

Town of Bowling Green, Virginia

**RESOLUTION ADOPTING SUPPLEMENTAL WASTEWATER REGULATIONS
RELATED TO FATS, OIL AND GREASE**

Resolved that the Town Council for the Town of Bowling Green, Virginia hereby adopts the following supplemental regulations:

SUPPLEMENTAL WASTEWATER REGULATIONS RELATED TO FATS, OIL AND GREASE

Chapter 5, Article 5.03 of the Town Code contains the requirements associated with the Town's Grease, Oil and Grit Interceptor Program. This supplemental regulation establishes the design, sizing, construction and installation requirements for the associated pretreatment devices.

Design, Construction and Installation of Pretreatment Devices

- A. Design, sizing calculations, construction details and location of pretreatment devices must be shown on sewer plans and certified by a Professional Engineer licensed by the Commonwealth of Virginia, must be submitted for review and approval by the Town Administrator and must be in accordance with the manufacturer's instructions and the requirements within the Town's Sewer Ordinance and/or these regulations. The Town Administrator will check the sizing calculations and construction details for general compliance with these guidelines. Discrepancies or inadequacies shall be identified in review comments, and must be fully addressed by the applicant's engineer prior to the Town's approval of the construction plans. The grease interceptor shall be designed to meet the Town's Sewer Ordinance limit for maximum oil and grease content at all times of discharge. The following features must be incorporated:
1. All grease bearing waste streams must be routed through an appropriate grease interceptor, including: three-compartment sinks, pot/pan sinks, soup kettles, hand washing sinks, dishwashers, mop sinks and floor drains. Drains that receive clear waste only, such as from ice machines and condensate from coils, may be plumbed to the sanitary system without passing through the grease interceptor with the condition that the receiving drain is a hub type that is a minimum of two inches above the finished floor.
 2. The detention time must be a minimum of thirty (30) minutes based on peak instantaneous flow (or maximum probable flow using total drainage fixture units) or of eight (8) hours based on average flow, but not too excessive to cause septicity and significant odor problems. Calculations shall be shown on the sewer plans.
 3. The interceptor shall be partitioned and piped to provide at least two (2) skimming chambers.

4. The interceptor shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. It shall be of substantial construction and shall meet AASHTO H-20 loading criteria for locations subject to traffic loads. The structure shall be made watertight through bituminous coatings, joint gaskets, and pipe connection gaskets/seals. The number of access hatches/tubes shall be sufficient to permit adequate access for viewing and maintaining/cleaning out the interceptor.
5. When multiple tanks are authorized to be installed by the Town Administrator, the tanks must be connected in a series by placing them next to each other.
6. The effluent leaving the grease interceptor shall not have total oil and grease concentration, as determined by proper laboratory analytical methods, in excess of the discharge limit specified in the Town's Sewer Ordinance.
7. The interceptor shall be properly vented to allow for flow through the unit without creating potential odor problems. Interceptors should be placed a minimum of 20 feet from outdoor dining areas for odor control.
8. Grease interceptors must be installed at a minimum distance of ten (10) feet from sinks and dishwashers to allow for adequate cooling of the wastewater. Water temperatures must be less than 150 degrees prior to entering grease interceptors. The temperature at the flow control device inspection port shall be considered equivalent to the temperature of the influent.
9. Grease interceptors shall be equipped with a clean-out on the outside of the interceptor in both the influent and effluent pipes and a clean-out on the service line at the property line.
10. Manhole rings and covers shall not be less than twenty-four (24) inches in diameter. They shall be installed for each compartment to facilitate easy access for cleaning and inspection. The manholes lids shall be placed in such a manner that all internal piping is accessible for maintenance and inspection. The cover shall be at or near finished grade unless a grease interceptor design criterion requires an alternative size.
11. The influent shall enter each chamber below the static water level and the effluent shall discharge from below the static water level of the chamber.
12. An effluent sampling port shall be provided at the exit pipe or each interceptor where the interceptor effluent can be sampled prior to combining with other untreated flows.
13. The grease interceptor shall be installed on the user's property and in a location outside of the user's establishment, which provides access for inspection, cleaning, and maintenance, including plumbing. All interceptors shall be installed by a licensed State of Virginia Plumbing Contractor.
14. All liquid waste lines in food preparation areas shall discharge through the grease interceptor, except lines from restroom facilities, cooling unit condensate, and ice makers.
15. The minimum size of a grease interceptor shall be determined according to the type of operating facility, but shall not have a total liquid capacity of less than seven hundred and fifty (750) gallons, unless the grease interceptors' design criteria qualifies for the need of an alternative size.
16. These requirements are applicable to all commercial food service and automobile service establishments, including those that are undergoing (a) new construction; (b) interior remodeling to accommodate expansion or operational modifications; (c) changes of ownership/occupancy or (d) facilities which may be experiencing

difficulty in achieving compliance with maintenance and/or wastewater discharge limitations.

- B. The construction and/or installation of a grease/oil/grit interceptor must meet the following installation conditions:
1. Shop drawings and/or a catalogue cut for the selected unit must be submitted for the Town Administrator's review prior to the project's construction permit being executed. The Town Administrator will determine whether the selected unit meets the intent of the plans. Discrepancies and inadequacies will be identified by the Town Administrator and must be addressed prior to installation. The Town Administrator may allow the construction permit to be executed before a specific unit has been selected. In such cases, the applicant will be responsible for providing the submittal and addressing any comments in advance of ordering the device.
 2. The Town Administrator will review devices for compliance with approved shop drawings and/or catalogue cuts and shall oversee testing for water tightness.

Sizing Requirements for Pretreatment Devices for Food Service Establishments

Sizing methods described herein are provided to determine the grease interceptor/pretreatment facility size that will afford the Town's treatment works a minimum degree of protection against grease and other obstructing materials. Sizing determinations are based on operational data provided by the user. In approving a user's plumbing or grease interceptor design, the Town does not accept liability for the failure of the system to adequately treat wastewater to achieve effluent quality requirements specified under the Town's Sewer Ordinance or these regulations. It is the responsibility of the user to ensure the appropriate level of treatment necessary for compliance with the Town's Sewer Ordinance and the other applicable local, state or federal requirements. Minimum acceptable grease interceptor sizing shall be accomplished as follows:

Grease Interceptor Sizing Formulas: It is the responsibility of the user to ensure the wastewater discharged from their facility is in compliance with the Town's discharge limitations.

Alternate Sizing Formula/Proposal: Food service establishments that propose the use of alternate sizing techniques and/or procedures that result in calculations of less than the minimum specification requirements or are less than the minimum seven hundred fifty (750) gallon sized requirements, must submit formulas and other basis to support the proposed grease interceptors' size/installation. Said submission should provide documentation of the system's ability to meet effluent quality requirements. The submission must be signed by a Professional Engineer licensed by the Commonwealth of Virginia and shall include calculations and justification for the nonstandard installation. Submission will be considered on an individual basis.

Sizing Requirements for Pretreatment Devices for Automobile Service Establishments and Car Washes

The following sizing requirements are applicable to all automobile repair service establishments and car washes:

Car Washes:

1. Where automobiles are washed, including detail shops utilizing hand-wash practices, separators shall have a minimum capacity of one thousand (1,000) gallons for the first bay, with an additional five hundred (500) gallons of capacity for every other bay.
2. An effluent sample port shall be provided for all traps.

Automotive Repair Facilities (Garage and Service Stations):

1. Where automobiles are service, greased, or repaired or where gasoline is dispensed, oil/water separators shall have a minimum capacity of five hundred (500) gallons for the first one thousand (1,000) square feet of area to be drained, plus two hundred fifty (250) gallons for each additional one thousand (1,000) square feet of area to be drained into the separator.
2. Parking garages in which servicing, repairing, or washing is not conducted, and in which gasoline is not dispensed shall not require a separator. Areas of commercial garages utilized only for the storage of automobiles are not required to be drained through a separator.

Adopted this ___ day of _____, 2026 by the Bowling Green Town Council.

By: _____
Hon. Tina Gambill, Mayor

Attest:

India Adams-Jacobs, Town Manager/Clerk of the Council

VOTES:

Ayes:

Nays:

Absent:

Abstain: