

**Chapter 57**  
**Fats, Oils, and Grease (FOG)**

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[History: Adopted by Mayor and Council 07/10/2012 by Resolution #2012-06; amended \_\_\_\_\_ by Resolution #2025-15]

**§ 57-1 Objective.**

It is the objective of the Town Council of the Town of Millington, Maryland to control discharges into the public sewerage collection system and wastewater treatment plant that interfere with the operations of the system, cause blockage and plugging of pipelines, interfere with normal operation of pumps and their controls, and contribute waste of a strength or form that either causes treatment difficulties or is beyond the treatment capability of the wastewater treatment plant.

**§ 57-2 Definitions and ward usage.**

- A. Grease – material composed primarily of fats, oil, and grease (FOG) from animal or vegetable sources. The terms fats, oil, and grease shall be deemed as Grease by definition. Grease does not include petroleum-based products.
- B. Grease Trap – a device for separating and retaining waterborne greases and grease complexes prior to the wastewater exiting the trap and entering the sanitary sewer collection and treatment system. These devices also serve to collect solids that settle, generated by and from food preparation activities, prior to the water exiting the trap and entering the sanitary sewer collection and treatment system.
- C. Food Service Facilities – those establishments primarily engaged in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that 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. These facilities include restaurants, cafeterias, hotels, motels, hospitals, nursing homes, schools, grocery stores, prisons, jails, churches, camps, caterers, manufacturing plants, or any other sewer users as determined by the Town.
- D. User – any person or establishment including those located outside the jurisdictional limits of the Town that contributes, causes, or permits the contribution or discharge of wastewater into the Town's wastewater collection or treatment system, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.
- E. Oil/Water separator – an approved and industry standard system that is specifically designed and manufactured to separate oil from water. The system shall allow the oil to be collected and removed on a regular basis as to prevent it from being discharged into the wastewater collection system. Only oil/water separators manufactured for that specific operation will be approved.

**§ Section 57-3 Control Plan for (FOG) and food waste.**

- A. Any new construction, renovation, or expansion of Food Service Facilities shall be required to submit to the Town a FOG and food waste control plan that will effectively control the discharge of undesirable materials into the wastewater collection system.
- B. Any existing Food Service Facilities shall also be required to submit a FOG and food waste control plan that will effectively control the discharge of undesirable materials in the wastewater collection system. Existing facilities shall be exempt from the requirements of this ordinance. There will be no "grandfathering".

- C. All FOG and food waste control plans will be reviewed and resubmitted by facility every two (2) years to remain in compliance with this Ordinance.

**§ Section 57-4 General Criteria.**

- A. Installation requirements – all existing, proposed, or newly remodeled Food Service Facilities inside the Town of Millington wastewater service area shall be required to install, at the user's expense an approved, properly operated, and maintained grease trap. Prior to installation, the proposed or newly remodeled grease trap specifications must be submitted to the Town for review and approval.
- B. Sanitary sewer flows – sanitary sewer flows from toilets, urinals, lavatories, etc. shall not be discharged into the grease trap. These flows shall be conveyed separately to the sanitary sewer service lateral.
- C. Floor drains – only floor drains which discharge or have the potential to discharge grease shall be connected to a grease trap and shall be discharged to the grease trap not to the sanitary sewer service lateral.
- D. Garbage grinders/disposals – it is recommended that solid food waste products be disposed of through normal solid waste/garbage disposal means. If a grinder/disposal is used it must be connected to the grease trap. The use of grinders is discouraged since it decreases the operational capacity of the grease trap and will require an increased pumping frequency to ensure continuous and effective operation.
- E. Dishwashers – commercial dishwashers must be connected to the grease trap. Dishwashers discharge soap and hot water which can melt grease and allow it to pass through an undersized grease trap. Traps must be sized accordingly to allow enough detention time to allow water to cool and grease to solidify and float to the top of the trap.
- F. Location – grease trap shall be installed outside the building upstream from the sanitary sewer service lateral connection. This will allow easy access for inspection, cleaning, and removal of the intercepted grease at any time. A grease trap may not be installed inside any part of a building without written approval by the Town where the property size may warrant a grease trap connect to the sink plumbing fixtures. A location survey will be required with permit application to be approved prior to installation.
- G. Pass through limits – no user shall allow wastewater discharge concentration from grease trap to exceed 100 MgPL (milligrams per liter) as identified by EPA method 413.

**§ Section 57-5 Design Criteria.**

- A. Construction – grease traps shall be construed in accordance with the Town of Millington standards (IBC Code) and shall have a minimum of two compartments with fittings designed for grease retention. All grease removal devices or technologies shall be subject to the written approval of the Town of Millington. Such approval shall be based on demonstrated removal efficiencies of the proposed technology.
- B. Access – access to grease traps shall be available at all times, to allow for their maintenance and inspection. Access to trap shall be provided by two manholes (one on each compartment) terminating at finished grade with cast iron frame and cover.
- C. Load-bearing capacity – in areas where additional weight loads may exist, the grease trap shall be designed to have adequate load-bearing capacity (example: vehicular traffic in driving or parking areas).



- D. Inlet and outlet piping – wastewater discharging to a grease trap shall enter only through the inlet pipe of the trap. Each grease trap shall have only one inlet and one outlet pipe.
- E. Grease trap sizing – the required size of the grease trap shall be calculated using EPA-2 model. All grease traps shall have a capacity of not less than 1,000 gallons nor exceed a capacity of 3,000 gallons. If the calculated capacity exceeds 3,000 gallons, multiple units plumbed in series shall be installed unless other means have been established by the Town of Millington.

**§ Section 57-6 Grease Trap Maintenance.**

- A. Cleaning/pumping – the user at the user's expense shall maintain all grease traps to assure proper operation and efficiency and maintain compliance with the Town's pass through limits. Maintenance of grease trap shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludge and solids. This work shall be performed by a qualified and licensed hauler. Decanting or discharging of removed waste back into the trap from which it was removed or any other grease trap, for the purpose of reducing the volume to be disposed, is prohibited. This service shall also include a thorough inspection of the trap and its components by Town appointed personnel. Any needed repairs shall be noted. Repairs shall be made at user's expense.
- B. Cleaning/pumping frequency – the grease trap must be pumped out completely a minimum of once every six months, or more frequently, as determined by the Town, as needed to prevent carryover of grease into the sanitary sewer system and a proper log maintained for review by the Town.
- C. Disposal – all waste removed from each grease trap must be disposed of at a facility approved to receive such waste in accordance with the provisions of this program. In no way shall the pumpage be returned to any private or public portion of the Town's sanitary sewer collection system.
- D. Maintenance log – a grease trap cleaning/maintenance log indicating each pumping for the previous 12 months shall be maintained by each Food Service Facility. This log shall include the date, time, amount pumped, hauler, and disposal site and shall be kept in a conspicuous location for inspection. Said log and supporting documentation will be presented to the Town on an annual basis or upon demand.
- E. Submittal of records – each user shall submit all cleaning and maintenance records to the Town. The maintenance records shall include the following information:
  - 1. Facility name, address, contact person, and phone number.
  - 2. Company name, address, phone number, and contact name of person responsible for performing the maintenance, cleaning, pumping, or repair of the grease trap.
  - 3. Types of maintenance performed.
  - 4. Dates maintenance was performed.
  - 5. Date of next scheduled maintenance.
  - 6. Copies of manifests.

The user shall be required to submit maintenance records to the Town on an annual basis (once per year). Records shall be submitted by December 1<sup>st</sup> of each year. The records shall be submitted to:

**The Town of Millington  
402 Cypress Street, P O Box 330  
Millington, MD 21651**

The Town will perform periodic inspections of these facilities and shall notify the user of any additional required maintenance or repairs. Upon written notification by the Town, the user shall be required to perform the maintenance and repairs of said inspection within 14 calendar days. Upon inspection by the Town the user may be required to install, at the user's expense, additional controls to provide a complete system which prevents discharges of undesirable materials into the wastewater collection system.

**§ Section 57-7 Additives.**

Any biological additive(s) placed into the grease trap or building discharge line including but not limited to enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and grease shall require written approval by the Town prior to use. The use of such additives shall in no way be considered as a substitution to the maintenance procedures required herein.

**§ Section 57-8 Chemical Treatment.**

Chemical treatments such as drain cleaners, acid, or other chemical solvents designed to dissolve or remove grease shall not be allowed to enter the grease trap.

**§Section 57-9 Sand, Soil and Oil Interceptors.**

All car washes, truck washes, garages, service stations, car and truck maintenance facilities, fabricators, utility equipment shops, and other facilities (as determined by the Town) that have sources of sand, soil, and oil shall install effective sand, soil, and oil traps, interceptors, and/or oil/water separators. These systems shall be sized to effectively remove sand, soil, and oil at the expected flow rates. These systems shall be, at the user's expense, cleaned or pumped on a regular basis to prevent impact upon the wastewater collection and treatment system. Users whose systems are deemed to be ineffective by the Town shall be asked to change the cleaning frequency or to increase the size of the system. Owners or operators of washing facilities will be required to prevent the inflow of detergents and rainwater into the wastewater collection system. Oil/water separator installations shall be required at facilities that accumulate petroleum oils and greases and at facilities deemed necessary by the Town.

**§ Section 57-10 Laundries.**

Commercial laundries shall be equipped with an interceptor with a wire basket or similar device, removable for cleaning, that prevents passage (into the wastewater collection system) of solids ½" or larger in size such as rags, strings, buttons, or other solids detrimental to the system.

**§ Section 57-11 Control Equipment.**

The equipment or facilities installed to control FOG, food waste, sand, soil, oil, and lint must be designed in accordance with other applicable guidelines approved by the Town. Underground equipment shall be tightly sealed to prevent inflow of rainwater and shall be easily accessible to allow regular maintenance and inspection.

Control equipment shall be maintained by the owner and/or operator of the facility as to prevent a stoppage of the wastewater collection system, and the accumulation of FOG, food waste, sand, soil, and lint in the collection lines, pump stations, and wastewater treatment plant.

If the Town of Millington is required to clean out the wastewater collection lines, as a result of a stoppage resulting from poorly maintained control equipment (or lack thereof) the owner or operator shall be required to refund the labor, equipment, materials, and any overhead costs to the Town including any fines incurred due to any sanitary sewer overflow due directly to the stoppage.

The Town retains the right to inspect and approve any and all installations of control equipment.

#### **§ Section 58-12 Alteration of Control Methods.**

The Town of Millington reserves the right to request additional control measures if existing control equipment is shown to be insufficient to protect the wastewater collection system and wastewater treatment plant from interference due to the discharge of FOG, sand, soil, lint, or any other undesirable materials.

#### **§ Section 58-13 Enforcement and Penalties.**

Any person violating the provisions of this Article/Chapter shall be deemed guilty of a Municipal Infraction and shall upon conviction thereof be punished by a fine as outlined in the Code of the Town of Millington Chapter 2. Each day, or each separate occasion during each such day, that a violation of this Article/Chapter occurs or reoccurs shall constitute a separate offense.





Permit # \_\_\_\_\_

**TOWN OF MILLINGTON  
GREASE TRAP/INTERCEPTOR PERMIT**

**APPLICANT NAME:** \_\_\_\_\_  
**APPLICANT ADDRESS:** \_\_\_\_\_  
**APPLICANT PHONE:** \_\_\_\_\_ **EMAIL:** \_\_\_\_\_  
**FACILITY NAME:** \_\_\_\_\_ **PHONE:** \_\_\_\_\_  
**FACILITY ADDRESS:** \_\_\_\_\_  
**OWNER NAME (if different from applicant):** \_\_\_\_\_  
**OWNER ADDRESS:** \_\_\_\_\_  
**OWNER PHONE:** \_\_\_\_\_ **EMAIL:** \_\_\_\_\_

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**Type of Business:** \_\_\_\_\_  
**Type of Facility (check all that apply):** ☐ Sit-Down ☐ Take-Out ☐ Drive-Through  
**Type of Operation:** ☐ Full Service ☐ Special Events/Programs  
**Maximum Sitting Capacity:** \_\_\_\_\_ **Hours of Daily Operation:** \_\_\_\_\_

**System Location:** ☐ Exterior ☐ Interior  
**Type of System(s) (Make, Model, Capacity):** \_\_\_\_\_  
**Exterior Tank Capacity:** \_\_\_\_\_ **Flow Rate/lbs.** \_\_\_\_\_

**Food Preparation (Check any that apply):**

☐ Deep Frying ☐ Pan Frying  
☐ Grilling ☐ Heating  
☐ Baking ☐ Pre-prepared Food

**Pretreatment**

Existing Grease Trap \_\_\_\_\_  
Trap Rating or Size \_\_\_\_\_ gpm or \_\_\_\_\_ gal

**Kitchen Equipment**

☐ Dishwasher (Rated Flow \_\_\_\_\_ gpm)  
☐ Garbage Disposal  
☐ 3-Compartment Sinks (quantity \_\_\_\_\_)  
Inside Dimensions of 3-Comp Sink Bowl  
Depth \_\_\_\_\_ Width \_\_\_\_\_ Length \_\_\_\_\_  
Total # of Kitchen Sinks \_\_\_\_\_  
Pipe Diameter \_\_\_\_\_

**Grease/Waste Oil Recycle Company:**

Company Name: \_\_\_\_\_ Contact: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone: \_\_\_\_\_ Email: \_\_\_\_\_

How Often is recycled greased/oil waste removed? \_\_\_\_\_

I hereby certify that the above information is correct. I am aware that changes in any of the above information will require a re-application and possible increase in the size or type of grease trap required. I agree to have the grease trap/interceptor cleaned/pumped out at the minimum frequency as determined by the Town Ordinance or more frequently if needed, and to maintain the grease interceptor in proper operation condition. I agree to allow the Town to inspect the location and equipment at a mutually agreed upon date and time. I agree to submit proof to the Town of Millington of the annual cleaning and pumping of the grease trap/interceptor as required in the Town Ordinance.

This permit is valid only for this specific facility, ownership, processes, and operations indicated above. As such, it cannot be sold, transferred, or reassigned.

Applicant Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
Applicant Name (print): \_\_\_\_\_

For Office Use Only:

Type of Trap/Interceptor: \_\_\_\_\_ In-Ground \_\_\_\_\_ Under-Sink

Size: \_\_\_\_\_ gal or gpm Pump-Out/Clean-out Frequency: \_\_\_\_\_

Other Requirements: Pumping frequency and grease trap/interceptor size are subject to change with change in operations or collection system problems. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Permit Fee: \_\_\_\_\_ Date Paid \_\_\_\_\_ Amount Paid \_\_\_\_\_ Method of Payment

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_



Name of Facility: \_\_\_\_\_  
Address: \_\_\_\_\_

[illegible]

**Recommendation:** Organize and maintain all records, receipts, invoices, etc. for future review and reference.

**\*NOTE:** Service invoice documentation and manifests must be kept on site and readily available for inspector(s) to review for a **5-year period**.



**TOWN OF MILLINGTON**  
**GREASE TRAP/INTERCEPTOR INSPECTION REPORT**

All grease traps/interceptors must be inspected and listed on this form.

**Facility/Business Name:** \_\_\_\_\_

**Facility/Business Location:** \_\_\_\_\_

**Telephone Number:** \_\_\_\_\_ **Email Address:** \_\_\_\_\_

Is there a Grease Trap/Interceptor inside the building? \_\_\_\_ Yes \_\_\_\_ No

Location of Unit: \_\_\_\_\_ Size: \_\_\_\_\_

Condition (structural or operational) \_\_\_\_\_

Observations/Comments: \_\_\_\_\_

How many Grease Traps/Interceptors are at location: \_\_\_\_\_

If Outside: Tank Number \_\_\_\_\_ Tank Location \_\_\_\_\_

Comments: \_\_\_\_\_

Size of Tank \_\_\_\_\_ Gallons \_\_\_\_\_

Baffle(s)? \_\_\_\_ No \_\_\_\_ Yes Can compartments be cleaned? \_\_\_\_ No \_\_\_\_ Yes

Inlet Pipe Visible? \_\_\_\_ No \_\_\_\_ Yes Depth: \_\_\_\_\_ ft. \_\_\_\_\_ in.

Condition of Pipe \_\_\_\_\_

Outlet Pipe Visible? \_\_\_\_ No \_\_\_\_ Yes Depth: \_\_\_\_\_ ft. \_\_\_\_\_ in.

Condition of Pipe \_\_\_\_\_

What method are you using? \_\_\_\_ clear plastic pipe \_\_\_\_ measuring stick

\_\_\_\_ other - \_\_\_\_\_

Town Representative: \_\_\_\_\_ Date: \_\_\_\_\_

**If any condition exists and maintenance is required, note the date of proposed maintenance, describe maintenance, and contractor responsible for maintenance:**

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**APPLICANT/OWNER NAME:** \_\_\_\_\_

