

**Table 3-2: Recommended minimum treatment requirements for commercial facilities generator sources—Food service (FS)/Motor vehicle washing and maintenance (MV)**

CWGD	Generators/Source	Source Threats to Sewerage System	Minimum Treatment Requirements	PUMP OUT FREQUENCY <sup>1,2,3</sup>	Level Fee <sup>4</sup>
CWG01	NO CWG BASED ON INSPECTION	NONE	None	Not Applicable	NA
CWG02	NO CWG BASED ON INSPECTION	NONE, BUT POTENTIAL INDUSTRIAL PRETREATMENT ISSUES EXIST	None	Not Applicable	NA
CWG03	CWG BASED ON INSPECTION	NONE, BUT POTENTIAL NPDES ISSUES EXIST	None	Not Applicable	NA
CWG04	SITE INSPECTION HIGHLIGHT	NOT ON ADMINISTRATIVE LIST PROVIDE BY HEALTH DEPT./BUSINESS LICENSE	CWG requirements as coded below	CWG requirements as coded below	NA
FS01	<b>Bakery (cooking cakes, cookies, pies)</b>	Grease, Flour, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	NA
FS02	<b>Butcher.</b>	Waste from meat products.	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS03	<b>Caterer</b>	Grease	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS04	<b>Chicken (BBQ/Charcoal cooking on site)</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS05	<b>Chicken (fresh) retail only, with meat cutting and preparation of fresh meat</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS06	<b>Church (hot foods cooked and served) Commercial kitchen</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	3
FS07	<b>Coffee/Sandwich Shop (no foods prepared)</b>	Waste from by products, cream and milk	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	4
FS08	<b>Coffee/Sandwich Shop (hot foods cooked and served)</b>	Grease	Grease Trap: 0—66 seats 1,000 gal. 67—100 seats 1,500 gal. 101—129 seats 2,000 gal.	Total Pump—Out Every 3 months	1
FS09	<b>Commercial Kitchen (Caterer)</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS10	<b>Community Halls, Country Club (hot food cooked and served)</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	4
FS11	<b>Correctional Institution (Jail)</b>	Grease, Flour, Solids	Grease Trap: 100—200 meals—1,000 gal. 201—300 meals—1,500 gal. 301—400 meals—2,000 gal. 401—600 meals—3,000 gal. 601—800 meals—4,000 gal. 801—900 meals—4,500 gal. 901—1,200 meals—6,000 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	2
FS12	<b>Daycare/Preschool Centers (no hot food prepared; all food reheated in microwave, no commercial kitchen.) Waste from clean-up</b>	Grease, Solids	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	3
FS13	<b>Daycare/Preschool Centers (hot food prepared; commercial kitchen)</b>	Grease	Grease Trap 1000 gal. minimum capacity	Total Pump—Out Every 3 months	3
FS14	<b>Delicatessen (hot food cooked)</b>	Grease	Grease Trap 1000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS15	<b>Delicatessen (no hot food served, no meat cooked)</b>	Waste from clean-up Cold foods, salads	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	4
FS16	<b>Doughnut Shop (retail only)</b>		None Written declaration required that no hot food will be prepared or served.	NOT APPLICABLE IF CONDITIONS MET	4
FS17	<b>Doughnut Shop (cooking on site)</b>	Grease	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	4
FS18	<b>Fast Food Outlets (e.g. McDonald's Pizza Hut, Arby's, KFC)</b>	Grease, Solids	Grease Trap 1,500 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS19	<b>Fish Shop (retail) no cooking on site .Scales, Fish guts</b>	Grease, Solids	Grease Trap 70 lb. minimum capacity	Total Pump—Out Every 3 months	1
FS20	<b>Fish Shop (cooking on site)</b>	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS21	<b>Gas Station with food Service (fast food outlets)</b>	Grease	Grease Trap 1,500 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS22	<b>Gas Stations with food service (sandwich shop, no hot food preparation)Waste from clean-up and handling area.</b>	Grease	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	1
FS23	<b>Grocery Store (no food service, no cooking on site) Waste from meat product handling area</b>	Grease, Solids	Grease Trap 1,500 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS24	<b>Grocery Store (full service store, food preparation; franchise food outlet in store)</b>	Grease, Solids	Grease Trap 3,000 gal. minimum capacity		1
FS25	<b>Hospital Kitchen</b>	Grease	Grease Trap 1,500 gal. minimum capacity	Total Pump—Out Every 3 months	2

**Table 3-2: Recommended minimum treatment requirements for commercial facilities generator sources—Food service (FS)/Motor vehicle washing and maintenance (MV)**

CWGID	Generators/Source	Source Threats to Sewerage System	Minimum Treatment Requirements	PUMP OUT FREQUENCY <sup>1,2,3</sup>	Level Fee <sup>4</sup>
FS26	Hotel with restaurant (hot foods cooked and served)	Grease	Grease Trap: 0—66 seats 1,000 gal. 67—100 seats 1,500 gal. 101—129 seats 2,000 gal. 130—199 seats 3,000 gal. 200—299 seats 4,500 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	1
FS27	Hotel (reheating food in microwave; continental breakfast; kitchen equipment limited)Waste from clean-up	Grease	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	1
FS28	Hotel (no cooking on site; no hot foods served)		None Written declaration required that no hot food will be prepared or served.		4
FS29	Ice Cream Shop (with hot food service) (making ice cream on site)	Grease	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	4
FS30	Movie Theater (with food service, reheat in microwave) Waste from clean-up		Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	4
FS31	Nightclub/Multi-entertainment Complex	Grease	Grease Trap: 0—66 seats 1,000 gal. 67—100 seats 1,500 gal. 101—129 seats 2,000 gal. 130—199 seats 3,000 gal. 200—299 seats 4,500 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	4
FS32	Nursing Home, Assisted Living Care Facility (with full service kitchen)		Grease Trap: 0—69 beds 1,000 gal. 70—150 beds 1,500 gal.	Total Pump—Out Every 3 months	3
FS33	Office Complex (food service on site)	Grease, Solids	Grease trap determined by tenant occupant		4
FS34	Pizza Cooking (take away/home delivery)	Grease	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS35	Pizza Cooking (reheating) no preparation or washing up on site; pizza heated in retail container and sold for consumption		None Written declaration required that no hot food will be prepared or served.		4
FS36	Recreation Center (hot food preparation) e.g. bowling alley, skating rink	Grease, Solids	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	4
FS37	Restaurant	Grease, Solids	Grease Trap: 0—66 seats 1000 gal. 67—100 seats 1,500 gal. 101—129 seats 2,000 gal. 130—199 seats 3,000 gal. 200—299 seats 4,500 gal. 300—399 seats 6,000 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	1
FS38	School Cafeteria (Additional grease traps will be required if it is determined that, due to the number of food establishments in the food court, the seating schedule will not provide adequate trap capacity needed.)	Grease, Solids	Grease Trap: 100—200 meals—1,000 gal. 201—300 meals—1,500 gal. 301—400 meals—2,000 gal. 401—600 meals—3,000 gal. 601—800 meals—4,000 gal. 801—900 meals—4,500 gal. 901—1200 meals—6,000 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	2
FS39	Shopping Center- Mall (food court)	Grease, Solids	Grease Trap: 0—66 seats 1,000 gal. 67—100 seats 1,500 gal. 101—129 seats 2,000 gal. 130—199 seats 3,000 gal. 200—299 seats 4,500 gal. 300—399 seats 6,000 gal.	Gallon Capacity Maintenance Required Time Period  1 X 50—200 Total Pump—Out Every 3 months 1 X 1,000—1,500 Total Pump—Out Every 3 months 2—4 X 1,500 Total Pump—Out Every 6 months 1 X 3,000 Total Pump—Out Every 6 months	4
FS40	Shopping Centers (retail strip mall)	Grease, Solids	Grease trap determined by tenant, type of food service.		4
FS41	Take-Out Food Service (hot preparation)	Grease	Grease Trap 1,000 gal. minimum capacity	Total Pump—Out Every 3 months	1
FS42	Take-Out Food Service (cold food preparation)	Waste from clean-up	Grease Trap 40 lb. minimum capacity	Total Pump—Out Monthly	1
FS43	Reserved				
FS44	Reserved				
FS45	Reserved				

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CWGID	Generators/Source	Source Threats to Sewerage System	Minimum Treatment Requirements	PUMP OUT FREQUENCY <sup>1,2,3</sup>	Level Fee <sup>4</sup>
MV01	Car Detail Shop (stationary)	Oil, Solids	Oil/Water Separator 1,000 gal. capacity Sand trap based on size of facility; material safety data sheets required on high volume facilities for soap products used to clean cars.	Total Pump—Out Every 3 months	2
MV02	Car Detail Shop (mobile)	Oil, Solids	Not allowed unless discharge permit can be obtained from Public Works Department or operator provides a tank to collect wastewater. Wastewater must be disposed of at a facility that accepts this type of waste.	NOT APPLICABLE IF CONDITIONS MET	4
MV03	Car Maintenance Shop (1-9 Bays) (e.g. oil change and car repair)	Oil, Solids	Oil/Water Separator 1500 gal. capacity for each process on site. Sand trap at designated areas, and vehicle bays. Material safety data sheets for soap products used to clean cars.	Total Pump—Out Every 3 months	2
MV04	Car/Truck Wash (automatic) facility has staff on site (200-250 cars per day)	Oil, Solids	Oil/Water Separator 3000 gal. capacity; sand trap based on size of facility, material safety data sheets for soap products used to clean cars. Reclaim systems are allowed to reduce oil water separator size. Reclaim systems can be used in conjunction with oil/water separator systems or can be used alone as a pretreatment system. However, the reclaim system must have a tank capacity for oil/water separation prior to discharge to sanitary sewer. Car maintenance shops with no floor drains or discharge to sanitary sewer through service area trench drains will be required to supply the City in writing their plan for dry clean up.	Total Pump—Out Every 6 months	2
MV05	Car Wash/Self Service (1-9 bays) (pressure wash hoses) no attendant on site	Oil, Solids	Oil/Water Separator 1500 gal. capacity; sand trap required in each bay prior to discharge to oil/water separator.	Total Pump—Out Every 3 months	2
MV06	Gas Station with 1 bay car wash (automatic) self-service	Oil, Solids	Oil/Water Separator 1500 gal. capacity; based on size of facility, material safety data sheets for soap products used to clean cars.	Total Pump—Out Every 3 months	2
MV07	Residential Properties with 1 bay car wash area (e.g. apartment complex) Car wash area covered with a roof. Car wash discharge cannot impact any storm drains on site.	Oil, Solids	Oil/Water Separator 200 gal. capacity. Sand Trap required in car wash bay area. Signs posted for residents; "No vehicle maintenance allowed."	Total Pump—Out Every 3 months	2
MV08	Reserved				
MV09	Reserved				
MV10	Reserved				
NOTES:					
Automatic grease recovery systems (grease trap):25-35 GPM Daily maintenance of solids container Total pump out of unit to remove solids <sup>1</sup>					
Check system weekly Every 3 months to make sure system is operating correctly <sup>2</sup>					
Interior systems (grease trap, oil separator, sand trap):70 lb.—100 lb Total Pump—Out Every 3 months <sup>3</sup>					
See Table 3.2 Fee Schedule based on the Level <sup>4</sup> shown above					

<b>Table 3-2.1 - F.O.G. Annual Permit Fee Schedule</b>		
<b>Level</b>	<b>Level Description</b>	<b>Fee</b>
1	Food Services (restaurants, grocery stores, gas stations, hotels)	\$250.00
2	Schools, Hospital, Jails, Carwash & Car Maintenance	\$250.00
3	Daycares, Churches, Senior Facilities	\$75.00
4	Unknown (corporations, office buildings) and Public Buildings	TBD <sup>1</sup>

**Note<sup>1</sup>:To be determined by Public Works Director**