



City of Taunton
FOG Control Program
45 School Street
Taunton, Massachusetts 02780-3212

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FOG Enforcement Agent

Fats, Oils and Grease Check List

- A) What are your plans for the property?
- 1) Be sure to think about future expansion possibilities.
- B) Conduct research on the property to identify what FOG systems are or are not in place.
- 1) Try to find a set of As-Built plans for the property. Plans could be found at the Building Department, Department of Public Works, or the City Engineers Office.
 - 2) The following fixtures require a grease trap and interceptor under the Massachusetts Plumbing Code 248 CMR (2c)(1-9):

10.09: Interceptors, Separators and Holding Tanks

(2c) Plumbing fixtures to be protected by grease traps and interceptors shall include:

1. pot sinks (with bowl depths exceeding ten inches);
 2. scullery sinks (with bowl depths exceeding ten inches),
 3. floor drains; (See Plumbing Inspector due to application)
 4. floor sinks;
 5. automatic dishwashers regardless of temperature;
 6. pre-rinse sinks;
 7. soup kettles or similar devices;
 8. wok stations; and
 9. automatic hood wash units;
- 3) Under the Massachusetts Plumbing Code 248 CMR10.09 (1b) (1 a-b) floor drains and gasoline, oil and sand separators shall be installed in all commercial motor vehicle:
1. parking and storage accommodations;
 2. repair garages, repair facilities or auto body repair facilities;
 3. service facilities with or without grease racks and grease pits;
 4. wash rack areas;
 5. wash areas (including automatic car wash structures); and
 6. facilities where motor oils, gasoline, anti-freeze and similar hazardous liquid wastes are potentially generated or may potentially spill.

- C) Contract a licensed plumber to assess your property to determine the type of FOG units you will need and the sizes of these units.
- 1) The plumber will need to know:
 - a. The number of seats in your establishment
 - b. The number and size of the fixtures in your establishment. This includes floor drains, and sinks but excludes bathroom sinks and toilets.
 - 2) Under City of Taunton regulations all food service establishments are required to have point source containment where required and secondary containment.
- D) Plans must be drawn up for all grease traps and interceptors. These plans must:
- 1) For External Grease interceptors - must be stamped by a Mechanical Engineer
 - 2) For External Grease interceptors - Provide a sample box
 - 3) For External Grease interceptors - Use covers that are marked “Grease Trap”
- E) These plans are then reviewed by the City Plumbing Inspector. Once the plans are approved the contracted plumber must apply for a plumbing permit at the Building Department for the scope of work being done.
- F) The use of innovative/alternative technologies will be reviewed on a case by case basis and the technology must be approved by the Massachusetts Board of Plumbers and Gas Fitters.
- G) Once the work is completed the Plumbing Inspector will conduct an inspection to verify conformance to the state plumbing code.
- H) All areas in the establishment where grease traps and separators are located must have proper signage as stated in the plumbing code 248 CMR 10.09 (2m)(3):

10.09: Interceptors, Separators and Holding Tanks

(2m) Maintenance

3. A laminated sign shall be stenciled on or in the immediate area of the grease trap or interceptor in letters one-inch high. The sign shall state the following in exact language:

IMPORTANT This grease trap/interceptor shall be inspected and thoroughly cleaned on a regular and frequent basis. Failure to do so could result in damage to the piping system, and the municipal or private drainage system(s).

City of Taunton Fats, Oils, and Grease Maintenance Requirements

- Do not store anything on top of grease interceptors
- Make sure the covers to interceptors are locked in place with the appropriate hardware
- All innovative/alternative technologies must be maintained in accordance with the operation and maintenance manual for the technology
- All grease traps and interceptors must be inspected once per month and serviced if found in disrepair.
- Point source grease interceptors like those located under kitchen sinks and woks must be cleaned once per month.
- External grease traps must be inspected once per month and pumped if the grease and solids are 25% of the volume in the tank.
- Maintenance logs and invoices must be kept for all grease traps and interceptors and be available upon inspection.
- Copies of the maintenance logs and invoices must be submitted to the Board of Health **two (2)** times a year in **July and January**. Send the logs to the following address:

Taunton Board of Health
45 School Street
Taunton, MA 02780
c/o Kevin Duquette FOG Enforcement Agent

Note: Failure to comply with the City of Taunton FOG regulations can result in fines issued by the Department of Public Works and/or a fats, oil and grease (FOG) re-inspection fee.

For more information about the City of Taunton FOG Control Program go to:

www.TauntonFOGProgram.Homestead.com