



City of
GREENFIELD, MASSACHUSETTS

OFFICE of the CITY COUNCIL

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City Hall • 14 Court Square • Greenfield, MA 01301
Phone 413-772-1555 • Fax 413-772-1542
www.greenfield-ma.gov

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At Large Penny Ricketts
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Order no. FY23-034

On September 21, 2022, the Greenfield City Council, on a motion by Councilor Golub, second by Councilor Forgey, it was unanimously,

VOTED: THAT IT BE ORDERED THE CITY COUNCIL, UPON RECOMMENDATION OF MAYOR WEDEGARTNER, AMEND THE CODE OF THE CITY OF GREENFIELD CHAPTER 355 - SEWER USE, AS WRITTEN IN THE STRIKETHROUGH ATTACHED HERETO.

AND FURTHER AMEND THE CODE, CHAPTER 355 WITH THE FOLLOWING GLOBAL CHANGES:

- CHANGE “TOWN” TO “CITY”
- CHANGE “DPW SUPERINTENDENT” TO “DIRECTOR OF PUBLIC WORKS”
- CHANGE “POLICY ON WATER AND SEWER SERVICE AND USER FEES” TO “WATER AND SEWER CUSTOMER SERVICE POLICY”

AND FURTHER AMEND THE INDEX OF THE CODE, AND FURTHER THAT NO SUBSTANTIVE CHANGES TO THE NUMBERING OF THE ORDINANCE BE PERMITTED IN ORDER THAT IT BE IN COMPLIANCE WITH THE NUMBERING FORMAT OF THE CODE OF THE CITY OF GREENFIELD.

The motion was passed and so declared by the City Council President.

A true copy,

ATTEST: _____

Kathryn J. Scott,
City Clerk

CC: Mayor
Accounting



Assessor
Treasurer/Collector
DPW

File, 2023, True Copy, 034 Amend Code of City of Greenfield Ordinance Chapter 355 – Sewer Use

§ 355-7. Installation of building sewers.

Building sewers shall be installed by the owner from the sewer main to the building. A building sewer permit will be required and the pipe and fittings, inclusive of the connecting fitting at the sewer main, shall be furnished by the owner. The owner shall excavate, backfill, and restore the site. All new services will require an inspection from the DPW prior to burial.

§ 355-11. Installation requirements

- A. All single-family dwellings shall have a minimum four-inch diameter building sewer. All dwellings of more than one family shall have a building sewer of a size acceptable to the Director.
- B. Polyvinylchloride pipe for residential building sewers shall be Class SDC 35, ASTM D3034-81 with rubber-gasketed joints and sleeves. Other types of pipe may be used for building sewers with the approval of the Director, who shall specify the type of joint and the strength class to be used. Commercial and industrial building sewers shall be Class SDC 31, polyvinylchloride or such other material as shall be required by the Director to handle safely the type of wastes to be transmitted.
- C. The minimum slope of a four-inch building sewer shall be 0.005 foot per foot or approximately 1/16 inch per foot. In cases where physical limitations necessitate a flatter slope, the Director shall be consulted.

Renumber subsections E through I

§ 355-14. Fats, oils and grease traps/interceptors.

A. PURPOSE

The purpose of this Regulation is to protect residents, businesses and the environment within the City of Greenfield from blockages of the City's Sewer System caused by the accumulation of fats, oils and grease in the sewer system discharged from restaurants, food service establishments, and institutional kitchen facilities. These blockages can cause backups and overflows into residences and other buildings, and the environment, and are a serious health concern.

B. DEFINITIONS

248 CMR – Massachusetts State Plumbing Code Regulations.

AGENT - Any duly authorized agent of the Greenfield Department of Public Works (DPW).

DISCHARGE LIMIT – One hundred (100) milligrams of Fats, Oils, and Grease per liter of wastewater or equivalent concentration that can cause a blockage to the municipal sewer system.

FOG (Fats, Oils, Grease) – Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules.

FOG PRETREATMENT SYSTEM – Consists of an internal grease trap and/or an external grease interceptor.

FOOD SERVICE ESTABLISHMENT – Includes, but is not limited to, any facility preparing and/or serving food for commercial or institutional use or sale. This includes restaurants, cafes,

lunch counters, cafeterias, hotels, hospitals, convalescent homes, factory or school kitchens, catering kitchens, bakeries, grocery stores with food preparation and packaging, meat cutting and preparation (excluding grocery stores with only food warming operations), meat packing facilities and other food handling facilities not listed above where fats, oil and grease may be introduced into the municipal sewer system.

GREASE – A material, either liquid or solid, composed primarily of fat, oil, and grease (FOG), from animal and vegetable sources. In food service, there are two types of waste FOG generated during food preparation and cleaning processes; Brown Grease is grease that is recovered from grease traps and interceptors. Yellow Grease is inedible oil and grease that comes directly from fryers and other cooking equipment.

GREASE TRAP – A grease control device which is used to serve individual fixtures (internal unit). The device is located adjacent to or in close proximity to a kitchen fixture, and is designed to collect, contain or remove food wastes and grease from the kitchen waste stream, allowing the liquid portion to discharge to the sewer system.

GREASE INTERCEPTOR – A multi-compartmented device (external unit) located underground and outside of a food service establishment designed to collect, contain and remove food wastes and FOG from the kitchen waste stream, while allowing the liquid portion to discharge to the sewer system. FOG is separated from the kitchen waste stream by gravity as it moves from one compartment to another.

NONCOMPLIANCE FEE – Fee assessed for failure to comply with the requirements of this Regulation.

PERMITTED WASTE HAULER – Any waste hauler issued a valid permit by the Greenfield Board of Health to dispose of FOG and/or sanitary septage.

SUBSTANTIAL RENOVATIONS – Any renovation to a Food Service Establishment that would increase the number of permitted seating capacity or would alter in any way the kitchen facility.

WASTE GREASE OR OIL – Leftover grease or oil generated by a Food Service Establishment during the cooking process.

C. GENERAL PROVISIONS

- (1) A Food Service Establishment or other facility that generates FOG as a by-product shall install a suitable FOG Pretreatment System that conforms to state regulations 248 CMR 10.09(2), properly treats discharge not to exceed the discharge limits set by this Regulation (100mg/l) and gets the approval of the Greenfield DPW.
- (2) All establishments for which this Regulation applies, new or existing, are required to file with the Greenfield DPW a schematic drawing of the wastewater system for their facility that includes all equipment and drains (including floor drains) that are connected to the sewer system. In addition, a list of equipment, maximum flow rates and equipment manufacturer's specification must be also provided. These documents must be updated upon any renovations or new installations to be kept on record with the Greenfield DPW.
- (3) The Greenfield DPW may at any time require the installation, upgrade and/or relocation of a FOG Pretreatment System, as deemed necessary to maintain any sewer pipe from obstructions caused by waste grease or oil. The establishment shall be responsible for any and all costs for installing and maintaining said system.
- (4) Any newly built Food Service Establishment or those undergoing Substantial Renovations shall install an External Grease Interceptor, with a minimum 1,500-gallon

capacity, or an Internal Grease Trap. Any Food Service Establishment with seating capacity greater than 25 seats shall be required to install and properly maintain an External Grease Interceptor. Either pretreatment system must be sized according to the manufacturer and in compliance with 248 CMR and must be located so as to be readily and easily accessible for cleaning and inspection.

- (5) Internal Grease Traps shall be inspected, serviced and cleaned at least monthly by a professional drain cleaner, licensed plumber or Permitted Waste Hauler. The Greenfield DPW may amend the frequency for Internal Grease Trap cleanings and maintenance.
- (6) An External Grease Interceptor shall be pumped, inspected and serviced by a Permitted Waste Hauler at least every three (3) months or at a frequency deemed necessary to prevent any potential blockage.
- (7) A copy of "The Grease Trap/Interceptor Maintenance Log" shall be kept onsite and maintained relative to the operation/maintenance of any FOG Pretreatment System. This log shall be readily accessible for review by a City Agent.
- (8) All pumping and hauling records shall be properly maintained on a regular basis and readily accessible for review by a City Agent.
- (9) Waste Grease and Oil shall not be disposed by means of the sanitary sewer. Waste Grease and Oil shall be collected in an appropriate container from an approved vendor, and stored on the premise in a location deemed acceptable to the Greenfield Board of Health and Greenfield DPW. The container shall be stored on an impervious surface, such as concrete or pavement, and in a sheltered area to prevent entry of precipitation and vermin. While stored, the container must be sealed and the surrounding area kept in sanitary conditions at all times.
- (10) All temporary food service establishments and events that use, generate, or store FOG will be required to have a written FOG management plan before a temporary food service permit will be issued.

D. RESTRICTIONS AND PROHIBITIONS

- (1) Sink water temperatures shall not exceed 140 degrees Fahrenheit.
- (2) Dishwashers shall be discharged through an Internal Grease Trap or External Grease Interceptor per the requirements of 248 CMR 10.09, regardless of water temperature.
- (3) Food waste grinders are not allowed to be connected to an Internal Grease Trap or External Grease Interceptor per 248 CMR 10.09.
- (4) The use of emulsifying agents such as solvents, acids and caustics, and other toxic and or hazardous chemicals, and petroleum products known to have uses as a de-clogger or degreaser is prohibited.
- (5) The use of bacterial or enzymatic treatments to improve discharge flow is prohibited, except in certain cases prior approval may be obtained from the Greenfield DPW. Any such usage shall not be a substitution for adequate maintenance.

E. INSPECTIONS

- (1) Inspection of cleaning and maintenance records for all Waste Grease or Oil removal and treatment systems shall be part of regular inspection of a Food Service Establishment. A Food Service Establishment inspection may be unannounced but occur during regular business hours.
- (2) Records pertaining to removal and treatment of Waste Grease or Oil shall be maintained by the owner or operator within the premise of the Food Service Establishment for no

less than two (2) years. Upon request by a City Agent, a Food Service Establishment owner or operator shall furnish all records required to enforce and monitor compliance with this Regulation.

- (3) During an inspection, a City Agent may apply oil-soluble dyes to the waste stream to identify (by color) the FOG of any given establishment in order to determine if said establishment may be a cause of a failure or obstruction in a sewer pipe.
- (4) A City Agent may inspect any Food Service Establishment, with reasonable cause, suspected of exceeding a Discharge Limit for their wastewater.

F. CORRECTIVE ACTIONS

- (1) The Greenfield DPW may order the installation of a FOG Pretreatment System, included but not limited to an Internal Grease Trap or an External Grease Interceptor, if a Food Service Establishment is found to have caused, or likely to cause, a blockage to the municipal sewer system.
- (2) Newly built Food Service Establishments or those undergoing Substantial Renovations shall install the appropriate FOG Pretreatment System according to this Regulation in conjunction with the overall construction project. Locations of grease traps and interceptors must comply with 248 CMR 10.09(2)(a)(b)(c).
- (3) All Food Service Establishments shall install an Internal Grease Trap or an External Grease Interceptor within one (1) year of the adoption of this Regulation.

G. VARIANCES AND WAIVERS

- (1) A request for a variance or waiver shall be applied for in writing from the Greenfield DPW. The reasons for the request must be clear and specific. Any variance or waiver allowed by the Greenfield DPW shall be issued in writing. Any denial of a variance or waiver request shall also be issued in writing and shall contain a statement of the reasons for a denial. Any such approval or denial shall be made within thirty (30) days of receipt of the request.
- (2) Adequate documentation, which includes but is not limited to an on-going Waste Grease or Oil service program, logs from a Permitted Waste Hauler, and the absence of any sewer pipe blockage incident may serve as evidence for granting a waiver or variance pursuant to Part G, Section (3) of this Regulation.
- (3) The Greenfield DPW may grant a waiver or variance from the requirements of this Regulation for:
 - (a) Operation and maintenance (O&M) frequencies. Any application for an O&M variance must be accompanied by a written letter from the Food Service Establishment's O&M contractor and system provided.
 - (b) The type of FOG Pretreatment System required; or
 - (c) The imposed time frame for correcting a violation.
- (4) Any request for a variance for a Food Service Establishment to use an alternative method, system or product that does not comply with 248 CMR 3.00 through 10.00 must additionally apply, and receive in advance, a variance from the State Board for Plumbers and Gas Fitters pursuant to 248 CMR 3.04(2).
- (5) Financial hardship is not in itself proper grounds for a variance or waiver request.

H. VIOLATIONS AND PENALTIES

- (1) Written notice of a violation of this Regulation shall be given to the owner and operator of a Food Service Establishment by a City Agent, specifying the nature, time, and date of

the violation, and any preventative measure required to avoid future violations, and the time frame for completing any necessary corrections.

- (2) Continued noncompliance with any requirement of this Regulation or failure to correct an existing violation may result in a Noncompliance Fee per day of violation retroactive to the start of the noncompliance. Noncompliance Fees shall be specified in the City's Water and Sewer Customer Service Policy.
- (3) Any person that violates this Regulation shall be liable for any expense incurred by the City as a result of such violation, including but not limited to, any or all of the following costs: legal costs or fees; administrative fees; loss; disposal, cleanup or maintenance fees; penalties; or damages.
- (4) The City of Greenfield may enforce the provisions of this Regulation by any and all civil and equitable procedures.

§ 355-15. Connection to public sewer.

The connection of the building sewer into the public sewer or private sewer main as specified in § 355-5 shall conform to the requirements of the Massachusetts State Plumbing Code and applicable rules and regulations of the DPW. All such connections shall be made gastight and watertight. Any deviation from the prescribed procedures and materials must be approved by the Director before installation.

§ 355-49. Connection and maintenance fees and services.

- A. Annually, the Director shall review and establish fees for the following:
 - (1) New sewer service.
 - (2) Trap plunging or flushing on services with traps.
 - (3) Routine service cleanings.
 - (4) Freeing a blocked service.
 - (5) All overtime work.
 - (6) Miscellaneous service calls.
- B. The fees for the above will be set forth in the Policy on Water and Sewer Service and User Fees.