

AN ORDINANCE AMENDING CHAPTER 175 ENTITLED “SEWERS AND SEWAGE DISPOSAL” TO DELETE SECTION 175-33 IN ITS ENTIRETY AND CREATE A NEW SECTION ENTITLED “GREASE TRAPS”

WHEREAS, it is in the interests of the Township of Bridgewater and the citizens thereof to maintain the Township’s sanitary sewer system by regulating the discharging of grease and other items that are detrimental to the sewer system; and

WHEREAS, for purposes of definition, the term “grease trap” will apply to both grease traps and interceptors; and

WHEREAS, the existing Chapter 175-33 regulating grease traps is outdated and must be repealed and replaced in its entirety; and

WHEREAS, in consideration thereof, the Mayor and Council of the Township of Bridgewater desires to amend Chapter 175 of the Municipal Code, by repealing and replacing Chapter 175-33 entitled “Grease Traps”; and

BE IT THEREFORE ORDAINED, by the Township Council of the Township of Bridgewater in the County of Somerset and State of New Jersey that Chapter 175-33 of the Municipal Code of the Township of Bridgewater, County of Somerset, State of New Jersey entitled “Grease Traps” is created and inserted into the Municipal Code pursuant to the provisions hereof:

Section I

Chapter 175-33 is hereby repealed in its entirety.

Section II

A new chapter shall be inserted into the Municipal Code of the Township of Bridgewater as Chapter 175-33, shall be entitled as “Grease Traps” and shall contain the following provisions:

Section 175-33

- A. All food service establishments, including, but not limited to, restaurants, cafeterias, commercial kitchens, and institutional kitchens, shall be required to install and maintain a grease trap. Any such establishment, as of the effective date of this ordinance, in the opinion of the health official and/or the plumbing sub code official not having an adequately designed /engineered grease trap must submit certified plans for purchase, installation and maintenance of the grease trap to the Bridgewater Township within 60 days of adoption of this ordinance and installed within 180 days of notice. All other commercial and/or industrial establishments shall be required to install a grease trap when, in opinion of the Health Officer or Township Plumbing Subcode Official such a facility is necessary due to the type of activity/use of the property. The following regulations and requirements shall apply to all external or internal grease traps where such grease traps are installed or required to be installed.

- B. Grease trap construction shall be in compliance with standards specified in accordance with the Plumbing Subcode adopted by the Commissioner of Community Affairs as set forth in the New Jersey Uniform Construction Code 5:23, Subchapter 3.15, Plumbing Subcode.
- C. The design and pertinent engineering data shall be submitted to the Township Code Dept for a permit. For facilities with a de minimus capacity (less than 10 pounds) a review and approval by the Plumbing Subcode Official shall constitute sufficient approval prior to construction or installation.
- D. All grease, traps shall be maintained by the owner/operator/lessee or assignee, at their expense, in continuous, efficient operation at all times.
- E. It is the responsibility of the establishment owner, lessee or assignee to carry out all proceedings necessary to maintain the facility in good working order. This shall be accomplished by the hiring of a professionally licensed grease remediation company duly licensed to perform this work.
- F. None of the following agents shall be placed directly into a grease interceptor or into any drain that leads to an interceptor: (1) Emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers or any type of product that will liquefy grease interceptor wastes; (2) Any substance that may cause excessive foaming in ~~Borough~~ Township sanitary sewers; or (3) Any substance capable of passing the solid or semisolid contents of the grease interceptor to the receiving sewer..
- G. The influent to interceptors shall not exceed 140° F. The temperature at the closest point of measurement upstream of the grease interceptor shall be considered equivalent to the temperature of the influent.
- H. Forms showing periodic inspections, including date and employee name or external professional business where applicable, will be maintained by the owner, lessee or assignee and visibly posted in close proximity to the trap. The forms shall be protected from soiling. Copies of maintenance and grease removal records (either by employees of the facility or contracting agents) shall be provided to the Health Officer and the Plumbing Subcode Official, within seven business days of such occurrence.
- I. All food service establishments ("facilities") using a grease trap shall provide copies of a certification to the Health Officer ("certification"), from a service company that the grease traps have been properly installed, are properly maintained and are functioning for their intended purposes a minimum of three certifications per year, but not later than April 30, August 31 and December 31, or as determined by the health official and/or plumbing sub code official for frequency of service. Seasonal facilities, those that operate for only four consecutive months of the year, must submit compliance forms immediately before and immediately after operation in that calendar year

- J. All existing food service establishments without grease traps shall, at the direction of the plumbing subcode official, install grease traps and follow the certification schedule as set forth. Existing food service establishments shall have 180 days from the effective date of this ordinance to install a grease trap. Vending Machine only facilities are exempt from the grease trap requirements
- K. The Health Officer and/or Plumbing Subcode Official, shall require all grease traps to be efficient in operation and if in their opinion the grease trap/interceptor is operating in a deficient manor require, (may) at the expense of the owner, lessee or assignee, require independent laboratory tests to ascertain the concentration of grease being emitted from the effluent line of the unit. All grease traps shall be cleaned in accordance with the foregoing schedule. If the facilities hire a licensed grease and waste disposal company or qualified recycling company a copy of the billing should be forwarded to the township
- L. Disagreeable odors shall require deodorant to combat said offensive odors.
- M. In addition to the Township's other remedies, should the Township or its agents incur costs to clean the sewer laterals or sewer lines in the vicinity of the food service establishment due to grease, fats and/or oils, and/or in otherwise responding to a backup caused by such grease, fats and/or oils, which is conclusively shown to originate at a particular facility whether or not the restaurant, cafeteria, institutional kitchen or other facility has a grease trap/interceptor, the owner/ operator of the offending restaurant, cafeteria, institutional kitchen or other facility, shall be deemed out of its compliance with the requirements of the Plumbing Subcode Official or this Section, and shall be liable to reimburse the Township and its agents for all such costs.
- N. The Health Officer and/or Plumbing Subcode Official shall have the right to inspect any food service establishment or other facility to confirm compliance with any requirement of Section 175-33 herein.
- O. The fee schedule for ordinance 175-33 grease traps and included in the municipal fee ordinance 94-2 is listed below. The fee for initial inspections and reinspection shall be 50 Dollars for the initial inspection and 100 dollars for any re-inspections. The schedule and frequency for routine inspections as well as complaint follow-ups listed in section I above can be modified if in the opinion of the Health Officer there is a need for more frequent service.
- P. In addition to any other enforcement mechanisms authorized by law or under the Township Code of the Township of Bridgewater, any person, company or corporation who shall violate any of the provisions of this Section shall, on a first offense, be subject to a thirty-day notice to comply with this article. Any subsequent offense of any of the provisions of this Section shall, upon conviction thereof before the Municipal Court of the Township, be subject to a fine not exceeding \$1,000. A separate offense may be deemed committed on each day during or on which a violation occurs or continues.

Section III

All ordinances or parts of Ordinances inconsistent with this Ordinance are hereby repealed to the extent of such inconsistency.

Section IV

If any section, paragraph, subdivision, clause or provision of this Ordinance shall be adjudged invalid, such adjudication shall apply only to this section, paragraph, subdivision, clause or provision and the remainder of this Ordinance shall be deemed valid and effective.

Section V

This ordinance shall take effect upon adoption and publication in the manner required by New Jersey general law but, in no event, less than 20 days after its final passage by the Township Council and approval by the Mayor, where such approval is required pursuant to N.J.S.A. 40:69A-181(b).

Adopted: June 4, 2020
Effective: June 25, 2020