



JAMES ISLAND PUBLIC SERVICE DISTRICT

WASTEWATER COLLECTION SYSTEM

FATS, OILS & GREASE PROGRAM

Updated: October 2026

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SECTION 1.0 INTRODUCTION

Wastewater discharges containing high concentrations of oil and grease from food service facilities are one of the main causes of blockages and overflows in the JIPSD's wastewater collection system. The Program also establishes enforceable discharge limitations, inspection and sampling authority, maintenance standards, corrective actions, cost recovery, and penalties necessary to prevent excessive Fats, Oils, and Grease (FOG) and high-strength wastewater from entering or impairing the JIPSD wastewater collection system. Overflows of wastewater into the storm water collection system and natural bodies of water could be greatly reduced by controlling the discharge of oil and grease into the wastewater collection system. This source of pollution is preventable by good management practices and proper maintenance at food service facilities. To address this issue the JIPSD has developed an oil and grease management program.

The objectives of the Fats, Oil and Grease Management Program are:

1. Eliminate wastewater system overflows.
2. Reduce the amount of oil and grease discharged into the wastewater collection system.
3. Reduce maintenance costs of the wastewater collection system.
4. Improve operation of the wastewater collection system.

SECTION 1.1 DEFINITIONS

1.1.1 Approved: Describing a method or design acceptable to the JIPSD.

1.1.2 Customer: The person responsible for payment of wastewater service used at a specific location, and further defined as that person who signed the application requesting that service be made available at the specific location and thereby agreeing to pay for all usage of such service occurring at the location.

1.1.3 Food Service Establishment: Any establishment which prepares, and/or packages food or beverages for sale or consumption, on or off-Site, with the exception of private residences, including but not limited to food courts, food manufacturers, food packagers, restaurants, grocery stores, bakeries, lounges, hospitals, hotels, nursing homes, churches, and schools.

1.1.4 Grease: A liquid or solid material, composed primarily of fats and oils from animal or vegetable sources.

1.1.5 Grease Hauler: A person who collects the contents of a grease interceptor/trap and transports it to an approved recycling or disposal facility.

- 1.1.6 Grease Interceptor:** A device, usually located underground and outside of a food service facility. It is designed to collect, contain, and remove food wastes and grease from the waste stream while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.
- 1.1.7 Grease Trap:** A device, usually located inside the building and under a sink of a food service facility designed to collect, contain, and remove food wastes and grease from the waste stream while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.
- 1.1.8 JIPSD:** James Island Public Service District
- 1.1.9 Oil/Water Separator:** A device designed to remove oil (petroleum based) from the waste stream while allowing the remaining wastewater to be discharged to the wastewater collection system by gravity.

SECTION 2.0 GENERAL REQUIREMENTS

The following administrative, operational, and other general requirements are applicable to all food service establishments, new or existing.

- A. All food service establishments in the JIPSD's wastewater service area shall have grease handling facilities approved by the JIPSD. Establishments whose grease handling facilities are not in accordance with this program shall be given a compliance schedule with a deadline not to exceed three months from the initial notification date.
- B. All food service establishment grease handling facilities/operations shall be subject to periodic review, evaluation, and inspection by JIPSD, its employees, authorized representatives, agents, or designated contractors at any reasonable time. This authority applies to any facility that prepares, processes, manufactures, handles, stores, serves, or otherwise produces grease or may discharge FOG to the JIPSD wastewater collection system. JIPSD or its designated contractor shall have the right to inspect such facilities for FOG-program compliance, including grease-control equipment, kitchens and food-preparation areas, records, Best Management Practices, waste-oil storage areas, and other potential FOG sources. Inspections may include observation, records examination, photographs, measurements, grease-depth measurement, wastewater sampling and testing. Results of inspections will be made available to facility owners with overall ratings assigned and recommendations for correction/improvement (if necessary) delineated.
- C. The facility receiving two consecutive unsatisfactory evaluations shall be subject to penalties/restrictions provided in the JIPSD's use and rate ordinance for non-conformance with the ordinance's requirements.
- D. Violations of this JIPSD Fats, Oil and Grease Management Program will be considered grounds for discontinuance of wastewater/sewer service.

- E. Food service establishments whose operations cause or allow excessive grease to discharge or accumulate in the wastewater collection are liable to the JIPSD for all costs related to investigation, inspection, sampling, laboratory analysis, sewer jetting, vactoring, blockage removal, emergency response, line cleaning, pump or sewer repair, contractor expenses, labor, materials, equipment, property damage, environmental remediation, and other documented costs incurred to abate or correct the condition to the extent authorized by law. Payment of cost recovery does not preclude additional enforcement for the underlying violation. Failure to pay all service related charges may be grounds for wastewater/sewer service discontinuance.
- F. At the discretion of the JIPSD, maintenance contracts and /or records of grease removal frequencies for grease handling facilities may be required to be submitted periodically to ensure routine and adequate system maintenance.
- G. In maintaining grease interceptors/traps, the customer shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain on site records of the dates and means of disposal that are subject to review by the JIPSD. Any removal and hauling of the collected material not performed by the owner's personnel must be performed by a currently licensed Grease Hauler.
- H. Any food service establishment whose effluent is suspected or perceived by the JIPSD to contain a concentration of greater than 100 mg/l (milligrams per liter) of oil and grease may be required to routinely sample their grease interceptor/trap effluent, have it analyzed for oil and grease at the expense of the owner and furnish a copy of the analysis to the JIPSD. No regulated facility shall discharge wastewater containing fats, oils, and grease in excess of 100 mg/l into the JIPSD wastewater collection system. This 100 mg/l limit is an enforceable discharge limitation and is not merely a sampling trigger. Regardless of concentration, no facility shall discharge FOG in a quantity or condition that causes or contributes to an obstruction, sanitary sewer overflow, interference, pump or lift-station impairment, excessive maintenance requirement, or damage to the wastewater collection system. JIPSD or its authorized contractor may sample effluent to determine compliance. A facility found in violation may be required to perform additional or reoccurring sampling, at the responsible facility's expense where authorized by law, until sustained compliance is demonstrated.
- I. All grease interceptors/traps shall be designed, installed, and located in accordance with this program to allow for complete access for inspection and maintenance.
- J. All grease interceptors/traps must be installed by a properly licensed plumbing contractor.
- K. Each regulated facility shall provide reasonable access to a dedicated cleanout or other location suitable for wastewater sampling. When an appropriate sampling location does not exist, JIPSD may require an approved sampling access point to be installed at the property owner's expense.

SECTION 3.0 CONSTRUCTION STANDARDS

3.1 NEW FOOD SERVICE ESTABLISHMENTS

- A. All newly constructed, newly located, renovated, or otherwise regulated Food Service Establishments shall install grease-control equipment as required by applicable plumbing codes and this Program. The selection, type, sizing, design, capacity, location, and installation requirements for any grease trap and/or grease interceptor shall be determined and provided by the facility owner's properly licensed plumber, based on applicable plumbing code, fixture loading, facility operations, food preparation practices, and site-specific conditions. Neither JIPSD nor its designated compliance contractor shall select, size, design, engineer, or warranty the adequacy of a grease trap or interceptor. Any JIPSD or contractor review, inspection, acceptance, or compliance determination shall not constitute plumbing design approval and shall not transfer responsibility for proper sizing, design, installation, operation, or code compliance from the facility owner and its licensed plumber.
- B. New food service establishments are to complete an initial grease interceptor/trap application to install a grease interceptor/trap and to submit such application to the JIPSD or its authorized representative or designated contractor for review and approval.
- C. The construction and location criteria for grease interceptors/traps shall be in accordance with Environmental Protection Agency (EPA) Guidance Document "On- Site Wastewater Treatment and Disposal Systems" Chapter 8.
- D. All grease interceptors/traps, whether singular or in series must be directly accessible from the surface and must be fitted with an extended outlet sanitary tee that terminates 6 inches to 12 inches above the tank floor. The minimum access opening dimensions shall be 18 inches X 18 inches or a minimum of 24 inches in diameter. Two access openings (inlet and outlet) to underground interceptors are required and should be removable with ease by one person.
- E. All below ground grease interceptors must be either two-chambered or individual tanks in series. If two-chambered, the dividing wall must be equipped with an extended elbow or sanitary tee terminating 6 inches to 12 inches above the tank floor. An extended outlet sanitary tee must also be provided at the outlet of the second chamber. Both chambers must be directly accessible from the surface.
- F. The above criteria (A-F) apply primarily to outdoor type (underground) grease interceptor units.
- G. Maintenance of grease interceptors/traps must include pump-out and/or cleaning as needed, with a minimum frequency of four times per year. Maintenance contracts

may be required to be submitted to the JIPSD as called for in Section 3. The owner however is ultimately responsible for the proper maintenance of the grease interceptor/trap.

- H. For cases in which underground type grease interceptors are not feasible to install, new food service establishments will be required to install adequate and approved “under-the-counter” grease traps for use on individual fixtures, including pot sinks, mop sinks, pre-rinse sinks, and other potential grease containing drains. In such cases, such units will be considered acceptable only if approved flow control fittings are provided to the grease trap inlet to prevent overloading of the grease trap and to allow for proper grease trap operation. Approved manufactures include Zurn, Rockford, Thermaco, or equal as approved by the JIPSD. JIPSD approval of flow control devices and grease trap design must be given prior to installation. Dishwashers and garbage grinders shall not be piped directly to grease interceptors/traps without JIPSD approval.

3.2 EXISTING FOOD SERVICE ESTABLISHMENTS

- A. All existing food service establishments (or renovated or expanded establishments) shall have grease handling facilities approved by the JIPSD. Food service establishments without any grease handling facilities will be given a compliance deadline not to exceed 3 months from date of notification to have approved and installed grease handling equipment in compliance with this standard. Failure to do so will be considered a violation of the JIPSD’s use and rate ordinance and will be subject the establishment to penalties regarding wastewater/sewer service discontinuance.
- B. For cases in which outdoor units are feasible to install, construction requirements will be as specified in Section 4.0 of this standard for new food service establishments.
- C. Location of under-the-counter units must be as close to the source of the wastewater as physically possible, while remaining accessible for maintenance.
- D. Wastewater from dishwashers and garbage grinders will not be discharged to grease interceptors/traps, unless approved by the JIPSD in advance.
- E. In maintaining existing grease interceptors/traps, the owner shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of dates and means of disposal that are subject to review by the JIPSD.
- F. If an existing food service establishment’s grease handling facilities are either under designed, substandard, or poorly operated, the owner will be notified, in writing, of the required improvements and given a compliance deadline not to exceed 3 months to comply with the requirements of this standard.

- G. Exclusive use of enzymes or other grease solvents, emulsifiers, etc. in lieu of physical cleaning is not considered an acceptable grease interceptor/trap maintenance practice.
- H. Grease consuming bacteria may be considered for interim approval for grease interceptor/trap maintenance, provided approval is obtained from the JIPSD and providing that this control method is considered effective and satisfactory to the JIPSD. Exclusive use of bacteria (in lieu of physical cleaning) is not sufficient for long term grease interceptor/trap maintenance, especially for non-biodegradable waste fractions.

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3.3 NEW FOOD SERVICE ESTABLISHMENTS IN EXISTING BUILDINGS

- A. Where practical, new food service establishments locating in existing buildings will be required to comply with the oil and grease management program applicable to new food service establishments. Outdoor type grease interceptors (minimum size 1000 gallons) shall be installed.
- B. Where physically impossible to install outdoor grease interceptors, under-the-counter units may be allowed as with existing food service establishments provided prior approval of unit type, size, location, etc. is obtained from the JIPSD. Flow control fittings and/or automatically cleaned units will be required in all cases. Maintenance contracts and/or clean out records will also be required.

SECTION 4.0 OPERATION AND MAINTENANCE

- A. Facilities with grease interceptors/traps may be asked to submit maintenance contracts and/or records of grease removal to the JIPSD. The JIPSD may monitor grease removal frequency to ensure adequate system maintenance.
- B. Maintenance of under-the-counter traps requires that they be thoroughly cleaned and/or pumped out a minimum of one time per week.
- C. Maintenance of exterior in ground grease interceptors must include a thorough pump out and cleaning a minimum of four times per year. In addition to the minimum frequency, an interceptor shall be cleaned whenever the combined depth of floating FOG and settled solids equals or exceeds 25-percent of the total operating depth of the interceptor. Reaching the 25-percent threshold requires cleaning regardless of the facility's normal service schedule. Small-source grease traps shall be thoroughly cleaning a minimum of once per month. Depending on the FOG load received, facility operations inspection findings, and accumulation within the trap, more frequent cleaning may be required.
- D. The introduction of chemicals, emulsifiers, solvents, enzymes, or other substances for the purpose of dissolving, liquefying, emulsifying, or moving accumulated FOG downstream into the wastewater collection system is prohibited. Biological or nutrient-based treatment products may be used only with prior written approval from JIPSD. JIPSD may require product specifications, Safety Data Sheets, technical data, or independent laboratory testing before approval. Approval of a biological treatment product does not exempt a facility from applicable discharge limits, inspection requirements, or grease-control maintenance. .
- E. In maintaining grease interceptors/traps, the owner shall be responsible for the proper removal and disposal of the accumulated material and will be required to maintain on-site records of the dates and means of disposal which are subject to review by the JIPSD. Any removal and hauling of the collected materials not

performed by the owner's personnel must be performed by a currently licensed grease hauler.

- F. More frequent cleaning of grease interceptors/traps may be required if deemed necessary by the JIPSD. JIPSD or its authorized contractor may establish a facility-specific maintenance schedule based on inspection results, the 25-percent rule, sampling results, facility operations, historical compliance, downstream sewer conditions, and frequency of sewer maintenance.
- G. The owner is ultimately responsible for the proper operation and maintenance of their grease interceptor/trap.
- H. Copies of maintenance contracts and/or a maintenance log will also be required for any facility receiving two consecutive unsatisfactory evaluations.
- I. Food Service Establishments shall implement reasonable Best Management Practices to minimize FOG entering the wastewater system, including scraping food and grease before washing, keeping cooking oil out of drains, using strainers where appropriate, properly disposing of food solids, promptly cleaning spills, maintaining grease-control equipment, and training employees on FOG management. JIPSD may consider documented BMP implementation and employee training when determining compliance.
- J. Where multiple Food Service Establishments share a grease interceptor, building sewer, or other grease-control infrastructure, the property owner and affected establishments shall be responsible for ensuring proper operation and maintenance of the shared system. JIPSD may require records identifying the connected tenants and may require improvements necessary to inspect, sample, or identify individual contributors.

SECTION 5.0 ADMINISTRATIVE PROCEDURES

A maintenance log for grease interceptors/traps shall be maintained on-site by the customer, including data for at least the previous three (3) years. The log shall include the date, time, maintenance performed, the volume of grease removed each pump out or cleaning, and the name, signature, and contact information of the person who performed the maintenance. The log shall also include the waste hauler, disposal or recycling location, manifests or invoices when available, repair records, wastewater sampling results, and corrective-action documentation. The customer shall provide the logs upon request during routine inspections by the JIPSD or its authorized representative or contractor. Failure or refusal to maintain or provide required records constitutes a separate violation of this Program.

JIPSD shall have the right to require any regulated facility to create, maintain, and submit FOG Program records electronically through an electronic reporting system, portal, dashboard, email process, or other electronic method designated by JIPSD or its authorized representative or designated contractor. Required electronic reporting may include facility information, grease

interceptor/trap service records, manifests, invoices, maintenance logs, inspection records and acknowledgments, corrective-action documentation, photographs, sampling and laboratory results, certifications, and other records reasonably necessary to administer, monitor, document, or enforce the FOG Program. JIPSD may establish the required format, frequency, deadlines, and method of electronic submission. Failure to timely submit complete and accurate required electronic records shall constitute a violation of this Program.

5.1 ENFORCEMENT

Grease interceptors/traps shall be inspected semi-annually by the JIPSD or its authorized representative or designated contractor to assure compliance with the requirements herein. The fee for the inspections shall be in accordance with the Use and Rate Resolution (Grease Trap Inspection Fee)*. JIPSD, its authorized representatives, agents, or designated contractors shall have the right, at reasonable times and to the extent permitted by law, to enter and inspect any facility that prepares, processes, manufactures, handles, stores, serves, or otherwise produces grease or may discharge FOG to the JIPSD wastewater collection system. Inspection authority includes observation, grease-control equipment inspection, records examination, electronic-record verification, measurements, photographs, sampling, and testing. JIPSD may increase inspection or sampling frequency for facilities with failed inspections, discharge-limit violations, repeated deficiencies, downstream sewer impacts, or other elevated FOG risk.

A notice of violation shall be issued to a customer for failure to:

1. Obtain a grease interceptor/trap discharge permit
2. Properly maintain the grease interceptor/trap including failure to make necessary repairs
3. Maintain records on-site of pump outs/cleaning of grease interceptors/traps.
4. Submit required FOG records electronically through the reporting method designated by JIPSD.
5. Permit an authorized inspection, records review, measurement, or sampling.
6. Comply with the 100 mg/l FOG discharge limitation, including all applicable monitoring, reporting, and corrective-action requirements.
7. Complete required corrective action within the timeframe established by JIPSD.
8. Comply with a facility-specific maintenance or sampling requirement.
9. Discharge FOG or other material (i.e. non-soluble geotextile wipes) that causes or contributes to a blockage, sanitary sewer overflow, pump impairment, or excessive wastewater system maintenance.
10. Use prohibited chemicals or additives to emulsify or move FOG downstream.

When inspection, sampling, maintenance records, or downstream sewer conditions demonstrate that existing grease-control equipment is inadequate or that a facility is repeatedly contributing excessive FOG, JIPSD may require repair, replacement, enlargement, or installation of additional grease-control equipment at the owner's expense within a timeframe established by JIPSD.

Upon receiving a notice of violation, the customer shall have 14 days to complete corrective action and submit evidence of compliance to the JIPSD. Conditions presenting an immediate threat to the

wastewater system, public health, property, or the environment may require immediate corrective action and need not follow the progressive sequence below. Should a customer fail to properly maintain a grease interceptor/trap according to the provisions set herein the JIPSD may pursue one or more of the following actions:

1. First violation within 12 months: Issue a written notice of violation to the customer identifying deficiencies, required corrective action, and compliance deadline.
2. Second violation within 12 months: Unauthorized Use / Tampering Fee as authorized by Use and Rate Resolution*; increased inspection and/or sampling; recovery of reasonable additional compliance costs where legally authorized.
3. Third violation within 12 months Unauthorized Use / Tampering Fee; formal corrective-action plan; mandatory sampling; and/or required repair, replacement, enlargement or installation of grease-control equipment.
4. Fourth or subsequent violation within 12 months: Unauthorized Use / Tampering Fee; full cost recovery; possible suspension or termination of wastewater service; and referral to applicable health, environmental, licensing, or regulatory authorities.

*See the current Wastewater Rates and Fees listed at www.jipsd.org

SECTION 6.0 CORRESPONDENCES

Address all correspondence (including completed maintenance forms) to the following address:

JAMES ISLAND PUBLIC SERVICE DISTRICT
FATS, OILS AND GREASE MANAGEMENT PROGRAM
P.O. BOX 12140
1739 SIGNAL POINT ROAD
CHARLESTON, SC 29422-2140
PHONE 843-795-9060

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