

Fats, Oils & Grease (FOG) Control Information

The City of Cookeville Department of Water Quality Control has developed 4 tiers/levels as to what type of FOG equipment will be needed at your business. This will be determined by your application, along with other necessary factors if needed. The 4 Tiers are as follows:

- **Tier 1** (Restaurants with no cooking or frying such as Deli's or Ice Cream/Yogurt Shops): A 20 gallon per minute, 40 pound capacity grease trap or Schier Products Great Basin is allowed for Food Service Establishment's that have minimal food preparation. Most items will be sold in original packaging or served without being cooked.
- **Tier 2** (Downtown Cookeville): Schier Products Great Basin (sized according to menu) for Food Service Establishment's that cook or fry food and are located in the downtown area of Cookeville or an area where interceptors are not feasible due to building being constructed lot line to lot line. When in question of whether or not an outdoor grease interceptor is feasible, an engineer on staff will conduct an on-site survey to determine the feasibility.
- **Tier 3** (Limited-Seating Restaurants (Coffee shop/bakery with <20 seats available, Paper Products, Pay before Eating): These Food Service Establishments shall install one 1,000 gallon interceptor with baffling/tees as described and shown in the Grease Interceptor Requirements Brochure (Fast Food Chain Restaurants are required to install Tier 4 Equipment due to quantity of food served).
- **Tier 4** (Full Service Restaurants, Fast Food Chain Restaurants, Large Scale Caterers, Buffet Style Restaurants, Cafeterias, Schools, Hospitals, Prisons, Industries, etc.): These Food Service Establishments shall install two 1,000 gallon interceptors with baffling/tees as described and shown in the Grease Interceptor Construction Requirements.

Legal Authority pertaining to the Fats, Oils & Grease Program:

The City of Cookeville (City) Sewer Use Ordinance (SUO) gives the Department of Water Quality Control the legal authority to operate the Fats, Oils, and Grease Program as stated below in Section 18-206(6):

(a) Grease, oil, and sand interceptors shall be provided when, in the opinion of the Control Authority, they are necessary for the proper handling of liquid wastes containing grease from food establishments or grease, petroleum, grit, or other harmful ingredients from any

other establishment; except that such interceptors shall not be required for private living quarters or dwelling units.

(b) Grease interceptors shall be sized and installed according to the Fats, Oil, and Grease (FOG) Management Program as it currently exists and amended in the future. The FOG Management Program is available at the City of Cookeville Department of Water Quality Control and on the Department's website. The FOG Program, developed by the Control Authority, may also have requirements for design specifications for interceptors, acceptable manufactures for "under sink" interceptors, cleaning frequency, and reporting requirements for interceptor pumping and/or cleaning.

(c) The Control Authority will determine the minimum capacity and specifications for interceptors for establishments that produce or handle grease or fluid, grit, or other floatable or

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settable pollutants not covered by the FOG Management Program based on the process and flow.

(d) When a grease or sand interceptor is required for an existing user, the user shall be notified in writing by the Control Authority. Grease and sand interceptors required for existing users shall be installed within 90 days of notification.

(e) Interceptors shall be located to be easily accessible for cleaning and inspection. Such interceptors shall be routinely inspected, pumped, cleaned, and repaired as necessary for proper operation of the interceptor and in accordance with the City's FOG Management Program by the User at their expense.

(f) Manifests for pumping and hauling the waste from the interceptor shall be kept on file at the facility for a minimum of 3 years.

(g) Facilities that do not pump their interceptor on a routine basis, causing overflows or blockages within the sanitary sewer collection system, will be required by the Control Authority to pump said interceptor on a compliance schedule determined by the Control Authority. Pump manifests shall be submitted to the Control Authority for a period of time to be determined by the Control Authority.

Section 18-211(15) (a) (ii) Powers of the Board. The appeals board shall have the following powers:

- To conduct hearings on appeals of decisions of the director in actions taken under and pursuant to this chapter.
- To determine if the decision, action, or determination made by the director is reasonable and necessary to protect the POTW and/or effectuate the provisions of this chapter.
- To determine whether or not the party appealing said decision has met the conditions prescribed in this chapter.

(b) The director's decision, action, or determination, shall remain in full force and effect during such period of appeal unless modified or suspended by the Sewer Regulations Appeals Board

All food establishments must **complete** and **submit** the Fats, Oils & Grease Equipment Application for Dept. of Water Quality Control review in order to receive approval from the City of Cookeville for sewer service. Standard Grease Interceptor Drawings can be obtained at <http://www.cookeville-tn.gov/water/downloads/>.

Application Instructions:

- Please complete the entire form (attached) in the designated areas. Incomplete applications will not be accepted by the City until all necessary information is required.
- Once completed, please submit the application (pages 1 & 2) in the one of the three forms as described in the Submittal of Application Section.
- Please allow up to 10 business days for a response to the application.

If there are any questions, contact Matthew Phillips at (931)-520-5362 or at mdp@cookeville-tn.org.

Thanks,



Matthew Phillips
Civil Engineer/Project Manager



Fats, Oils & Grease (FOG) Control Equipment Application

All food establishments must **complete** and **submit** this application form for Dept. of Water Quality Control review in order to receive approval from the City of Cookeville for sewer service.

Application Instructions:

- Please complete the entire form in the designated areas. Incomplete applications will not be accepted by the City until all necessary information is required.
- Once completed, please submit the application (pages 3 & 4) in the one of the three forms as described in the Submittal of Application Section.
- Please allow up to 10 business days for a response to the application.

1. Permit Application Number (City Use Only): _____

General Information

2. New Facility? Yes No
3. Upgrade to Existing Facility? Yes No
4. If upgrade to an existing facility, is the kitchen area affected? Yes No
5. Facility Name: _____
6. Address: _____
7. Phone Number: _____ Fax Number: _____

Representative Contact Information

8. Contact Name: _____ Title: _____
9. Phone Number: _____
10. Email Address: _____

Facility Information (mark all that apply)

11. Type (check all that apply): Sit Down Take-Out Drive-thru
12. Food Establishment Type:
- | | |
|--|---|
| <input type="checkbox"/> Full-Service Restaurant | <input type="checkbox"/> Café/Coffee Shop/Bakery |
| <input type="checkbox"/> Mobile Food Vendor | <input type="checkbox"/> Institutional (School, Hospital, University) |
| <input type="checkbox"/> Fast Food | <input type="checkbox"/> Convenient Store/Gas Station |
| <input type="checkbox"/> Buffet | <input type="checkbox"/> Cafeteria |
| <input type="checkbox"/> Catering | |

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13. Maximum Seating Available: _____
14. Estimated Number of meals served/day: _____
15. Days of Operation: _____ Hours: _____
16. Cuisine Style (American, Chinese, Italian, Mexican, etc.): _____
17. Will disposable dishware be used? Yes No
18. Check all that apply (below):

Description	Quantity	Description	Quantity
<input type="checkbox"/> 3 Compartment Sink		<input type="checkbox"/> Fryer	
<input type="checkbox"/> 2 Compartment Sink		<input type="checkbox"/> Grill	
<input type="checkbox"/> Dishwasher		<input type="checkbox"/> Stove/ Oven	
<input type="checkbox"/> Wok		<input type="checkbox"/> Other: _____	

19. Space for Grease Recycle Container Available outside: Yes No

Please attach a copy of the MENU when submitting this application.

I hereby certify that the information provided above is correct. I acknowledge that I am the responsible party for the Grease Control Equipment maintenance and to abide by the City of Cookeville Fats, Oils, & Grease Management Plan. Any changes to the information provided in such ways as substantial menu change or location change shall render this permit void, requiring a new submission of this permit and may require changes to the grease control equipment.

Food Establishment Owner and/or authorized representative responsible for Grease Control equipment maintenance

Name (Print): _____ Title: _____

Signature: _____ Date: _____

Required FOG Equipment (City Use Only)

20. Brand of Grease Interceptor (if applicable): _____
21. Model of Grease Interceptor (if applicable): _____
22. Size of proposed grease control equipment: _____

Submittal of Application (Please submit this application in one of the three forms)

Email: mdp@cookeville-tn.org or, Fax to: 931-520-5376 or,
Mail to: Matthew Phillips, City of Cookeville Dept. of Water Quality Control, 1860 South Jefferson Avenue, Cookeville, Tennessee 38506