

The Board of Health, of the City of Haverhill, in accordance with, and under the authority granted by M.G.L. Chapter III, Section 31 promulgated and adopted the following regulation at a public hearing held on April 15, 2003:

GREASE INTERCEPTOR REGULATION

PURPOSE:

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving facilities.

AUTHORITY:

These regulations are adopted under the authority of MGL Chapter 111 Section 31 that authorizes Boards of Health.

Food Service Establishment: Those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption by the public such as restaurant, commercial kitchen, caterer, hotel, schools, hospital, prison, correctional facility, and care institution. These establishments use one or more of the following preparation activities, cooking by frying, (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods), boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

Grease Interceptor: A structure or device designed for the purpose of removing and preventing fats, oils, and grease from entering the sanitary sewer collection system.

REQUIREMENTS:

- A. All new and existing food service establishments are required to have an indoor grease trap (interceptor) installed, that complies with the Massachusetts State Plumbing Code.
- B. New and existing food establishments, determined by Wastewater Division, to have a reasonable potential to impact the City's sewer system, shall be required to install an outdoor grease trap (interceptor) as a condition of their food establishment license/permit.
- C. Preventative Maintenance: Schedules for all interceptors shall be developed by the owner and approved by the Plumbing Inspector. Said schedule shall be posted in a conspicuous place at each site, and shall be available for inspection by the Board of Health, or their designee. Paid receipts for preventative maintenance from an approved grease hauler, plumber, or other shall be

available for inspection by the Board of Health, or their designee. Owners shall maintain these receipts for two (2) years.

- D. All food service facilities that have grease interceptors shall utilize a grease hauler who has been permitted by the City for pumping services.
- E. Pumping services shall include the complete removal of all contents, including floating and solid materials.
- F. The introduction of gray water back into the interceptor from which wastes were removed or into other grease interceptors for the purpose of reducing the volume to be disposed of is strictly prohibited.

VIOLATIONS AND PENALTIES:

It shall be unlawful for any person who owns, manages, operates or manages, operates or otherwise controls the use of any premises subject to regulation under the regulation to fail to comply with any of its provisions.

Any person who violates any provision of this regulation shall be guilty of an infraction punishable by:

- A. A fine not exceeding \$100 for the first violation.
- B. A fine not exceeding \$200 for the second violation
- C. A fine not exceeding \$300 for the third violation
- D. Forfeiture of Food Establishment License/Permit