



REGULATION ALERT

FATS, OILS AND GREASE

The CT Department of Environmental Protection (CT DEP) issued a *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments* effective September 30, 2005 for Class III and Class IV food service establishments (FSEs) as defined in the CT Public Health Code.

What does this mean?

Class III and Class IV FSEs must comply with the new general permit requirements according to the timeline noted below. FSEs will need to work with the Town of Vernon, local building and health departments to determine your compliance needs.

Compliance Dates

- New establishments – before opening
- **Existing establishments – July 1, 2011.** However, earlier compliance is required if any of the following four conditions exist:
 1. Change in ownership – compliance within 60 days.
 2. Renovation exceeding \$20,000 in any one calendar year – must comply with permit at time of renovation.
 3. Renovations exceeding cumulative total of \$40,000 between September 30, 2005 and July 1, 2011 – must comply with permit at time of renovation.
 4. FSE located in a problem area is identified by the WPCA – immediate compliance

What are the general permit requirements?

The general permit includes, but is not limited, to the following conditions:

- Install either a 1,000 gallon outdoor passive grease interceptor or an indoor automatic grease recovery unit (AGRU)¹
- Effluent limitations on discharge to sanitary sewer
- Pollution Prevention and Best Management Practices
- Reporting and record keeping requirements

Where do I get additional information?

The General Permit may be downloaded from the CT DEP web site at:

http://www.dep.state.ct.us/pao/download/watrdwn/fog_gp.pdf. If you have any questions please contact the Vernon Water Pollution Control Department at (860) 870-3699.

¹ Specific requirements for these devices are outlined in the general permit