling grease. The need for an education program with the Residential users as well as the Commercial sewer system users was discussed. As part of this program a listing of Best Management Practices should be included in the quarterly bill mailings.

Randy LeBlanc then inquired about providing a copy of the Committee's report to Steve Casazza, the City Engineer, for his comments and review, prior to release to the City Council. Some reluctance was expressed initially by the Committee but after further discussion Paul Finger agreed to make the report available to Steve Casazza in the near future and he indicated that he would solicit Steve's comments.

The meeting adjourned at 8:15 pm.

Next meeting date will be scheduled after Steve Casazza's comments are received.

These minutes were reviewed and approved by the committee on \_\_\_\_\_.

Present: Joe Lacava, Randy LeBlanc, Jerry Nocera, Charlie Lombardi, Michael Colomba, Bob Coleman, Paul Finger

Absent: None

The meeting was called to order at 7:05 pm by Co-chairperson Lombardi. A motion was made by Randy LeBlanc and seconded by Joey LaCava to approve the meeting minutes for the December 6, 2016 meeting. The minutes were unanimously approved.

Paul Finger opened the discussion recommending the adoption of the Draft FOG Ordinance and forwarding the same to the Waltham City Council.

The Final Report of the Committee to the City Council was then discussed. A letter of transmittal was added to the report. Minor edits were discussed and adopted. A number of Addenda Items were reviewed and added to the report presentation. In particular the most recent report of the Third Party Contractor, Versa Cloud was discussed including issues at 380 Winter St, 404 Wyman St. and 515 South St.

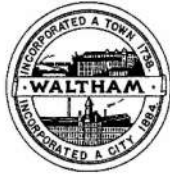
A discussion then ensued about whether a PowerPoint presentation should also be made to the City Council. Randy LeBlanc is in favor of doing one if the Council will allow it and will seek guidance from the new City Council President and the Chairman of the rules and ordinances Committee.

The need for an education program with the Residential users as well as the Commercial sewer system users was discussed. As part of this program a listing of Best Management Practices should be included in the quarterly bill mailings.

The meeting adjourned at 8:15 pm.

Randy LeBlanc will inform the Committee of the Dates and Times when the City Council Rules and Ordinances Committee and the City Council may need our testimony.

## **FOG Inspector – Job Description**



### **CITY OF WALTHAM MASSACHUSETTS**

119 SCHOOL STREET, WALTHAM, MASSACHUSETTS 02451

781-314-3355 FAX 781-314-3358

E-MAIL – [kmurphy@city.waltham.ma.us](mailto:kmurphy@city.waltham.ma.us)

Kristin Murphy  
Director of Personnel  
Workers' Compensation Agent

#### **Code Enforcement Inspector (FOGG) Engineering, W&S City of Waltham City/School Only**

**Job Responsibilities:** The purpose of this position is to enforce Waltham General Ordinance Chapter 16, Sections 16.40 to ensure that no person discharges any substance, material, water, or waste that can harm either the sewer, or sewage treatment process or equipment and have an adverse effect on the receiving stream or can otherwise endanger life, limb, public property, or constitutes a nuisance and system-wide leak detection inspections. Compliance with adopted standards is achieved through the research of applicable local ordinances, public education, inspections, and enforcement action. A Code Enforcement Inspector - Water & Sewer Division is responsible for maintaining and improving upon the efficiency and effectiveness of all areas under his/her direction and control. Inspects establishments within the City of Waltham that are required to have grease traps and maintain and clean them; investigates complaints; prepares inspection reports; identifies violations and issues notices/orders for compliance; determines and recommends corrective action or makes referrals for prosecution as necessary. Consults with business owners regarding applicable department rules, procedures, policies and state and local laws or ordinances. Maintains a weekly enzyme-bacteria program in the City's sewer mains. Performs system-wide leak detection inspections. Locates unaccountable water throughout the City. Provides compliance information to business owners. Performs similar or related work as required, directed or as situation dictates. This is a provisional Civil Service position. Full job description available through the Personnel Dept.

**Qualifications:** Associates degree and five years of water and/or sewer experience; inspection experience highly desirable; or any equivalent combination of education and experience. A valid Class A or B Commercial Driver's License (CDL). Must successfully pass a Background Check, Criminal Offenders Record Information (CORI). Must pass a pre-employment physical with drug, alcohol and lift test.

**Rate of pay:** \$63267 Excellent benefits

**Hours:** 7:00 am-3:00 pm

**Deadline to apply:** Thursday, Nov. 12, 2015

**Qualified candidates must submit an updated City of Waltham application, letter of intent, & resume.**

City of Waltham  
Personnel Department  
119 School Street  
Waltham, MA 02451  
781-314-3355  
Fax 781-314-3358  
[mgullotti@city.waltham.ma.us](mailto:mgullotti@city.waltham.ma.us)  
Req # 2016-23

EQUAL EMPLOYMENT OPPORTUNITY / AFFIRMATIVE ACTION EMPLOYER

## **Video Pipeline Inspector – Job Description**

**Working Foreman I/Video Pipeline Inspector**

**Engineering Dept.**

**City of Waltham**

**Job Responsibilities:** The purpose of this position is to provide direct in-field supervision of skilled, semi-skilled and unskilled employees working on all phases of construction, maintenance and repair operations of an assigned division and to perform internal pipeline video inspections. This includes coordinating work with other organizations, projects and requirements, identifying, preparing for and implementing maintenance, construction and reconstruction schedules and projects, monitoring and tracking work, providing instruction to subordinates regarding proper work methods, undertaking appropriate and warranted corrective actions, and maintaining necessary stocks of supplies and materials. Operation of the Video Inspection Unit Vehicle; produce videotapes and reports from the pipeline inspections. Performs other water and sewer duties as required. Responsible for the removal of all manhole covers for the setup of video inspection equipment. Assist in the cleaning of sewer mains. Maintains all equipment associated with the Video Inspection Unit vehicle, must determine when, and make arrangements for, equipment needs to be sent out for service. Maintains inventory to keep all video inspection equipment in working order. Calculates and sets up data into the video computer. Reports all damaged and illegal sewer and drain connections. May perform other duties assigned by Supervisor. This is a Civil Service position. Full job description available through the Personnel Dept.

**Qualifications:** High school diploma with two years of vocational, technical or post high school training, five years of construction, maintenance and repair experience relative to the department, three of which have been in a supervisory position or any equivalent combination of education and experience. A valid Commercial Driver's License (CDL). Successfully passing a Criminal Offender Record Information (CORI), lift, drug and alcohol test and a background check are conditions of employment. Requires a valid Drinking Water Supply Facility Operator D3 license.

**Rate of pay:** \$23.65 hr. Excellent benefits

**Hours:** Mon-Fri 7am-3:30pm

**Deadline to apply:** Open until filled

Qualified candidates must submit an updated City of Waltham application, letter of intent and resume:

City of Waltham

Personnel Department

119 School Street

Waltham, MA 02451

781-314-3355

Fax 781-314-3358

[mgullotti@city.waltham.ma.us](mailto:mgullotti@city.waltham.ma.us)

Req # 2016-28

Massachusetts Water Resource Authority - Municipal Permit - Waltham - Calendar Year  
2015



## MASSACHUSETTS WATER RESOURCES AUTHORITY

Chelsea Facility  
2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 305-5990

Frederick A. Laskey  
Executive Director

### CERTIFIED MAIL

January 1, 2015

City of Waltham  
610 Main Street  
Waltham, MA 02452

Attention: Jeannette McCarthy, Mayor

Dear Mayor McCarthy:

Enclosed is your 2015 Massachusetts Water Resources Authority Municipal Permit (permit). It covers the time period from January 1, 2015, through December 31, 2015.

The permit relates to and regulates all discharges, septage disposal sites and direct connections to the Massachusetts Water Resources Authority's (MWRA) Sewerage System. Your permit consists of the following Attachments:

Attachment A: a list of the special and public sewer connections within your municipality.

Attachment B: the due dates for submittals required by your permit.

Attachment F: a list of businesses in your municipality regulated by the MWRA Group Permit for Photo Processing and Printing Operations, a list of businesses in your municipality regulated by the MWRA General Permit for Low Flow and Low Pollutant Discharges, for municipalities with septage receiving sites, and a list of haulers with active MWRA Septage Discharge Permits.

If you disagree with any of the terms and conditions of this permit, you may appeal those terms and conditions by submitting a written request within ten working days of issuance of this permit. The request shall set forth in detail the facts supporting it.

If you have any questions regarding your permit, please contact Kattia Thomas, Project Manager, Permitting, at (617) 305-5667.

Headquarters: Charlestown Navy Yard, 100 First Avenue, Charlestown, Massachusetts, 02129 Fax: (617) 788-4899

Printed on 100% Recycled Paper



Sincerely,

A handwritten signature in dark ink, appearing to read 'J. Riccio', with a horizontal line drawn underneath it.

John A. Riccio  
Director, Toxic Reduction and Control



MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

MASSACHUSETTS WATER RESOURCES AUTHORITY  
MUNICIPAL PERMIT ISSUED TO:

**City of Waltham**

In accordance with Acts 1984, c. 372 (the Massachusetts Water Resources Authority Enabling Act) and the Sewer Use Regulations of the Massachusetts Water Resources Authority (MWRA) (which are incorporated herein by reference), promulgated at 360 CMR 10.000, the Municipality is hereby authorized to discharge wastewater into the MWRA sewerage system subject to the following conditions and the conditions contained in the attachments to this permit:

1. This permit shall be valid from January 1, 2015, until December 31, 2015, inclusive, unless otherwise extended or sooner terminated by the MWRA.
2. Any discharge of wastewater from the Municipality into the MWRA sewerage system shall conform to the information contained in the Municipality's current permit application, as modified by the terms of this permit, and shall comply with this permit and MWRA Sewer Use Regulations, 360 CMR 10.000.
3. The Municipality shall have a sewer use ordinance or by-law which is no less stringent than the MWRA Sewer Use Regulations, 360 CMR 10.000.
4. The Municipality shall discharge wastewater to the MWRA system only through the connections specified in Attachment A. Should the MWRA discover a connection to its sewer that is not included in Attachment A, the municipality shall be responsible for determining the source of the discharge and for undertaking actions necessary to remove or permit the connection.

Pursuant to 360 CMR 10.081 - 10.083, no person (including a municipality) may uncover, make any connection with or opening into, modify, or disturb in any way, the MWRA's sewer system, including sewer manholes, without the prior authorization of the MWRA. Persons (including municipalities) wishing to make a direct connection to the MWRA's sewer system, or to modify or reconnect, or disconnect an existing connection shall obtain a MWRA permit for such connection, modification, or reconnection. To obtain the permit, the Person shall complete a MWRA application for a direct connection permit and submit the application to the municipality in which the connection exists or will occur. The municipality shall have 60 days to review and comment on the application and

provide reasons for any recommendations it makes concerning the application, which shall then be submitted to the MWRA for review. The MWRA may issue the permit after it reviews the application and any additional information it may require. Applications for a direct connection permit may be obtained from, Kevin McKenna, Project Manager, Massachusetts Water Resources Authority, Operations Division, 2 Griffin Way, Chelsea, MA 02150, by calling (617) 305-5956, or at [www.mwra.com](http://www.mwra.com).

5. The Municipality shall not allow any connections to or extensions of its local sewer system to be made whereby wastewater treatment and/or collection service is provided to any person or local body not located within MWRA's sewerage district unless and until all appropriate approvals required by section 8 (c) of the MWRA Enabling Act and MWRA Policy #OP.11, Admission of New Community to MWRA Sewer System and Other Requests for Sewer Service to Locations Outside MWRA Sewer Service Area, or MWRA Policy #OP.04, Sewer Connections Servicing Property Partially Located in a Non-MWRA Community, are obtained. See also 360 CMR 10.023(21). The Municipality shall immediately notify MWRA of the filing of any application for such a connection to or extension of the local sewerage system.
6. The Municipality shall submit to the MWRA the various reports required by this permit in accordance with the schedule established by Attachment B to this permit. The Municipality shall comply with all deadlines stated in Attachment B.
7. The Municipality shall issue Sewer Use Discharge Permits (SUDPs) jointly with the MWRA pursuant to the following procedures:
  - a. the MWRA shall review each SUDP application for any sewer user within the Municipality and shall then prepare a proposed SUDP;
  - b. the MWRA shall forward the proposed SUDP to the Municipality for municipal review:
    - (1) if the Municipality approves the proposed SUDP, its authorized representative shall sign the permit and make it available to the MWRA within fourteen (14) calendar days from the date of its receipt by the Municipality;
    - (2) if the Municipality does not approve the proposed SUDP, its authorized representative shall notify the MWRA in writing of proposed amendments within fourteen (14) calendar days from the date of the SUDP's receipt by the Municipality and the MWRA and the Municipality shall attempt to resolve their differences as to the SUDP's terms within fourteen (14) calendar days. If differences thereafter remain, the MWRA may then issue the SUDP in such form as it, in its sole discretion, decides; and



- (3) if the Municipality neither concurs in nor objects to the proposed SUDP within fourteen (14) calendar days, the MWRA may thereafter issue the SUDP.

**Note: The following permits do not require municipal issuance:**

**a) Municipal Permits; b) Landfill Permits; c) Group Permits for Photo Processing and Printing Operations; d) General Permits; and e) Septage Discharge Permits.**

8. The Municipality shall control and monitor each discharge of septage into the sewerage system within its boundaries so that each discharge complies with the MWRA requirement for the discharge of septage at 360 CMR 10.007(1)(b), 10.023(17), 10.023(20), 10.027, and 10.031-10.036, including:
- a. Prohibiting the discharge of septage that originated outside the MWRA sewerage district, in accordance with the prohibition contained in 360 CMR 10.027;
  - b. Prohibiting the discharge of septage containing industrial waste, in accordance with the prohibition contained in 360 CMR 10.036, unless the generator has a Sewer Use Discharge Permit for the discharge issued pursuant to 360 CMR 10.054;
  - c. Prohibiting the discharge of septage from a commercial septage hauler who does not have a current Septage Discharge Permit issued by the MWRA pursuant to 360 CMR 10.007(1)(b) and 10.031;
  - d. Prohibiting the discharge of septage containing solids (including rags, wipes and/or other similar materials) in an amount or size which obstructs or may obstruct the flow in any sewer, causes or may cause an interference, or could otherwise inhibit the proper transmission of sewage in the sewer system;
  - e. Prohibiting the discharge of septage except at the site designated in this permit as the septage discharge location in the municipality; and,
  - f. Conducting all septage management, pretreatment, and record-keeping practices in accordance with Attachment C of this permit. Attachment C is provided for Municipalities with a designated septage disposal site.
9. The Municipality shall have a user charge system which is consistent with EPA rules and regulations promulgated at 40 CFR part 35. The Municipality's user charge system shall incorporate policies and incentives to promote reduction of wastewater flows. Any user charge which incorporates declining block rates (i.e., unit cost decreases as the volume of water used and/or wastewater flow increases) is prohibited.

10. The Municipality, in cooperation with the MWRA, shall eliminate excessive infiltration and inflow (I/I) that is tributary to the MWRA sewer system. The determination of I/I that is considered "excessive" shall be in accordance with the standards contained in:

Massachusetts Department of Environmental Protection – Guidelines for Performing Infiltration/Inflow Analyses and Sewer System Evaluation Surveys, revised January 1993.

The Municipality is reminded that the MWRA administers the I/I Local Financial Assistance Program to provide grants and interest-free loans to member sewer communities to assist in funding local I/I reduction and sewer system rehabilitation projects.

The Municipality is reminded that MWRA Sewer Use Regulations prohibit direct or indirect discharges of groundwater, storm water, surface water, roof or surface runoff, tidewater, or subsurface drainage except construction site dewatering in a combined sewer area when permitted by the Authority and the Municipality. (See 360 CMR 10.023(1))

11. The Municipality shall provide MWRA a summary report by July 15<sup>th</sup>, of all actions taken to reduce I/I during the previous fiscal year, as required under Attachment B. This report shall contain at least the following:

- List of previously completed I/I reports;
- Description of ongoing I/I reports and I/I reduction projects;
- Update on public and private source inflow reduction programs; and,
- Update on sewer system capital improvement program.

12. The Municipality is reminded that it is obligated to operate its sewer system under the requirements of 314 CMR 12.00 – Operation and Maintenance and Pretreatment Standards for Wastewater Treatment Works and Indirect Dischargers. The Massachusetts Department of Environmental Protection (DEP) has adopted and established 314 CMR 12.00 to insure proper operation and maintenance of wastewater treatment facilities and sewer systems within the Commonwealth.

The Municipality may find additional information on operation and maintenance of its sewerage system in the following:

- New England Interstate Water Pollution Control Commission - Optimizing Operation, Maintenance, and Rehabilitation of Sanitary Sewer Collection Systems, December 2003, available at [www.neiwpcc.org](http://www.neiwpcc.org);
- Massachusetts Department of Environmental Protection – Guidelines for Performing Operation and Maintenance on Collection Systems, August 1989;

- Infiltration/Inflow Task Force Report – A Guidance Document for MWRA Member Sewer Communities and Regional Stakeholders, March 2001.
13. The Municipality is reminded that, under the requirements of 314 CMR 12.03(8), it is obligated to immediately notify DEP of all sanitary sewer overflows.  
  
The Municipality may, at its own discretion, notify the MWRA of sewer problems occurring in the locally-owned collection system that result in sewer surcharging, sanitary sewer overflows, sewer system backups into homes, buildings or basements, etc. Notification to the MWRA can be made to Stephen D. Cullen, Director of Wastewater Operations at (617) 305-5921. MWRA strongly recommends the municipality contact the MWRA if problems occurring in the locally-owned collection system could be impacted by operation of the MWRA regional interceptor system.
  14. To the extent that combined sanitary and storm sewer overflows (CSOs) are located within the Municipality, it shall comply with the provisions of Attachment D to this permit.
  15. The direct or indirect discharge of toxic or hazardous materials, including, but not limited to, pesticides as defined in 360 C.M.R. 10.004, paint and paint products, hazardous household wastes and automotive products, by individuals or residential households to either the municipal or the MWRA sewerage system is prohibited.
  16. In accordance with section 8 (f) of the MWRA Enabling Act, the Municipality shall allow the MWRA access to its sewerage systems.
  17. Whenever, on the basis of information available to it, the MWRA determines that the Municipality has failed to comply with any conditions of this permit, the Authority may take any or all of the following actions:
    - a. issue an order to cease and desist any such noncompliance;
    - b. direct the Municipality to submit a detailed schedule, subject to such modifications as the MWRA deems necessary, setting forth actions to be taken to correct or prevent a noncompliance;
    - c. issue an implementation schedule ordering specific actions and a time schedule for their implementation so as to terminate any noncompliance;
    - d. revoke or modify this permit;
    - e. impose administrative penalties up to \$10,000 per day for each such violation and seek payment for damages and costs to the MWRA sewerage system pursuant to 360 CMR 2.00 and 10.048;
    - f. bring a civil or criminal action as provided by law; or



- g. take any other action available to it under federal or state law and regulations.
18. As authorized by section 8(m) of the MWRA Enabling Act, the MWRA requires persons to obtain an 8(m) permit from the MWRA before building, constructing, excavating, or crossing within an easement or other property interest held by the MWRA or in the immediate vicinity of a water or sewer main or other facility which is operated by the MWRA. Applications for an 8(m) permit may be obtained from, Kevin McKenna, Project Manager, Massachusetts Water Resources Authority, Operations Division, 2 Griffin Way, Chelsea, MA 02150, by calling (617) 305-5956, or at [www.mwra.com](http://www.mwra.com).
- The Municipality shall inform persons whose actions will require an 8(m) permit of the need to apply for and obtain an 8(m) permit before they take any action requiring the permit. In addition, if the Municipality discovers a person taking an action requiring an 8(m) permit without having an 8(m) permit, the municipality shall inform the person of the need to apply for and obtain an 8(m) permit, request that the person cease its action until it obtains an 8(m) permit, and inform the MWRA immediately of the action taking place.
19. The direct or indirect discharge of residuals from the cleaning of storm and/or sanitary sewer lines, including the discharge of grease, sediment, root, rags, and other materials released by sewer jetting or rodding operations, into the municipal or MWRA sewerage system is prohibited.
20. The Municipality shall provide to the MWRA annually by January 31<sup>st</sup>, a summary report that identifies the updates or modifications that have occurred in its collection system map during the previous calendar year.
21. The State Plumbing Code, 248 C.M.R. 2.09, requires that both the municipal inspector and MWRA inspect and approve the installation of gas/oil separators. In addition, MWRA's Sewer Use Regulations, at 360 C.M.R. 10.016, require MWRA approval of the size, capacity, type, and location of each separator. To comply with these requirements, a person intending to install a separator must provide MWRA with notice and the opportunity to inspect and approve the separator before it is installed and backfilled. Attached to this permit is a Notification of Proposed Gas/Oil Separator Installation form to notify MWRA of the proposed installation of a separator. If the municipality learns of any person intending to install a separator within its jurisdiction, it shall provide a copy of the notification form to the person before the person installs the separator.
22. The Municipality must not allow discharges from a root/vegetation control project for its sewer maintenance program to enter its sanitary sewer system unless it has written authorization from the Authority. Wastewater discharged from a root/vegetation control project must comply with MWRA Sewer Use Regulations, 360 C.M.R. 10.021-10.024, prior to mixing with any other streams. At a minimum within ten (10) working days prior to the commencement of the root

control project, the Municipality shall apply and submit a complete MWRA Root Control Questionnaire to the MWRA. Upon authorization from the MWRA, the Municipality shall conduct and discharge from its root/vegetation control project as stipulated in the MWRA's Authorization Letter. To obtain a MWRA Root Control Questionnaire, contact Kattia Thomas, Project Manager, Permitting, Toxic Reduction and Control, Massachusetts Water Resources Authority, Operations, 2 Griffin Way, Chelsea, MA 02150.

23. The discharge of wastewater from the installation of a cured-in-place pipe (CIPP) liner into a pipeline as part of a sewer rehabilitation project into the Municipal or MWRA sewerage system is prohibited, unless authorized by the Authority. Wastewater discharged from the CIPP liner into a pipeline operation must comply with MWRA Sewer Use Regulations, 360 C.M.R. 10.021-10.024, prior to mixing with any other streams. Authorization to discharge wastewater from CIPP liner into a pipeline operation shall be obtained from the Authority at least thirty (30) calendar days prior to beginning the discharge. To obtain the MWRA Request To Discharge From A CIPP Liner Into A Pipeline Form, contact Kattia Thomas, Project Manager, Permitting, Toxic Reduction and Control, Massachusetts Water Resources Authority, Operations, 2 Griffin Way, Chelsea, MA 02150.

At a minimum, the Municipality shall submit the following information to the Authority: scope of the project, materials to be used, equipment necessary, transportation information, handling and disposal methods of the discharge water, proposed flow measurements, process flow diagram, pretreatment proposed, proposed monitoring procedures, sampling results, construction schedule, and all contractors' names, telephone numbers and addresses.

24. The Municipality shall provide a copy of each Sewer Connection and Extension Permit issued by the DEP in the previous calendar year for modifications or discharges to the Municipality's sewer system and description of any significant sewer system modifications (i.e. modifications that may change flow rate or volume to MWRA's system) to David Kubiak, Senior Program Manager, Engineering & Construction, Massachusetts Water Resources Authority, 2 Griffin Way, Chelsea, MA 02150.

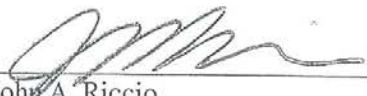


The MWRA may modify this permit as it deems necessary or appropriate as required by state or federal law, 360 CMR 10.007(7). Any such modification is subject to appeal as provided in 360 CMR 10.007(8) and 2.21(1).

The Municipality may appeal the conditions of this Municipal Permit by submitting a written request within 10 (ten) working days of issuance of this permit pursuant to 360 CMR 10.007(8) and 2.21(1).

MASSACHUSETTS WATER RESOURCES AUTHORITY

BY: \_\_\_\_\_

  
John A. Riccio  
Director, Toxic Reduction and Control

Enclosure



MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

**ATTACHMENT A**  
**MUNICIPAL WASTEWATER CONNECTION TO MWRA SEWERAGE SYSTEM**

**MUNICIPAL DISCHARGE PERMIT**

ISSUED TO

Waltham, Massachusetts

01/01/2015

The City of Waltham is limited to discharging wastewater to the Massachusetts Water Resources Authority Sewerage System through the following connections:

Type (1)	Number (2)	Diameter	Location (landmark, house number, street section, extension, station, etc.)
PUBLIC	002 (002)	30	CENTRAL ST at SUN ST Section 004A, Station 0441+64
PUBLIC	003 (001)	47	FARWELL ST Section 004, Station 0352+22
PUBLIC	004 (004)	30	NEWTON ST Section 004A, Station 0391+00
PUBLIC	TBU (005)	8	80 FT W-NW OF THE E* WHITCOMB ST Section 004A, Station 0396+77
SPECIAL	TBU (001)	6	REAR 123 MOODY ST Section 004A, Station 0418+34

(1) Public or Special

(2) Figures in parentheses indicate MWRA connection number(s) if different from city/town



**MASSACHUSETTS WATER RESOURCES AUTHORITY**

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

**ATTACHMENT B**  
**MUNICIPAL PERMIT DEADLINES**

The Municipality shall submit to the MWRA by the required deadlines the reports and materials listed in this statement. All reports shall be submitted to:

**Massachusetts Water Resources Authority  
Toxic Reduction and Control  
Attention: Municipal Permits  
Chelsea Facility  
2 Griffin Way  
Chelsea, Massachusetts 02150**

<b>Prior to Public Hearing</b>	<b>Submit proposed modifications to municipal sewer rate structure and sewer use regulations</b>
<b>Annually, due January 31<sup>st</sup></b>	Annually, submit a copy of each Sewer Connection and Extension Permit issued by the DEP in the previous calendar year for modifications or discharges to the Municipality's sewer system, and description of any significant sewer system modifications to David Kubiak, Senior Program Manager, Engineering & Construction, Massachusetts Water Resources Authority, 2 Griffin Way, Chelsea, MA 02150.
<b>Annually, due January 31<sup>st</sup></b>	Municipal Deadline/Businesses opened or closed
<b>Annually, due January 31<sup>st</sup></b>	Submit a summary report that identifies the updates or modifications that have occurred in its collection system map during the previous calendar year.
<b>Annually, due July 15, 2015</b>	Shall provide MWRA a summary report of all actions taken to reduce I/I during the previous fiscal year. These report shall contain at least the following: <ul style="list-style-type: none"><li>- List of previously completed I/I reports;</li><li>- Description of ongoing I/I reports and I/I reductions projects;</li><li>- Update on public and private source inflow reduction programs; and,</li><li>- Update on sewer system capital improvement program.</li></ul>



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Chelsea, Massachusetts 02150

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ATTACHMENT F

City of Waltham

Group Permits for Photo Processing and Printing Discharges

General Permits for Low Flow/Low Pollutant Discharges

Combined Permit for Photo Processing and Printing, and Low Flow  
Operations

and

Haulers that have active MWRA Septage Discharge Permits  
*(included only for municipalities with septage receiving sites)*



## MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

### List of Industries holding MWRA's Photoprocessing/Printing Group Permit

Industry Name	Facility Address
1 Hour Photo Quick	1091 Lexington Street Waltham MA, 02452
Costco Wholesale Corp. dba Costco Wholesale #308	71 Second Avenue Waltham MA, 02154
Technical Publications, Inc.	45 Calvary Street Waltham MA, 02453
Vescone, LLC	180 Bear Hill Road Waltham MA, 02454
Walgreens #3251	15 Main Street Waltham MA, 02451





# MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

## List of Industries holding MWRA's Low Flow/Low Pollutant Permit

Industry Name	Facility Address
A123 Systems LLC	200 West Street Waltham MA, 02451
Actronics, Inc.	166 Bear Hill Road Waltham MA, 02451
Alpha Press	57 Harvard Street Waltham MA, 02453
Applied Microimage	26 Bedford Street Waltham MA, 02453
Artisan Industries, Inc.	73 Pond Street Waltham MA, 02451
Arvest Press, Inc.	252 -R Calvary Street Waltham MA, 02453
Bentley College	175 Forest Street Waltham MA, 02452
Best Western TLC Hotel	380 Winter Street Waltham MA, 02451
Bio-Rad Laboratories, Inc.	245 Winter Street Suite 100 Waltham MA, 02451
Bird Precision	1 Spruce Street Waltham MA, 02453
Children's Hospital Boston at Waltham	9 Hope Avenue Waltham MA, 02453
Comprint, Inc.	216 -R Newton Street Waltham MA, 02453
EMD Millipore Corporation	300 Second Avenue Waltham MA, 02451
Embassy Suites Boston/Waltham	550 Winter Street Waltham MA, 02451
Extended Stay Deluxe	32 Fourth Avenue Waltham MA, 02451
Foster-Miller, Inc.	358 Second Avenue Building 2 Waltham MA, 02451
Genzyme Corporation	153 Second Avenue Waltham MA, 02451
GlaxoSmithKline	830 Winter Street Waltham MA, 02451
HPD Membrane Technology Center	12 Clematis Avenue Waltham MA, 02453
Hilton Garden Inn Boston/Waltham	420 Totten Pond Road Waltham MA, 02451
Histogenics Corporation Laboratory	830 Winter Street Waltham MA, 02451
Hobbs Brook Management, LLC	610 Lincoln Street Waltham MA, 02451
Homestead Studio Suites	52 Fourth Avenue Waltham MA, 02451
Hyatt Summerfield Suites	54 Fourth Avenue Waltham MA, 02451
Infoscitex	303 Bear Hill Road Waltham MA, 02451
Intelligent Bio-Systems, Inc.	34 Bear Hill Road Waltham MA, 02451
Intelligent Medical Devices LLC	285 Bear Hill Road Waltham MA, 02451
Interleukin Genetics, Inc.	135 Beaver Street Suite 310 Waltham MA, 02452
Kala Pharmaceuticals, Inc.	135 Beaver Street Suite 309 Waltham MA, 02452
Minerva Biotechnologies Corporation	40 Bear Hill Road Waltham MA, 02451
Minuteman Press	713 Main Street Waltham MA, 02451
Moody and Regan Printers	170 -172 School Street Waltham MA, 02451
Network Biosystems, Inc	266 Second Avenue Waltham MA, 02451
New England Organ Bank	60 First Avenue Waltham MA, 02451
New England Podiatry Associates, P.C.	669 Main Street Waltham MA, 02451
New England Veterinary Oncology Group	180 Bear Hill Road Suite C Waltham MA, 02451
Newprint Offset, Inc.	108 Clematis Avenue Unit 4 Waltham MA, 02453



## MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

Olympus NDT NE Inc.	48 Woerd Avenue Waltham MA, 02453
QinetiQ North America, Inc. Technology Solutions Group	360 Second Avenue Building 4 Waltham MA, 02451
Red Spot Printing	182 Newton Street Waltham MA, 02453
Regis College	235 Wellesley Street Weston MA, 02493-0000
Robert Bosch LLC	101 First Avenue Waltham MA, 02451
Simpson Gumpertz & Heger Inc.	41 Seyon Street Building 1-500 Waltham MA, 02453
TYCO Healthcare LP (dba Covidien)	101 - A First Avenue Waltham MA, 02451
Technical Publications, Inc.	45 Calvary Street Waltham MA, 02453
Tecogen, Inc.	45 First Avenue Waltham MA, 02451
ViviSource Laboratories, Inc.	830 Winter Street Waltham MA, 02451
Vivonics, Inc.	303 Bear Hill Road Suite 200 Waltham MA, 02451
Watertown Printers	90 Linden Street Waltham MA, 02452
Wellness Center of Waltham	88 Maple Street Suite A Waltham MA, 02453



## MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

### List of Industries holding MWRA's Combined Permit

Industry Name	Facility Address
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None





MASSACHUSETTS WATER RESOURCES AUTHORITY

2 Griffin Way  
Chelsea, Massachusetts 02150

Telephone: (617) 242-6000  
Facsimile: (617) 371-1604

NOTIFICATION OF PROPOSED  
GAS/OIL SEPARATOR INSTALLATION

The Massachusetts Uniform State Plumbing Code, 248 CMR § 2.09(1)(d) 3., and the Massachusetts Water Resources Authority (MWRA) Sewer Use Regulations, 360 CMR 10.016, require that the MWRA be notified of the installation of a new gas/oil separator in the MWRA Sewer District so that it may be inspected and approved prior to backfilling. The separator installation is subject to approval by both the municipal plumbing inspector and the MWRA.

Please fill out the information below and submit this form to MWRA. Upon submission of this form and a plan of the proposed gas/oil separator, MWRA will contact you to establish a time and date for inspection of the separator.

**Please submit information at least 10 days before installation to insure that an inspection can be scheduled.**

DATE: \_\_\_\_\_

NAME OF APPLICANT: \_\_\_\_\_

COMPANY NAME: \_\_\_\_\_

CONTACT: \_\_\_\_\_

TELEPHONE NUMBER: \_\_\_\_\_

TYPE OF FACILITY BEING CONSTRUCTED: \_\_\_\_\_

ADDRESS OF SEPARATOR INSTALLATION: \_\_\_\_\_

EXPECTED DATE OF INSTALLATION: \_\_\_\_\_

Send to: Massachusetts Water Resources Authority  
Chelsea Facility  
2 Griffin Way  
Chelsea, Massachusetts 02150  
Attention: Stephen A. Howard  
Email to: stephen.howard@mwra.state.ma.us  
Fax to: 617-371-1604

For questions, call Stephen Howard, MWRA Source Coordinator, at 617-305-5675 or the regional inspector for your City or Town.

# **360 CMR: MASSACHUSETTS WATER RESOURCES AUTHORITY**

**6/20/03 360 CMR – 61**

## **360 CMR 10.000: SEWER USE**

### **10.023: Specific Prohibitions**

No Person shall discharge, or cause or allow to be discharged, directly or indirectly, into the Authority Sewerage System, any of the following:

- (1) Groundwater, storm water, surface water, roof or surface runoff, tidewater, or subsurface drainage, except construction site dewatering in a combined sewer area when permitted by the Authority and municipality.
- (2) Non-Contact Cooling Water, non-contact industrial process water, uncontaminated Contact Cooling Water, and uncontaminated industrial process water, except:
  - (a) as permitted by the Authority when the discharger has taken all reasonable efforts to eliminate and minimize the flow, there is not reasonable access to a storm sewer, surface water, or another disposal alternative, and the amount to be discharged will not have an actual or potential adverse impact on the sewer system, the treatment plant, the quality of the receiving water, or the Authority's ability to meet its obligations under any law, regulation, permit, or order; and
  - (b) cooling tower blowdown.
- (3) Fuel oil, crude oil, lubricating oil, or any other oil or grease of hydrocarbon or petroleum origin except:
  - (a) in compliance with the limit for fats, wax, oil and grease in 360 CMR 10.023(10);
  - (b) in compliance with the prohibitions and limits in 360 CMR 10.024;
  - (c) when discharged:
    1. incidental to an industrial process in Industrial Waste authorized to be discharged by a permit issued by the Authority;
    2. incidental to the appropriate use of a gas/oil separator that is in compliance with 360 CMR 10.016 when a permit is not required by 360 CMR 10.000; or
    3. in de minimis amounts, and not from the disposal of waste, used, excess, or unwanted oil or grease, when neither a permit nor a gas/oil separator is required by 360 CMR 10.000; and
  - (d) otherwise in compliance with 360 CMR 10.000.
- (4) Any liquid, solid, or gas, including, but not limited to, gasoline, kerosene, naphtha, benzene, toluene, xylene, ethers, alcohols, ketones, aldehydes, peroxides and methyl ethyl ketone, which by reason of its nature or quantity is or may be sufficient, either alone or by interaction with other substances, to create a fire or explosion hazard or to be otherwise injurious to a Municipal Sewerage System, the Authority Sewerage System, Treatment System, or to Receiving Waters, including:
  - (a) Wastewater with a closed cup flashpoint of less than 140°F (60°C) using the test methods specified in 40 CFR 261.21, and measured at the point of indirect discharge to the Authority Sewerage System, or at such other place as the Authority determines; or
  - (b) any Pollutant which causes an exceedence of 10% of the lower explosive limit as measured by an explosimeter at the point of discharge to the sewer or at any point within the Sewer.
- (5) Any noxious or malodorous liquid, gas, or solid or any other pollutant which either singly or by interaction with any other Waste causes or contributes to the creation of a public nuisance, makes it dangerous for personnel or equipment to enter the Sewer for purposes of maintenance, repair, inspection, sampling, or any other similar activity, or which results in the presence of toxic gases, vapors, or fumes within the Authority Sewerage System or Municipal Sewer in a quantity that may cause acute worker health and safety problems.

(6) Any Water or Wastewater with a pH lower than 5.5 or higher than 12.0 or with any corrosive or injurious property which may cause damage or be hazardous to the Sewer, the Sewerage System, the Treatment System, or any person. If a Person continuously measures the pH of its wastewater by a properly located, installed, calibrated, maintained, and operated pH measurement system, the pH of the wastewater shall be maintained as required by the Authority, except excursions below a pH of 5.5 are permitted subject to the following limitations:

(a) The total time during which the pH values are below 5.5 shall not exceed seven hours in any calendar month;

(b) No individual excursion from the range of required pH values shall exceed 60 minutes; and

(c) The excursion may not be below a pH of 5.0.

For purposes of 360 CMR 10.023(6), an excursion is an unintentional and temporary incident in which the pH value of discharged wastewater is below the range required by the Authority. The Authority may, by permit or order reduce the permissible excursion times or eliminate the right to an excursion, as it deems appropriate, based on the treatment system, flow, sewer system needs, and discharge history of the Person.

(7) Any Water or Wastewater, not otherwise governed by 360 CMR 10.000, containing pollutants at levels which may adversely affect the Authority's ability to process and/or dispose of its Wastewater Residuals in an environmentally sound and economic manner in accordance with applicable state and federal requirements.

(8) Any solid or viscous substance in an amount or size which obstructs or may obstruct the flow in any Sewer, or which causes or may cause an Interference, including but not limited to, sand, mud, metal, glass, wood, plastics, Improperly Shredded Garbage, rubber, latex, lime or other slurries, grease, animal guts or tissues, bones, hair, hides or fleshings, entrails, feathers, ashes, cinders, stone or marble dust, straw, shavings, grass clippings, rags, spent grains, spent hops, tar, asphalt residues, residues from refining or processing fuel or lubrication oil, or glass grinding or polishing Wastes.

(9) Any liquid or vapor with a temperature higher than 180°F (82°C), unless the Authority approves an alternative temperature limit; however, in no case may any Person discharge heat in such quantity that it causes or may cause the temperature at the Authority's Sewage Treatment Facility to exceed 104°F (40°C).

(10) (a) **In the Metropolitan Sewerage Service Area, waters or Wastes containing fats, wax, oil, and grease, in excess of 300 mg/l (based on the materials recovered in the applicable EPA approved procedure, unless otherwise authorized or required by the Authority and EPA), or containing any substance which may solidify or become viscous at temperatures between 32°F (0°C) and 180°F (82°C).** Waters or Wastes containing such substances, excluding normal household Waste, shall exclude all visible floating oils, fats and greases. The use of chemical, biological, or physical means to bypass or to release fats, wax, oil, and grease into the sewer is prohibited. **If a Person is unable to comply with the 300 mg/l requirement after treatment, the Authority may increase the limit on a case by case basis if the Authority and appropriate Municipality are satisfied that such increase will not contribute to nuisance conditions or an adverse impact on the Sewerage System, Receiving Waters, or the Authority's Wastewater Residuals program. In no circumstance will the Authority increase the limit to allow a discharge of more than 300 mg/l of oil or grease of hydrocarbon or petroleum origin, including fuel oil, crude oil, and lubricating oil. The Authority may apply a monetary charge to any increase in the 300 mg/l limit to recover the costs it reasonably expects to incur as a result of the increase.**

(b) In the Clinton Sewerage Service Area, waters or Wastes containing fats, wax, oil, and grease in excess of 100 mg/l (based on the materials recovered in the applicable EPA approved procedure, unless otherwise authorized or required by the Authority and EPA), or containing any substance which may solidify or become viscous at temperatures between 32°F (0°C) and 180°F (82°C). Waters or Wastes containing such substances, excluding normal household Waste, shall exclude all visible floating oils, fats and greases. The use of chemical, biological, or physical means to bypass or to

release fats, wax, oil, and grease into the sewer is prohibited. If a Person is unable to comply with the 100 mg/l requirement after treatment, the Authority may increase the limit on a case by case basis if the Authority and appropriate Municipality are satisfied that such increase will not

contribute to nuisance conditions or an adverse impact on the Sewerage System, Receiving Waters, or the Authority's Wastewater Residuals program. In no circumstance will the Authority increase the limit to allow a discharge of more than 100 mg/l of oil or grease of hydrocarbon or petroleum origin, including fuel oil, crude oil, and lubricating oil. The Authority may apply a monetary charge to any increase in the 100 mg/l limit to recover the costs it reasonably expects to incur as a result of the increase.

(11) Waste or Wastewater discharged through a Bypass, unless such discharge through the Bypass was approved in advance by the Authority, or the discharge through the Bypass is allowed by 40 CFR 403.17 and the Person using the Bypass provided to the Authority the notices required by 40 CFR 403.17.

(12) Any radioactive Waste or isotope with a half-life or concentration in excess of any limit established by federal or state law.

(13) Any Sludge, except from a water treatment plant owned and operated by a municipality, or by a water district created by a special or general act of the Massachusetts Legislature, and when specifically permitted by the Authority pursuant to 360 CMR 10.057.

(14) Any substance, including dye water or any vegetable tanning solution, which causes turbidity or discoloration such that the color of the wastewater at the Authority Sewage Treatment Facility changes noticeably.

(15) Any Slug.

(16) Any Hazardous Waste, or any Wastewater which results from the treatment of Hazardous Waste, and is discharged to the Authority Sewerage System by dedicated pipe, truck, rail, or by other method.

(17) Septage containing Hazardous Waste, Septage from haulers other than those permitted under 360 CMR 10.000, or Septage discharged at a location not designated as a Septage discharge location in the Municipal Permit issued by the Authority to the Municipality where the discharge took place.

(18) Any substance containing pathogenic organisms in such quantities as determined by local, state and/or federal law as hazardous to the public health or the environment, including but not limited to any "Infectious or Physically Dangerous Medical or Biological Waste" as defined and identified by the Massachusetts Department of Public Health in its regulations entitled "Storage and Disposal of Infectious or Physically Dangerous Medical or Biological Waste, State Sanitary Code Chapter VIII," at 105 CMR 480.010, and whose disposal via the municipal Sewerage System or via a septic system is prohibited by 105 CMR 480.200.

(19) Any filter backwash not specifically authorized to be discharged by a permit issued to the discharger by the Authority; any filter backwash that is not treated to meet the limits and prohibitions of 360 CMR 10.000; or, any filter backwash which causes or contributes to a violation of 360 CMR 10.021 through 10.025.

(20) Any trucked or hauled pollutants except at discharge points designated by the Authority in a permit issued by the Authority for the discharge.

(21) Wastes or Wastewater from outside the Authority Sewerage District, unless the wastes or wastewater is discharged with the Authority's approval and pursuant to the Authority policy for sewer connections serving property partially located in a non-Authority community or for requests for sewer service to locations outside MWRA's sewer service area, including, where necessary, a general or special law authorizing the discharge from a location outside the MWRA sewer service area.

# Protect Your Pipes: Don't Pour Fat, Oil or Grease Down the Drain

**DATE:** November 25, 2014

**CONTACTS:** Ria Convery, MWRA  
(617) 788-1105, [ria.convery@mwra.com](mailto:ria.convery@mwra.com)

## Protect Your Pipes: Don't Pour Fat, Oil or Grease Down the Drain

Whether you roast, grill, deep-fry or microwave your holiday meals this year, please remember that it's important to properly dispose of fat, oil and grease.

Here's why: fat, oil, and grease harden as they cool and cause clogs and blockages in pipes. The clogs can cause sewer backups, pipe breaks, and even costly floods and property damage to your home or neighborhood.

To protect your pipes and the sewer system, don't pour cooking fat, oil and grease down the drain, garbage disposal or toilet.



Let cooking fat, oil or grease cool; pour it into a container and put it in the trash.

### HOW TO DISPOSE OF FAT, OIL AND GREASE:

1. **Cool it:** Let hot cooking fat, oil and grease cool off in the pan.
2. **Can it:** Pour the cooled fat, oil or grease into a can or another container that can be put into the trash.
3. **Trash it:** Put the container in the trash for regular pick-up.

A safe and happy holiday season to all!



When they cool, fat, oil and grease harden and cause clogs in pipes.

## **Massachusetts Plumbing Code 248 CMR 10.00 – Section 10.09**

### **10.09: Interceptors, Separators and Holding Tanks**

#### **(1) Interceptors, Separators and Holding Tanks.**

##### **(a) Interceptors Required.**

1. Interceptors and separators shall be provided to prevent the discharge of oil, gasoline, grease, sand, and other substances, that are harmful or hazardous to the building drainage system, the public sewer, or sewage treatment plant or other sewage treatment processes.
2. No wastes other than those requiring treatment or separation shall be discharged into any interceptor or separator.

##### **(b) Separators or Holding Tanks Required.**

##### **1. Requirements.**

- a. Gasoline, oil and sand separators subject to 248 CMR 10.09(1)(c). An applicant for a plumbing permit to install a separator that is subject to 248 CMR 10.09(1)(b) in the MWRA (Massachusetts Water Resource Authority) Sewage District, shall file a notice with the MWRA. This notice shall be filed at the same time as the plumbing application for a permit is filed with the Inspector.
- b. Except as provided in 248 CMR 10.09(4)(c), there shall be floor drains installed in all commercial motor vehicle:
  - i. parking and storage accommodations;
  - ii. repair garages, repair facilities or auto body repair facilities;
  - iii. service facilities with or without grease racks and grease pits;
  - iv. wash rack areas;
  - v. wash areas (including automatic car wash structures); and
  - vi. facilities where motor oils, gasoline, anti-freeze and similar hazardous liquid wastes are potentially generated or may potentially spill.

The floor drains waste shall be conveyed through waste piping installed in accordance with 248 CMR 10.15 and shall discharge into a gas, sand and oil separator installed in accordance with 248 CMR 10.09(4)(d)1.a. and 248 CMR 10.23: Figure 15 and be connected to a municipal sewer system. In unsewered areas, a holding tank that meets the requirements of 310 CMR 15.00: The State Environmental Code, Title 5: Standard Requirements for the Siting, Construction, Inspection, Upgrade and Expansion of On-site Sewage Treatment and Disposal Systems and for the Transport and Disposal of Septage (The Department of Environmental Protection) and policies shall be used in lieu of a municipal sewer connection.

- c. Connections to municipal sewers shall be installed and maintained in accordance with 314 CMR 7.00.
- d. All holding tanks and the associated drainage and vent piping is considered a dedicated system as defined in 248 CMR 10.03(b). The chamber of the holding tank shall be vented independently back to the building it serves and through the roof in accordance with 248 CMR 10.09(4)(f)(1).

- e. The entire installation within the property line shall comply with all related provisions of 248 CMR 3.00 through 10.00.
- 2. **Vents for Floor and Trough Drains.** The vents for the floor/trough drains that convey waste to a gasoline, oil and sand separator shall be independent of the sanitary DWV systems. Vents for the floor/trough drain(s) in facilities served by a gasoline, oil and sand separator may connect to the chamber vent of the separator no less than six inches above the flood level rim of the floor/trough drain fixture.
- 3. **Floor Drains and Trough Drains Required.** Separators and floor drains/trough drains shall be required in condominium structures or multi family residential structures with residential garages:
  - a. that have over six car capacity and have living units above or below; and
  - b. if the vehicles share a common area.
- 4. Facilities, as defined in 248 CMR 10.09(1)(b) not connected to a municipal sewer system or a holding tank, as defined in 248 CMR 10.09(1)(b), constructed, existing, and operating prior to January 9, 1992 shall:
  - a. connect to a municipal sewer system as per the requirements of 248 CMR and 314 CMR 7.00 and all other applicable laws, codes, rules, and regulations;
  - b. connect to a holding tank (as defined in 248 CMR 10.09(2)(b)); or
  - c. seal the floor drains with caps or plugs in accordance with 248 CMR 10.07, provided that, an application for sealing of floor drains that includes a WS-1 form from the Department of Environmental Protection Waste Minimization Program Procedures (DEP Form WS-1) is filed and approved by the Inspector before commencing any work. A copy of the form indicating the Inspector's approval shall be returned to the DEP by the applicant, as indicated on the document.
- d. Approval of Separators.
  - 1. Size, Type and Location.
    - a. The size (capacity), type, and location of each separator, shall be in conformance with 248 CMR 10.22: Figure 15 (Gasoline-oil and Sand Separator). Alternate design separators may be used see 248 CMR 3.04(2) or (3).
    - b. No wastes other than those requiring treatment or separation shall be discharged into any separator.
  - 2. All Separators to Follow Type Approved. No separator shall be installed which does not comply in all respects with drawings and specifications shown in the appropriate section of 248 CMR 10.00.
  - 3. Municipalities Interconnected with Massachusetts Water Resources Authority (MWRA) Sewerage System.
    - a. In all cities and towns, where the sewage disposal is discharging into the Massachusetts Water Resources Authority Sewage System, separator installations shall be inspected by the Inspector and approved by the MWRA.
    - b. Notice of a pre-planned separator installation shall be submitted to the MWRA before an application for a plumbing permit is filed with the Inspector pursuant to 248 CMR 3.05.
    - c. Separation of Liquids. A mixture of light and heavy liquids having different specific gravities may be treated and then separated in a receptacle.
  - d. Venting.
    - 1. Interceptors and separators shall be so designed that they will not become air bound, when closed covers are used.
    - 2. Each interceptor shall be properly chamber vented to comply with 248 CMR 10.16 and each separator to comply with Drawing and Specification (248 CMR 10.22: Figure 15 ).

(g) Accessibility.

1. Each interceptor and separator shall be so installed that it is readily accessible.
2. The removal of the cover shall be accessible for the purpose of service and maintenance.
3. The use of ladders or moving of heavy objects in order to service interceptors or separators shall constitute a violation of accessibility.

(h) Maintenance. Interceptors and separators shall be maintained in efficient operating condition by the periodic removal of accumulated grease, scum, oil, or other suspended substances, solids and silt deposits accumulated at the bottom of the interceptor or separator.

(2) Grease Traps and Interceptors When Installed Inside of Buildings.

(a) Grease traps and interceptors shall be installed in the following establishments to prevent the discharge of fats, oils, and grease into the drainage system:

1. restaurants;
2. cafeterias;
3. hotels;
4. hospitals;
5. institutional facilities;
6. factories;
7. clubs;
8. bars where food is prepared and served; and
9. all commercial kitchens; food and meat packing and processing establishments; super markets, bakeries, and other establishments where fats, oils and grease may be introduced into the building sanitary drainage system in quantities that can cause waste line obstruction or hinder sewage disposal,

(b) Grease traps and interceptors may be installed on individual fixture waste branches.

(c) Plumbing fixtures to be protected by grease traps and interceptors shall include:

1. pot sinks (with bowl depths exceeding ten inches);
2. scullery sinks (with bowl depths exceeding ten inches),
3. floor drains;
4. floor sinks;
5. automatic dishwashers regardless of temperature;
6. pre-rinse sinks;
7. soup kettles or similar devices;
8. wok stations; and



9. automatic hood wash units;

(d) In unsewered areas refer to 310 CMR 15.00: The State Environmental Code, Title 5: Standard Requirements for the Siting, Construction, Inspection, Upgrade and Expansion of On-site Sewage Treatment and Disposal Systems and for the Transport and Disposal of Septage relative to grease removal at installations from which large quantities of grease can be expected to discharge.

(e) Floor Drain Exception: Floor drains that may encounter grease residue and are specifically designed for this purpose may conduct grease to an outside grease interceptor. Grease interceptors may be installed on a separate building drain and shall only receive the discharge from fixtures or equipment which would allow fats, oils or grease to be discharged to the sanitary drainage system.

(f) Food Waste Grinders and Pre-rinse Sinks.

1. The waste from dishwasher pre-rinse sinks that are not equipped with food waste grinders shall be discharged to the drainage system through a grease trap interceptor.
2. A dishwasher pre rinse sink drain not equipped with a food waste grinder that conveys the waste discharge to a dish washing machine drain as shown in 248 CMR 10.22: Figure 22 shall be a minimum diameter of two inch. The total developed length of the horizontal waste drain from the dishwasher pre-rinse sink outlet to the weir of the dish washing machine trap shall not exceed eight feet.
3. The waste discharge from a commercial food waste grinder (garbage disposal) shall not discharge to the sanitary drainage system through a grease trap. Dishwasher pre-rinse sinks equipped with food waste grinders shall be discharged in accordance with 248 CMR 10.10(8)(b), (c), and (d).

(g) Sizing, Testing and Rating.

1. Grease traps and interceptors shall not be installed unless sized, tested, and certified according to PDI-G101 or ASME A112.14.3 or ASME A112.14.4.
2. Grease traps and interceptors must bear the certification seal of the Plumbing and Drainage Institute (P.D.I.) or AMSE. The Board may authorize the use of alternate design traps and interceptors in accordance with 248 CMR 3.04(2) or (3).

(h) Capacity. Installed grease traps and interceptors shall have a grease retention capacity of not less than two pounds of grease for each G.P.M (gallon-per-minute) of flow.

(i) Flow Control Device.

1. Grease traps and interceptors shall be equipped with flow control devices. A flow control device may be equipped with a vented (air intake) or be of an integral non-vented design. Integral non-vented flow control device shall be placed in accordance with manufacturers recommendations. A flow control device is required to be installed between the fixture and the grease trap/interceptor in accordance with manufacturers instructions.

2. The flow control device is designed to regulate the flow and discharge rate of waste water through the trap or interceptor.
3. The vented external flow control device air intake when installed in combination with a Grease Trap, may terminate to the free atmosphere provided it terminates a minimum of six inches above the flood level rim of the fixture(s) being served.
4. The vented external flow control devices when installed in combination with a Grease Interceptor may connect to the sanitary venting system of a building or structure provided that the external flow control and fixture(s) are protected by a trap installed in accordance with all applicable provisions of 248 CMR 10.00.
5. A flow control device will not be required for interceptor/separators that are designed to provide a retention capacity of 30 minutes or less.

(j) Water Cooled Interceptors/Separators. The use of water- cooled interceptors/separators is prohibited.

(k) Interceptors Not Required.

1. Grease traps and interceptors are not required for residential building(s), structure(s), dwellings or dwelling units or any private residence.
2. Grease traps and interceptors shall be required in buildings deemed residential that incorporate commercial cooking accommodations.

(l) Treatment Agents and Chemicals. Chemicals, liquids or agents of any type used for the primary purpose of emulsification and separation of grease that by formula allow grease to be transferred or conveyed from the trap or interceptor to the drainage system are prohibited.

(m) Maintenance.

1. Grease and accumulated solids shall be removed from traps and interceptors and disposed of in accordance with applicable Federal, State and Local health code requirements by the owner or his/her agent. Federal, State and Local laws, regulations and by-laws may require monitoring and registration of installed traps and interceptors.
2. The local board of health official(s) or similar authority having jurisdiction may require other methods or programs to monitor maintenance of grease traps and interceptors.
3. A laminated sign shall be stenciled on or in the immediate area of the grease trap or interceptor in letters one-inch high. The sign shall state the following in exact language:

IMPORTANT This grease trap/interceptor shall be inspected and thoroughly cleaned on a regular and frequent basis. Failure to do so could result in damage to the piping system, and the municipal or private drainage system(s).

(n) Procedures for Sizing Grease Interceptors.

1. Grease traps and interceptors shall be sized in accordance with the following Recommended Procedures For Sizing Grease Interceptor and 248 CMR 10.22: Figure 22.

2. Recommended Procedures and Formulas for Installing Grease Traps and Interceptors. As a general rule it is recommended that traps and interceptors be sized in accordance with the formulas indicated in 248 CMR 10.09: Tables 1 through 3. It is favorable policy to size the interceptor so that its rated capacity is never less than 40% of the individual fixture capacity in gallons. In the example below the actual fixture capacity is 59.8 Gals. and 40% of this would be 23.9 Gals. It is understood that a drainage period other than one or two minutes can be used.

**248 CMR 10.09: Table 1: RECOMMENDED PROCEDURE FOR SIZING GREASE TRAPS AND INTERCEPTORS INSIDE BUILDINGS**

**EXAMPLE (Single Compartment)**

STEP 1. Determine the cubic content of the fixture by multiplying length x width x depth, (of each comp)	A sink 48" long by 24" width by 12" deep. Cubic content 48" x 24" x 12" = 13,824 cu. in. or Cubic contents 4' x 2' x 1' x 7.5 Gals. = 60 Gals.
STEP 2. Determine the total capacity in gallons. 1 gallon = 231 cubic inches	Contents in Gallons 13,824/231 = 59.8 Gals.
STEP 3. Determine actual drainage load. The fixture is usually filled to approximately 75% of the capacity with waste water. The items being washed displace about 25% of the fixture content. Actual drainage load = 75% of fixture capacity.	Actual Drainage Load .75 x 59.8 Gals. = 44.9Gals
STEP 4. Determine the flow rate and the drainage period. In general, good practices dictate a one minute drainage period, however where conditions permit, a two minute period is acceptable. Drainage period is the actual time required to completely empty the fixture.	Calculate flow rate for 1 minute period. Flow rate 44.9 Gals./min. = 44.9 G.P.M.  For 2 minute period  Flow rate 44.9 Gals./2min. = 22.5 G.P.M.
STEP 5. Select the interceptor which corresponds to the flow rate calculated Note: Select larger size when flow rate falls between two sizes listed.	
NOTE: The example above is representative of acceptable method(s) when purchasing an interceptor based on the total fixture flow rate capacity in gallons. When purchasing an interceptor based on grease retention pounds only, multiply the total gallon	

flow rate capacity of the fixture by two.

248 CMR 10.09 **Table 2: SIZING FORMULAS FOR LARGE CAPACITY GREASE INTERCEPTORS (INSIDE OR OUTSIDE BUILDINGS)**

<b>For Restaurants:</b>	<b>Other Establishments with Commercial Kitchens:</b>
$(S) \times (GS) \times (HR/12) \times (LF)$ = Effective Capacity of Grease Traps and Interceptors in Gallons	$(M) \times (GM) \times (LF)$ = Effective Capacity of Grease Traps and Interceptors in Gallons
WHERE:	WHERE:
<p>S = Number of Seats in Dining Area</p> <p>GS = Gallons of Waste Water Per Seat:</p> <p>HR = Number of Hours Restaurant is Open.</p> <p>LF = Loading Factor</p> <p>Use 25 Gallons for Restaurants with China Dishes and/or automatic dishwashers</p> <p>Use 10 Gallons for Restaurants with Paper or Baskets and No Dishwashers.</p>	<p>M = Meals Prepared Per Day</p> <p>GM = Gallons of Waste Water Per Meal (Use 5 Gallons)</p> <p>LF = Loading Factor</p> <p>Use 1.00 with dishwashing machines and 0.75 without dishwashing machine.</p>
Loading Factors:	
<p>Use 2.00 Interstate Highway,</p> <p>Use 1.00 Main Highway,</p> <p>Use 0.75 Other Highways</p> <p>Use 1.50 Other Roadways</p> <p>Use 1.25 Recreational Areas</p>	

248 CMR 10.09: **Table 3: CAPACITY OF GREASE TRAPS AND INTERCEPTORS**

<b>Total Flow Through Rating (g.p.m)</b>	<b>Grease Trap/Interceptor Retention Capacity (pounds)</b>
4	8
6	12
7	14

9	18
10	20
12	24
14	28
15	30
18	36
20	40
25	50
35	70
50	100

(3) Grease Interceptors Installed Outside of the Buildings

(a) General Requirements for Outside Interceptors. When an outside grease interceptor is installed, the entire installation within the property line shall comply with 248 CMR 10.03: Dedicated Systems, and the installation shall be designed by a registered professional mechanical engineer.

(b) This installation shall require a chamber vent which shall:

1. be piped to the inside of the building in compliance with 248 CMR 10.16(5)(e); and
2. shall be not less than four inch minimum pipe diameter.

(4) Special Use Installations.

(a) Sand Interceptors -- Floor Drains.

1. Wherever a floor drain discharges waste to an oil and gasoline separator, the floor drain shall be equipped with an approved sediment and sand control basket, or the floor drain shall discharge through a sand interceptor.
2. Multiple floor drains may discharge into one sand interceptor.

(b) Sand Interceptors -- Commercial Establishments. Sand and similar interceptors for heavy solids shall:

1. be so designed and located as to be readily accessible for cleaning; and
2. have a water seal of not less than six inches.

(c) Laundries. Commercial laundries shall be equipped with an interceptor having a wire basket or similar device, removable for cleaning, that will prevent passage into the drainage system of solids ½ inch or larger in size, string, rags, buttons, or other materials detrimental to the public sewerage system.

(d) Bottling Establishments. Bottling plants shall discharge their process waste into an interceptor that provides for the separation of broken glass or other solids, before discharging liquid wastes into the drainage system.

(e) Slaughter Houses. Slaughtering room and dressing room drains shall be equipped with interceptors approved by the Plumbing Drainage Institute which shall prevent the discharge into the drainage system of feathers, entrails, and other materials likely to cause stoppage of the drainage system.

## **Grease Trap Inspection Records – 12/25/2014 – 6/29/2015**

### **ATTACHMENT No. 11**

Grease Trap Inspection Records: Dec. 25, 2014 – June 29, 2015

Date	No.	Street	Trap #	Days	Comments	Name of Place
12/29/14	455	Totten Pond Road	N/A	N/A	J. Florio-Naked Fish-MH on site reviewed with sewer system, flowing fine	Bldg.#455
12/29/14	455	Totten Pond Road	N/A	N/A	J. Florio-Home Suites-MH on site reviewed with sewer system, flowing fine	Bldg.#455
12/29/14	440	Totten Pond Road	N/A	N/A	J. Florio-MH on site reviewed with sewer system, flowing fine	Office
12/29/14	380	Winter Street	N/A	N/A	J. Florio-Copper House-MH on site reviewed sewer system, flowing fine	Copper
12/29/14	155	Bear Hill Road	N/A	N/A	J. Florio-Uno's MH on site reviewed with sewer system, flowing fine	Uno's
12/29/14	504	Main Street	2	7	J. Florio - No Grease Trap Violation, Log Form Executed	Campania
12/29/14	603	Main Street	1	90	J. Florio - No Grease Trap Violation, Log Form Executed	CmnCafe
12/29/14	677	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Café Cmn
12/29/14	837	Main Street	N/A	N/A	J. Florio - Restaurant closed, adjacent restaurant to expand	Mu Lan
01/02/15	805	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Josephs
01/02/15	831	Main Street	1	45	J. Florio - No Grease Trap Violation, Log Form Executed - New Schedule	Moe's
01/02/15	835	Main Street	2	7	J. Florio - No Grease Trap Violation, Log Form Executed	Mu Lan
01/02/15	895	Main Street	1	7	J. Florio - No Grease Trap Violation, Log Form Executed	Sabatino's
01/02/15	912	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	BB Café
01/02/15	894	Main Street	1	90	J. Florio - No Grease Trap Violation, Log Form Executed	Gordons
01/02/15	888	Main Street	1	7	J. Florio - No Grease Trap Violation, Log Form Executed - New Schedule	Il Cap
01/06/15	455	Totten Pond Road	N/A	N/A	J. Florio-Naked Fish-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/06/15	455	Totten Pond Road	N/A	N/A	J. Florio-Home Suites-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/06/15	440	Totten Pond Road	N/A	N/A	J. Florio-MH on site reviewed with sewer system, flowing fine	Office
01/06/15	380	Winter Street	N/A	N/A	J. Florio-Copper House-MH on site reviewed sewer system, flowing fine	Copper
01/06/15	155	Bear Hill Road	N/A	N/A	J. Florio-Uno's MH on site reviewed with sewer system, flowing fine	Uno's
01/06/15	504	Main Street	2	7	J. Florio - No Grease Trap Violation, Log Form Executed	Campania
01/06/15	841	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	M. Raven
01/06/15	849	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Joe's
01/06/15	864	Main Street	2	30	J. Florio - No Grease Trap Violation, Log Form Executed	Absolute
01/07/15	922	Main Street	2	30	J. Florio - No Grease Trap Violation, Log Form Executed	HonDyn
01/07/15	873	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Anna
01/07/15	869	Main Street	1	90	J. Florio - No Grease Trap Violation, Log Form Executed	Subway
01/07/15	617	Main Street	3	7	J. Florio - No Grease Trap Violation, Log Form Executed	SusYasu
01/07/15	889	Main Street	1	90	J. Florio - No Grease Trap Violation, Log Form Executed - New Schedule	Lena's
01/07/15	655	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Leo's
01/07/15	16	Felton Street	N/A	N/A	J. Florio - Checked in w/owner of new restaurant, pending 02/2015	Brelundi
01/08/15	1077	Lexington Street	N/A	N/A	J. Florio - Restaurant is not open	Subway
01/08/15	15	Market Place Drive	2	N/A	J. Florio - No Grease Trap Violation, Log Form Executed	Starbucks
01/08/15	70	Market Place Drive	2	90/90	J. Florio - No Grease Trap Violation, Log Form Executed	Jake/Joes
01/08/15	659	Main Street	2	30	J. Florio - No Grease Trap Violation, Log Form Executed	Baan
01/08/15	663	Main Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Gustazo
01/09/15	195	School Street	6	21-30	J. Florio - No Grease Trap Violation, Log Form Executed	Chateau
01/13/15	455	Totten Pond Road	N/A	N/A	J. Florio-Naked Fish-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/13/15	455	Totten Pond Road	N/A	N/A	J. Florio-Home Suites-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/13/15	440	Totten Pond Road	N/A	N/A	J. Florio-MH on site reviewed with sewer system, flowing fine	Office
01/13/15	380	Winter Street	N/A	N/A	J. Florio-Copper House-MH on site reviewed sewer system, flowing fine	Copper
01/13/15	155	Bear Hill Road	N/A	N/A	J. Florio-Uno's MH on site reviewed with sewer system, flowing fine	Uno's
01/13/15	504	Main Street	2	7	J. Florio - No Grease Trap Violation, Log Form Executed	Campania
01/13/15	223	High Street	1	7	J. Florio - No Grease Trap Violation, Log Form Executed	Paisano
01/13/15	3	Carter Street	N/A	N/A	J. Florio - Met with owner, will utilize existing grease trap	Biagio
01/14/15	139	Felton Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed-7 day skim-30 day vendor	Cruz Mkt
01/14/15	16	Fountain Street	2	30/60	J. Florio - No Grease Trap Violation, Log Form Executed	Manero
01/14/15	24	Charles Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Taqueria
01/14/15	229	Newton Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Panela
01/14/15	230	Newton Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	LosLatino
01/14/15	235	Newton Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Subway
01/15/15	66	Seyon Street	7	90	J. Florio - BJ Warehouse - 6 traps inside - 1 trap outside	BJ Store
01/15/15	121	Hammond Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Fulcinilis
01/15/15	39	Emerson Road	1	30	J. Florio - No Grease Trap Violation, Log Form Executed - New Schedule	Gracies
01/16/15	1030	Main Street	1	90	J. Florio - Five Guys - No Grease Trap Violation, Log Form Executed	5 guys
01/16/15	1030	Main Street	1	90	J. Florio - Chipotle - No Grease Trap Violation, Log Form Executed	Chipotle
01/16/15	1030	Main Street	2	30/180	J. Florio - Panera - No Grease Trap Violation, Log Form Executed	Panera
01/16/15	110	South Street	2	30/90	J. Florio - No Grease Trap Violation, Log Form Executed	99
01/16/15	5	Turner Street	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	SouthCafé
01/16/15	51	Sawyer Road	1	60	J. Florio - No Grease Trap Violation, Log Form Executed	Café
01/21/15	455	Totten Pond Road	N/A	N/A	J. Florio-Naked Fish-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/21/15	455	Totten Pond Road	N/A	N/A	J. Florio-Home Suites-MH on site reviewed with sewer system, flowing fine	Bldg.#455
01/21/15	440	Totten Pond Road	N/A	N/A	J. Florio-MH on site reviewed with sewer system, flowing fine	Office
01/21/15	380	Winter Street	N/A	N/A	J. Florio-Copper House-MH on site reviewed sewer system, flowing fine	Copper
01/21/15	155	Bear Hill Road	N/A	N/A	J. Florio-Uno's MH on site reviewed with sewer system, flowing fine	Uno's
01/21/15	504	Main Street	2	7	J. Florio - No Grease Trap Violation, Log Form Executed	Campania
01/21/15	200	West Street	2	90/360	J. Florio - No Grease Trap Violation, Log Form Executed	Café
01/21/15	195	West Street	1	90	J. Florio - No Grease Trap Violation, Log Form Executed	Café
01/22/15	411	Waverley Oaks Rd.	1	30	J. Florio - Beat Da Wrap - No Grease Trap Violation, Log Form Executed	Bldg.411
01/22/15	411	Waverley Oaks Rd.	2	30	J. Florio - Sichuan Rest. - No Grease Trap Violation, Log Form Executed	Bldg.411
01/22/15	215	Waverley Oaks Rd.	1	90	J. Florio - No Grease Trap Violation, Log Form Executed	Am. Legn
01/22/15	307	Waverley Oaks Rd.	1	30	J. Florio - No Grease Trap Violation, Log Form Executed	Duffy



## F.O.G Reports

6/25/2015 2:39 PM

Date	No.	Street	Trap #	Days	Comments	Name of Place
03/11/15	455	Totten Pond Road	1	30	GD-Trap cleaned 2-16-15, scheduled for 3-16-15 inspected traps - No Violations	Bldg.#455
03/11/15	504	Main Street	2	7	GD-Trap cleaned 2-26-2015, inspected traps - No Violations	Campania
03/11/15	507	Main Street	2	30/30	GD-Weekly Inhouse-no log sheet-owner opened both traps-cleaned regularly - No Violations	Wilson's
03/11/15	380	Winter Street	2	30/90	GD-Traps inside & outside cleaned 3-6-15, inside traps inspected - No Violation	Copper
03/11/15	155	Bear Hill Road	2	30/90	GD-No trap log sheet available, inside trap inspected - No Violations	Uno's
05/27/15	155	Bear Hill Road	3	30/91	W&S-Executed FOG inspection form and found no issues upon inspection	Uno's
05/27/15	1250	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Steve
05/27/15	15	Market Place Drive	1	N/A	W&S-Executed FOG inspection form and found no issues upon inspection	Starbucks
05/27/15	70	Market Place Drive	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Jake/Joes
05/27/15	275	Second Avenue	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Café
05/27/15	52	Second Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
05/28/15	1455	Trapelo Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Gulf
05/28/15	1560	Trapelo Road	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Café
05/28/15	1601	Trapelo Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
05/28/15	475	Winter Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	G.Papaya
05/28/15	475	Winter Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Bertucci
05/28/15	950	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
05/29/15	1018	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Papa G
05/29/15	1077	Lexington Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Subway
05/29/15	1099	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	B. Market
05/29/15	554	Lexington Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Espousal
05/29/15	168	Lexington Street	1	14/30	W&S-Executed FOG inspection form and found no issues upon inspection	W. Pizza
05/29/15	1070	Lexington Street	7	30/90	W&S-Executed FOG inspection form and found no issues upon inspection	Star Mkt
05/29/15	878	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Grassfield
05/29/15	1111	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Friendly's
05/29/15	146	Lexington Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Demo's
05/29/15	830	Winter Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/01/15	603	Main Street	1	14/90	W&S-Executed FOG inspection form and found no issues upon inspection	CmnCafe
06/01/15	573	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Bldg.#573
06/01/15	520	Main Street	N/A	N/A	W&S-Executed FOG inspection form and found no issues upon inspection	N/A
06/01/15	507	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Wilson's
06/01/15	504	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Campania
06/01/15	501	Main Street	2	30/30	W&S-Executed FOG inspection form and found no issues upon inspection	KFC
06/01/15	488	Main Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Sr. Cntr.
06/01/15	39	Main Street	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	J. Brewer
06/01/15	840	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	BSptClub
06/01/15	860	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	MA Med.
06/01/15	870	Winter Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Raytheon
06/01/15	850	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/01/15	511	Totten Pond Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Shell
06/01/15	380	Winter Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Copper
06/02/15	387	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Marriot
06/02/15	128	Smith Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Wal Cross
06/02/15	81	Wyman Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Thermo
06/02/15	35	Gatehouse Drive	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Astra
06/02/15	60	Sylvan Road	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/02/15	50	Sylvan Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/02/15	40	Sylvan Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/02/15	806	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Wendy's
06/02/15	805	Main Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Josephs
06/02/15	789	Main Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Mc D's
06/02/15	677	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Café Cmn
06/02/15	663	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Gustazo
06/02/15	659	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Baan
06/02/15	655	Main Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Leo's
06/02/15	617	Main Street	3	14	W&S-Executed FOG inspection form and found no issues upon inspection	SusiYasu
06/02/15	610	Main Street	1	365	W&S-Executed FOG inspection form and found no issues upon inspection	City Hall
06/02/15	573	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Bldg.#573
06/03/15	1000	Winter Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/03/15	831	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Moe's
06/03/15	835	Main Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Mu Lan
06/03/15	841	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	M. Raven
06/03/15	849	Main Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Joe's
06/03/15	859	Main Street	1	14/30	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/03/15	864	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Absolute
06/03/15	880	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/03/15	890	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/03/15	930	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/03/15	281	Winter Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Somerset
06/03/15	1050	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/03/15	1100	Winter Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/04/15	550	Winter Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Hotel

Date	No.	Street	Trap #	Days	Comments	Name of Place
06/04/15	265	Winter Street	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/04/15	175	Wyman Street	2	60	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/04/15	225	Wyman Street	2	60	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/04/15	235	Wyman Street	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/04/15	869	Main Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Subway
06/04/15	873	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Anna
06/04/15	889	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Lena's
06/04/15	888	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Il Cap
06/04/15	894	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Gordons
06/04/15	895	Main Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Sabatino's
06/04/15	912	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	BB Café
06/04/15	922	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	HonDyN
06/04/15	1030	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Panera
06/04/15	987	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Domenic
06/05/15	265	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	InPickle
06/05/15	468	Moody Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	M'dyDeli
06/05/15	489	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Antojito's
06/05/15	388	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Solea
06/05/15	211	Moody Street	2	21	W&S-Executed FOG inspection form and found no issues upon inspection	Margarita
06/05/15	342	Moody Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	PlayMkrs
06/05/15	367	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Lizzy's
06/05/15	361	Moody Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Red Bird
06/05/15	123	Moody Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Biagio
06/05/15	240	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Garcia
06/05/15	482	Moody Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Guido's
06/05/15	467	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Gaff
06/05/15	1030	Main Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Chipotle
06/05/15	1030	Main Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	5 guys
06/05/15	876	Lexington Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/05/15	1111	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Friendly's
06/05/15	1110	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Mc D's
06/05/15	1100	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Panera
06/19/15	275	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Bison
06/19/15	286	Moody Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Ponzu
06/19/15	288	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Tara
06/19/15	315	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	India Mkt
06/19/15	315	Moody Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Kabob
06/19/15	273	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Guan.
06/19/15	336	Moody Street	2	7	W&S-Executed FOG inspection form and found no issues upon inspection	Bistro781
06/19/15	49	River Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/19/15	1019	Trapelo Road	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Starbucks
06/19/15	430	River Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Richon
06/19/15	154	River Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Guan.
06/19/15	54	River Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Lillys
06/19/15	130	River Street	4	30	W&S-Executed FOG inspection form and found no issues upon inspection	Shaws
06/19/15	90	River Street	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Subway
06/19/15	85	River Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Pin's
06/19/15	49	River Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	D'Angelos
06/22/15	579	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Angelos
06/22/15	731	Moody Street	2	30	W&S-Executed FOG inspection form and found no issues upon inspection	Shoppers
06/22/15	723	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Heidi's
06/22/15	671	Moody Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Athens
06/22/15	585	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	MiTerra
06/22/15	569	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Tiki Hse
06/22/15	475	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	LittleIndia
06/22/15	474	Moody Street	2	7	W&S-Executed FOG inspection form and found no issues upon inspection	Tempo
06/22/15	450	Moody Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Joco's
06/22/15	347	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	TCanCook
06/22/15	458	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	SantaBnta
06/22/15	457	Moody Street	2	14	W&S-Executed FOG inspection form and found no issues upon inspection	Pho&Spice
06/22/15	359	Moody Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	K2 Mkt
06/22/15	110	Market Place Drive	6	30	W&S-Executed FOG inspection form and found no issues upon inspection	Mkt Bskt
06/22/15	130	Lexington Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/22/15	47	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	NY Deli
06/22/15	33	Lexington Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Kiwaz
06/22/15	235	Newton Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Subway
06/22/15	229	Newton Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Panela
06/22/15	66	Newton Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Marist
06/22/15	21	Newton Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Leland
06/22/15	920	Trapelo Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Our Ladys
06/22/15	1033	Trapelo Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Mobil Gas
06/22/15	230	Newton Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	LosLatno



## F.O.G Reports

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Date	No.	Street	Trap #	Days	Comments	Name of Place
06/23/15	205	Lexington Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Dominos
06/23/15	249	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	City St.
06/23/15	617	Lexington Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Wal. HS
06/23/15	655	Lexington Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	JFK Sch.
06/23/15	822	Lexington Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Burger K
06/23/15	494	Lincoln Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Mac Arth.
06/23/15	549	Lincoln Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Pizzi
06/23/15	590	Lincoln Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/23/15	610	Lincoln Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/23/15	53	Linden Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/23/15	185	Lyman Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Lyman
06/23/15	53	Prospect Street	2	30	W&S-Executed FOG inspection form and found no issues upon inspection	Tree Top
06/23/15	677	Moody Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Dragon C.
06/23/15	200	Prospect Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Nova
06/23/15	714	Moody Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Franco's
06/23/15	581	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Masao's
06/23/15	934	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	NY Ple
06/23/15	881	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Burger K
06/23/15	591	Moody Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/23/15	55	Prospect Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Carl's
06/24/15	175	Forest Street	8	30	W&S-Executed FOG inspection form and found no issues upon inspection	Bentley
06/24/15	137	Prospect Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Pros.Cafe
06/24/15	55	Russell Street	3	30	W&S-Executed FOG inspection form and found no issues upon inspection	Hannaford
06/24/15	110	South Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	99
06/24/15	250	South Street	2	360	W&S-Executed FOG inspection form and found no issues upon inspection	Stanley S.
06/24/15	415	South Street	11	90	W&S-Executed FOG inspection form and found no issues upon inspection	Brandeis
06/25/15	140	Beal Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Fitz. Sch.
06/25/15	455	Totten Pond Road	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Naked Fsh
06/25/15	45	Georgian Road	2	120	W&S-Executed FOG inspection form and found no issues upon inspection	Cam. Sch.
06/25/15	785	Beaver Street	2	30	W&S-Executed FOG inspection form and found no issues upon inspection	Ch.Hill
06/25/15	24	Charles Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Taqueria
06/25/15	75	Church Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	McDevitt
06/25/15	20	Farnsworth Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Plympton
06/25/15	333	Forest Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Gann
06/25/15	227	Lake Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	B&F
06/25/15	5	Pine Street	2	30	W&S-Executed FOG inspection form and found no issues upon inspection	Sakura
06/25/15	11	Pine Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	The Grill
06/25/15	16	Pine Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Cinema
06/25/15	545	Moody Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Bristol
06/26/15	230	Third Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	77	Fourth Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	54	Fourth Avenue	1	45	W&S-Executed FOG inspection form and found no issues upon inspection	Hyatt
06/26/15	1056	Main Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Angellino
06/26/15	450	Totten Pond Road	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Hilton
06/26/15	480	Totten Pond Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	200	Fifth Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	400	Fifth Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	223	High Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Paisano
06/26/15	9	Hope Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Hospital
06/26/15	201	Jones Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/26/15	28	Thayer Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Bagel
06/26/15	70	Third Avenue	2	30	W&S-Executed FOG inspection form and found no issues upon inspection	Westin
06/26/15	75	Third Avenue	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	D'Angelos
06/26/15	75	Third Avenue	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Dunkin
06/29/15	200	West Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/29/15	195	West Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/29/15	134	West Street	N/A	N/A	W&S-Executed FOG inspection form and found no issues upon inspection	Weston
06/29/15	580	South Street	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Prime Deli
06/29/15	596	Moody Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Rendev
06/29/15	196	Willow Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Taqueria
06/29/15	39	Emerson Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Gracies
06/29/15	20	Exchange Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	B&G Club
06/29/15	121	Hammond Street	1	14	W&S-Executed FOG inspection form and found no issues upon inspection	Fulcinitis
06/29/15	16	Fountain Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Manero
06/29/15	10	Crescent Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Karibu
06/29/15	139	Felton Street	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Cruz Mkt
06/29/15	193	Elm Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	F. Club
06/29/15	287	Crescent Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	C. Hotel
06/29/15	61	Tomlin Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Highland
06/29/15	130	Turner Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/29/15	559	South Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Cappy's
06/29/15	5	Turner Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Café

## F.O.G Reports

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Date	No.	Street	Trap #	Days	Comments	Name of Place
06/29/15	411	Waverley Oaks Rd.	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	P. Guild
06/29/15	411	Waverley Oaks Rd.	1	7	W&S-Executed FOG inspection form and found no issues upon inspection	Sichuan
06/29/15	307	Waverley Oaks Rd.	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Café
06/29/15	215	Waverley Oaks Rd.	1	60	W&S-Executed FOG inspection form and found no issues upon inspection	Am. Legion

**Grease Trap Inspection Records – 6/30/2015 to 10/30/2015**

**ATTACHMENT No. 10**

Grease Trap Inspection Records – June 30, 2015 – Oct. 30, 2015

Date	No.	Street	Trap #	Days	Comments	Name of
08/30/15	45	Woburn Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	M. Green
08/30/15	70	Pulney Lane	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Northeast
08/30/15	51	Sawyer Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	88	Seyon Street	4	30	W&S-Executed FOG inspection form and found no issues upon inspection	B.J's Store
08/30/15	71	Second Avenue	4	30	W&S-Executed FOG inspection form and found no issues upon inspection	Costco
08/30/15	395	Forest Street	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Vet. Fields
08/30/15	101	School Street	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Elks Club
08/30/15	235	Wellesley Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Regis
08/30/15	295	Totten Pond Road	1	180	W&S-Executed FOG inspection form and found no issues upon inspection	Rink
08/30/15	36	Spruce Street	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Fish Mkt
08/30/15	179	Willow Street	2	14	W&S-Executed FOG inspection form and found no issues upon inspection	3 Fortunes
08/30/15	303	Wyman Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	333	Wyman Street	2	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	404	Wyman Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	1440	Main Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Bear Hill
08/30/15	410	Totten Pond Road	1	30	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	455	Totten Pond Road	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	H. Suites
08/30/15	30	Parmenter Road	1	360	W&S-Executed FOG inspection form and found no issues upon inspection	Whittemore
08/30/15	800	South Street	1	90	W&S-Executed FOG inspection form and found no issues upon inspection	Café
08/30/15	195	School Street	4	21-30	W&S-Executed FOG inspection form and found no issues upon inspection	Chateau
08/27/15	33	Lexington Street	1	7	EJ - Performed a site visit to review cleaning schedule	Kivaz
08/27/15	47	Lexington Street	2	30	EJ - Performed a site visit to review cleaning schedule, Pumped 08-27-15	NY Deli
08/27/15	130	Lexington Street	2	90/360	EJ - Performed a site visit to review cleaning schedule, Pumped 08-21-15	Dunkins
08/27/15	146	Lexington Street	2	90/180	EJ - Performed a site visit to review cleaning schedule	Demo's
08/27/15	168	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Wal. Pizza
08/27/15	206	Lexington Street	1	90	EJ - Performed a site visit to review cleaning schedule, Pumped 04-26-15	Dominos
08/27/15	248	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule, Pumped 08-27-15	City Street
08/27/15	617	Lexington Street	2	360	EJ - Performed a site visit to review cleaning schedule	H. School
08/27/15	666	Lexington Street	2	360/720	EJ - Performed a site visit to review cleaning schedule	M. School
08/27/15	822	Lexington Street	2	90/90	EJ - Performed a site visit to review cleaning schedule	Burger K
08/27/15	876	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Dunkins
08/27/15	878	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Grassfield
08/27/15	1018	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Papa Gino
08/27/15	1070	Lexington Street	7	30/90	EJ - Performed a site visit to review cleaning schedule	Star Mkt
08/27/15	1099	Lexington Street	1	21	EJ - Performed a site visit to review cleaning schedule	Best Mkt
08/27/15	1100	Lexington Street	1	60	EJ - Performed a site visit to review cleaning schedule	P. Bread
08/27/15	1110	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Mc D's
08/27/15	1111	Lexington Street	1	30	EJ - Performed a site visit to review cleaning schedule	Frondly's
08/28/15	39	Main Street	1	14	EJ - Performed a site visit to review cleaning schedule	J. Brewer
08/28/15	498	Main Street	1	90	EJ - Performed a site visit to review cleaning schedule	Senior Ctr
08/28/15	501	Main Street	2	30/30	EJ - Last pumped 4/15/15 Told to clean both traps will reinspect 8/1/15	Kfc
08/28/15	504	Main Street	2	7	EJ - Performed a site visit to review cleaning schedule	Campania
08/28/15	507	Main Street	2	30/30	EJ - Last pumped 6/5/15 told to pump both traps will reinspect 9/1/15	Wilson's
08/28/15	573	Main Street	3	14	EJ - Last cleaned 7-16-15 told to clean will reinspect 9/1/15	Asia Wok
08/28/15	573	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Via Latina
08/28/15	603	Main Street	1	60	EJ - Last cleaned 8-16-15 told to clean will reinspect 9/1/15	Cmn Cafe
08/28/15	610	Main Street	1	185	EJ - Performed a site visit to review cleaning schedule	City Hall
08/28/15	617	Main Street	3	7	EJ - Performed a site visit to review cleaning schedule	Susi Yasu
08/28/15	655	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Leo's
08/28/15	659	Main Street	2	30	EJ - Performed a site visit to review cleaning schedule	Bean
08/28/15	663	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Gustazo
08/28/15	677	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Café Cmn
08/28/15	789	Main Street	2	90/7	EJ - No logs, no records, told to clean both traps, reinspect 9/1/15	Mc D's
08/28/15	805	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Josephs
08/28/15	806	Main Street	2	30/90	EJ - No logs, no records, told to pump both traps will reinspect 9/1/15	Wendy's
08/28/15	831	Main Street	1	30/46	EJ - Not pumped since 5/15, Told to clean traps will reinspect 9/1/15	Moe's
08/31/15	835	Main Street	2	7	EJ - Under renovation closed	Mu Lan
08/31/15	841	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	M. Raven
08/31/15	849	Main Street	1	90	EJ - Performed a site visit to review cleaning schedule	Joe's
08/31/15	859	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Dunkins
08/31/15	864	Main Street	2	30	EJ - Performed a site visit to review cleaning schedule	Absolute
08/31/15	869	Main Street	1	90	EJ - Have been pumping on 120 day schedule, told to pump on 90 day	Subway
08/31/15	873	Main Street	1	30	EJ - No logs or paperwork, issued verbal warning to have logs on site	Anna
08/31/15	888	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Capriccio
08/31/15	889	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Lena's
08/31/15	894	Main Street	1	90	EJ - Not pumped on schedule, issued verbal warning to pump 90 days	Gordons
08/31/15	895	Main Street	1	7	EJ - Performed a site visit to review cleaning schedule	Sabatino's
08/31/15	912	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	BB Café
08/31/15	922	Main Street	2	30	EJ - Performed a site visit to review cleaning schedule	HonDyn
08/31/15	987	Main Street	1	7	EJ - Performed a site visit to review cleaning schedule	Domenic
08/31/15	1030	Main Street	1	90	EJ - Performed a site visit to review cleaning schedule	5 guys
08/31/15	1030	Main Street	1	90	EJ - Performed a site visit to review cleaning schedule	Chipotle
08/31/15	1030	Main Street	2	30/180	EJ - Performed a site visit to review cleaning schedule	Panera



Date	No.	Street	Trap #	Days	Comments	Name of
08/31/15	1056	Main Street	1	30	EJ - Performed a site visit to review cleaning schedule	Angelina
08/31/15	1075	Main Street	1	90	EJ - Performed a site visit to review cleaning schedule	Bank of Am
08/31/15	1250	Main Street	1	30	EJ - Last pumped 6/15 say he has no trap just pump, told to clean today then every 30 days	Sieva
9/1/15	1440	Main Street	NA	NA	EJ - Under renovation closed	Beer Hill
9/1/15	15	Market Place Drive	2	90	EJ - No info on pump schedule, no logs, covers blocked by shelving units will have info by 9/2/15	Starbucks
9/3/15	70	Market Place Drive	2	90/90	EJ - No logs issued verbal warning	Jake/Joes
08/31/15	110	Market Place Drive	8	90	EJ - Performed a site visit to review cleaning schedule	Mkt Bski
08/31/15	56	Market Place Drive	2	30/30	EJ - This just opened contact Ralf Dicella 781-810-8842	NotAv Joe
09/01/15	831	Main Street	1	30/45	EJ-Reinspection pumped 9/1/15 will pump 30 / 45 days	Moe's
09/01/15	806	Main Street	2	30/60	Re inspection, not pumped, logs not filled out, food waste in hand wash sink,	Wendy's
09/01/15	789	Main Street	2	90/7	EJ - Re inspection, log filled out, traps pumped	Mc D's
09/01/15	877	Main Street	1	30	EJ - Re inspection, log filled out, traps pumped	Cafe Cmn
09/01/15	673	Main Street	1	60	EJ - Re inspection, traps cleaned, schedule changes to 60 days	Via Latina
09/01/15	507	Main Street	2	30/30	EJ - Re inspection, owner cleaned, logs filled out	Wilson's
09/01/15	601	Main Street	2	30/30	EJ-Re inspection, traps pumped, logs not filled out, verbal warning to pump 30 days	KFC
09/01/15	380	Winter Street	2	30/90	EJ - Report from sewer crew excessive grease in lateral, change to 14/30 schedule	Copper
09/01/15	123	Moody Street	1	NA	EJ - Chef not in don't know where logs are. Will call when they have them	Biagio
09/01/15	256	Moody Street	NA	NA	EJ - Under construction, need to review traps	Beer/Wks
09/02/15	211	Moody Street	2	21	EJ - Performed a site visit to review cleaning schedule	Margarita
09/02/15	240	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	G. Bragans
09/02/15	285	Moody Street	1	30	EJ - Logs not filled out, told to complete logs	InPickle
09/02/15	273	Moody Street	1	30	EJ - Log not completed, told to fill out logs	Guan.
09/02/15	275	Moody Street	1	30	EJ - Logs not filled out, told to fill out logs	Bison
09/02/15	286	Moody Street	2	30	EJ - Performed a site visit to review cleaning schedule	Ponzu
09/02/15	288	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Tara
09/02/15	315	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	India Mkt
09/02/15	315	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	Kabob
09/02/15	336	Moody Street	2	14	EJ - This is now Bistro 781	India Rest.
09/02/15	342	Moody Street	1	90	EJ - Logs not filled out, told to complete logs	PlayMkrs
09/02/15	359	Moody Street	1	30	EJ - No cooking being done on property, have not cleaned traps	K2 Mkt
09/02/15	381	Moody Street	2	90	EJ - Performed a site visit to review cleaning schedule	Red Bird
09/02/15	397	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Lizzy's
09/02/15	374	Moody Street	2	7	EJ - Performed a site visit to review cleaning schedule	TCanCook
09/02/15	388	Moody Street	1	0	EJ - Logs not filled out, told to complete logs	Solea
9/15	457	Moody Street	2	30/7	EJ - Performed a site visit to review cleaning schedule, no logs, left logs	PhoSpice
9/15	458	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	SantaBrta
09/04/15	464	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Wings
09/04/15	467	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule, no logs, left logs	Gaff
09/04/15	468	Moody Street	1	90	EJ - Performed a site visit to review cleaning schedule	MdyDall
09/04/15	475	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	LittleIndia
09/04/15	482	Moody Street	2	60	EJ - Performed a site visit to review cleaning schedule, no logs, left logs	Guido's
09/04/15	489	Moody Street	1	14	EJ - Logs not filled out, left logs and told to fill out	Antojito's
09/04/15	569	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Tiki Hse
09/04/15	579	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Angelos
09/04/15	581	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Masao
09/04/15	585	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	MiTerra
09/04/15	591	Moody Street	1	60	EJ - Performed a site visit to review cleaning schedule	Dunkins
09/04/15	596	Moody Street	1	90	EJ - Performed a site visit to review cleaning schedule	Rendev
09/04/15	671	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	Athens
09/04/15	714	Moody Street	1	14	EJ - Performed a site visit to review cleaning schedule	Franco's
09/04/15	723	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule, no logs left new logs	Heldi's
09/04/15	731	Moody Street	2	60	EJ - Performed a site visit to review cleaning schedule	Shoppers
09/04/15	831	Moody Street	1	30	EJ - Performed a site visit to review cleaning schedule	Burger K
09/04/15	934	Moody Street	1	30	EJ - Last pumped 7/13/15, told to pump now then every 30 days	NY Pie
09/09/15	49	River Street	1	30	EJ - Performed a site visit to review cleaning schedule	Dunkins
09/09/15	49	River Street	1	30	EJ - Performed a site visit to review cleaning schedule	D'Angelo's
09/09/15	54	River Street	2	7	EJ - Performed a site visit to review cleaning schedule	Lily's
09/09/15	86	River Street	1	30	EJ - Last pumped 4-15-15, told to pump will re inspection 9/14/15	Pin's
09/09/15	60	River Street	1	90	EJ - Performed a site visit to review cleaning schedule	Subway
09/09/15	130	River Street	5	30/90	EJ - Last paperwork for pumping 07, told to pump, will re inspection 9/14/15	Shaws
09/09/15	154	River Street	1	14	EJ - No logs, no paperwork, told to pump, will re inspection 9/14/15	Guan.
09/09/15	430	River Street	1	30	EJ - Performed a site visit to review cleaning schedule	Richon
09/09/15	494	Lincoln Street	2	360/720	EJ - Performed a site visit to review cleaning schedule	Mac Arth.
09/09/15	549	Lincoln Street	1	180	EJ - Performed a site visit to review cleaning schedule, no logs left logs	Pizzi
9/9/15	590	Lincoln Street	1	60	EJ - Last pumped 5-14, told to pump I would re inspect 9/14/15	Cafe
9/15	810	Lincoln Street	2	60/360	EJ - Last pumped 5-14, told to pump both traps will Re-inspect 9/14/15	Cafe
9/15	53	Linden Street	1	30	EJ - Performed a site visit to review cleaning schedule	Dunkins
09/09/15	185	Lyman Street	1	90	EJ - Performed a site visit to review cleaning schedule	Lyman
09/09/15	21	Newton Street	1	30	EJ - Performed a site visit to review cleaning schedule, be to check if DW is tied into trap	Leland
09/09/15	66	Newton Street	1	30	EJ - Performed a site visit to review cleaning schedule, no to check if 2 bay sink tied into trap	Marlet
09/09/15	229	Newton Street	1	30	EJ - Performed a site visit to review cleaning schedule do to check if 1 bay sink in trap	Panela
09/09/15	230	Newton Street	1	30	EJ - Performed a site visit to review cleaning schedule, no logs left logs	LosLatho
09/09/15	235	Newton Street	1	30	EJ - Performed a site visit to review cleaning schedule	Subway

Date	No.	Street	Trap #	Days	Comments	Name of
09/10/15	265	Winter Street	1	90	EJ - Performed a site visit to review cleaning schedule. No logs left logs to fill out.	Café
09/10/15	281	Winter Street	1	180	EJ - Performed a site visit to review cleaning schedule, new larger trap	Somerset
09/10/15	380	Winter Street	2	14/30	EJ - Performed a site visit to review cleaning schedule, Mgr. not in check back later	Copper
09/10/15	387	Winter Street	1	30/90	EJ - Performed a site visit to review cleaning schedule, Marriot and Homesuits	Bistro
09/11/15	830	Winter Street	1	180	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	840	Winter Street	1	90	EJ - Performed a site visit to review cleaning schedule, kitchen closed, no cooking at this time	BSP/Club
09/11/15	850	Winter Street	2	90/180	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	880	Winter Street	1	90	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	890	Winter Street	1	90	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	930	Winter Street	2	90/180	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	950	Winter Street	1	90	EJ - Site visit opened trap had layer of yellow grease in trap, instructed not to put yellow grease down sink	Café
09/11/15	1000	Winter Street	3	90	EJ - Site visit to review cleaning schedule, last pumped 2014, opened trap ok, left logs and showed how to fill out	Café
09/11/15	1050	Winter Street	3	90	EJ - Performed a site visit to review cleaning schedule	Café
09/11/15	1100	Winter Street	1	90	EJ - Site visit to review cleaning schedule, trap in garage, too big, drawing flies, smells bad	Café
09/11/15	475	Winter Street	2	30/90	EJ - Site visit to review cleaning schedule, no logs, no pumping records chef out today will re-inspect	Bertucci
09/15/15	60	Sylvan Road	1	90	EJ - Performed a site visit to review cleaning schedule	Verizon
09/15/15	60	Sylvan Road	1	90	EJ - Performed a site visit to review cleaning schedule	Verizon
09/15/15	40	Sylvan Road	2	90/180	EJ - Performed a site visit to review cleaning schedule	N. Grid
09/15/15	475	Winter Street	3	14/7	EJ - Last pumped Jan, have 60 day schedule, said could not open, told to clean today, will re-inspect	G. Papaya
09/15/15	475	Winter Street	2	30/90	EJ - Site visit, no logs no paperwork, having traps pumped tonight, left logs	Bertucci
09/15/15	475	Winter Street	2	7	EJ - Performed a site visit, closed for business, vacant	Sago
09/15/15	550	Winter Street	2	30	EJ - No logs no paperwork, inside trap needs pumping, outside trap alarm not working trap full	Embassy
09/15/15	880	Winter Street	1	90	EJ - Performed a site visit, no logs, no paperwork, opened trap ok, left logs told to fill out	MA Med.
09/15/15	870	Winter Street	1	30	EJ - Performed a site visit to review cleaning schedule	Raytheon
09/15/15	880	Winter Street	1	90	EJ - Performed a site visit, No logs or paperwork on site, left logs, new trap	Café
09/15/15	890	Winter Street	1	90	EJ - Performed a site visit, no logs, no paperwork, left logs, new trap	Café
09/15/15	930	Winter Street	2	90/180	EJ - Performed a site visit to review cleaning schedule	Café
09/15/15	45	Woburn Street	1	90	EJ - Performed a site visit to review cleaning schedule	M. Green
09/15/15	81	Wyman Street	1	90	EJ - Performed a site visit to review cleaning schedule	Thermo
09/15/15	175	Wyman Street	3	60/360	EJ - Inside traps ok, outside interceptor has thick layer grease on surface, called to pump, will re-inspect	Café
09/15/15	225	Wyman Street	1	60	EJ - Performed a site visit to review cleaning schedule	Café
09/15/15	303	Wyman Street	1	60	EJ - Performed a site visit to review cleaning schedule	Café
09/15/15	404	Wyman Street	2	90	EJ - Performed a site visit to review cleaning schedule	Café
09/16/15	573	Main Street	3	14	EJ - Sent by Jerry S. To inspect yellow grease barrels behind bldg., told to remove barrels	Asia wok
09/16/15	170	Willow Street	1	180	EJ - Performed a site visit, no logs no paperwork, told to clean re inspect next week	O. Sushi
09/16/15	179	Willow Street	1	7	EJ - Site visit, last pumped 6/20/15, logs at 30% told to clean as scheduled 7 days, told to clean today, will re-inspect	T. Fortunes
09/16/15	196	Willow Street	1	7	EJ - Performed a site visit, trap opened ok	Taqueria
09/16/15	53	Prospect Street	2	30	EJ - Performed a site visit, no logs no paperwork, will fax	Tree Top
09/16/15	55	Prospect Street	1	30	EJ - Performed a site visit, No logs no paperwork, will fax	Carl's
09/16/15	137	Prospect Street	1	30	EJ - Performed a site visit to review cleaning schedule	Pros. Cafe
09/16/15	200	Prospect Street	2	90	EJ - Performed a site visit to review cleaning schedule	Nova
09/16/15	56	Russell Street	5	30	EJ - Performed a site visit to review cleaning schedule	Hannaford
09/16/15	52	Second Avenue	1	90	EJ - Have logs not filled out, opened trap ok, told to fill out logs	Café
09/16/15	71	Second Avenue	8	30/180	EJ - No logs no paperwork, inside trap needs to pump, outside alarm not working trap full	Costco
09/16/15	265	Second Avenue	1	30	EJ - Performed a site visit closed for business	Café
09/16/15	268	Second Avenue	1	30	EJ - Performed a site visit closed for business	Café
09/16/15	275	Second Avenue	1	30	EJ - Performed a site visit to review cleaning schedule	Café
09/16/15	155	Bear Hill Road	2	30/90	EJ - No logs, paperwork show both traps just pumped, yellow grease storage area needs to be cleaned, told mgr.	Uno's
09/17/15	200	Fifth Avenue	1	90	EJ - Site visit to review cleaning schedule, no logs left logs told to fill out	Rebecca's
09/17/15	400	Fifth Avenue	1	90	EJ - Performed a site visit, last pumped 3/4/15, told to pump will re-inspect	Café
09/17/15	54	Fourth Avenue	1	90	EJ - Performed a site visit to review cleaning schedule	Hyatt
09/17/15	77	Fourth Avenue	2	90/365	EJ - Performed a site visit to review cleaning schedule	Café
09/17/15	70	Third Avenue	2	30/30	EJ - Site visit, washing in hand sinks & kitchen sinks, not hooked to grease trap, told not to stop, may need new tr	Westin
09/17/15	75	Third Avenue	1	90	EJ - Performed a site visit to review cleaning schedule, left new logs	D'Angelo's
09/17/15	75	Third Avenue	1	30	EJ - Performed a site visit to review cleaning schedule, left new logs	Dunkins
09/17/15	230	Third Avenue	1	90	EJ - Performed a site visit to review cleaning schedule, left new logs	Café
09/17/15	295	Totten Pond Road	1	180	EJ - Last log 2014, open trap full of grease, trap leaking, told to pump asap, spoke with BOH of issue	Vet. Rink
09/17/15	410	Totten Pond Road	1	90	EJ - Performed a site visit, no logs left logs, trap very clean.	Café
09/17/15	450	Totten Pond Road	1	30	EJ - Performed a site visit to review cleaning schedule	Hilton
09/17/15	455	Totten Pond Road	1	30	EJ - Performed a site visit to review cleaning schedule	Naked Fish
09/17/15	455	Totten Pond Road	1	90	EJ - Have logs filled out 90 day schedule, just pumped, last pumped 7 months ago, told to pump 90 day schedule	H. Suites
09/17/15	460	Totten Pond Road	1	90	EJ - Site visit, trap not being scraped just sucked, no logs, left logs, told to make sure trap scraped.	Café
09/17/15	511	Totten Pond Road	1	360	EJ - Site visit, no grease trap on property, oil separator on property for garage, opened ok	Shell
09/18/15	51	Sawyer Road	1	90	EJ - Site visit, no logs, left some, opened trap and pit is full of grease, told to clean will re-inspect	Café
09/18/15	110	South Street	1	30	EJ - Performed a site visit to review cleaning schedule	99
09/18/15	134	West Street	1	90	EJ - Performed a site visit to review cleaning schedule, logs up to date	Weston
09/18/15	195	West Street	1	90	EJ - Performed a site visit, had logs not filled out, told to fill out	Café
09/18/15	200	West Street	2	90/360	EJ - Performed a site visit, logs not filled out, told to fill out	Café
09/18/15	235	Wellesley Street	1	90	EJ - Performed a site visit, no logs, will fax, opened trap ok	Regis
09/18/15	411	Waverley Oaks Road	2	30	EJ - Performed a site visit, under renovation, trap not yet installed	City Street
09/18/15	30	Parmenter Road	2	180/360	EJ - Performed a site visit, no logs on site, left logs and instructed on how to fill out	Whittemore
09/18/15	5	Pine Street	2	90	EJ - Site visit, logs ok, 3-55 gal. drums in alley do not have secure lids, told to secure will re-inspect.	Sakura
09/18/15	11	Pine Street	1	90	EJ - Performed a site visit, told to come back another time too busy.	The Grill



Date	No.	Street	Trap #	Days	Comments	Name of
09/18/15	16	Pine Street	1	90	EJ-Performed a site visit, logs on site not filled out, instructed on how to fill out logs.	Embassy
09/21/15	333	Forest Street	2	90/90	EJ - Performed a site visit, no city logs, left logs	Gann
09/21/15	61	Tomlin Street	1	365	EJ - Performed site visit, No logs no paperwork, left logs, told him to clean trap	Highland
09/21/15	101	School Street	1	180	EJ - Performed a site visit to review cleaning schedule, logs up to date	Elks Club
09/21/15	86	Seyon Street	7	30	EJ-Site visit, could only find 6 traps, no logs or paperwork, opened outside trap told owner to pump if no record	BJ's Store
09/21/15	140	Beal Road	2	360/360	EJ - Performed a site visit, no logs or paperwork, left logs, opened outside trap	Flitz. Sch.
09/21/15	75	Church Street	1	380	EJ - Performed a site visit, no city logs, left logs	McDevitt
09/21/15	785	Beaver Street	2	30	EJ - Performed a site visit, no city logs, left logs, opened outside trap ok	Chapel/Ch
09/21/15	24	Charles Street	1	30	EJ - Performed a site visit, no city logs, left logs	Taqueña
09/22/15	99	Cedar Street	2	60	EJ - Performed a site visit, no city logs, left logs	Sons Italy
09/22/15	9	Cooper Street	1	30	EJ - Performed a site visit, no city logs, left logs	Marcellino
09/22/15	10	Crescent Street	1	60	EJ - Performed a site visit, logs ok, opened trap ok	Karibu
09/22/15	287	Crescent Street	1	90	EJ - Performed a site visit, no city logs, left logs	C. Hotel
09/22/15	193	Elm Street	1	90	EJ - Performed a site visit, went by twice not open	Fish Club
09/22/15	39	Emerson Road	1	90	EJ-Site visit, No logs filled out, owner filled out while there, opened trap about 20%	Gracie's
09/22/15	20	Exchange Street	1	90	EJ-Site visit, logs done, not cleaned in 6 months, kitchen was closed, told to pump 60 days due to low volume	B&G Club
09/22/15	38	Gatehouse Drive	1	30	EJ - Performed a site visit, logs filled out, opened skimmer barrel about 20% full	Astra
09/22/15	45	Georgian Road	2	90/90	EJ-Site visit, no logs, no paperwork, 2 traps new this year, opened traps, trap/sink 85% full/sediment, trap	Carm. Sch.
09/22/15	121	Hammond Street	1	30	EJ - Performed a site visit, no city logs, left logs, opened trap ok	Fulcrum
09/22/15	223	High Street	1	7	EJ - Performed a site visit, no city logs, left logs	Palsano
09/22/15	9	Hop Avenue	1	30	EJ-Site visit, no city logs, left logs, opened trap needs to be pumped	Children's
09/23/15	6	Turner Street	1	30	EJ-Site visit to review cleaning schedule-logs not up to date, opened trap spotless, asked fill out logs	SouthCafe
09/23/15	130	Turner Street	3	90	EJ-Site visit, logs current, 2 new traps at sinks, 1 older trap under grates floor in storage room ok	Cafe
09/23/15	295	Totten Pond Road	1	180	EJ-Site visit-logs on site not filled out, opened trap still full of grease	Vet. Rink
09/23/15	70	Third Avenue	2	30/30	EJ-Re-inspect-logs still not complete, no longer washing in hand sink, traps clean, kit mgr. not receptive	Westin
09/23/15	400	Fifth Avenue	1	90	EJ-Performed a site visit to review cleaning schedule, logs filled out trap pumped	Cafe
09/23/15	155	Bear Hill Road	2	30	EJ-Reinspect, yellow grease not clean, told to clean will re inspect, failure to clean will be violation	Uno's
09/23/15	175	Wyman Street	3	60/360	EJ - Performed a site visit to review cleaning schedule, trap opened ok	Cafe
09/23/15	61	Sawyer Road	1	60	EJ-Reinspect, pit has grease, dump 3 bay sink water/suds passing gasket, blockage in line, need schedule	Cafe
09/23/15	550	Winter Street	2	30	EJ-Pump outside trap at arrival, grease 10/12", told mgr. pump 30 days to 01/2016 then final pumping schedule	Embassy
09/23/15	15	Market Place Drive	2	90	EJ-Reinspect, logs not filled out, still no paperwork, spoke with mgr. and this is not a priority.	Starbucks
09/23/15	380	Winter Street	2	30/90	EJ-Reinspect, no logs, pumping schedule changed as request, trap clean	Copper
09/24/15	126	Smith Street	1	90	EJ-Site visit to review cleaning schedule, asked to post logs in kitchen	Wal. Cross.
09/24/15	920	Trapelo Road	1	90	EJ-Site visit-no logs-open trap, will pump/inspect when pump & modify schedule, meat brought in.	Our Lady
09/24/15	1019	Trapelo Road	1	90	EJ - Performed a site visit to review cleaning schedule	Starbucks
09/24/15	1033	Trapelo Road	1	0	EJ-Site visit, last clean 2012 open trap no grease. Kitchen no cooking, no inspection until further notice	Mobil Gas
09/24/15	1455	Trapelo Road	1	360	EJ-Site visit-opened trap-no grease 3" solids at bottom, no delay when last pumped, told to pump trap, will reinspect	Gulf
09/24/15	1580	Trapelo Road	1	180	EJ-Site visit, no logs no paperwork, are going to pump trap tomorrow and post logs in kitchen	Cafe
09/24/15	1601	Trapelo Road	1	90	EJ - Performed a site visit, no logs, left logs will post in kitchen	Cafe
09/24/15	215	Waverley Oaks Road	1	90	EJ - Performed a site visit to review cleaning schedule	Am Legion
09/24/15	307	Waverley Oaks Road	1	30	EJ-Site visit, logs on site and completed, missed cleaning August, told them to pump monthly	Duffy
09/24/15	411	Waverley Oaks Road	1	90	EJ-Site visit, last pump 2013, they will pump this week, I will reinspect	P. Guild
09/24/15	179	Willow Street	1	7	EJ-Site visit/reinspect, trap opened/clean, still not filling out logs, instructed to, issue will reinspect	3 Fortunes
09/24/15	51	Sawyer Road	1	60	EJ-Reinspect, pit cleaned/sewer service found grease 18" from trap, removed blockage and trap runs fine	Cafe
09/24/15	411	Waverley Oaks Road	2	30	EJ-Site visit, no logs, traps ok, provided receipts for pumping, left logs to complete	Sichuan
09/25/15	415	South Street	1	120	EJ-Brandels, no logs/paperwork, open trap need pumping, left logs to be filled out	Shapiro/Elm
09/25/15	415	South Street	1	120	EJ-Brandels, no logs/paperwork, found new trap in floor, has table on trap, need to pump trap	Sherman-1
09/25/15	415	South Street	2	120	EJ-Brandels, 2 new interceptors in floor of DW Run, no log/paperwork, open trap need pumping	Sherman-2
09/25/15	415	South Street	1	120	EJ-Brandels, found interceptor in floor, no log/paperwork, open trap needs pumping	Sherman-3
09/25/15	415	South Street	1	120	EJ-Brandels, interceptor in floor in hallway to loading dock, no log/paperwork, trap needs pumping	Sherman-4
09/25/15	415	South Street	1	120	EJ-Brandels, to review cleaning schedule, opened trap ok, in basement	USDAN
09/25/15	415	South Street	1	120	EJ-Brandels, now Starbucks, no logs no paperwork, opened trap needs to be cleaned, Louis	USDAN
09/25/15	415	South Street	1	120	EJ-Brandels, no logs no paperwork, opened trap, needs to be pumped-Under sink	Faculty
09/25/15	415	South Street	1	120	EJ-Brandels, found new trap in floor, no logs/paperwork, open trap need pumping, under stove	Faculty
09/25/15	415	South Street	1	180	EJ-Brandels, to review cleaning schedule, opened trap ok	VillagePOD
09/25/15	415	South Street	1	180	EJ-Brandels, no logs no paperwork, opened trap ok - Starbucks	Library
09/25/15	559	South Street	1	30	EJ-Site visit, last pumped 7/20/15, left owner note to pump traps will reinspect	Cappy's
09/25/15	580	South Street	1	30	EJ-Site visit, no logs, no paperwork, cleaned in house, opened trap ok, left logs to fill out	Prime
09/25/15	800	South Street	1	30	EJ-Site visit, last pumped 3/25/15 open trap 50%, told to pump, will reinspect	Cafe
09/26/15	36	Spruce Street	1	30	EJ-Site visit to review cleaning schedule, logs up to date, trap good	Wal. Fish
09/26/15	28	Thayer Road	1	7	EJ-Site visit, no logs/paperwork/cleaned 3 months ago, opened trap/sink, told to pump will reinspect, left logs	OMG Bage
09/28/15	85	River Street	1	30	EJ-Re-inspect-trap has 5.2" sludge, 3M" yellow grease-no logs, food in hand wash sink, told to clean trap	Pin's
09/28/15	130	River Street	5	30/90	EJ-Site visit, no logs, no paperwork, 3M" yellow grease-no logs, food in hand wash sink, told to clean trap	Shaws
09/28/15	154	River Street	1	14	EJ-No logs-re-inspect-trap on 21 days, now on 14 day, trap not clean, will do today.	Guan.
09/28/15	5	Pine Street	2	90	EJ-Re-inspect-3-95 Get drums when looking like, 2 of them secured, owner says belongs to others	Sakura
09/28/15	295	Totten Pond Road	1	180	EJ-Re-inspect-pit full of grease, cover removed and trap has 18" grease in it	Vet. Rink
09/28/15	475	Winter Street	3	14/7	EJ-Re-inspection, logs completed, traps opened and are ok	G.Papaya
09/28/15	475	Winter Street	2	30/90	EJ-Re-inspect, logs completed, traps opened and are ok	Berucci
09/28/15	475	Winter Street	2	10	EJ-Site visit, formerly Sego, 1 old trap under sink, 1 new trap by shop sink	Um
09/28/15	617	Main Street	2	14/14	EJ-Site visit, no logs, opened both traps 50%+, need to clean both traps, will re-inspect	Sushi Box
09/28/15	819	Main Street	2	30/30	EJ-Site visit, trap in kitchen and trap at bar, on 30 day, new business	The Pub
09/28/15	175	Forest Street	1	180	EJ-Bentley-site visit, trap under DWV opened, no logs no paperwork, left logs	Lacava DistRm
09/28/15	175	Forest Street	1	180	EJ-Bentley-site visit, trap under sink 100% full, cleaned trap, no log/paperwork	LaCava Bar

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Addenda 129



Date	No.	Street	Trap #	Days	Comments	Name of
10/13/15	934	Moody Street	1	30	EJ-Reinspect-log posted and completed, cleaned 10/6/15 trap ok	NY Pie
10/13/15	558	South Street	1	30	EJ - Performed a site visit to review cleaning schedule	Cappy's
10/13/15	841	Main Street	1	30	EJ - No Grease Trap Violation, Log Form Executed	M. Raven
10/13/15	367	Moody Street	1	30	EJ - Performed a site visit, city logs not current, opened trap ok	Lizzy's
10/13/15	285	Moody Street	1	30	EJ - Performed a site visit, city logs current,	In Pickle
10/13/15	1111	Lexington Street	1	30	EJ - Performed a site visit, city logs not current, opened traps about 15%	Friendly's
10/13/15	849	Main Street	1	30	EJ - Performed a site visit, city log current, opened traps ok	Joe's
10/13/15	70	Market Place Drive	1	30	EJ-Site visit, no log/paperwork, opened traps just cleaned, asked logs be posted	Jake/Joes
10/13/15	66	Market Place Drive	2	30/30	EJ-Site visit, no log/paperwork, opened traps lots of oil, very little sludge/grease	NoAv.Joe
10/13/15	16	Fountain Street	2	30/60	EJ - Performed a site visit to review cleaning schedule	Manero
10/13/15	501	Main Street	2	30/30	EJ-Site visit to review cleaning schedule, be to check if DW is tied into trap	KFC
10/13/15	45	Georgian Road	2	30/30	EJ-Site visit-log not completed, instructed to complete logs or will send letter	C. School
10/13/15	806	Main Street	2	14/60	EJ-Re-inspect log not filled out, outside trap was pump still lots of grease, inside trap loads of grease	Wendy's
10/15/15	227	Lake Street	1	30	EJ-Site visit, no log/paperwork-inside trap ok, left log-storage drum lids not secured, or will send letter	B&P Pizza
10/15/15	333	Forest Street	2	60/90	EJ-Site visit-logs not completed/posted, changed indoor trap 60 day	Gann
10/15/15	53	Linden Street	1	30	EJ - Performed a site visit to review cleaning schedule	Dunkins
10/15/15	75	Third Avenue	1	30	EJ - Performed a site visit to review cleaning schedule, logs not posted	D'Angelos
10/15/15	75	Third Avenue	1	30	EJ-Site visit-log not posted/filled out-to be cleaned will check back next week	Dunkins
10/15/15	90	River Street	1	90	EJ - Performed a site visit to review cleaning schedule	Subway
10/15/15	28	Thayer Road	1	7	EJ - Performed a site visit, city logs up to date, trap opened ok	OMGBagel
10/15/15	390	Winter Street	2	14/30	EJ-Site Visit-SC told to install 300 gal Interceptor within 30 days, will re inspect in 30 days	Copper
10/16/15	18	Fountain Street	2	30/30	EJ-Site visit-traps not open, in kitchen undersized-clean 90 day not 30 as scheduled-told to open trap	Manero
10/16/15	467	Moody Street	1	30	EJ - Performed site visit, city logs posted and completed, opened trap <15%	Gaff
10/16/15	411	Waverley Oaks Road	2	30	EJ-Site visit, no log-traps ok, provided receipts for pumping left log completed for next visit	Sichuan
10/16/15	469	Moody Street	3	7	EJ-Site visit, logs not posted, asked to post logs, opened traps clean, ok	Nonnos
10/16/15	336	Moody Street	2	14	EJ - Performed site visit, opened trap ok, no logs posted, asked to post logs.	Bistro781
10/16/15	342	Moody Street	1	90	EJ - Performed site visit - logs filled out and posted trap ok	PlayMkrs
10/16/15	554	Lexington Street	1	90	EJ-Site visit-log posted but not since 2012- ask to completed log-have traps opened	Espousal
10/16/15	165	Beer Hill Road	2	30	EJ-Site visit, no log/paperwork, opened trap ok, asked to post logs, left new log	Uno's
10/16/15	895	Main Street	1	7	EJ - Performed a site visit, no city logs completed, opened trap inside ok, told to fill out logs	Sabatino's
10/16/15	1030	Main Street	2	30/180	EJ-Site visit-no log completed, outside Interceptor clean, opened SMH small grease trap in Invert	Panera
10/16/15	130	River Street	5	30/90	EJ-Site visit-outside trap clean, cap on outlet needs to be removed could cause siphon	Shaws
10/16/15	64	River Street	2	7	EJ-Site visit-log not to date-trap in kitchen too close to oven grease stays liquid, 14 day now 7 day	Uly's
10/19/15	175	Wyman Street	3	60/360	EJ-Site visit-outside Interceptor -1 fl. grease it will be pumped in December	Café
9/15	501	Main Street	2	30/30	EJ-Site visit-log for indoor trap, no log for outdoor trap dirty-needs logs for both traps.	KFC
9/15	504	Main Street	1	30	EJ-Site visit, Pumping log says pumped 10 day schedule, told to pump 7 days	Campania
10/19/15	211	Moody Street	2	21	EJ-Site visit-skimmer not working/repair/replace, log completed/posted, will call	Margarita
10/19/15	200	Fifth Avenue	1	90	EJ-Site visit-review of log history of 4" sludge and 3" FOG in 16" trap may be 60 to 45 days	Rebecca's
10/19/15	400	Fifth Avenue	1	90	EJ - Performed a site visit, logs posted and completed, opened trap ok	Café
10/19/15	54	Fourth Avenue	1	90	EJ-Site visit, logs posted and filled out but not up to date, told to complete logs	Hyatt
10/19/15	77	Fourth Avenue	2	90/365	EJ - Performed a site visit to review cleaning schedule	Café
10/19/15	52	Second Avenue	1	90	EJ - Site Visit - Have logs not filled out, opened trap ok, told to fill out logs	Café
10/19/15	71	Second Avenue	8	30/180	EJ-Site visit, log not posted/completed, told to complete or will send letter	Costco
10/19/15	650	Winter Street	2	30	EJ - Performed site visit, opened outside trap ok, did not go to inside trap	Embassy
10/19/15	673	Main Street	3	14	EJ-Site visit, barrels lid not secured-logs not completed-told to complete log	Asia Wok
10/19/15	1099	Lexington Street	1	14	EJ-Site visit-log complete-but not posted, change from 21 day to 14 day cleaning	Betr Mkt
10/20/15	315	Moody Street	1	14	EJ-Site visit-no paperwork/log-left last visit, left more, asked to complete/post	India Mkt
10/20/15	315	Moody Street	1	14	EJ-Site visit-no paperwork/log-left last visit, left more, asked to complete/post	Kabob
10/20/15	1250	Main Street	1	30	EJ-Site visit-no trap just a pump, told owner he needs to install a trap	Steve
10/20/15	53	Prospect Street	2	30	EJ - Performed a site visit, still no logs posted, asked to post	Tree Top
10/20/15	559	South Street	1	30	EJ-Site visit-need to replace trap with properly sized for the sink, will give 30 days	Cappy's
10/20/15	51	Sawyer Road	1	60	EJ-Site visit, opened trap <10% capacity, logs completed in office	Café
10/20/15	507	Main Street	2	30/30	EJ-Site visit, forgot to clean last month, will clean today, told fill out log/posted	Wilson's
10/20/15	1560	Trapelo Road	1	180	EJ - Performed a site visit, city logs posted and completed, opened trap ok	Café
10/20/15	1601	Trapelo Road	1	90	EJ-Site visit, city logs still not posted, asked to post, will reinspect next week	Café
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Deli in front of sink	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Deli left of side oven	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Meat Dept. in front of sink	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Meat Dept. in front of window	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Food Court in front of sink	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Left of Bldg./FDV#3	B.J's Store
10/20/15	66	Seyon Street	1	45	EJ-Performed site visit, logs posted and completed-Bakery Dept. in front of sink	B.J's Store
10/20/15	6	Turner Street	1	30	EJ-Site visit to review cleaning schedule-log not up to date-opened trap ok	SouthCafé
10/21/15	501	Main Street	2	30/30	EJ-Site visit-log for indoor trap, no log for outdoor trap dirty-needs logs for both traps.	KFC
10/21/15	517	Lexington Street	2	360	EJ-Site visit-schedule needs to be changed to 90 days, both traps need new gaskets	H. School
11/15	655	Lexington Street	2	360/720	EJ - Performed a visit with John Pinzone about FOG pump records for schools	M. School
10/21/15	140	Beal Road	2	360/720	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Fitz. Sch.
10/21/15	75	Church Street	1	360	EJ - Performed a visit with John Pinzone about FOG pump records for schools	McDevitt
10/21/15	30	Parmenter Road	2	180/720	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Whittemore
10/21/15	484	Lincoln Street	2	360/720	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Mac Anh.
10/21/15	70	Putney Lane	1	360	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Northeast
10/21/15	20	Farnsworth Street	1	360	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Plympton
10/21/15	250	South Street	2	360	EJ - Performed a visit with John Pinzone about FOG pump records for schools	Stanley S.

Date	No.	Street	Trap #	Days	Comments	Name of
10/23/15	504	Main Street	2	30	EJ-GD-Site visit-MH grease 10/22/15 from here-3 bay sink not tied in to trap, will remove	Campania
10/26/15	501	Main Street	2	30/30	EJ-Site visit to check construction of new interceptor, waiting for drawings	KFC
10/26/15	573	Main Street	3	14	EJ - Performed site visit, barrels lids still not secured	Asia wok
10/26/15	154	River Street	1	14	EJ - Performed a site visit, checked yellow grease storage, clean, lids secured	Guan.
10/26/15	165	Bear Hill Road	2	30	EJ-Site visit outside grease storage only, area cleaned up and pressure washed	Uno's
10/26/15	235	Wellesley Street	1	90	EJ - Performed a site visit, opened interceptor, not bad condition	Regis
10/26/15	1030	Main Street	1	90	EJ-Site visit-shared Interceptor 5 Guys & Chipotle-Interceptor needs clean-change from 59 to 45 days	5 Guys
10/26/15	1030	Main Street	1	90	EJ-Site visit-shared Interceptor 5 Guys & Chipotle-Interceptor needs clean-change from 59 to 45 days	Chipotle
10/27/15	179	Willow Street	1	7	EJ-Site visit-no log/paperwork-opened trap ok, left log last 2 visits-send letter if not posted	TFortunes
10/27/15	188	Willow Street	1	7	EJ - Performed a site visit, trap opened ok	Tagueria
10/27/15	554	Lexington Street	1	90	EJ-Site visit-log posted but not filled out-opened both traps- traps ok	Espousal
10/27/15	45	Georgian Road	2	30/30	EJ - Performed a site visit, city logs completed and posted, pumped 10/26/15	C. School
10/27/15	333	Forest Street	2	90/90	EJ-Site visit, city logs posted and complete, last pumped Interceptor 7/27/15	Gann
10/27/15	475	Winter Street	3	14/7	EJ-Re-inspect-log completed-traps opened and ok, city logs completed/posted	G.Papaya
10/27/15	475	Winter Street	2	30/90	EJ-Site visit-log completed-not posted, open outside interceptor ok, opened SMH clear of grease	Berlucci
10/27/15	475	Winter Street	2	10	EJ - Performed sit visit, logs completed but not posted	Umi
10/27/15	550	Winter Street	2	30	EJ - Performed site visit, opened outside Interceptor ok, did not go inside	Embassy
10/27/15	295	Totten Pond Road	1	180	EJ-Site visit, trap was opened needs cleaning-it was just cleaned, will call backup sewer line issues	Vet. Rink
10/27/15	785	Beaver Street	2	30	EJ-Site visit-log posted-not filled out, opened pit clean new cap still on ok	Chapel/Ch
10/28/15	21	Hickory Drive	1	60	EJ-Site Visit-Trap frozen/could not open, told to clean will return	Cafe 21
10/28/15	32	Fourth Avenue	0	0	EJ-Site Visit-Has 3 bay sink and DW, but empty into floor drain, no grease trap	Ext. Stay
10/28/15	387	Winter Street	1	30	EJ - Performed a site visit opened trap, clean, city logs posted and completed.	Bistro
10/28/15	281	Winter Street	1	90	EJ-Site visit-new trap-log not completed- change schedule 90 days not 180	Somerset
10/28/15	275	Second Avenue	1	30	EJ-Site visit-log posted-trap <10% grease in wash sink, asked to provide minimize grease in sink	Cafe
10/28/15	230	Third Avenue	1	90	EJ - Performed a site visit, city logs posted but not completed	Cafe
10/28/15	550	Winter Street	2	30	EJ - Performed site visit, opened outside trap ok, did not go inside	Embassy
10/28/15	205	Lexington Street	1	90	EJ-Site visit-log not completed trap not opened, found old log cleaning schedule is monthly not 180	Dominos
10/28/15	195	School Street	4	21-30	EJ-Site visit-no log-had paperwork-checked yellow grease storage- traps on schedule,	Chateau
10/28/15	86	Newton Street	1	30	EJ-Site visit-log posted/completed, 1 trap the other is in bldg, being torn down	Market
10/28/15	205	Lexington Street	1	90	EJ-Site visit-log posted not completed-trap not opened-schedule 90 day not 180	Dominos
10/28/15	240	Moody Street	1	14	EJ-Site visit-no log/paperwork, left logs asked to post and to pump traps	G. Brogan
10/29/15	273	Moody Street	1	30	EJ - Performed a site visit, city logs posted and completed, opened trap <15%	Guan.
10/29/15	285	Moody Street	2	30	EJ-Site visit-log not filled out-told to pump both traps	Ponzu
10/29/15	288	Moody Street	1	30	EJ - Performed a site visit, opened trap ok, left more city logs	Tara
10/29/15	385	Moody Street	2	7	EJ - Performed a site visit, opened both traps <10%, city logs not posted	TCanCook
10/29/15	388	Moody Street	1	30	EJ-Site visit, city logs posted and completed, last pumped cleaned 10/16/15	Solea
10/29/15	307	Waverley Oaks Road	1	30	EJ-Site visit-logs not completed, opened trap <10% trap in good shape	Duffy
10/29/15	881	Moody Street	1	30	EJ-Site visit, city logs not filled out had paperwork, asked to fill out city logs	Burger K
10/30/15	139	Fellon Street	1	14	EJ-Site visit-log posted and completed but last cleaning 21 day not 14 days	Cruz Mkt
10/30/15	123	Moody Street	1	30	EJ-Site visit-trap ok-no log posted had paperwork, left log to complete/post	Biglo
10/30/15	3	Carter Street	2	30	EJ-Site visit, opened trap ok, no city logs left logs asked to post and complete	Biglo Exp.
10/30/15	35	Galehouse Drive	1	30	EJ - Performed a site visit, cleaned 10/28/15, logs posted and completed	Astra
10/30/15	45	Woburn Street	1	90	EJ-Site visit-log completed/not posted-trap cleaned 10/16/15	M. Green
10/30/15	49	River Street	1	30	EJ-Site visit-trap <10%, logs not posted/completed, had paperwork, told to post	Dunkin
10/30/15	49	River Street	1	30	EJ-Site visit-trap >30%-not cleaned on schedule clean 30 days and post logs	D'Angelos
10/30/15	100	R. Treat Paine Drive	1	90	EJ-Site visit, opened trap ok, no log/paperwork asked to post and complete	Paine Est.
10/30/15	146	Lexington Street	2	90/180	EJ-Site visit-inside trap ok-no log open Interceptor need to clean move 360 in 80 day	Demo's
10/30/15	168	Lexington Street	1	30	EJ - Performed a site visit, opened trap ok, city logs completed but not posted	W. Pizza
10/30/15	380	Winter Street	2	14/30	EJ-Site visit, city logs are still not posted as requested, will call owner	Copper
10/30/15	16	Fountain Street	2	30/30	EJ-Site visit-new trap is in, opened trap in front under sink, 3" solids, looks like it is not being cleaned	Manero
10/30/15	175	Forest Street	1	30	EJ-Site visit-open interceptor loading dock-8" grease on top-no grease leaving trap Ok	Benley

**Grease Trap Inspection Records - January 2016 to June 29, 2016 & FOG Program Progress  
Report 6/30/2016**

**ATTACHMENT No. 6**

Grease Trap Inspection Records – January 2016 – June 29, 2016

FOG Program Progress Report – Jan. 1, 2016 to June 30, 2016

CITY OF WALTHAM  
Engineering Department



Stephen A. Casazza, P.E.  
City Engineer

From: Stephen A. Casazza, P.E., City Engineer SAC  
Subject: FOG Program Progress Report – Jan. 1, 2016 – June 30, 2016  
Date: June 30, 2016

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During the reporting period the City conducted/performed a total of 330 FOG/grease trap inspections. City personnel conducted 27 inspections over the winter months. In the Spring 2016, the Versa Cloud Company was hired to assist the City with the program. They inspected 303 grease traps. On April 27, 2016 a full time FOG Inspector was employed as a result of an internal promotion. Versa Cloud has worked on updating the City's FOG database. They have worked with the City to incorporate the FOG/grease trap locations into the City GIS system. Versa Cloud has assisted the City in updating our forms for FOG Log & Routine Inspections, copies are attached. We are currently working on an information/fact sheet to be distributed to commercial properties. A copy of the FOG inspection database is attached. During the past 6 months we have been monitoring the grease traps at 380 Winter Street which required an upgrade. This establishment was deficient in their FOG management practices and they were required by the City to install an additional grease trap. The establishment is still working on a sampling manhole installation.

404 Wyman Street - The City has requested Hobbs Brook Management to inventory and audit all of their grease traps at all of their locations on Wyman Street. This was a result of a CCTV inspection of the sewer line under Route 128/I-95, which indicated a grease buildup in the sewer main. Hobbs Brook Management has been cooperating with the City on testing and inspections. The inspection process is on-going at this time.

515 South Street – Due to an SSO last December the City CCTV'd the sewer main on South Street. We found grease in the main pipe near 515 South Street. Brandeis University and the MWRA conducted a thorough inspection of the grease traps on campus. We did not find any issues with their grease traps. We will continue to inspect these on a regular basis.

Engineering Department  
119 School Street  
Waltham MA 02451  
TEL: (781) 314-3830 FX: (781) 314-3844  
scasazza@city.waltham.ma.us

Engineering Department  
Office of the City Engineer  
Steve Casazza, P.E.  
City Engineer and Director

Failure to maintain this log shall result in violation of City of Waltham Ordinances and your facility will be subject to the non-criminal disposition.

**This log must be available for viewing by Engineering personal at all times.**

<b>180</b> <b>1018 Lexington Street</b> <b>Waltham MA 02451</b>		<b>Contact:</b>	<b>Karen Decesear</b>
		<b>Phone Number:</b>	<b>781-893-6440</b>
		<b>Email Address:</b>	<b>tjbelanger@gmail.com</b>
		<b>Form Date:</b>	<b>6/30/2016</b>
		<b>Cleaning Schedule:</b>	<b>Days</b>
<b>Trap/Interceptor/Container</b>			
<b>Location:</b>	<b>Indoor</b>	<b>Left 3 bay sink</b>	
<b>Size:</b>	<b>30 lbs</b>	<b>Date installed:</b>	
		<b>Manufacturer:</b>	<b>Left 3 bay sink</b>
		<b>Make/Model:</b>	<b>Watts/A112</b>

[illegible]



# SAMPLE



## CITY OF WALTHAM


Engineering Department  
Office of the City Engineer  
Steve Casazza, P.E.  
City Engineer and Director

Failure to comply shall result in violation of City of Waltham Ordinances and your facility will be subject to the non-criminal disposition.

Chapter 16. Sewers, Drains and Sewage Disposal

ARTICLE IV. Prohibited Discharges

Sec. 16-52. Items Director and City Engineer may prohibit.

FATS, OILS, AND GREASE (FOG) PROGRAM INSPECTION CHECKLIST			
<b>Jake &amp; Joes</b> <b>70 Market Place Drive</b> <b>Waltham MA 02451</b>		Contact:	
		Phone Number:	
		Email Address:	
		Form Date:	6/29/2016
		Inspector:	Versa Cloud Admin
Cleaning Schedule:	90 Days		
Trap/Interceptor/Container			
Location:		Manufacturer:	
Size:	Date Installed:	Make/Model:	
TRAP/INTERCEPTOR MAINTENANCE			
Maint. Log Visible and Complete:	Yes	Over all Condition:	Good
Maintenance Schedule Days:	30	Walls and Bottom in Good Condition:	Yes
Date of Last Maintenance:	6/1/2016	Inlet/Outlet Pipes Intact:	Yes
Contractor Name:	Windriver	House Keeping:	Good
Contractor Contact Number:	800-555-5555	Cover Secure and in Good Condition:	Yes
Are Enzymes/Bacteria Used:	No	Any Sigh of Overflow:	No
Is Cooking Grease Recycled:	Yes		
(WGC) WASTE GREASE CONTAINER			
WGC Lid Closed:	Yes	WBC in Good Working Condition:	Yes
Area Surrounding WGC Clean:	Yes		
Comments:	None		
Immediate Actions Required:	None		
Facility Compliant:	Yes	Promised Date of Compliance:	
Facility Contact Name and Signature:	 Randall Nichols		



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A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/19/2016	FOG-53	Burger King (Moody Street)	Yes	30	4/27/2016	Baker Commodities Inc.	978-454-8811	No	No	Good	Good	
5/19/2016	FOG-156	Held's (723 Moody Street)	Corrected on Inspection	30	4/14/2016	Self	781-891-5827	No	No	Good	Good	
5/19/2016	FOG-212	NY Pie Pizza (934 Moody Street)	No	30	5/12/2016	A&K Waste Systems, Inc.	617-442-6732	No	No	Good	Poor	Outdoor grease container full and barrel without cover being used for
5/19/2016	FOG-150	Guanchapi's (154 River Street)	Yes	30	2/1/2016	Self	781-891-3535	No	No	Good	Fair	No log entries
5/20/2016	FOG-127	Dunkin Donuts - Bidg #49 (49 River Street)	Yes	30	4/28/2016	Service Pumping and Drain Co. Inc.	978-276-0217	No	No	Good	Good	
5/20/2016	FOG-224	Pin's Pizza (85 River Street)	Yes	90	4/18/2016	Self	N/A	No	No	Good	Good	
5/20/2016	FOG-33	BJS Store (66 Seyon Street)	Yes	14	4/15/2016	Windriver	781-899-7095	No	No	Good	Good	
5/20/2016	FOG-303	BJS Store (66 Seyon Street)	Yes	7	3/3/2016	Windriver	781-899-7095	No	Yes	Good	Good	No Log
5/20/2016	FOG-304	BJS Store (66 Seyon Street)	Yes	30	3/4/2016	Windriver	978-899-7095	No	No	Good	Good	
5/20/2016	FOG-306	BJS Store (66 Seyon Street)	Yes	30	5/3/2016	Windriver	781-899-7095	No	No	Good	Good	
5/20/2016	FOG-306	BJS Store (66 Seyon Street)	Yes	30	3/3/2016	Windriver	978-899-7095	No	No	Good	Good	
5/20/2016	FOG-271	Subway (90 River Street)	No	30	5/1/2016	N/A	000-000-0000	No	No	Good	Good	
5/20/2016	FOG-251	Shaws Supermarket (130 River Street)	No	90	5/1/2016	N/A	N/A	No	No	Fair	Poor	No Log
5/20/2016	FOG-309	Shaws Supermarket (130 River Street)	No	30	5/20/2016	N/A	N/A	No	No	Fair	Poor	
5/20/2016	FOG-310	Shaws Supermarket (130 River Street)	No	30	5/1/2016	N/A	000-000-0000	No	No	Good	Fair	
5/20/2016	FOG-311	Shaws Supermarket (130 River Street)	No	30	5/1/2016	N/A	000-000-0000	No	No	Fair	Poor	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/20/2016	FOG-273	Taqueta El Arriego Restaurant (196 Willow Street)	Yes	30	4/20/2015	Self	781-842-7410	No	No	Good	Good	
5/20/2016	FOG-280	Walham Pizza (158 Lexington Street)	Yes	30	5/18/2016	Self	781-891-3744	No	No	Fair	Fair	
5/20/2016	FOG-115	Demos (146 Lexington Street)	Yes	30	5/2/2016	Service Pump & Drain	978-276-0217	No	No	Good	Good	
5/20/2016	FOG-122	Dunkin Donuts (130 Lexington Street)	Yes	90	4/20/2016	Windriver	800-838-3660	No	No	Good	Good	
5/20/2016	FOG-147	Gracies Kitchen (Catering/Take out) (39 Emerson Road)	Yes	90	5/1/2016	Self	781-899-3600	No	No	Good	Good	
5/20/2016	FOG-118	Dominos (205 Lexington Street)	Yes	90	4/21/2016	Patrol Services	508-697-5585	No	No	Fair	Good	
5/20/2016	FOG-175	KFC Restaurant (501 Main Street)	Yes	30	5/6/2016	Bay State Sewage Disposal	508-947-2636	No	No	Good	Fair	Need to move maintenance log
5/23/2016	FOG-211	NY Deli & Pizzeria (47 Lexington Street)	No	60	4/18/2016	American By Products, Inc.	781-593-3580	No	Yes	Good	Good	
5/23/2016	FOG-312	NY Deli & Pizzeria (47 Lexington Street)	No	60	4/18/2016	Western Mass Rendering Co. Inc.	413-566-6285	No	No	Good	Fair	Loose lids
5/23/2016	FOG-70	Cafe on the Common (677 Main Street)	No	90	9/26/2014	N/A	000-000-0000	No	No	Good	Fair	
5/23/2016	FOG-13	Baan Thai (659 Main Street)	Yes	30	4/22/2015	Food Grease Trappers	800-340-4454	No	Yes	Good	Good	
5/23/2016	FOG-313	Baan Thai (659 Main Street)	No	30		Baker Commodities	978-454-8811	No	Yes	Good	Good	
5/23/2016	FOG-179	Leo's Place (655 Main Street)	Yes	90	5/2/2016	Baker Commodities	800-752-0164	No	Yes	Good	Good	
5/23/2016	FOG-314	Leo's Place (655 Main Street)	No	90		Baker Commodities	978-454-8811	No	Yes	Good	Good	
5/23/2016	FOG-195	McDonalds (789 Main Street)	No	7	5/19/2016	Joseph R Florio	781-314-3822	No	Yes	Good	Good	
5/23/2016	FOG-280	Wendy's (806 Main Street)	Yes	14	5/23/2016	Patrol Services, Inc.	509-697-9565	No	Yes	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/23/2016	FOG-378	Wendy's (808 Main Street)	No	30	5/23/2016	Baker Commodities	978-454-8811	No	Yes	Good	Good	
5/23/2016	FOG-130	Eks Hall (101 School Street)	Yes	360	1/7/2016	Joe Florio	617-357-5355	No	Yes	Good	Good	
5/23/2016	FOG-108	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Fair	Good	
5/23/2016	FOG-317	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-318	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-319	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-320	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-321	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-322	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-323	Costco (71 Second Avenue)	Yes	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-324	Costco (71 Second Avenue)	No	30	4/21/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/23/2016	FOG-107	Corporate Chefs Cafe (62 Second Avenue)	No	60	5/1/2015	N/A	000-000-0000	No	No	Good	Good	
5/23/2016	FOG-297	Waltham Place Cafe (275 Second Avenue)	Yes	30	5/23/2016	Patriot Services Inc	978-697-8555	No	No	Good	Good	
5/24/2016	FOG-385	Uno's Chicago Grill (155 Bear Hill Road)	Yes	30	5/12/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Fair	
5/24/2016	FOG-325	Uno's Chicago Grill (155 Bear Hill Road)	Yes	90	5/12/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/24/2016	FOG-326	Uno's Chicago Grill (155 Bear Hill Road)	Yes	80	5/12/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/24/2016	FOG-16	Bear Hill Cafe & Deli - 1440 Main Street)	No	14	N/A	N/A	000-000-0000	No	Yes	Good	Good	

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Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Over all Condition	House Keeping	Comments
5/24/2016	FOG-268	Steve's Pizza (1250 Main Street)	Yes	30	5/14/2016	Self	000-000-0000	No	Yes	Good	Good	
5/24/2016	FOG-327	Steve's Pizza (1250 Main Street)	No	Other		Baker Commodities	978-454-8811	No	Yes	Good	Good	
5/24/2016	FOG-69	Cafe Angelino's (1056 Main Street)	No	30		American By-products	781-593-3580	No	Yes	Fair	Fair	
5/24/2016	FOG-328	Cafe Angelino's (1056 Main Street)	No	Other		Western Rendering Co	413-568-6265	No	Yes	Good	Good	
5/24/2016	FOG-15	Bank of America - Cricket Cafe (1075 Main Street)	Yes	90	3/4/2016	Windriver	800-838-3660	No	Yes	Good	Good	
5/24/2016	FOG-86	Chipotle Mexican Grill (1030 Main Street)	Yes	30	5/23/2016	Windriver	800-499-1682	No	No	Good	Good	
5/24/2016	FOG-132	Five Guys Burgers & Fries (1030 Main Street)	Yes	30	4/24/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/24/2016	FOG-220	Panera Bread (1030 Main Street)	Yes	30	5/18/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/25/2016	FOG-121	Duffy Properties - Corporate Chels @Starburst (307 Waverley Oaks Rd.)	Yes	30	4/29/2016	Alex Shukri	781-894-0704	No	No	Good	Good	
5/25/2016	FOG-189	Margarita's Mexican Restaurant (211 Moody Street)	No	14	5/25/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/25/2016	FOG-88	City of Waltham-Fitzgerald Elementary School (140 Beal Road)	Yes	360	8/12/2015	Self	000-000-0000	No	No	Good	Good	
5/25/2016	FOG-144	Garcia Biogran's Restaurant (240 Moody Street)	Yes	30	4/10/2016	Self	617-838-6901	No	Yes	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/25/2016	FOG-164	In A Pickle (255 Moody Street)	Yes	14	5/2/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/25/2016	FOG-124	Dunkin Donuts (53 Linden Street)	Yes	30	5/2/2016	Rajini Inc	617-784-8086	No	No	Good	Good	
5/25/2016	FOG-174	Karbu Restaurant (10 Crescent Street)	Yes	90	5/2/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Fair	
5/25/2016	FOG-329	Karbu Restaurant (10 Crescent Street)	Yes	Other		Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/25/2016	FOG-278	The Grill (11 Pine Street)	Yes	90	1/9/2016	Trappers	978-373-3058	No	Yes	Good	Fair	
5/25/2016	FOG-89	City Streets Restaurant - Bldg 411 (411 Waverley Oaks Rd.)	No	Other	5/1/2016	Self	000-000-0000	No	No	Good	Good	
5/25/2016	FOG-31	Bistro 781 (336 Moody Street)	No	14	5/16/2016	Self	781-899-0297	No	Yes	Good	Fair	
5/25/2016	FOG-228	Playmakers Bar & Grill (342 Moody Street)	Yes	90	5/2/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Good	
5/25/2016	FOG-129	Edible Arrangements (350 Moody Street)	No	Other		No trap	000-000-0000	No	No	Good	Good	No trap
5/25/2016	FOG-255	Si Chuang Garden - Bldg 411 (411 Waverley Oaks Rd.)	No	30	4/1/2016	Self	781-899-9991	No	Yes	Good	Good	
5/25/2016	FOG-339	Si Chuang Garden - Bldg 411 (411 Waverley Oaks Rd.)	No	Other	5/1/2016	American By Products	617-593-3580	No	Yes	Good	Good	
5/25/2016	FOG-173	Kabab - Bldg #315 (315 Moody Street)	No	Other		N/A	000-000-0000	No	Yes	Good	Fair	No log or information
5/25/2016	FOG-275	Tara (238 Moody Street)	No	30	5/18/2016	Self	781-547-4355	No	Yes	Fair	Good	
5/25/2016	FOG-220	The Guild for Human Services- Bldg 411 (411 Waverley Oaks Rd.)	Yes	180	3/31/2016	Baker Commodities Inc	978-454-8811	No	No	Good	Good	



A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Over all Condition	House Keeping	Comments
5/26/2016	FOG-2	Alba Mediterranean Market and Bakery (248 Moody Street)	Yes	90	3/6/2016	Self	781-899-2149	No	No	Good	Good	
5/26/2016	FOG-4	American Legion Hall (215 Waverley Oaks Rd)	Yes	180	5/9/2016	Self	781-647-0156	No	No	Good	Good	
5/26/2016	FOG-214	OMG Bagel (28 Thayer Road)	Yes	30	4/28/2016	Jorge Vinha	617-212-8932	No	Yes	Good	Good	
5/26/2016	FOG-52	Burger King (822 Lexington Street)	Yes	120	3/23/2016	Baker Commodities	978-454-8811	No	Yes	Good	Good	
5/26/2016	FOG-268	Subway (1077 Lexington Street)	No	Other		N/A	000-000-0000	No	No	Good	Good	No log
5/26/2016	FOG-141	Friendly's (1111 Lexington Street)	Yes	30	5/24/2016	Trap-Zap	201-251-9970	Yes	Yes	Good	Good	
5/26/2016	FOG-195	McDonalds (1100 Lexington Street)	Yes	30	5/22/2016	Windriver	800-499-1682	No	Yes	Good	Good	
5/26/2016	FOG-218	Panera Bread (1096 Lexington Street)	Yes	90	5/5/2016	Windriver	800-638-3660	No	Yes	Good	Good	
5/26/2016	FOG-281	Star Market (1070 Lexington Street)	No	30		Suburban Waste	781-848-1580	No	Yes	Good	Good	
5/26/2016	FOG-331	Star Market (1070 Lexington Street)	No	30		Suburban Waste	781-848-1580	No	Yes	Good	Good	
5/26/2016	FOG-332	Star Market (1070 Lexington Street)	No	30		Suburban Waste	781-848-1580	No	Yes	Good	Good	
5/26/2016	FOG-333	Star Market (1070 Lexington Street)	Yes	90		Suburban Waste	781-848-1580	No	Yes	Good	Good	
5/26/2016	FOG-334	Star Market (1070 Lexington Street)	No	90		Suburban Waste	781-848-1899	No	Yes	Good	Good	
5/26/2016	FOG-172	A1 Market (359 Moody Street)	No	360		Self	000-000-0000	No	No	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/29/2016	FOG-222	Pino & Spice (457 Moody Street)	No	Other		Self	000-000-0000	No	Yes	Good	Fair	
5/29/2016	FOG-335	Pino & Spice (457 Moody Street)	No	Other		EnviroTrek	800-405-5983	No	Yes	Good	Good	
5/29/2016	FOG-207	Norma's Italian Restaurant (459 Moody Street)	No	Other		Self	000-000-0000	No	Yes	Good	Fair	No Log
5/26/2016	FOG-152	Guido's Charcoal Grill (482 Moody Street)	Yes	30	4/15/2016	Lifecycle	888-461-9831	No	Yes	Good	Good	
5/26/2016	FOG-335	Guido's Charcoal Grill (482 Moody Street)	Yes	30	4/15/2016	Life	888-461-9831	No	Yes	Good	Good	
5/26/2016	FOG-14	Backroom at Moody's (464 Moody Street)	Yes	90	5/16/2016	All Owners Drain	800-656-8970	No	Yes	Good	Good	
5/26/2016	FOG-202	Moody's Delicatessen & Provisions (468 Moody Street)	Yes	30	5/16/2016	All Owners Drain	800-656-8970	No	Yes	Good	Good	
5/26/2016	FOG-278	The Grill (467 Moody Street)	Yes	30	4/5/2016	Self	781-209-5600	No	Yes	Good	Good	
5/26/2016	FOG-295	Waltham India Market	Yes	30	4/27/2016	Food Grease Trappers	978-373-3058	No	No	Good	Fair	
5/26/2016	FOG-182	Bldg #315 (315 Moody Street)	Yes	30	5/20/2016	Food and Grease Trappers Inc	978-373-3058	No	No	Good	Good	
5/26/2016	FOG-156	Hilton Garden Inn (450 Totten Pond Road)	Yes	30	4/22/2016	Baker Commodities Inc	978-454-8811	No	Yes	Good	Fair	
5/26/2016	FOG-234	Rebecca's Cafe (460 Totten Pond Road)	Yes	90	3/10/2016	John Sewer	781-569-6695	No	No	Good	Good	
5/26/2016	FOG-205	Naked Fish - Bldg #455 (455 Totten Pond Road)	Yes	30	5/19/2016	All Owners Drain	800-656-8970	No	Yes	Good	Fair	
5/27/2016	FOG-258	South Street Cafe (5 Turner Street)	Yes	30	12/10/2015	Self	781-647-7060	No	No	Good	Good	
5/27/2016	FOG-252	Shell Gas Station (511 Totten Pond Road)	No	360		Self	000-000-0000	No	No	Good	Good	



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Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
5/27/2016	FOG-206	Nexline Cafe @ Stony Brook (130 Turner Street)	No	30	4/29/2016	John Sewer	781-569-6995	No	No	Good	Good	
5/27/2016	FOG-109	Courtyard Marriott Hotel (387 Winter Street)	Yes	90	3/17/2016	Self	000-000-0000	No	Yes	Good	Good	
5/27/2016	FOG-160	Holiday Inn Express (385 Winter Street)	No	90		Self	000-000-0000	No	No	Good	Good	
5/27/2016	FOG-220	The Prime Deli (580 South Street)	Yes	30	4/9/2016	Self	781-893-4344	No	Yes	Good	Good	
5/27/2016	FOG-397	The Prime Deli (580 South Street)	No	180		Envirotek USA	1800-405-9983	No	Yes	Good	Good	
5/27/2016	FOG-27	Copper House Tavern (372 Winter Street)	Yes	30	5/12/2016	Service Pumping and Drain Co	800-784-9285	No	Yes	Good	Fair	
5/27/2016	FOG-54	Cafe (51 Sawyer Road)	Yes	90	3/8/2016	John Sewer	800-726-7371	No	Yes	Good	Good	
5/27/2016	FOG-338	Copper House Tavern (372 Winter Street)	Yes	14	5/12/2016	Service Pumping and Drain Co	800-784-9285	No	Yes	Good	Fair	
5/27/2016	FOG-299	Skinny Chef Inc (800 South Street)	Yes	30	5/23/2016	Cristal Clear	508-624-4097	No	Yes	Good	Good	
5/27/2016	FOG-108	Jimmy Johns Gourmet Sandwiches (475 Winter Street)	No	7	5/15/2016	Self	000-000-0000	No	No	Good	Good	
5/27/2016	FOG-77	Cappy's Pizza (559 South Street)	Yes	30	5/20/2016	Self	781-899-3101	No	Yes	Good	Good	
5/27/2016	FOG-28	Bertucci's - Bldg #475 (475 Winter Street)	No	30	5/23/2016	Rags Inc	800-287-5641	No	No	Fair	Good	
5/27/2016	FOG-218	Panela De Barro (229 Newton Street)	Yes	14	4/16/2016	Self	781-209-1888	No	Yes	Good	Good	
5/27/2016	FOG-339	Panela De Barro (229 Newton Street)	No	30		Big Green Hipp	617-938-3678	No	Yes	Good	Good	
5/27/2016	FOG-279	The Sub-Way (235 Newton Street)	Yes	30	3/27/2016	Self	781-894-8744	No	Yes	Good	Good	
5/27/2016	FOG-349	The Sub-Way (235 Newton Street)	No	Other		Envirotek USA	978-863-0804	No	Yes	Good	Good	

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Date	Asset ID	Asset Description	Maint Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/1/2016	FOG-132	Embassy Suites Hotel (550 Winter Street)	No	30	5/27/2016	Johns Sewer and Drain	781-689-6695	No	Yes	Good	Good	
6/1/2016	FOG-341	Embassy Suites Hotel (550 Winter Street)	No	90	5/27/2016	Service Pumping and Drains	800-794-9285	No	Yes	Good	Good	
6/1/2016	FOG-56	Cafe - National Grid (40 Sylvan Road)	No	120	3/19/2016	Wayne's Drains	978-988-0777	No	Yes	Good	Good	
6/1/2016	FOG-288	Verizon Innovation Center - Kitchenette (50 Sylvan Road)	No	360	5/19/2016	Roderhiser	866-367-8948	No	Yes	Good	Good	
6/1/2016	FOG-57	Cafe - Verizon (60 Sylvan Road)	No	120	6/19/2016	Roderhiser	866-367-8948	No	Yes	Good	Good	
6/1/2016	FOG-134	Eurest Dining/Compass Group Cafe (195 West Street)	Yes	120	4/14/2016	Johns Sewer and Drain	781-689-6695	Yes	Yes	Good	Good	
6/6/2016	FOG-10	Astra Zeneca (35 Gatehouse Drive)	Yes	30	6/25/2016	Rocter-man	978-671-0101	No	No	Good	Good	
6/6/2016	FOG-38	Boston Sports Club - Paul's Cafe and Catering (840 Winter Street)	Yes	90	5/2/2016	Johns Sewer	800-726-7373	No	No	Fair	Good	
6/6/2016	FOG-194	Mass Medical Society - Sodexo (860 Winter Street)	No	90		N/A	000-000-0000	No	Yes	Good	Good	
6/6/2016	FOG-231	Raytheon - Eurest Dining (870 Winter Street)	Yes	30	5/14/2016	Self	781-727-9885	No	Yes	Good	Good	
6/6/2016	FOG-68	Cafe (Nexdine) (890 Winter Street)	Yes	90	4/7/2016	John Sewer	781-569-6695	No	Yes	Good	Good	
6/6/2016	FOG-69	Cafe (Nexdine) (890 Winter Street)	Yes	90	4/7/2016	John Sewer	781-569-6695	No	Yes	Good	Good	
6/6/2016	FOG-67	Cafe (Nexdine) (880 Winter Street)	Yes	90	4/7/2016	John Sewer	781-569-6695	No	Yes	Good	Good	
6/6/2016	FOG-73	Cafe Services (850 Winter Street)	No	90		Wayne's Drains	781-272-3100	No	Yes	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Visible Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled?	Overall Condition	House Keeping	Comments
6/8/2016	FOG-242	Cafe Services (850 Winter Street)	No	Other		Wayne Drains	781-272-3100	No	Yes	Good	Good	
6/8/2016	FOG-72	Cafe Services (830 Winter Street)	No	Other		Self	781-890-2157	No	Yes	Good	Good	
6/8/2016	FOG-74	Cafe 930 (930 Winter Street)	No	Other		Self	781-890-4095	No	Yes	Good	Good	
6/8/2016	FOG-242	Rita's Cafe (950 Winter Street)	Yes	360	6/24/2015	Johns Sewers Pipe	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-243	Rita's Cafe (1000 Winter Street)	Yes	90	3/30/2016	Johns Sewer	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-349	Rita's Cafe (1000 Winter Street)	No	90	3/30/2016	Johns Sewer	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-344	Rita's Cafe (1000 Winter Street)	No	90	3/30/2016	Johns Sewer	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-245	Rita's Cafe (1100 Winter Street)	Yes	90	3/22/2014	Johns Sewer	781-906-0540	No	Yes	Good	Good	
6/8/2016	FOG-345	Rita's Cafe (1050 Winter Street)	No	Other		Baker Commodities	978-454-8811	No	Yes	Good	Good	
6/8/2016	FOG-244	Rita's Cafe (1050 Winter Street)	Yes	90	6/24/2015	John Sewer	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-346	Rita's Cafe (1050 Winter Street)	Yes	90	6/26/2015	Johns Sewer	781-569-6895	No	Yes	Good	Good	
6/8/2016	FOG-21	Cafe Services (200 West Street)	Yes	90	3/3/2016	Johns Sewer and Pipe	800-726-7371	No	Yes	Good	Good	
6/8/2016	FOG-75	Cambridge School of Weston (45 Georgian Road)	Yes	90	3/17/2016	Drain Doctor	617-628-8833	No	Yes	Good	Good	
6/8/2016	FOG-240	Rita's Cafe (21 Hickory Drive)	No	180	12/1/2015	N/A	000-000-0000	No	No	Good	Good	
6/8/2016	FOG-79	Carroll School (1841 Trapelo Road)	No	360		N/A	000-000-0000	No	No	Good	Good	No logs never been cleaned
6/8/2016	FOG-347	Carroll School (1841 Trapelo Road)	No	360		N/A	000-000-0000	No	No	Fair	Good	Never cleaned
6/8/2016	FOG-235	Rebecca's Cafe (1801 Trapelo Road)	No	120	3/1/2016	Johns Sewer and Pipe	781-569-6895	No	Yes	Good	Fair	No logs

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Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/8/2016	EOG-293	Walham Crossing (126 Smith Street)	Yes	60	4/15/2016	Aden King	978-452-7150	No	No	Good	Fair	Log not kept up to date
6/9/2016	EOG-153	Gulf (1455 Trapelo Road)	No	360	5/1/2016	N/A	000-000-0000	No	No	Good	Fair	No logs
6/9/2016	EOG-66	Cafe (Hobbs Brook Mgmt) (404 Wyman Street)	Yes	90		Rodier Man	866-577-1221	No	Yes	Fair	Good	
6/8/2016	EOG-159	Hobbs Brook Office Park - Corporate Cafe (333 Wyman Street)	Yes	90	3/19/2016	Rodier Man	866-577-1221	No	Yes	Good	Good	
6/8/2016	EOG-348	Hobbs Brook Office Park - Corporate Cafe (333 Wyman Street)	Yes	90	3/19/2016	Rodier Man	866-577-1221	No	Yes	Good	Good	
6/8/2016	EOG-348	Hobbs Brook Office Park - Corporate Cafe (333 Wyman Street)	Yes	90	3/19/2016	Rodier Man	866-577-1221	No	Yes	Good	Good	
6/8/2016	EOG-65	Cafe (Hobbs Brook Mgmt) (303 Wyman Street)	Yes	180	9/12/2015	Rodier Man	866-577-1221	No	No	Good	Good	Not used food brought in
6/9/2016	EOG-38	Bonfish Grill (99 Third Avenue)	Yes	30	5/23/2016	Wind River	800-489-1682	No	Yes	Good	Good	
6/9/2016	EOG-215	Ostera Posto (99 Third Avenue)	No	7	6/1/2016	N/A	000-000-0000	No	Yes	Good	Good	
6/9/2016	EOG-350	Ostera Posto (99 Third Avenue)	No	7		N/A	000-000-0000	No	Yes	Good	Good	
6/9/2016	EOG-390	Westin Hotel (70 Third Avenue)	No	30	5/18/2016	Baker Commodities, Inc.	978-454-8811	No	Yes	Fair	Poor	
6/9/2016	EOG-351	Westin Hotel (70 Third Avenue)	No	30	5/18/2016	Baker Commodities, Inc.	978-454-8811	No	Yes	Fair	Fair	
6/9/2016	EOG-128	Dunkin Donuts - Bldg #75 (75 Third Avenue)	Yes	90	5/23/2016	Patrolservice	508-697-9565	No	No	Good	Fair	
6/9/2016	EOG-114	D'Angelo's - Bldg #75 (75 Third Avenue)	Yes	90	3/4/2016	Windriver	800-499-1682	No	No	Good	Fair	
6/9/2016	EOG-162	Hyatt House Hotel (64 Fourth Avenue)	No	90	9/1/2016	Service Pumping and Drain	800-794-9265	No	No	Good	Fair	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled?	Overall Condition	House Keeping	Comments
6/6/2016	FOG-58	Cafe (City Point) (77 Fourth Avenue)	No	90		N/A	000-000-0000	No	Yes	Fair	Good	
6/9/2016	FOG-232	Rebecca's Cafe (230 Third Avenue)	No	60	6/3/2016	Action - King Services	978-452-7750	No	Yes	Good	Good	
6/9/2016	FOG-106	Corporate Chefs @ Prospect Cox Cafe (400 Fifth Avenue)	Yes	90	4/19/2016	Johns Sewer and Pipe	781-569-6696	No	No	Good	Fair	
6/9/2016	FOG-133	Epicurian Feast Cafe (200 Fifth Avenue)	No	90	1/21/2016	Windriver	800-499-1682	No	No	Good	Good	
6/9/2016	FOG-151	Home Suites Inn - Bldg #455 (455 Totten Pond Road)	Yes	90	6/3/2016	Self	781-893-4999	No	No	Good	Good	
6/9/2016	FOG-237	Regis College - Western MA (236 Wellesley Street)	Yes	30	6/2/2016	WWSI	781-768-7133	No	Yes	Good	Good	
6/9/2016	FOG-352	Regis College - Western MA (235 Wellesley Street)	Yes	30	6/2/2016	Self	781-768-7133	No	Yes	Good	Fair	
6/10/2016	FOG-98	City of Waltham - Wm. Stanley Elementary School (250 South Street)	Yes	360	8/12/2015	Windriver	800-499-1682	No	No	Good	Good	
6/10/2016	FOG-83	Childrens Hospital @ Waltham (9 Hope Avenue)	Yes	30	5/11/2016	Waynes Drains	781-272-3100	No	Yes	Good	Good	
6/10/2016	FOG-117	Domenics Italian Bakery & Cafe (987 Main Street)	Yes	14	5/26/2016	Self	781-899-3817	No	Yes	Good	Fair	Need to dispose of grease in container
6/10/2016	FOG-364	Domenics Italian Bakery & Cafe (987 Main Street)	Yes	Other		Wastequip	877-468-9278	No	Yes	Good	Good	
6/13/2016	FOG-155	Hannaford Supermarket (55 Russell Street)	Yes	30	6/16/2016	Waynes Drains	781-272-3100	No	Yes	Good	Good	
6/13/2016	FOG-355	Hannaford Supermarket (55 Russell Street)	Yes	30	5/16/2016	Waynes Drains	781-272-3100	No	Yes	Good	Good	

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Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/13/2016	FOG-367	Hannaford Supermarket (65 Russell Street)	Yes	30	5/16/2016	Wayne's Drains	781-272-3100	No	Yes	Good	Good	
6/13/2016	FOG-96	City of Waltham-Whittemore Elementary School (30 Palmer Road)	Yes	360	8/12/2015	Windriver	800-499-1682	No	No	Good	Good	
6/13/2016	FOG-217	Palisano Restaurant (223 High Street)	Yes	7	5/22/2016	Self	000-000-0000	No	Yes	Fair	Fair	
6/13/2016	FOG-119	Creative Start Child Care Center (189 Elm Street)	No	180		N/A	000-000-0000	No	No	Good	Good	
6/13/2016	FOG-239	Rinconon (430 River Street)	Yes	30	5/20/2016	Food Grease Trappers	800-340-4454	No	No	Good	Good	
6/13/2016	FOG-28	Biagio Express (3 Carter Street)	No	7		Self	781-893-6464	No	Yes	Good	Fair	
6/13/2016	FOG-191	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-389	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-360	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-361	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-362	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-363	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/13/2016	FOG-364	Market Basket (110 Market Place Drive)	No	90	6/8/2016	Action King	000-000-0000	No	Yes	Good	Good	
6/14/2016	FOG-40	Brandeis - Faculty - Dishwasher (415 South Street)	No	90	4/16/2016	Clear-way Sewer and Drain	617-523-6285	No	Yes	Good	Good	



A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Air Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Over all Condition	House Keeping	Comments
6/14/2016	FOG-41	Brandeis - Faculty - Fryer/ator (415 South Street)	No	90	4/4/2016	Clear-Way Sewer and Drain	617-523-8286	No	Yes	Good	Good	
6/14/2016	FOG-42	Brandeis - Farber - Library - (415 South Street)	No	90	4/4/2016	Clear-Way Sewer and Drain	617-523-8286	No	Yes	Good	Good	
6/14/2016	FOG-43	Brandeis - Shapiro - Bagel (415 South Street)	No	90	4/4/2016	Clear-Way Sewer and Drain	617-523-8286	No	Yes	Good	Good	
6/14/2016	FOG-45	Brandeis - Sherman - (Kosher) Rm 54-116 (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-365	Brandeis - Main dishwasher (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-366	Brandeis - Main dishwasher (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-367	Brandeis - Sherman - Stien (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-44	Brandeis - Sherman - (Kosher) dishwasher (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-369	Brandeis - Main dishwasher (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-46	Brandeis - USDAN - Main dishwasher (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-47	Brandeis - USDAN - Sushi - (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	

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Date	Asset ID	Asset Description	Maint Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/14/2016	FOG-371	Brandeis - USDAN - Louis Dell - (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-48	Brandeis - Village - Dunkin Donuts (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/14/2016	FOG-370	Brandeis - USDAN - Main kitchen (415 South Street)	No	90	4/4/2016	Clear-Way Sewer & Drain Services	617-868-8806	No	Yes	Good	Good	
6/15/2016	FOG-372	Brandeis - Sherman - Driveway (415 South Street)	No	90	4/4/2016	Clear-Way Sewer and Drain	978-368-5577	No	Yes	Good	Good	
6/15/2016	FOG-241	Rita's Cafe (201 Jones Road)	No	180	8/14/2014	N/A	000-000-0000	No	Yes	Good	Good	
6/15/2016	FOG-281	Thermo Electron - Everest Dining (81 Wyman Street)	Yes	90	5/4/2016	All Owners	978-558-8970	No	No	Good	Good	
6/15/2016	FOG-43	Cafe (Hobbs Brook Mgmt) (175 Wyman Street)	Yes	90	3/16/2016	Roodier man	000-000-0000	No	Yes	Good	Good	
6/15/2016	FOG-373	Cafe (Hobbs Brook Mgmt) (175 Wyman Street)	Yes	90	3/19/2016	Roodier man	000-000-0000	No	Yes	Good	Good	
6/15/2016	FOG-374	Cafe (Hobbs Brook Mgmt) (175 Wyman Street)	Yes	180	3/19/2016	Roodier man	000-000-0000	No	Yes	Good	Good	
6/16/2016	FOG-61	Cafe (Hobbs Brook Mgmt) (610 Lincoln Street)	Yes	90	4/19/2016	Roodier man	781-890-3460	No	Yes	Good	Good	
6/16/2016	FOG-375	Cafe (Hobbs Brook Mgmt) (610 Lincoln Street)	Yes	360	12/15/2014	Roodier man	781-890-3416	No	Yes	Good	Good	
6/16/2016	FOG-90	Cafe (Hobbs Brook Mgmt) (590 Lincoln Street)	Yes	90	4/19/2016	Roodier man	781-890-3416	No	Yes	Good	Good	



A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/16/2016	FOG-266	Status of Building (Hobbs Brook Mgt.- John Shee) (275 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-891-3416	No	Yes	Good	Good	
6/16/2016	FOG-376	Status of Building (Hobbs Brook Mgt.- John Shee) (275 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-891-3416	No	Yes	Good	Good	
6/16/2016	FOG-377	Status of Building (Hobbs Brook Mgt.- John Shee) (275 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-890-3416	No	Yes	Good	Good	
6/16/2016	FOG-64	Cafe (Hobbs Brook Mgmt) (225 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-800-3416	No	Yes	Good	Good	
6/16/2016	FOG-263	Slime @ 225 Wyman Cafe (Hobbs Brook Mgmt) (235 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-890-3416	No	Yes	Good	Good	
6/16/2016	FOG-264	Status of Building (Hobbs Brook Mgt.- John Shee) (235 Wyman Street)	Yes	90	4/19/2016	Roeder man	781-890-3416	No	Yes	Good	Good	
6/16/2016	FOG-62	Cafe (Hobbs Brook Mgmt) (285 Winter Street)	Yes	90	4/19/2016	Roeder man	781-890-3416	Yes	Yes	Good	Good	Enzymes on outlet not inlet
6/16/2016	FOG-85	City of Waltham- Waltham High School (617 Lexington Street)	No	360	N/A	N/A	000-000-0000	No	No	Good	Good	
6/16/2016	FOG-86	City of Waltham- John F. Kennedy Middle School (655 Lexington Street)	Yes	360	6/12/2015	Wincliver	800-499-1662	No	Yes	Good	Good	
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A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Aire Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/16/2016	FOG-80	City of Waltham- MacArthur Elementary School (494 Lincoln Street)	Yes	360	8/12/2015	Windriver	800-499-1682	No	No	Good	Good	
6/17/2016	FOG-187	Manero Catering (16 Fountain Street)	Yes	30	6/12/2016	All Clear Pumping and Heating	617-389-5555	No	Yes	Good	Fair	
6/17/2016	FOG-389	Manero Catering (16 Fountain Street)	Yes	30	6/12/2016	All Clear Plumbing and Heating	617-389-5555	No	No	Good	Fair	
6/17/2016	FOG-112	Cruz Market (139 Fallon Street)	Yes	30	5/4/2016	Self	000-000-0000	No	Yes	Good	Fair	
6/17/2016	FOG-210	Nova Biomedical (200 Prospekt Street)	Yes	90	5/7/2016	Johns Sewer and Pipe Cleaner	781-860-8662	No	Yes	Good	Good	
6/17/2016	FOG-400	Nova Biomedical (200 Prospekt Street)	Yes	90	5/7/2016	Johns Sewer and Drain	781-569-8695	No	Yes	Good	Good	
6/17/2016	FOG-190	Marist Hill (66 Newton Street)	Yes	30	5/10/2016	Johns Sewer and Drain	781-569-8695	No	Yes	Good	Good	
6/17/2016	FOG-177	Leland Home (21 Newton Street)	No	30	6/16/2016	Self	000-000-0000	No	No	Good	Good	
6/17/2016	FOG-97	City of Waltham- William Stanley Senior Center (488 Main Street)	Yes	90	6/9/2016	Wayne's Drains	781-272-3100	No	No	Good	Good	
6/17/2016	FOG-197	Meadow Green Nursing Home (45 Woburn Street)	Yes	90	4/19/2016	Drain Doctor Inc	617-628-8833	No	No	Good	Good	
6/17/2016	FOG-92	City of Waltham- Northeast Elementary School (70 Putney Lane)	Yes	360	8/12/2015	WRE	000-000-0000	No	No	Good	Good	
6/17/2016	FOG-401	City of Waltham- Northeast Elementary School (70 Putney Lane)	Yes	360	8/7/2015	WRE	000-000-0000	No	No	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/17/2016	FOG-289	Veterans Fields (Waltham Recreation) (385 Forest Street)	No	180		N/A	000-000-0000	No	No	Good	Good	
6/17/2016	FOG-143	Gann Academy (Jewish High School) (333 Forest Street)	Yes	90	3/2/2016	Wayne's Drains	781-272-3100	No	Yes	Good	Good	
6/17/2016	FOG-402	Gann Academy (Jewish High School) (333 Forest Street)	Yes	360	3/2/2016	Wayne's Drains	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-18	Bentley Univ. (175 Forest Street) Dana Center/Gym	No	180		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-24	Bentley Univ. (175 Forest Street) Student Center - dock	No	30		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-23	Bentley Univ. (175 Forest Street) Student Center - Behind Counter	No	180		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-25	Bentley Univ. (175 Forest Street) Student Center - In Floor	No	180		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-17	Bentley Univ. (175 Forest Street)	No	180		Self	000-000-0000	No	No	Good	Good	
6/20/2016	FOG-19	Bentley Univ. (175 Forest Street) LaCava Bldg - Basement	No	180		Self	000-000-0000	No	No	Good	Good	
6/20/2016	FOG-20	Bentley Univ. (175 Forest Street) LaCava Bldg - Kitchen	No	180		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	FOG-22	Bentley Univ. (175 Forest Street) Library - Bagel Restaurant	No	180		Self	000-000-0000	No	Yes	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/20/2016	EOG-21	Bentley Univ. (175 Forest Street) LaCava Bldg - Under Silt	No	180		Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	EOG-81	Chapel Hill/Chauncy Hall School (785 Beaver Street)	Yes	30	6/7/2016	Self	000-000-0000	No	Yes	Good	Good	
6/20/2016	EOG-185	Lyman Estate (185 Lyman Street)	Yes	80	6/15/2016	Rodenhiser Excavating	866-367-6948	No	No	Good	Good	
6/20/2016	EOG-87	City of Waltham - Paine Estate (100 Robert Treat Paine Drive)	Yes	90	3/10/2016	Wayne's Drains	000-000-0000	No	No	Good	Good	
6/20/2016	EOG-282	Starbucks (15 Market Place Drive)	Yes	90	6/7/2016	Windriver	800-495-1682	No	No	Good	Fair	
6/20/2016	EOG-128	Flank's Steak House (74 Tower Road)	No	30		N/A	000-000-0000	No	Yes	Good	Fair	
6/20/2016	EOG-187	Highland Variety (61 Tomlin Street)	Yes	360	3/17/2015	Self	000-000-0000	No	No	Good	Good	
6/20/2016	EOG-142	Fulcrum (121 Hammond Street)	Yes	14	6/20/2016	Self	000-000-0000	No	No	Good	Good	
6/20/2016	EOG-93	City of Waltham- Plympton Elementary School (20 Farnsworth Avenue)	Yes	360	8/12/2015	Windriver	800-495-1682	No	No	Good	Good	
6/20/2016	EOG-91	City of Waltham- McDewitt Middle School (75 Church Street)	Yes	360	8/12/2015	Windriver	800-495-1682	No	No	Good	Good	
6/20/2016	EOG-403	City of Waltham- McDewitt Middle School (75 Church Street)	Yes	360	8/12/2015	Windriver	800-495-1682	No	No	Good	Fair	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contract Number	Enzymes/Bacteria Used?	Are Cooking Grease Recycled	Over all Condition	House Keeping	Comments
6/22/2016	FOG-216	Our Lady Comforter of the Afflicted Church & School (920 Trapelo Road)	No	180		N/A	000-000-0000	No	No	Good	Good	
6/22/2016	FOG-37	Boston Market (1089 Lexington Street)	Yes	21	5/25/2016	Baker Commodities	978-454-8811	No	No	Good	Good	
6/22/2016	FOG-404	Starbucks (1019 Trapelo FOG-404)	Yes	80		Windriver	800-499-1682	No	No	Good	Good	
6/22/2016	FOG-200	Mobil Gas (1033 Trapelo Road)	Yes	360	6/24/2016	Self	00-000-0000	No	No	Good	Good	
6/22/2016	FOG-264	Shoppers Cafe (731 Moody Street)	Yes	60	5/6/2016	Self	000-000-0000	No	Yes	Good	Good	
6/22/2016	FOG-405	Shoppers Cafe (731 Moody Street)	Yes	60	5/6/2016	Self	000-000-0000	No	Yes	Good	Good	
6/22/2016	FOG-139	Francos (714 Moody Street)	Yes	14	5/19/2016	Self	000-000-0000	No	Yes	Good	Good	
6/22/2016	FOG-11	Alpens (671 Moody Street)	Yes	30	6/12/2016	Self	000-000-0000	No	Yes	Good	Good	
6/22/2016	FOG-126	Dunkin Donuts (581 Moody Street)	Yes	30	6/7/2016	Service Pumping and Drain Co	800-794-9285	No	No	Good	Good	
6/22/2016	FOG-193	Masao's Kitchen (581 Moody Street)	Yes	30	5/18/2016	All Drain Services	888-284-6400	No	Yes	Good	Good	
6/22/2016	FOG-6	Angelo's House of Pizza (579 Moody Street)	Yes	30	6/18/2016	All Drain Service	000-000-0000	No	Yes	Good	Good	
6/22/2016	FOG-283	TKI House (569 Moody Street)	Yes	30	6/7/2016	Johns Sewer and Pipe Cleaning	781-890-8682	No	Yes	Good	Good	
6/22/2016	FOG-50	Bristol Lodge Soup Kitchen (Church) (545 Moody Street)	No	90		N/A	000-000-0000	No	No	Fair	Good	
6/22/2016	FOG-247	Sakura (5 Pine Street)	Yes	90	2/4/2016	Self	000-000-0000	No	Yes	Good	Good	
6/23/2016	FOG-170	John Brewers Restaurant (39 Main Street)	Yes	60	5/5/2016	Service Pump and Drain	000-000-0000	No	Yes	Good	Good	
6/23/2016	FOG-249	Salvation Army Kitchen (33 Myrtle Street)	No	60		N/A	000-000-0000	No	No	Good	Good	Brand new 6/23/16

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/23/2016	FOG-49	Brelundi Italian Ready Meals (16 Felton Street)	Yes	90	1/15/2016	Stone Supply Specialist	800-637-0771	No	Yes	Good	Good	
6/23/2016	FOG-159	Guadalupe's (154 River Street)	Yes	30	2/19/2016	Self	781-891-3535	No	Yes	Good	Fair	
6/23/2016	FOG-274	Taquenia Mexico (24 Charles Street)	Yes	30	6/17/2016	Food Grease Trappers	978-373-3058	No	Yes	Good	Fair	
6/23/2016	FOG-185	Corp. Chats @ Somerset Court (281 Winter Street)	Yes	90	3/3/2016	Crystal Clear	000-000-0000	No	No	Good	Good	
6/23/2016	FOG-233	Rebecca's Cafe (410 Totten Pond Road)	Yes	180	3/9/2016	Johns Sewer and Drain	781-589-6605	No	No	Good	Good	
6/23/2016	FOG-225	Pizzi Farms (495 Lincoln Street)	Yes	180	12/3/2015	Windriver	800-838-3650	No	No	Good	Good	
6/23/2016	FOG-12	BSF Pizza (227 Lake Street)	Yes	60	6/9/2016	Rendering Co	413-569-6265	No	Yes	Fair	Fair	
6/23/2016	FOG-123	Dunkin Donuts (878 Lexington Street)	Yes	180	7/6/2015	Service P Drain	000-000-0000	No	No	Good	Good	
6/23/2016	FOG-148	Grassfield's Restaurant (878 Lexington Street)	Yes	30	6/16/2016	All Drains Cleaning Inc	800-656-8970	No	Yes	Good	Good	
6/23/2016	FOG-267	Signature Fathers Espousal and Retreat Center (554 Lexington Street)	Yes	90	3/13/2015	Action King	000-000-0000	No	No	Fair	Good	
6/24/2016	FOG-39	Boys & Girls Club (20 Exchange Street)	Yes	30	5/9/2016	Self	000-000-0000	No	No	Good	Good	
6/24/2016	FOG-82	Chateau Restaurant (195 School Street)	Yes	21	6/7/2016	Johns Sewer and Drain	781-589-6895	No	Yes	Good	Good	
6/24/2016	FOG-496	Chateau Restaurant (195 School Street)	Yes	21	6/7/2016	Johns Sewer and Drain	781-589-6895	No	Yes	Good	Good	
6/24/2016	FOG-407	Chateau Restaurant (195 School Street)	Yes	21	6/7/2016	Johns Sewer and Drain	781-579-6895	No	Yes	Good	Good	

A	B	C	D	E	F	G	H	I	J	K	L	M
Date	Asset ID	Asset Description	Maint. Log Visible and Complete	Maintenance Schedule Days	Date of Last Maintenance	Contractor Name	Contractor Contact Number	Are Enzymes/Bacteria Used?	Is Cooking Grease Recycled	Overall Condition	House Keeping	Comments
6/24/2016	FOG-408	Chateau Restaurant (195 School Street)	Yes	21	6/24/2016	Johns Sewer and Drain	781-569-0995	No	Yes	Good	Good	
6/24/2016	FOG-409	Chateau Restaurant (195 School Street)	Yes	21	6/16/2016	American By Products	781-593-3980	No	Yes	Good	Good	
6/24/2016	FOG-280	The Waltham Sports Pub (619 Main Street)	Yes	90	6/6/2016	Self	000-000-0000	No	Yes	Good	Good	
6/24/2016	FOG-272	SueYasu (617 Main Street)	No	21	6/6/2016	Self	000-000-0000	No	Yes	Good	Fair	
6/24/2016	FOG-101	Common Cafe (603 Main Street)	Yes	90	5/6/2016	Lifecycle Renewables	888-461-9331	No	Yes	Good	Fair	
6/24/2016	FOG-292	Waltham City Hall (610 Main Street)	Yes	360	12/15/2015	Self	000-000-0000	No	No	Good	Good	
6/27/2016	FOG-111	Crescent Suites Hotel (287 Crescent Street)	Yes	90	6/6/2016	Self	000-000-0000	No	No	Good	Good	
6/27/2016	FOG-1	99 Restaurant (110 South Street)	No	90	6/3/2016	Windriver	800-499-1682	No	Yes	Good	Good	
6/27/2016	FOG-410	99 Restaurant (110 South Street)	No	30	6/22/2016	Windriver	800-499-1682	No	Yes	Good	Good	
6/27/2016	FOG-266	Solea Restaurant (388 Moody Street)	Yes	14	6/17/2016	Food Grease Trappers	978-372-3058	No	Yes	Good	Good	
6/27/2016	FOG-8	Antojito's Cafe (489 Moody Street)	Yes	30	6/22/2016	Food Grease Trapper	000-000-0000	No	No	Good	Fair	
6/27/2016	FOG-277	Tempo (474 Moody Street)	Yes	7	6/27/2016	Self	000-000-0000	No	Yes	Good	Good	

# Specifications



### **Scope of Services – Grease Trap Inspections**

1. Prepare for and inspect existing grease traps and interceptors at up to 300 food service and other establishments. In general the inspections will include the following
  - a. Verify owner/occupant and facility information
  - b. Inspect Grease Management systems:
    - Internal Grease Traps: Open Traps (where accessible); estimate grease/solids layers; inspect grease trap components; ensure drainage hose is connected to waste grease reservoir
    - External Grease Interceptors: Open manhole covers, inspect sample tee for signs of grease, estimate grease and solids layers
  - c. Review maintenance records
  - d. Review findings with contact person, provide handouts and respond to questions
  - e. Document the results of the inspection on the City's existing Grease Control Log Form
  - f. Provide a spreadsheet summarizing the findings of the inspections
2. Provide one copy of the Grease Control Log Form completed for the project.

### **The City of Waltham will provide the following to facilitate work:**

1. Pre-arranged authorization for the contractor's field staff to enter each of the food service establishments to perform the grease trap inspections. Contractor will contact owner/occupant to make appointments and/or other prior arrangements, with the assumption that entry will be granted upon arrival.
2. An Excel spreadsheet of the existing information with current food establishments to be inspected, as well as the type/nature of these facilities and any data available from prior inspections.
3. A copy of the inspection form utilized by the City when performing prior grease trap inspections so that contractor's inspectors gather similar data.

### **Schedule of Work**

Work will commence once a purchase order has been issued by the city of Waltham. Inspections will be completed by the date established by the Engineering Department. Reports and data, as described above, will be transmitted to the City within 30 days of completing the inspections.

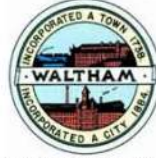
### **Fee**

The estimated hours to complete this work is

300 hours - Field work	Rate _____/hour x 300 hours = _____
15 hours – Project Management	Rate _____/hour x 15 hours = _____
10 hours - Administration	Rate _____/hour x 10 hours = _____
<b>Total</b>	_____

Please provide an hourly rate that includes all expenses. Please note that prices must encompass everything necessary for furnishing all items, materials, supplies or services, travel communication, reproduction overhead, profit, packing, cost of delivery, etc., and in the case of services, completion of same, as per specifications.

CITY OF WALTHAM  
Engineering Department  
Office of the City Engineer



Stephen Casazza, P.E.  
City Engineer and Director

### GREASE CONTROL LOG FORM

<b>Failure to maintain this log shall result in violation of City of Waltham Ordinances and your facility will be subject to the non-criminal disposition.</b>				
<i>This log must be available for viewing by Engineering personnel at all times.</i>				
Name of Business:		Address:		
Name of Owner:		Contact:		
		Phone Number:		
		Email Address:		
Date:		Inspector:		
Number of Traps:		How Often Cleaned:		
<b>Trap #1</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>Trap #2</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>Trap #3</b> Trap Size:		Manufacturer & Model #:		
Date Installed:		Location: (describe)		Outside Inside
<b>CLEANING LOG</b>				
Date	Who Removed Grease	Amount	Signature	W-S-D

*Please attach another sheet if there are more than three grease traps.*

WALTHAM, MASSACHUSETTS  
GREASE TRAP INSPECTION SUMMARY

**This is not a final listing. the food services facilities constantly change with new ones added and old ones deleted. THIS IS ONLY A SAMPLE**

ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
1		34	Alder Street	Salvation Army Kitchen	unk		New on list
2		140	Beal Road	Fitzgerald Elementary School	2	360/720	
3		155	Bear Hill Road	Uno's Chicago Grill	2	30/90	
4		704	Beaver Street	Dorothy Francis Home	unk		New on list
5		785	Beaver Street	Chapel Hill/Chauncy Hall School	2	30	
6		3	Carter Street	Biagio Express	2	30	Formerly Mm's Roast Beef
7		99	Cedar Street	Sons of Italy Hall	2	90	
8		24	Charles Street	Taqueria Mexico	1	30	
9		62	Church Street	Mary's House (Shelter)	unk		New on list
10		75	Church Street	McDevitt Middle School	2	360/720	
11	Vacant	9	Cooper Street	Marcellino Restaurant - closed	1	30	Closed late December 2015?
12		10	Crescent Street	Karibu Restaurant	1	60	
13		287	Crescent Street	Crescent Suites Hotel	1	90	
14		169	Elm Street	Creative Start Child Care Center	unk		New on list
15		193	Elm Street	French American Victory Club	1	90	
16		39	Emerson Road	Gracies Kitchen (Catering/Take out)	1	14/90	
17		20	Exchange Street	Boys & Girls Club	1	30	
18		20	Farnsworth Avenue	Rhympson Elementary School	2	360/720	
19		16	Felton Street	Community Day Center of Waltham (upstairs)	unk		New on list
20		16	Felton Street	Brelundi Italian Ready Meals (downstairs)	unk		New on list
21		139	Felton Street	Cruz Market	1	30	
22	Vacant	210	Felton Street	Vacant	N/A	N/A	No longer any kitchen
23		200	Fifth Avenue	Epicurian Feast Cafe	1	90	
24		400	Fifth Avenue	Corporate Chefs @ Prospect Cor. Cafe	1	90	
25		175	Forest Street	Bentley College - LaCava Bldg - Basement	1	30	
26		175	Forest Street	Bentley College - LaCava Bldg - Kitchen	1	180	
27		175	Forest Street	Bentley College - LaCava Bldg - Under Sink	1	180	
28		175	Forest Street	Bentley College - Student Center - dock	1	30	
29		175	Forest Street	Bentley College - Student Center - In Floor	1	30	
30		175	Forest Street	Bentley College - Student Center - Behind Counter	1	180	
31		175	Forest Street	Bentley College - Library - Bagel Restaurant	1	180	
32		175	Forest Street	Bentley College - Dana Center/Gym	1	180	
33		175	Forest Street	Bentley College - Collins/Dunkins	1	60	
34		333	Forest Street	Gann Academy (Jewish High School)	2	90/90	

Grease Traps as of 02-04-2016  
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Based on Current List of Food Establishments from Board of Health  
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ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
35		385	Forest Street	Veterans Fields (Waltham Recreation)	1	180	Official Address is 424 Trapelo Road
36		16	Fountain Street	Manero Catering	2	60/60	
37		32	Fourth Avenue	Extended Stay America Hotel #9646	N/A		Extended stay hotel; check floor drain
38		52	Fourth Avenue	Extended Stay America Hotel #9667	unk		Extended stay hotel; Check Kitchen for traps
39		54	Fourth Avenue	Hyatt House Hotel	1	90	
40		77	Fourth Avenue	Cafe (City Point)	2	90/365	
41		35	Gatehouse Drive	Astra Zeneca (Flk Int'l)	1	30	
42		45	Georgian Road	Cambridge School of Weston	2	90/90	
43		121	Hammond Street	Fulcrum	1	30	
44		21	Hickory Drive	Rita's	1	60	
45		60	Hickory Drive	Converge/Nexdine Cafe	unk		New on list
46		220	High Street	Antonia's Sub Shop	unk		New on list
47		223	High Street	Paisano Restaurant	1	7	
48		9	Hope Avenue	Childrens Hospital @ Waltham	1	30	
49		201	Jones Road	Rita's Cafe	2	180/360	
50		227	Lake Street	B&F Pizza	1	30	
51		33	Lexington Street	Kiwaz	1	7	
52		35-37	Lexington Street	Despensa Familiar Market	unk		New on list (check for traps)
53		47	Lexington Street	NY Deli & Pizzeria	2	30	
54		130	Lexington Street	Dunkin Donuts	2	90/360	
55		146	Lexington Street	Demo's	2	30/180	
56		168	Lexington Street	Waltham Pizza	1	30	
57		205	Lexington Street	Dominos	1	30	
58	Vacant	249	Lexington Street	City Streets Restaurant - Closed 10-2015	n/a	30	Closed moved to 411 Waverley Oaks Road
59		554	Lexington Street	Stigmatine Fathers Espousal and Retreat Center	2	90	
60		617	Lexington Street	Waltham High School	2	360	
61		655	Lexington Street	John F. Kennedy Middle School	2	360/720	
62		822	Lexington Street	Burger King	2	90/90	
63		876	Lexington Street	Dunkin Donuts	1	30	
64		878	Lexington Street	Grassfield's Restaurant	1	30	
65		1018	Lexington Street	Papa Gino's	1	30	
66		1070	Lexington Street	Star Market	7	30/90	
67		1077	Lexington Street	Subway	unk		New
68		1099	Lexington Street	Boston Market	1	21	
69		1100	Lexington Street	Panera Bread	1	60	
70		1106	Lexington Street	Gen Meadow Condominiums	1	30	

Grease Traps as of 02-04-2016  
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Based on Current List of Food Establishments from Board of Health  
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ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
71		1110	Lexington Street	McDonalds	1	30	
72		1111	Lexington Street	Frندی's	1	30	
73		494	Lincoln Street	MacArthur Elementary School	2	360/720	
74		495	Lincoln Street	Pizzi Farms	1	180	
75		590	Lincoln Street	Cafe (Hobbs Brook Mgmt)	1	60	Contact John Shea 781-389-1300
76		610	Lincoln Street	Cafe (Hobbs Brook Mgmt)	2	60/360	Contact John Shea 781-389-1300
77		53	Linden Street	Dunkin Donuts	1	30	
78		185	Lyman Street	Lyman Estate	1	90	
79		39	Main Street	John Browsers Restaurant	1	14	
80		488	Main Street	William Stanley Senior Center	1	90	
81		501	Main Street	KFC Restaurant	2	30/30	
82		504	Main Street	Campania Restaurant	2	7	
83		507	Main Street	Wilson's Diner	2	30/30	
84		573	Main Street	Bldg #573 - Asia Wok	3	14	
85		573	Main Street	Bldg #573 - Via Latina	1	30	
86		603	Main Street	Common Cafe	1	90	
87		610	Main Street	Waltham City Hall	1	185	
88		617	Main Street	SusiYasu	3	7	
89		619	Main Street	The Waltham Sports Pub	2	30/30	New Business in Fall of 2015
90		655	Main Street	Leo's Place	1	30	Inspect
91		659	Main Street	Baan Thai	2	30	
92		663	Main Street	Gustazo Cuban Restaurant	1	30	Inspect
93		677	Main Street	Cafe on the Common	1	30	
94		789	Main Street	McDonalds	2	90/7	
95		805	Main Street	Josephs Two Restaurant	1	30	
96		806	Main Street	Wendy's	2	30/90	
97		831	Main Street	Moe's Southwest Grill	1	30/45	
98		835	Main Street	Mu Lan	2	7	
99		837	Main Street	Mu Lan	1	30	Mulan took over Arcadia Restaurant Space next door
100		841	Main Street	Mad Raven	1	30	
101		849	Main Street	Joe Sent Me	1	30	
102		859	Main Street	Dunkin Donuts	1	30	
103		864	Main Street	Absolutely Asia Restaurant	2	30	
104		869	Main Street	Subway	1	90	
105		873	Main Street	Anna's Pizza House	1	30	

Grease Traps as of 02-04-2016  
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Based on Current List of Food Establishments from Board of Health  
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ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
106		888	Main Street	Il Capriccio	1	30	
107		889	Main Street	Lena's Pizza and Subs	1	30	
108		894	Main Street	Gordon's Fine Wines & Liquors	1	90	
109		895	Main Street	Sabatino's Italian Kitchen	1	7	
110		912	Main Street	Bits and Bites Cafe	1	30	
111		922	Main Street	Jin's House (Hon Dynasty)	2	30	
112		987	Main Street	Domenic's Italian Bakery & Cafe	1	7	
113		1030	Main Street	Five Guys Burgers & Fries	1	90	
114		1030	Main Street	Chipotle Mexican Grill	1	90	
115		1030	Main Street	Panera Bread	2	30/180	
116		1056	Main Street	Cafe Angolino's	1	30	
117		1075	Main Street	Bank of America - Cricket Cafe	1	90	
118		1250	Main Street	Steve's Pizza	1	30	
119		1440	Main Street	Bear Hill Cafe & Deli - 1440 Cafe	1	14	
120		15	Market Place Drive	Starbucks	2	90	Inspect
121		56	Market Place Drive	Not Your Average Joe's	2	30/30	New to list
122		70	Market Place Drive	Jake & Joes	1	90/90	
123		110	Market Place Drive	Market Basket	6	90	Inspect
124		123	Moody Street	Biago Restaurant	1	30	
125		174	Moody Street	Springwell Inc. (Elder Services)	unk		New to list - Meal Prep Check for traps
126		211	Moody Street	Margarita's Mexican Restaurant	2	21	
127		240	Moody Street	Garcia Brogan's Restaurant (Formerly Skolig)	1	14	
128		248	Moody Street	Alba Mediterranean Market and Bakery	unk		New to list - check for traps
129	Under Constr.	256	Moody Street	Waltham Beer Works - under renovation (Formerly Watch City Brewery)	1	14	Under Construction
130		265	Moody Street	In A Pickle	1	30	
131		273	Moody Street	Guanachapi's	1	30	
132		275	Moody Street	Bison County	1	30	
133		286	Moody Street	Ponzu	2	30	
134		288	Moody Street	Tara	1	30	
135		315	Moody Street	Waltham India Market Bldg #315	1	14	
136		315	Moody Street	Kabab - Bldg #315	1	14	
137		336	Moody Street	Bistro 781 (new restaurant)	2	14	
138		342	Moody Street	Playmakers Bar & Grill (Formerly Stadium)	1	90	
139		350	Moody Street	Edible Arrangements	unk		New to list - check for traps
140		359	Moody Street	K 2 Market	1	30	

Grease Traps as of 02-04-2016  
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Based on Current List of Food Establishments from Board of Health  
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ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
141		361	Moody Street	Red Bird Restaurant	2	90	
142		367	Moody Street	Lizzy's Ice Cream	1	30	
143		374	Moody Street	Pho 1 Restaurant (Formerly Tom Can Cook)	2	7	
144		388	Moody Street	Sdeea Restaurant	1	0	
145		450	Moody Street	Joco's Bar & Kitchen	1	90	
146		457	Moody Street	Pho & Spice	2	30/7	
147		458	Moody Street	Santa Bana (Formerly Bombay Mahal)	1	14	
148		464	Moody Street	Backroom at Moody's (Restaurant)	1	30	
149		467	Moody Street	The Gaff	1	30	
150		468	Moody Street	Moody's Delicatessen & Provisions	1	90	
151		469	Moody Street	Nonna's Italian Restaurant	3	7	
152		474	Moody Street	Tempo	2	7	
153		475	Moody Street	Little India	1	14	
154		482	Moody Street	Guido's Charcol Grill	2	90	
155		484	Moody Street	Amuleto Mexican Table	1	30	
156		487	Moody Street	Tea Leaf	unk		New to list - check for traps
157		489	Moody Street	Antojito's Cafe	1	14	
158		545	Moody Street	Bristol Lodge Soup Kitchen (Church)	1	120	
159		569	Moody Street	Tiki House	1	30	
160		579	Moody Street	Angelo's House of Pizza	1	30	
161		581	Moody Street	Masao's Kitchen	1	30	
162		585	Moody Street	Mi Terra	1	30	
163		591	Moody Street	Dunkin Donuts	1	60	
164		596	Moody Street	Rendezvous	1	90	
165		671	Moody Street	Athens	1	14	
166		677	Moody Street	Dragon Chef	2	14	
167		714	Moody Street	Franco's	1	14	
168		723	Moody Street	Held's	1	30	
169		731	Moody Street	Shoppers Cafe	2	60	
170		881	Moody Street	Burger King	1	30	
171		934	Moody Street	NY Pie Pizza	1	30	
172		21	Newton Street	Leland Home	1	30	
173		66	Newton Street	Marist Hill	1	30	
174		203	Newton Street	Casa D'Italia	unk		New to list - check for traps
175		229	Newton Street	Panela De Barro	1	30	

Grease Traps as of 02-04-2016  
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Based on Current List of Food Establishments from Board of Health  
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ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
176		230	Newton Street	Los Latino Meat Market	1	30	
177		235	Newton Street	Subway	1	30	
178		344	Newton Street	Sagueros Market	unk		New to list - check for traps
179		6	Oak Street	Ulos Latinos	1	30	
180		30	Parmenter Road	Whittemore Elementary School	2	180/720	
181		5	Pine Street	Sakura	2	90	
182		11	Pine Street	The Grill	1	90	
183		16	Pine Street	Embassy Cinema	1	90	
184		48	Pine Street	Springwell Inc. (Elder Services)	unk		New to list - Meal Prep Check for traps
185		53	Prospect Street	Tree Top	2	30	
186		55	Prospect Street	Carl's Steak Subs	1	30	
187		137	Prospect Street	Prospect Cafe & Pizzeria	1	30	
188		179	Prospect Street	Michael J's	unk		New to list - check for traps
189		200	Prospect Street	Nova Biomedical	2	90	
190		70	Putney Lane	Norhease Elementary School	2	360/720	
191		49	River Street	Dunkin Donuts - Bldg. #49	1	30	
192		49	River Street	D'Angelo's - Bldg. #49	1	30	
193		54	River Street	Lily's	2	7	
194		85	River Street	Pini's Pizza	1	30	
195		90	River Street	Subway	1	90	
196		130	River Street	Shaws Supermarket	5	30/90	
197		154	River Street	Guanichapis Bar & Grill	1	14	
198		430	River Street	Rinchon	1	30	
199		100	Robert Treat Paine Drive	Paine Estate (hosts events such as weddings etc)	1	90	
200		55	Russell Street	Hannaford Supermarket	5	30	
201		51	Sawyer Road	Cafe	1	60	
202		101	Schod Street	Elks Hall	1	180	
203		195	Schod Street	Chateau Restaurant	6	21-30	Double check on # traps
204		52	Second Avenue	Corporate Chefs Cafe	1	90	
205		71	Second Avenue	Costco	8	30/180	
206		266	Second Avenue	Cafe	1	30	
207		275	Second Avenue	Walham Place Cafe	1	30	
208		66	Seyon Street	B.J's Store	7	45	
209		126	Smith Street	Walham Crossing	1	90	
210		110	South Street	99 Restaurant	2	30/90	

Grease Traps as of 02-04-2016  
6 of 9

Based on Current List of Food Establishments from Board of Health  
30

ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
211		250	South Street	Wm Stanley Elementary School	2	360	
212		415	South Street	Brandeis - Shapiro - Bagel	1	120	
213		415	South Street	Brandeis - Sherman - Kitchen	1	120	
214		415	South Street	Brandeis - Sherman - Dock	1	120	
215		415	South Street	Brandeis - USDAN - Basement	1	120	
216		415	South Street	Brandeis - USDAN - Quizzes	1	120	
217		415	South Street	Brandeis - Faculty - On Floor	1	120	
218		415	South Street	Brandeis - Faculty - In Floor	1	120	
219		415	South Street	Brandeis - Village - POD	1	180	
220		415	South Street	Brandeis - Library - Farber	1	180	
221		559	South Street	Cappy's Pizza	1	30	
222		580	South Street	Prime Deli	1	30	
223		800	South Street	Watermill Cafe	1	30	
224		36	Spruce Street	Walham Fresh Fish & Prime Market	1	30	
225		40	Sylvan Road	Cafe - National Grid	2	90/180	
226		60	Sylvan Road	Cafe - Verizon	1	90	Check to see if any Cafe at 50 Sylvan Road
227		28	Thayer Road	OMG Bagel	1	7	
228		70	Third Avenue	Westin Hotel	2	30/30	
229		75	Third Avenue	D'Angelo's - Bldg #75	1	90	
230		75	Third Avenue	Dunkin Donuts - Bldg #75	1	30	
231		99	Third Avenue	Bonefish Grill	unk		new
232		99	Third Avenue	Osteria Posto	unk		new
233	Under Constr.	99	Third Avenue	Not Open Yet - Tenancy not finalized per Bldg Dpt			new
234		230	Third Avenue	Rebecca's Cafe	1	90	
235		61	Tomlin Street	Highland Variety	1	365	
236		295	Totten Pond Road	Veteran's Rink (Walham Recreation)	1	180	
237		410	Totten Pond Road	Rebecca's Cafe	1	90	
238		450	Totten Pond Road	Hilton Garden Inn	1	30	
239		455	Totten Pond Road	Naked Fish - Bldg #455	1	30	
240		455	Totten Pond Road	Home Suites Inn - Bldg #455	1	90	
241		460	Totten Pond Road	Rebecca's Cafe	1	90	

Grease Traps as of 02-04-2016  
7 of 9

Based on Current List of Food Establishments from Board of Health  
31

ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
242		511	Totten Pond Road	Shell Gas Station	1	360	No Grease Trap - Oil Separator in Garage
243		74	Tower Road	Flank's Steak House			New Part of the Market Basket Complex (1265 Main Street)
244	Under Constr.	170	Tracer Lane	Building is under construction	1	90	
245		623	Trapelo Road	VFW Post #10334	unk		New to list - check for traps
246		920	Trapelo Road	Our Lady Comforter of the Afflicted Church & School	1	90	
247		1019	Trapelo Road	Starbucks	1	90	
248		1019	Trapelo Road	Chinese Restaurant	unk		New to list - check for traps
249		1033	Trapelo Road	Mobil Gas	1	90	
250		1455	Trapelo Road	Gulf	1	360	
251	Vacant	1560	Trapelo Road	Cafe (former location of AutoDesk) - may be vacant	1	180	
252		1601	Trapelo Road	Rebecca's Cafe	1	90	
253		1841	Trapelo Road	Carroll School	unk		New to list - check for traps
254		5	Turner Street	South Street Cafe	1	30	
255		130	Turner Street	Nexdine Cafe @ Stony Brook	3	90	
256		215	Waverley Oaks Rd.	American Legion Hall	1	90	
257		307	Waverley Oaks Rd.	Duffy Properties - Corporate Chefs @Starburst	1	30	
258		411	Waverley Oaks Rd.	Protestant Guild - Bldg 411	1	90	
259		411	Waverley Oaks Rd.	City Streets Restaurant - Bldg 411	1	21	
260		411	Waverley Oaks Rd.	Sichuan Garden - Bldg 411	2	30	
261		235	Wellesley Street	Regis College - Weston MA	1	90	Inspect last ... will get building where trap is
262		134	West Street	Weston Raquet Club	1	90	
263		195	West Street	Eurest Dining/Compass Group Cafe	1	90	
264		200	West Street	Cafe Services	2	90/360	
265		170	Willow Street	Obento Sushi Catering	1	180	
266		179	Willow Street	Three Fortunes Chinese Restaurant	1	7	
267		196	Willow Street	Taqueria El Amigo Restaurant	1	7	
268		265	Winter Street	Cafe (Hobbs Brook Mgmt)	1	60	Contact John Shea 781-389-1300.
269		281	Winter Street	Corp. Chefs @ Somerset Court	1	120	
270		380	Winter Street	Copper House Tavern	2	30/90	
271		372	Winter Street	Best Western Hotel	unk		New to list - check for traps
272		385	Winter Street	Holiday Inn Express	unk		New to list - check for traps
273		387	Winter Street	Courtyard Marriott Hotel	1	90	
274		475	Winter Street	Green Papaya - Bldg #475	3	14/7	
275		475	Winter Street	Bertucci's - Bldg #475	2	30/90	
276		475	Winter Street	Umi Restaurant - Bldg #475	2	7	

Grease Traps as of 02-04-2016  
8 of 9

Based on Current List of Food Establishments from Board of Health  
32

ID	Date	No.	Street	Name of Facility	Trap #	Days	Comments
277		475	Winter Street	Jimmy-Johns Gourmet Sandwiches	unk		New to list - check for traps
278		475	Winter Street	Childrens Workshop (daycare)	unk		New to list - check for traps
279		550	Winter Street	Embassy Suites Hotel	2	30	
280		830	Winter Street	Cafe Services	1	180	
281		840	Winter Street	Boston Sports Club - Paul's Cafe and Catering	1	90	
282		850	Winter Street	Cafe Services	2	90/180	
283		860	Winter Street	Mass Medical Society - Sodexo	1	90	
284		870	Winter Street	Raytheon - Eurest Dining	1	30	
285		880	Winter Street	Cafe (Nexdine)	1	90	
286		890	Winter Street	Cafe (Nexdine)	1	90	
287		920	Winter Street	Cafe Services	2	90/180	
288		950	Winter Street	Rita's Cafe	1	90	
289		1000	Winter Street	Rita's Cafe	3	90	
290		1050	Winter Street	Rita's Cafe	3	90	
291		1100	Winter Street	Rita's Cafe	1	90	
292		45	Woburn Street	Meadow Green Nursing Home	1	90	
293		81	Wyman Street	Thermo Electron - Eurest Dining	1	90	
294		175	Wyman Street	Cafe (Hobbs Brook Mgmt)	3	60/360	Contact John Shea 781-389-1300.
295		225	Wyman Street	Cafe (Hobbs Brook Mgmt)	1	60	Contact John Shea 781-389-1300.
296		235	Wyman Street	Shire @ 235 Wyman Cafe	1	30	Contact John Shea 781-389-1300.
297	Building Status?	255	Wyman Street	Status of Building			Contact John Shea 781-389-1300.
298	Building Status?	275	Wyman Street	Status of Building			Building demolished
299		303	Wyman Street	Cafe (Hobbs Brook Mgmt)	1	60	Contact John Shea 781-389-1300.
300		333	Wyman Street	Hobbs Brook Office Park - Corporate Cafe	unk		Inspect, John Shea 781-389-1300
301		404	Wyman Street	Cafe (Hobbs Brook Mgmt)	2	60	Contact John Shea 781-389-1300.
301	# Facilities				381	# Traps	Estimate 425 Traps (several new establishments)
9	Currently Vacant or Under Construction				Plus 50+ Potential New Traps		
292	# Facilities to be inspected						

## Fats, Oils and Grease (FOG)



Fats, oils, and grease (FOG) are one of the leading causes of sewer overflows. There are simple steps which residents can take to prevent FOG from adversely affecting their homes and communities. The easiest way to solve grease problems and prevent blockages is to keep FOG out of the sewer system.

FOG represents one of the largest problems for sewer utilities and their customers. Blockages due to coagulated grease in pipes are thought to be the leading cause of sanitary sewer overflows (SSOs). SSOs are backups in either the public sewer or residential plumbing. Although often unintentional, the injection of FOG into the sewer system poses a significant risk to household plumbing and public sewer systems.



Garbage disposals, or food grinders, can be useful appliances when used properly. The grinding of raw vegetables and certain other discarded food products not cooked with grease, butter or oils are potentially useful when transported to the sewer treatment plant as they can be recycled in an environmentally useful manner. Conversely, the grinding of meat products, dairy products or other cooked foods allows grease to be temporarily ground and introduced into the sewer system. FOG will accumulate and eventually form blockages, often causing SSOs.

Most grease is a byproduct of cooking and is usually found in such things as:



## Cool It. Can It. Trash It.

- Food scraps
- Meat fats
- Lard
- Cooking oil
- Butter and margarine
- Baked goods
- Sauces
- Dairy products

### Here's how you can help prevent sewer backups:

- Never pour grease down sink drains or into toilets or garbage disposals.
- Pour grease into a covered disposable container and put it into the trash.
- To assist with the proper disposal of fats, oils, and grease, BWSC is providing [FREE reusable grease can lids](#) to residents.



### COOL IT - CAN IT – TRASH IT

- Soak up remaining fats, oils and grease with paper towels and dispose with your trash.
- Before you wash dishes, scrape meats and food with fat and grease into the trash.
- Put baskets or strainers in sink drains to catch food scraps and other solids, and empty the drain basket or strainer into the trash.
- Only use garbage disposals for fruits, vegetables, and organic waste.

For more information, download our FOG Brochure in [English](#) or [Spanish](#).

### WEB SITE

<http://www.bwsc.org/COMMUNITY/prevention/fog.asp>

# Kitchen Environmentalists

NOVEMBER 10, 2015

Instead of pouring fat skimmed from the Thanksgiving turkey roasting pans down the drain, use a can and put a bright blue lid on it, courtesy of the Boston Water and Sewer Commission. BWSC is handing out reusable lids, designed to fit cans of different sizes, at a free event on Nov. 20-22. Because fats solidify in the pipes on cooling, which can cause sewage backup in your home and into city streets, it's important not to pour it down the drain. Rain can carry the sewage into local waterways, potentially polluting them, says BWSC communications director Jeanne Richardson. Keeping a grease receptacle handy for all cooking fats and throwing it in the trash when it's full turns cooks into good environmentalists, says Richardson. "Everyone can do their part," she says. *BWSC will be at Stop & Shop, South Bay Mall, 1100 Massachusetts Ave., Dorchester, Nov. 20, 3-7 p.m.; Nov. 21 and Nov. 22, 9 a.m.-5 p.m. Boston Water and Sewer Commission, 617-989-7000, [www.bwsc.org](http://www.bwsc.org).* VALERIE RYAN



# **Boston Water and Sewer Commission – Commercial Kitchen Grease Trap Guidelines**

## **Can I Add Any Cleaning Agents to the Trap to Help Clear the Grease Faster?**

No. Never add bleach, emulsifiers, enzymes, or any other chemical to the grease trap. These agents harm the natural bacteria that eat grease and oils in grease traps. The only additive allowed into the sewer system by BWSC is bacteria. Bacteria consume fat, oil, and grease in the trap, turning them into water and carbon dioxide.

## **What Methods of Disposal Are Available for Used Grease?**

The food establishment's waste hauler or renderer that removes used fryolator grease and oil normally accepts materials removed from the grease trap. Large in-ground grease traps normally hold 500 gallons or more and are usually cleaned by a contractor equipped to deal with the large quantities of grease, oil, and non-floatables. It is the responsibility of the establishment owner to ensure the trap is completely cleaned.

## **How May I Receive Assistance From BWSC When Cleaning the Grease Trap in My Establishment?**

BWSC will provide Grease Control Logs for the establishment owner to maintain regarding the cleaning of the establishment's grease traps. The log notes the date the trap is cleaned, amount of material removed, and a signature confirming the work was performed.

Proper maintenance of grease traps is essential to the smooth and sanitary operation of a food establishment.

## **Additional Information**

For additional information regarding the proper maintenance and care of grease traps, please contact BWSC's Enforcement Division at 617-989-7299.



**Boston Water and  
Sewer Commission**

Community Services Department  
**617-989-7000**

980 Harrison Avenue  
Boston, MA 02119-2540  
[www.bwsc.org](http://www.bwsc.org)

Thomas M. Menino  
*Mayor, City of Boston*

Henry F. Vitale  
*Executive Director/CFO  
and Treasurer*



2013



**Boston Water and Sewer Commission**

## **Commercial Kitchen Grease Trap Guidelines**



## What Are Grease Traps?

*Grease traps are devices placed on kitchen cleaning appliances such as sinks, woks, and any other drains that collect grease. Properly maintained grease traps help prevent unwanted grease build-up in a private building's sewer or a Boston Water and Sewer Commission (BWSC) sewer.*

## Grease Traps Are Required in Restaurants and Food Establishments

Cooking grease that gets washed off cooking appliances and kitchenware can end up causing significant problems in building drains and BWSC sewers. BWSC's regulations governing the use of sanitary and combined sewers and storm drains require properly installed and maintained grease traps in all restaurants and food establishments in Boston.

Article 111, Section 15, states: "Grease traps shall be required on sewers into which significant amounts of animal or vegetable fat, oil or grease may be discharged so that a discharge concentration does not exceed 100 milligrams per liter.... The Commission shall have the right to inspect such facilities in accordance with Article VII of these regulations."

For a complete copy of the regulations, go to [www.bwsc.org](http://www.bwsc.org) (Regulations) or contact BWSC at 617-989-7000.

## Are There Different Types of Grease Traps?

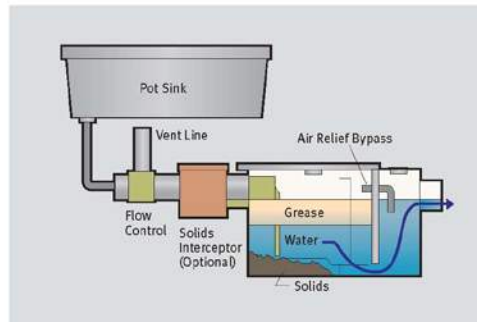
Two types of grease traps exist:

- ▶ Traps located in an establishment near the fixture it serves
- ▶ Large traps located outside the building in the ground that serve the entire kitchen

## What Fixtures in My Food Establishment Require a Grease Trap?

Significant amounts of grease in buildings and BWSC sewers can come from the following fixtures:

- ▶ Pot Sinks
- ▶ Rinse Sinks at Dishwashers  
*Note: Garbage disposals should not be installed on these sinks.*
- ▶ Dishwashers Outside Trap Only  
*Note: Dishwashers cannot flow through a point-of-use trap inside a building.*
- ▶ Woks
- ▶ Floor Drains and Sinks
- ▶ Automatic Hood Washers



## How Do I Clean the Grease Traps and How Often?

*Note: These methods of cleaning are for guideline purposes only; many traps are designed differently and require specific methods for cleaning. Consult the equipment manufacturer for instructions.*

- ▶ Grease traps should be cleaned when 25% of the liquid level of the trap is grease or oil, once a month minimum for point-of-use traps, and quarterly for large in-ground grease interceptors.
- ▶ The cover should be removed carefully to avoid damage to the gasket.
- ▶ Ladle off the layer of grease and oil floating on top of the water.
- ▶ Remove any baffles and scrape clean. After cleaning, the baffles can be rinsed off in the sink that flows to the trap.
- ▶ Using a strainer, scrape the bottom of the trap to remove all non-flatable food particles and debris.
- ▶ Clean the bypass vent with a flexible probe or wire.
- ▶ Reinstall baffles and cover.

*Note: The grease trap should be completely emptied once a month. Many establishments have an independent contractor that specializes in grease trap cleaning perform the work.*

*All interior grease trap installations are subject to state and local plumbing codes.*

Grease and solids from food establishments that enter a grease trap remain in the trap, separated from the water, which gets flushed to the sewer system. Periodically, the trap needs to be opened and the grease and solids removed to allow the trap to continue operating properly.



## NYC Environmental Protection - Preventing Grease Discharges Into Sewers

### ENFORCING REGULATIONS

DEP enforces the City's sewer use regulations and may fine businesses that are not in compliance. DEP routinely sends inspectors to businesses to check grease interceptors and make sure they are correctly sized, properly installed and maintained, and operating effectively. If a business has an interceptor that is too small, inspectors will order the owner or operator to install the correctly sized unit, based on New York City's Sewer Use Regulations (15 RCNY Section 19-11) and Plumbing Code. The maximum penalty for not complying with the rules is currently \$10,000 per day, per violation. To avoid the expense of such fines, install the correctly sized unit and maintain it properly.

Grease interceptors should conform to American Society of Mechanical Engineers (ASME-A112.14.3 or A112.14.4) or Plumbing & Drainage Institute (PDI-G101) standards (unless prior approval for the grease interceptor was received from the NYC Board of Standards & Appeals or the NYC Department of Buildings Materials and Equipment Acceptance Division), and should be installed in accordance with the manufacturer's instructions.

For information about the City's Sewer Use Regulations write to the address on the back of this brochure, or contact us online at: [www.nyc.gov/dep](http://www.nyc.gov/dep).

*To report sewer back-ups or to get assistance with sewer, water, air or noise problems, call 311.*

**311** Dial 311 for all non-emergency City services and hotlines

or contact us online at:

[www.nyc.gov/dep](http://www.nyc.gov/dep)



Bill de Blasio  
Mayor  
Emily Lloyd  
Commissioner

New York City  
Department of Environmental Protection  
Bureau of Wastewater Treatment  
59-17 Junction Boulevard, 1st Floor LR  
Flushing, New York 11373-5108



printed on recycled paper 04/14

## PREVENTING GREASE DISCHARGES INTO SEWERS

*Guidelines for  
New York City Businesses*



A thriving business community is vital to New York City and its neighborhoods. A healthy economy benefits every New Yorker. But when businesses fail to comply with sewer use regulations and improperly dispose of fat, oil, and grease (FOG), sewer lines can become clogged, causing sewage to back up into basements of homes and commercial establishments. When that happens, the entire community suffers.

The New York City Department of Environmental Protection (DEP) is responsible for maintaining the City's sewage system -- over 6,000 miles of sewers and 14 wastewater treatment plants that process about 1.3 billion gallons of sewage per day. Sewer back-ups are a major sewer system problem that damages property and affects public health. In some areas, back-ups are frequently caused by FOG clogging the local sewers. To address this problem, DEP is helping businesses comply with the City's sewer use regulations. DEP is educating not only restaurant owners, but also other food service establishments, as well as the general public to keep FOG and other materials and chemicals out of the sewer system.

To work effectively, sewer systems need to be properly maintained, from the drain to the treatment plant. If wastes are disposed of correctly, the City's sewer system can handle them without any problem. FOG is an example of a waste that the sewer system cannot handle, and, therefore, should not be put down the drain. The City needs businesses and individuals to do their part to maintain the system because repeated repairs are disruptive to residences and businesses alike. Furthermore, proper disposal by commercial establishments is required by law.

## SEWER REGULATIONS CONCERNING GREASE

To ensure the proper disposal of FOG, and to prevent sewage back-ups, the City requires grease-generating establishments to properly install, op-

erate and maintain correctly sized and designed grease interceptors. These grease interceptors must be routinely cleaned to ensure optimal operation. In addition, waste cooking oil also must be disposed of properly and should be recycled. (For more information see NYCDEP Sewer Use Regulations, 15 RCNY Chapter 19.)

In 1998 the City amended the Sewer Use Regulations. These amendments clarify existing requirements and provide for self-certification of grease interceptors by a NYS Licensed Professional Engineer or Registered Architect. Self-certification relieves regulated establishments from a lengthy departmental review process.

## HOW GREASE INTERCEPTORS WORK

Every business that generates FOG (e.g., restaurants, food handling operations, hospitals, day care and senior centers), is required to have grease interceptors to prevent these materials from entering and clogging sewer lines.

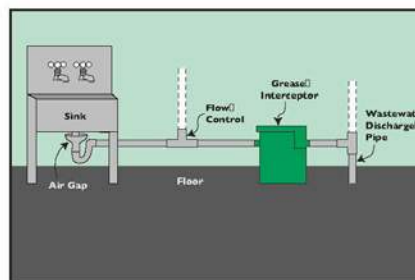
This equipment works by separating the FOG from the wastewater. Greasy wastewater entering the interceptor passes through a vented flow-control fitting that regulates the flow of the wastewater. The wastewater then passes under one or more separator baffles, or regulating devices within the interceptor, that separate the FOG from the wastewater. The FOG then floats to

the top of the interceptor, where it accumulates until manually removed. The grease-free water continues to flow through the interceptor into a wastewater discharge pipe, and then to the City's sewer system.

## INSTALLING AND MAINTAINING YOUR GREASE INTERCEPTOR

If a grease interceptor is not properly installed or maintained it will not do its job. For your own assurance, DEP requires that only licensed plumbers install grease interceptors. These interceptors must be the correct size to work properly. A licensed plumber can determine the correct size, based on the sizing criteria in 15 RCNY Section 19-11. For technical assistance plumbers and business owners may write to DEP's Bureau of Wastewater Treatment, Compliance Engineering Section, at the address listed on the back of this brochure.

Every grease interceptor should be cleaned as frequently as necessary to avoid exceeding its rated capacity. To clean, remove the cover of the interceptor and scoop out any grease and/or oil that has collected on top. Also remove all solid food material that has settled at the bottom of the interceptor. FOG from the grease interceptor, as well as waste cooking oil, can be recycled, and should be collected by a fat renderer or other grease recycling company that is licensed by the City of New York Business Integrity Commission (BIC) to pick up trade waste. BIC-licensed carters that pick up FOG may be located in several ways. A partial list can be found under Kitchen and Composting: "fat, grease, and bone haulers" on the following page of the NYCWasteless website: [www.nyc.gov/wasteless/vendors](http://www.nyc.gov/wasteless/vendors). (Our reference to this website does not constitute an endorsement of the services of any of the vendors listed therein.) If you find any outdated information, or would like to suggest additional listings, please forward by using the website: [www.nyc.gov/wasteless/contact](http://www.nyc.gov/wasteless/contact).





## Preventing Grease Discharges Into Sewers

### Guidelines for New York City Businesses

A thriving business community is vital to New York City and its neighborhoods. A healthy economy benefits every New Yorker. But when businesses discharge grease into the sewers, it can cause sanitary sewer overflows and interfere with the City's sewage treatment operations. It also violates New York City's Sewer Use Regulations and carries monetary penalties of up to \$10,000 per violation. In many cases, the law requires that the polluters appear in court every time a fine is issued.

The New York City Department of Environmental Protection (DEP) is responsible for maintaining the City's sewage system – 6,000 miles of sewers and 14 wastewater treatment plants that process about 1.3 billion gallons of sewage per day – and for enforcing the sewer use regulations. Sewer back-ups are a major sewer system problem that damages property and affects public health. In some areas, back-ups are frequently caused by grease clogging the local sewers. To address this problem, DEP is helping businesses comply with the City's sewer use regulations, which also include requirements concerning the [proper sizing](#), installation, and maintenance of grease interceptors. DEP is educating not only restaurant owners but also operators of nursing homes, fruit and vegetable stands, laundries, and dry cleaners, among others, to keep grease and other materials and chemicals out of the sewer system.

[Food Service Establishments \(FSEs\)](#) are a significant source of fats, oil and grease (FOG) because of the amount of grease used in cooking. The New York City Commercial FOG Program was developed to assist restaurants and other FSEs with proper handling and disposal of their FOG. Through implementation of [Best Management Practices \(BMPs\)](#), these establishments should be able to significantly reduce the amount of FOG that goes down their drains. This will minimize back-ups and help business owners comply with the City's requirements. Please note that [Food Waste Disposals](#) are not allowed for commercial establishments in New York City.

To work effectively, sewer systems need to be properly maintained, from the drain to the treatment plant. If wastes are disposed of correctly, the City's sewer system can handle them without any problem. Grease is an example of a waste that the sewer system cannot handle, and therefore should not be put down the drain. The City needs businesses and individuals to do their part to maintain the system because repeated repairs are disruptive to residences and businesses alike. Furthermore, proper disposal by commercial establishments is required by law.

The following brochure, **Preventing Grease Discharges Into Sewers**, provides general program information on:

- The problem of FOG in the sewers
- FOG impacting businesses, the City, and the environment
- How grease interceptors work and how to maintain/clean them
- How the DEP enforces the Sewer Use Regulations

 [English](#)

 [Spanish](#)

 [Chinese](#)

 [Korean](#)

 [Russian](#)

The New York City ***Best Management Practices (BMPS) For Non-Residential Direct and Indirect Dischargers of Grease to the Public Sewer System*** is an excerpt from Title 15 of the Rules of the City of New York:

 [New York City Best Management Practices \(BMPS\)](#)

The following signs, which can be posted above sinks, can make FOG reduction efforts more visible to employees:

 [Vegetable/Fruit Washing Only](#)

 [Hand Washing Only](#)

The following, multilingual posters can be posted above sinks and floor drains to remind employees not to pour grease into drains:

 [No Grease](#)

 [Wipe It Out](#)



## Sewer Regulations Concerning Grease

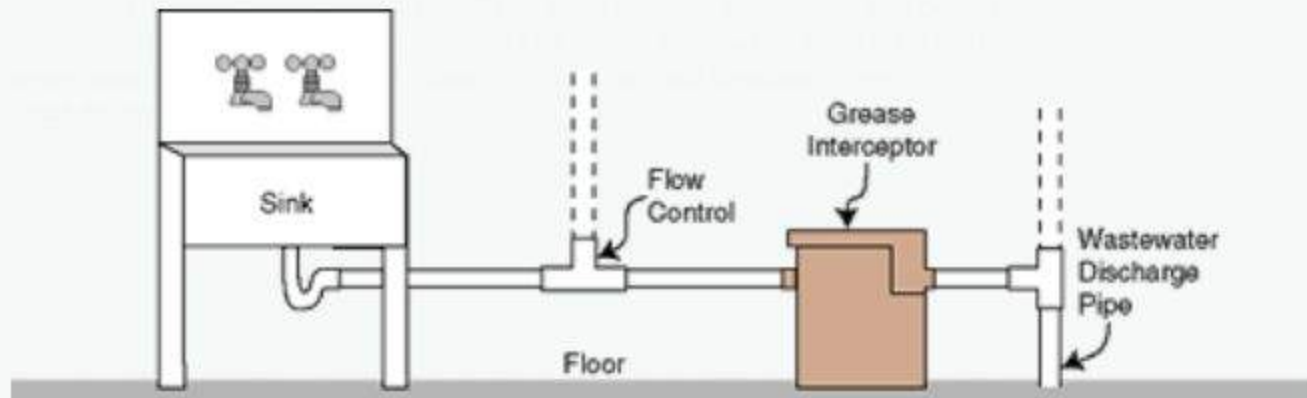
To ensure the proper disposal of animal fats and vegetable oils, and to prevent sewage back-ups, the City requires grease-generating establishments to correctly install, operate and maintain properly sized and designed grease interceptors. These grease interceptors must be routinely cleaned to ensure proper operation. (For more information see NYCDEP Sewer Use Regulations, 15 RCNY Chapter 19.)



On November 9, 1998, the City amended the Sewer Use Regulations. These amendments clarify existing requirements and provide for self-certification of grease interceptors by a NYS licensed Professional Engineer or Registered Architect. Self-certification relieves regulated establishments from a lengthy departmental review process.

## How Grease Interceptors Work

Every business that disposes of grease, fats or oil (e.g. restaurants, food handling operations, hospitals, day care and senior centers), should have a grease interceptor to prevent these materials from entering and clogging sewer lines.



This equipment works by separating the grease and oils from wastewater. Greasy wastewater entering the interceptor passes through a vented flow control fitting that regulates the flow of the wastewater. The wastewater then passes over a series of separator baffles, or regulating devices within the interceptor, that separates grease, fat and oil. The grease then floats to the top of the interceptor and accumulates until manually removed. The wastewater continues to flow through the interceptor, into a discharge pipe, and then to the City's sewer system.

## Installing and Maintaining Your Grease Interceptor

If a grease interceptor is not properly installed or maintained it will not do its job! For your own assurance, DEP requires that only licensed plumbers install grease interceptors. These interceptors must be the proper size to work correctly. A licensed plumber can determine the correct size. Plumbers and business owners may also write to DEP's Bureau of Wastewater Treatment, Pollution Prevention Section, for technical assistance.

Every interceptor should be cleaned as frequently as necessary to avoid exceeding its rated capacity. To clean, remove the cover of the interceptor and scoop out any grease and/or oil that has collected on top. Grease and oil can be recycled, and should be collected by a fat renderer or other grease recycling company. Check the phone book under "Grease Traps" for such companies.

## Enforcing Regulations

DEP enforces the City's sewer use regulations and may fine businesses that are not in compliance. DEP routinely sends inspectors to businesses to check interceptors and make sure they are correctly sized, properly installed, maintained, and operating effectively. If a business has an interceptor that is too small, inspectors will order the owner or operator to install the proper unit, based on New York City's Building Code and Sewer Use Regulations. The maximum penalty for not complying with the rules is currently \$10,000 per day, per violation. To avoid the expense of such fines, install the correctly sized unit and maintain it properly.

For information about the City's Sewer Use Regulations write to the address on the back of this brochure, or contact us on-line at [nyc.gov/dep](http://nyc.gov/dep).

To report sewer back-ups or to get assistance with sewer, water, air or noise problems, call:



or write to:

New York City Department of Environmental Protection  
Bureau of Wastewater Pollution Control  
96-05 Horace Harding Expressway  
Corona, New York 11373



Bill de Blasio, Mayor  
Emily Lloyd, Commissioner

**Best Management Practices (BMPs)  
for Non-Residential Direct and  
Indirect Dischargers of Grease  
to the Public Sewer System**



## From Title 15 of the Rules of the City of New York

### §19-11 Best Management Practices (BMPs) for Non-Residential Direct and Indirect Dischargers of Grease to the Public Sewer System.

(a) Grease Interceptors shall be installed in waste lines which may receive grease from non-residential direct and indirect dischargers, including, but not limited to, those leading from pot wash sinks, woks, soup or stock kettles, food scrap sinks, scullery sinks, meat and/or poultry and/or fish preparation sinks, floor drains, automatic dishwashers, scraper sinks or other similar plumbing fixtures in all restaurants, kitchens, cafeterias, clubs, butcher shops, slaughterhouses, fish markets, supermarket food processing areas, delicatessens or other non-residential establishments where grease may be introduced into the drainage system. Sizing of grease interceptors shall comply with the criteria specified in this section, including applicable Tables I and/or II.

(b) All prefabricated grease interceptors shall be approved by the New York City Board of Standards & Appeals prior to July 10, 1991, approved by the New York City Department of Buildings Materials and Equipment Acceptance Division prior to July 1, 2008, or shall conform to PDI G101, ASME A112.14.3 or ASME A112.14.4 and shall be installed in accordance with the manufacturer's instructions.

(c) The method for determining the minimum size/capacity of a grease interceptor is provided in Tables I and II below:

Table I		Table II	
Aggregate volume in cubic inches of all fixtures listed in this table.	Minimum grease interceptor retaining capacity for: pot sinks, food prep. Sinks, scullery sinks and floor drains which are used for washdown purposes only.	Aggregate volume in cubic inches of all fixtures, vessels and receptacles listed in this table.	Minimum grease interceptor retaining capacity for: scraper sinks, woks, automatic dishwashers and any fixture receiving discharge from soup and stock kettles.*
up to 2,462	8 (lb)	up to 1,231	8 (lb)
2,463 to 4,312	14 (lb)	1,232 to 2,156	14 (lb)
4,313 to 6,160	20 (lb)	2,157 to 3,080	20 (lb)
6,161 to 9,240	30 (lb)	3,081 to 4,620	30 (lb)
9,241 to 12,320	40 (lb)	4,621 to 6,160	40 (lb)
12,321 to 15,400	50 (lb)	6,161 to 7,700	50 (lb)
15,401 to 21,560	70 (lb)	7,701 to 10,780	70 (lb)
21,561 to 30,800	100 (lb)	10,781 to 15,400	100 (lb)
30,801 to 46,200	150 (lb)	15,401 to 23,100	150 (lb)
46,201 to 61,600	200 (lb)	23,101 to 30,800	200 (lb)
61,601 to 92,400	300 (lb)	30,801 to 46,200	300 (lb)
92,401 to 123,000	400 (lb)	46,201 to 61,600	400 (lb)

Note: Aggregate volume is the maximum volume (e.g. length times width times height to the overflow if rectangular) in cubic inches of all fixtures, vessels and receptacles that may flow simultaneously through the interceptor.

\* Subject to the sizing requirements specified in sections 19-11(i) through (p).

If a premises contains fixtures listed in Table I and fixtures, vessels and/or receptacles listed in Table II, all of which are tributary to the same grease interceptor, then the method for determining the minimum grease interceptor retaining capacity in pounds shall be to separately calculate the retaining capacities for the fixtures in Table I and the fixtures, vessels and/or receptacles in Table II. These retaining capacities shall then be added together to obtain the total minimum grease interceptor retaining capacity required for such premises.

If the aggregate volumes listed in Tables I and II are exceeded, then a New York State Licensed Professional Engineer or a New York State Registered Architect shall extrapolate the appropriate grease interceptor sizing requirements.

(d) Vented flow control fittings shall be installed to insure that the flow capacity of the grease interceptor as specified by the manufacturer is not exceeded. Flow-control valves and/or fittings that are manually adjustable may not be used to limit flow to an interceptor.

(e) Grease interceptors must have a retention capacity in pounds of at least twice the numerical flow-through rate in gallons-per-minute.

(f) Grease interceptors shall remove an average of 90 percent or more of the grease or other extractable matter in the wastewater.

(g) The temperature of water entering a grease interceptor shall not exceed 180°F.

(h) All grease interceptors must be readily accessible for inspection by duly authorized employees of the Department.

(i) Grease interceptors for scraper sinks shall be sized in accordance with Table II, except that the minimum retaining capacity shall be at least 30 pounds. When determining the aggregate volume of all fixtures, vessels and receptacles specified in Table II that may flow simultaneously through an interceptor, a minimum of 3,465 cubic inches per scraper sink shall be used.

(j) Dischargers from automatic dishwashers must be tributary to a grease interceptor. Whether connected separately or in conjunction with other fixtures, the total volume in gallons of each automatic dishwasher shall be converted to cubic inches and added to the aggregate volume of Table II.

(k) Discharges from high-temperature sanitizer cycles of automatic dishwashers or from dedicated sanitization compartments of sinks need not be tributary to a grease interceptor.

(l) Floor drains which may receive grease must be tributary to a grease interceptor. The size of such grease interceptor shall be determined as follows:

(1) For floor drains where grease may be discharged during washdowns, Table I shall be used, and an additional 1,540 cubic inches per floor drain shall be added to the aggregate volume.

(2) Grease interceptors for floor drains which receive discharges directly from fixtures, receptacles and/or vessels shall be sized in accordance with the grease interceptor sizing requirements for the fixtures, vessels and/or receptacles tributary to it.

## WEB SITEW

(3) For floor drains having a diameter larger than 3 inches or for trench and/or trough drains, a New York State Licensed Professional Engineer or a New York State Registered Architect shall extrapolate the appropriate sizing requirements of the tributary grease interceptor based on (1) and/or (2) above.

(m) For soup and/or stock kettles, the calculation of aggregate volume to be used in Table II shall be made based upon the total volume of all soup and stock kettles tributary to the grease interceptor even if the discharges from these vessels are made to a floor drain or similar fixture.

(n) Where woks, either alone or in conjunction with other types of fixtures, are tributary to a grease interceptor, each wok shall be deemed to contribute 1,617 cubic inches to the aggregate volume of Table II.

(o) Discharges from the cleaning of kitchen hoods which may extract grease from cooking operations must be made to receptacles or floor drains that are tributary to a grease interceptor. The sizing of the tributary grease interceptor must account for such discharges using standard engineering practice. For kitchen hoods with automatic rinse cycles, the tributary grease interceptor must be sized to account for the peak flow from the automatic rinse cycle as specified by the manufacturer.

(p) Interceptors smaller than those described in Tables I and II may be used, but only if connected in parallel to another interceptor(s), and the aggregate capacity of such interceptors must either equal or exceed the interceptor capacity required by Tables I and/or II. For parallel connections, vented flow control fixtures must be installed on each interceptor.

(q) Grease interceptors shall be properly installed, maintained and operated to insure that the requirements of this section and other applicable sections of the regulations are met. This shall include routine cleaning and grease removal from the interceptor as needed to insure the proper operation of the interceptors.

(r) New York State Licensed Professional Engineers and New York State Registered Architects may petition the Commissioner in writing for acceptance of an alternative pretreatment device, technology, equipment or procedures varying from, but equivalent to, those listed in this section. Such a petition must contain detailed documentation and calculations substantiating their equivalency. In no event shall any alternative pretreatment device, technology, equipment or procedures be less stringent than the requirements of this section.

(s) Notwithstanding any other provision of this section, (1) existing grease interceptors shall conform to the specific requirements of this section no later than one year after the effective date of this section, and (2) grease interceptors installed after the effective date of this section pursuant to an application filed before such effective date shall conform to the specific requirements of this section no later than 90 days after such effective date.

(t) Notwithstanding anything contained in section 19-11 the Commissioner in his discretion may require any grease interceptor to be installed at any time and to have a retention capacity equal to those listed in Tables I and/or II.

4/2014

## **WEB SITE**

[http://www.nyc.gov/html/dep/html/businesses/busgrease\\_wide.shtml](http://www.nyc.gov/html/dep/html/businesses/busgrease_wide.shtml)

## CEASE THE GREASE

### PROPER DISPOSAL OF COOKING OIL AND GREASE

- ◆ Cooking oil poured into a drain clogs pipes in your home and city sewers.
- ◆ Clogged sewers cause sewage backups into your home and neighborhood.
- ◆ Clogged sewer pipes can release sewage into local waterways, harming the environment.



**DON'T** pour cooking oil or grease down the kitchen sink, toilet, or any other drain in your home.

**DO** pour **cooled** cooking oil and grease into a container, then seal and discard with your regular garbage.



**Before washing pots, pans, and dishes:**

**DO** wipe off oil and grease with a dry paper towel.

**DO** scrape leftover food into the trash.



Bill de Blasio, Mayor  
Emily Lloyd, Commissioner

For more information,  
please visit:  
[nyc.gov/dep](http://nyc.gov/dep)

Rev. 08/14



## Cease the Grease - Texas



### **Don't pour your Thanksgiving grease down the drain—round it up and recycle it for free instead!**

Thanksgiving, with its fried turkeys, buttery foods, and gravy, can be hard on the diet—and on pipes and sewer systems. When fats, oils, and grease are washed down the drain, they stick to the inside of pipes, hardening and building up until they cause clogs and sewer backups. This can cause sewage to overflow into homes, streets, and local waterways. Whether the repairs are in your home or in the street, it can be costly and inconvenient. If the sewer overflows, city crews have to shut down streets, tying up traffic and increasing expenses for both residents and municipalities.

So instead of washing your grease down the drain, participate in the 2016 Holiday Grease Roundup and recycle it for free! **The 2016 Holiday Grease Roundup kicks off Monday, November 28, and ends Monday, January 9.**

Several municipalities (the Cities of Addison, Arlington, Bedford, Coppell, Dallas, Denton, Duncanville, Fort Worth, Garland, Lewisville, Mansfield, McKinney, Richardson, and the Upper Trinity Regional Water District) are partnering with the Dallas County Schools Alternative Fuel Program, the North Central Texas Council of Governments, and the Wastewater And Treatment Education Roundtable to help protect sewer systems and the environment by either providing additional drop-off locations or highlighting their existing services.

The collected cooking oil and grease will be recycled into biodiesel or biogas, which reduces landfill waste and produces an alternative fuel that is clean and green. The Cities of Bedford, Coppell, Duncanville, and Garland and the North Texas Municipal Water District are partnering with the Dallas County Schools Alternative Fuels Program, which processes the cooking oil and grease into biodiesel for school buses.

For specific drop-off locations or other city services, see the linked flyers and map below.

(This is a used cooking oil and grease collection only; used motor oil should be brought to a **household hazardous waste location or an automotive supply store.**)

<http://www.ceasethegreasentx.com/>

## **Fats, Oils and Grease (FOG) Programs and Regulations**

The following is a list of FOG programs and regulations reviewed and considered by the Committee:

### **Municipality**

1. Ashland
2. Billerica
3. Chelsea
4. Foxboro
5. Hingham
6. Marlborough
7. Milton
8. Newton
9. Northborough
10. Pittsfield
11. Quincy
12. Randolph
13. Reading
14. Revere
15. South Hadley
16. Springfield
17. Stoneham
18. Wakefield
19. Watertown
20. Wellesley
21. Weymouth
22. Wilbraham
23. Worcester
24. Connecticut