

AUGUSTA UTILITIES
DEPARTMENT



SYSTEMS PROTECTION
DIVISION

FATS, OILS AND GREASE PROGRAM

(June 2010)

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AUGUSTA, GEORGIA SEWER USE PROGRAM

A PROGRAM TO CONTROL THE INTRODUCTION OF FATS, OILS, AND GREASES INTO THE CITY OF AUGUSTA, GEORGIA SANITARY SEWER SYSTEM BY COMMERCIAL ESTABLISHMENTS

A. Scope and Purpose

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into said sewer system from commercial establishments, particularly food preparation and serving facilities.

B. ADMINISTRATION

Except as otherwise provided herein; The City of Augusta's Utilities Department's Assistant Director of Wastewater shall administer, implement and enforce the provisions of this ordinance. The Assistant Director of Wastewater may delegate any powers granted to or duties imposed on the Assistant Director of Wastewater to other duly authorized representatives or agents.

C. Definitions

All terms used in this Ordinance shall be interpreted in accordance with the definitions and abbreviations as set forth in this Section, or in any other Section of this Ordinance:

1. **"Assistant Director of Wastewater"** the person designated by the City of Augusta to supervise the operation of the POTW or his duly authorized representative or agent, and who is charged with certain duties and responsibilities of this ordinance
2. **"AUD"** City of Augusta, Georgia Utilities Department.
3. **"Augusta"** the governing authority of Augusta, Georgia which is the Augusta-Richmond County Board of Commissioners.
4. **"Best Management Practices (BMP's)"** Schedules of activities, prohibitions of practices, maintenance procedures, and other management practices to prevent or reduce the pollution of waters of the State. Best Management practices include procedures and practices that reduce the discharge of fats, Oils and Grease (FOG) to the building drain and POTW.
5. **"Change in Operations"** Any change in the ownership, food types, or operational procedures that have the potential to increase the amount of FOG generated and/or discharged by Food Service Establishments in an amount that alone or collectively causes or creates a potential for SSOs to occur.

6. **“Collection Line or Sanitary Sewer Line”** that portion of the POTW, Which collects and transmits wastewater from the Users to the POTW Plant, excluding building service lines.

7. **“Commercial Establishments”** Food Service Establishments or Institutions that produce commercial and domestic wastewaters.

8. **“Commercial Wastes”**:

- a) Non-toxic, non-hazardous liquid wastewater from commercial establishments; or
- b) Grease interceptor contents generated by a commercial food operation or institutional food preparation facility, including without limitation, fats, grease, and food scraps; or
- c) Any oil waste residue produced from vehicle maintenance or washing that discharge to an oil-water separator or sand trap.

9. **“Commercial Waste Transporter Permit”** is a permit issued by the Georgia FOG Alliance for an individual tank truck or company.

10. **“Control Authority”**: The Assistant Director of Wastewater or his duly authorized representative or agent

11. **“Cooking Establishments”**: 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.

12. **“ Domestic Wastes or Wastewater:** (a) Wastewater from normal residential activities including but not limited to Wastewater from kitchen, bath and Laundry facilities; (b) Wastewater from personal sanitary conveniences (toilets, showers, bathtubs, fountains, non-commercial sinks and similar structures) of commercial, industrial and institutional buildings, provided that the wastewater exhibits characteristics that are similar to those of Wastewater from normal residential activities; And (c) specifically excluded is wastewater from commercial, industrial or institutional laundries or food preparation facilities.

13. **“Existing Food Service Establishments”**: Any Food service Establishment, which is not a New Food Service Establishment.

14. **“EPD”**: The State of Georgia, Environmental Protection Division of the Department of Natural Resources.

15. **“Fats, Oils, and Greases (FOG)”** A semi-solid, viscous liquid organic polar compound derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as "Grease" or "Greases".

16. **“Food Service Establishments:”** (FSE’S) A commercial facility engaged in preparing and /or serving food for consumption by the public, including but not limited to a restaurant, café, cafeteria, snack bar, grill, deli, catering service, bakery, grocery store, butcher shop, hotel, school, hospital, prison, correctional facility and care institution or similar establishment that discharges wastewater to the Augusta-Richmond County System.

17. **“FOG”** fats, oils, and grease.

18. **“FOG Separator”** means a structure or device designed to collect and retain oils, grease, and fatty substances usually found in kitchen or similar wastes.

19. **“Grease Waste Trap or Interceptor”** A device for separating and retaining waterborne Greases and Grease complexes prior to the wastewater exiting the trap and entering the POTW. These devices also serve to collect settleable solids, generated by and from food preparation activities, prior to the water exiting the trap and entering the POTW. Grease Traps and Interceptors are sometimes referred to herein as "Grease Waste Interceptors".

20. **“Grease Waste Interceptor”**: A tank that serves one or more fixtures and is remotely located. Such Grease Waste Interceptors include, but are not limited to tanks that capture wastewater from dishwashers, floor drains, pot and pan sinks and trenches. A Grease Waste Interceptor is an outside, underground, multi-compartment tank that reduces the amount of FOG in wastewater prior to discharging to the POTW.

21. **“Grease Waste Trap”** A device designed to retain grease from one to a maximum of four fixtures. A Grease Trap is not appropriate for use on heated water (e.g. dishwasher) or in-line to a waste disposal unit (e.g. garbage disposal and grinders). A Grease Trap is a small, indoor device. The size of which can be no less than Fifty (50) pounds grease retention with a flow rate of Twenty-five (25) gallons per minute...

22 **“Hazardous Waste”** Any solid or liquid waste that has been defined as a hazardous waste in regulation promulgated by the State of Georgia or the US EPA.

23. **Manifest** that receipt which is retained by the generator of wastes for disposing recyclable wastes or liquid wastes as required by the State of Georgia EPD.

24. **“mg/l”** milligrams per liter.

25. **“New Food Service Establishment”** Any food service establishment for which (A) a contact for construction or significant reconstruction has not been entered into prior to the effective Date of this Ordinance; or (B) for which a property owner remodels a pre-existing building for a food service establishment tenant and construction has not commenced prior to effective Date of this Ordinance. Generally, significant reconstruction will be presumed to have taken place where the capital cost of the new construction exceeds \$10,000.

26. **“Minimum Design Capability”** The design features of a Grease Waste Interceptor that insures its ability to effectively intercept and retain Greases from grease-laden wastewaters discharged to the POTW. The minimum size of a grease interceptor shall be 750 gallons.
27. **“Non-Cooking Establishments”** Those establishments primarily engaged in the preparation of precooked foodstuffs that do not practice any form of cooking. These include cold dairy and frozen foodstuffs preparation and serving establishments.
28. **“Oil-water separator”** a structure or device designed primarily to collect and retain oily substances.
29. **“Originator”** the owner or operator of the grease or FOG interceptor, grit trap, oil-water separator, or sand trap from which commercial wastes are removed.
30. **“Permittee”** A person who has received a permit to discharge wastewater into the City's sewer facilities subject to the requirements and conditions established by the City.
31. **“Publicly Owned Treatment Works (POTW)”** a treatment works as defined by the Act (33 U. S. C. 1292), which is owned by Augusta. This definition includes any devices or systems used in the collection, storage, treatment, recycling and reclamation of sewage, industrial or commercial wastes of liquid nature and any conveyances which convey wastewater to a treatment plant. The term also means Augusta
32. **“Registration”** acceptance by the Georgia EPD of a transporter.
33. **“Registered Commercial Waste Transporter”** is a business/owner registered by the State of Georgia, Environmental Protection Division and whose tank trucks are permitted by the Georgia EPD.
34. **“Remodeling”** A physical change or operational change causing generation of an amount of FOG that exceeds the current amount of FOG discharged to the sewer system by the Food Service Establishment in an amount that alone or collectively causes or creates a potential for SSOs to occur; or exceeding a cost of \$10,000 to a Food Service Establishment that requires a building permit, and involves any one or combination of the following:
- (1) Under slab plumbing in the food processing area,
 - (2) A 30% increase in the net public seating area,
 - (3) A 30% increase in the size of the kitchen area, or
 - (4) Any change in the size or type of food preparation equipment.
35. **“Sample Point”** A location approved by the Utilities Department, from which wastewater can be collected that is representative in content and consistency of the entire flow of wastewater being sampled.
36. **“Sampling Facilities Structure(s)”** provided at the user's expense for the City or user to measure and record wastewater constituent mass, concentrations, collect a representative sample, or provide access to plug or terminate the discharge.

37. **“Sanitary Sewer Overflow (“SSO”)”** The unauthorized discharge of wastewater from the City’s designated sewer collection and conveyance facilities.
38. **“Sand or Grit Trap”** a receptacle designed for the accumulation and removal of sand, grit, rocks and other similar debris.
39. **“Septic Wastes”** the residual material removed from a septic tank.
40. **“Transporter”** any person or firm, which owns or operates one or more waste tank trucks that receive or dispose of commercial waste in this state. Must have a Permit issued by Georgia EPD as a Grease Waste Hauler.
41. **“Tank truck”** any vehicle that removes and transports commercial wastes. Must have a Permit issued by Georgia EPD as a Grease Waste Hauler.
42. **“Twenty-five percent (25%) Rule” Requirement** for grease interceptors to be maintained such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the grease interceptor. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained to effectively intercept and retain FOG discharged to the sewer system.
43. **“User”**: Any person, including those located outside the jurisdictional limits of the City Limits but in Richmond County, who contributes causes or permits the contribution or discharge of wastewater into the POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled septic tank waste or grease waste.
44. **“Waste hauler”** Any person licensed to carry on or engage in vehicular transport of waste as part of, or incidental to, any business for that purpose.
45. **“Waste Minimization Practices”** Plans or programs intended to reduce or eliminate discharges to the sewer system or to conserve water, including, but not limited to, product substitutions, housekeeping practices, inventory control, employee education, and other steps as necessary to minimize wastewater produced.
46. **“Wastewater”** The liquid and water-carried Commercial, Industrial or Domestic Wastes and Pollutants from dwellings, commercial buildings, industrial facilities and institutions, including hauled liquid waste, groundwater, surface water and storm water that may be present, whether treated or untreated.
47. **“Wastewater Treatment System”** See definition of Publicly Owned Treatment Works (POTW)
48. **“Wastewater System”** See definition of Publicly Owned Treatment Works (POTW)

D. GENERAL LIMITATIONS, PROHIBITIONS, AND REQUIREMENTS ON FATS, OILS, AND GREASE (“FOG”) DISCHARGES

1.1 FOG DISCHARGE REQUIREMENT

No Food Service Establishment shall discharge or cause to be discharged into the sewer system FOG that exceeds a concentration level adopted by the City or that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the Food Service Establishment to the sewer system.

1.2 EXEMPTIONS:

- a. Households
- b. 10 meal events or less per month
- c. 1 meal event or less per day for less than 4 months per year

1.3 PROHIBITIONS

The following prohibitions shall apply to all Food Service Establishments:

- A.** Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying FOG or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from the Assistant Director of Wastewater is obtained.
- B.** Disposal of waste cooking oil into drainage pipes is prohibited. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
- C.** Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors, is prohibited.
- D.** Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service, or vice versa, is prohibited.
- E.** Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system is prohibited. Grease removed from grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.
- F.** Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the total operating depth of the grease interceptor (25% Rule)
- G.** Discharge of any waste including FOG and solid materials removed from floor mats and/or kitchen appliances directly to the sewer system is prohibited.

1.4 FOG WASTEWATER DISCHARGE PERMIT REQUIRED

No person shall discharge, or cause to be discharged any wastewater from Food Service Establishments directly or indirectly into the sewer system without first obtaining a FOG Wastewater Discharge Permit pursuant to these Regulations.

1.5 KITCHEN BEST MANAGEMENT PRACTICES REQUIRED

All Food Services Establishments shall implement Kitchen Best Management Practices in its operation to minimize the discharge of FOG to the sewer system. Detailed requirements for Kitchen Best Management Practices shall be specified in the permit. This may include kitchen practices and employee training that is essential in minimizing FOG discharge.

1.6 FOG PRETREATMENT REQUIRED

Food Service Establishments are required to install, operate and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of these Regulations, subject to the variance and waiver provisions of Section 1.6. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from Food Service Establishments prior to discharge to the sewer system. Fixtures, equipment, and drain lines located in the food preparation and clean up areas of Food Service Establishments that are sources of FOG discharges shall be connected to the grease interceptor. Compliance shall be established as follows:

A. New Construction of Food Service Establishments

New construction of Food Service Establishments, including remodels or tenant improvements that change the classification of an establishment to a Food Service Establishment, shall include and install grease interceptors prior to commencing discharges of wastewater to the sewer system.

B. Existing Food Service Establishments

1. For existing Food Service Establishments, the requirement to install and to properly operate and maintain a grease interceptor may be conditionally stayed, that is, delayed in its implementation by the Assistant Director of Wastewater for a maximum period of three years from the effective date of these Regulations. Terms and conditions for application of a stay to a Food Service Establishment shall be set forth in the permit.

2. Existing Food Service Establishments, which have caused or contributed to a grease-related blockage in the sewer system, or which have been determined to contribute significant FOG to the sewer system by the Assistant Director of Wastewater based on inspection or sampling, shall be deemed to have reasonable potential to adversely impact the sewer system, and shall install grease interceptors within 180 days upon notification by the City.

3. Existing Food Service Establishments or Food Service Establishments that change ownership, that undergo remodeling or a change in operations as defined in of the definitions section of these regulations, shall be required to install a grease interceptor.

1.7 VARIANCE AND WAIVER OF GREASE INTERCEPTOR REQUIREMENT

A. Variance from Grease Interceptor Requirements

An existing Food Service Establishment may obtain a variance from the grease interceptor requirement to allow alternative pretreatment technology that is, at least, equally effective in controlling the FOG discharge in lieu of a grease interceptor, if the Food Service Establishment demonstrates that it is impossible or impracticable to install, operate or maintain a grease interceptor. The Assistant Director of Wastewater's determination to grant a variance will be based upon, but not limited to, evaluation of the following conditions:

1. There is no adequate space for installation and/or maintenance of a grease interceptor.
2. There is no adequate slope for gravity flow between kitchen plumbing fixtures and the grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer.
3. The Food Service Establishment can justify that the alternative pretreatment technology is equivalent or better than a grease interceptor in controlling its FOG discharge. In addition, the Food Service Establishment must be able to demonstrate, after installation of the proposed alternative pretreatment, its effectiveness to control FOG discharge through downstream visual monitoring of the sewer system, for at least three months, at its own expense. A Variance may be granted if the results show no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines.

B. Conditional Waiver from Installation of Grease Interceptor

An existing Food Service Establishment may obtain a conditional waiver from installation of a grease interceptor, if the Food Service Establishment demonstrates that it has negligible FOG discharge and insignificant impact to the sewer system. Although a waiver from installation of grease interceptor may be granted, the Food Service Establishment may be required to provide space and plumbing segregation for future installation of grease interceptor. The Assistant Director of Wastewater's determination to grant or revoke a conditional waiver shall be based upon, but not limited to, evaluation of the following conditions:

1. Quantity of FOG discharge as measured or as indicated by the size of Food Service Establishment based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions that may reasonably be shown to contribute to FOG discharges.
2. Adequacy of implementation of Best Kitchen Management Practices and compliance history.

3. Sewer size, grade, condition based on visual information, FOG deposition in the sewer by the Food Service Establishment, and history of maintenance and sewage spills in the receiving sewer system.
4. Changes in operations that significantly affect FOG discharge.
5. Any other condition deemed reasonably related to the generation of FOG discharges by the Director of Wastewater.

C. Application for Waiver or Variance of Requirement for Grease Interceptor

A Food Service Establishment may submit an application for waiver or variance from the grease interceptor requirement to the Assistant Director of Wastewater. The Food Service Establishment bears the burden of demonstrating, to the Assistant Director of Wastewater's reasonable satisfaction, that the installation of a grease interceptor is not feasible or applicable. Upon determination by the Assistant Director of Wastewater that reasons are sufficient to justify a variance or waiver, the permit will be issued or revised to include the variance or waiver and relieve the Food Service Establishment from the requirement.

D. Terms and conditions

A variance or waiver shall contain terms and conditions that serve as basis for its issuance. A waiver or variance may be revoked at any time when any of the terms and conditions for its issuance is not satisfied or if the conditions upon which the waiver was based change so that the justification for the waiver no longer exists. The waiver or variance shall be valid so long as the Food Service Establishment remains in compliance with their terms and conditions until the expiration date specified in the variance or waiver.

1.8 COMMERCIAL PROPERTIES

Property owners of commercial properties containing multiple tenants on a single parcel, or their official designee(s), shall be responsible for the installation and maintenance of the grease interceptor serving multiple or individual Tenants. Property owners of commercial properties shall be responsible for all aspects of compliance with these Regulations.

Permits issued to FSEs that do not have an individual water meter shall also be issued to the property owner and property management company as co-permittees. Any subsequent enforcement actions that may be necessary to ensure compliance with these Regulations will be prosecuted jointly against the FSE and the property owner.

1.9 GREASE WASTE INTERCEPTOR INSTALLATION

Design

1. Grease waste interceptor location and sizing shall be based on the formula used by the EPA-2 Model, subject to approval of the City of Augusta's Utilities Department.

A. Sizing Criteria. When determining the minimum size of a Grease Waste Interceptor the following shall be considered:

The minimum acceptable volume of a grease waste interceptor shall not be less than seven hundred and fifty (750) gallons (with dishwasher 1000 gallons). The maximum individual size shall be Twenty-five Hundred (2500) gallons, a series of grease waste interceptors may be necessary for larger grease waste interceptors capacities greater than Twenty-Five Hundred (2500) gallons.

EPA-2 Model Formula for Calculation of Grease Waste Interceptor

$$(A/B) \times C = D \quad D \times 60 \text{ minutes} = E \quad E \times 2 \text{ hours detention} = \text{Volume}$$

A= Maximum drainage flow in gallon per minute from fixtures see Table 1

B= Total drainage flow divided by number of fixtures

C= Loading Factors	Restaurant Type	Fast Food-paper delivery	= 0.50
		Low Volume	= 0.50
		Medium Volume	= 0.75
		High Volume	= 1.0

D= B X C= Subtotal (D)

E= Total (D) X 60 minutes = maximum flow for one hour

F = (E) X 2 hours Detention time = volume of grease waste interceptor

RECOMMENDED RATINGS FOR COMMERCIAL GREASE WASTE INTEREPTORS

TYPE OF FIXTURE	FLOW RATE IN GALLONS PER MINUTE
Restaurant kitchen sink/wok oven	15
Floor Drain/Mop Sink	10
Single-Compartment scullery sink	20
Double-Compartment scullery sink	35
2 Single compartment sinks	25
2 Double compartment sinks	35
Triple sink unit with 1 ½" drain	35
Triple sink unit with 2" drain	35
<i>DISHWASHERS FOR RESTAURANTS</i>	
Up to 30 gallon water capacity	15
Up to 50 gallon water capacity	25
50 to 100 gallon water capacity	40

Table 1

4. Grease Waste Interceptors shall be installed by Users as required by the Assistant Director of Wastewater. Grease Waste Interceptors shall be installed at the User's expense, when such User operates a Cooking Establishment. Grease Waste Interceptors may also be required in non-cooking or cold dairy and frozen foodstuffs establishments and other institutions or commercial establishments when they are deemed necessary by the Assistant Director of Wastewater for the proper handling of liquid wastes containing Grease. No User shall allow wastewater discharge concentration from subject Grease Waste Interceptor to exceed 500 milligrams per liter. All Grease Waste Interceptors shall be of a type, design, and capacity approved by The Assistant Director of Wastewater and shall be readily and easily accessible for User cleaning and City inspection. All such Grease Waste Interceptors shall be serviced and emptied of accumulated waste content as required in order to maintain Minimum Design Capability or effective Volume of the Grease Waste Interceptor, but not less often than every ninety (90) days. Users who are required to pass water through a Grease Waste Interceptor shall:

- a.** Provide for a minimum hydraulic retention time of sixty (60) minutes at actual peak flow or one hundred and twenty (120) minutes at the calculated theoretical peak flow rate as predicted by the [EPA Model 2](#) fixture criteria, between the influent and effluent baffles.
- b.** Wastewaters from food waste grinders or garbage disposal units should not be discharged to grease waste traps or interceptors, as the high solids loadings can upset grease waste trap's or interceptor's performance and greatly increase both solids accumulations and the need for frequent pump-out.
- c.** Dishwasher water or hot water heater Temperatures cannot exceed 140o F (60o C) per the state of Georgia Plumbing Code Section 803.1.
- d.** Remove any accumulated Grease cap and sludge pocket as required, but at intervals of not longer than ninety (90) days at the Users expense. Grease Waste Interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into the Sludge pocket and thereby reduce the effective volume of the Grease Waste Interceptor.
- e.** No skimmed or pumped wastes or other materials removed from Grease Waste Interceptor can be treated in any fashion onsite and reintroduced back into the Grease Waste Interceptor. The User shall be responsible for the attainment of established Grease numerical limit of 500 mg/l on all Discharges of wastewater from said Grease Waste Interceptor into the City of Augusta's POTW.
- f.** Operate the Grease Waste Interceptor in a manner so as to maintain said device such that attainment of the grease limit is consistently achieved. "Consistent" shall mean any wastewater sample taken from said Grease Waste Interceptor discharge shall be subject to terms of numerical limit attainment as stated in **4e**. If an establishment desires, because of documented space constraints, approval of an alternate to an out-of-building Grease Waste Interceptor may be requested. The request for an alternative location shall contain the following information:

(1). Location of City sewer main and easement in relation to available exterior space outside building. Document space is not available between building and sewer line

(2). Show Existing plumbing at or in a site that uses common plumbing for all services at that site.

g. Obtain written approval from the Assistant Director of Wastewater prior to the use of biological additives as a Grease degradation agent. Any establishment using this method of grease abatement shall maintain the trap or interceptor in such a manner that attainment of the grease discharge limit, as measured from the trap's outlet, is consistently achieved.

h. Obtain written approval from the Assistant Director of Wastewater prior to the use of automatic Grease removal systems. Any establishment using this equipment shall operate the system in such a manner that attainment of the Grease wastewater discharge limit, as measured from the unit's outlet, is consistently achieved.

i. Provide access manholes, with a minimum diameter of 24 inches, over each chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, Grease removal, and wastewater sampling activities.

j. Not allowed: Non-grease or restroom laden sources will not be connected to sewer lines intended for Grease Waste Interceptor service.

1.10 FOG WASTEWATER DISCHARGE PERMITS FOR FOOD SERVICE ESTABLISHMENTS

1. FOG WASTEWATER DISCHARGE PERMIT REQUIRED

A. Food Service Establishments proposing to discharge or currently discharging wastewater into the City's sewer system shall obtain a FOG Wastewater Discharge Permit from the Utilities Department.

B. FOG Wastewater Discharge Permits shall be expressly subject to all provisions of these Regulations and all other regulations, charges for use, and fees established by the City. The conditions of FOG Wastewater Discharge Permits shall be enforced by the City in accordance with these Regulations and applicable State and Federal Regulations.

2. FOG WASTEWATER DISCHARGE PERMIT APPLICATION

A. Any FSE required to obtain a FOG Wastewater Discharge Permit shall complete and file with the City prior to commencing or continuing discharges, an application in a form prescribed by the Augusta Utilities Department. The applicable fees shall accompany this

application. The applicant shall submit, in units and terms appropriate for evaluation, the following information at a minimum:

1. Name, address, telephone number, assessor's parcel number(s), description of the Food Service Establishment, operation, cuisine, service activities, or clients using the applicant's services.
2. (Whichever is applicable) Name, address and telephone number of any and all principals/owners/major shareholders of the Food Service Establishment; Articles of Incorporation; most recent Report of the Secretary of State; Business License.
3. Name, address and telephone number of property owner or leaser and the property manager where the Food Service Establishment is located.
4. Any other information as specified in the application form.

B. Applicants may be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewers, FOG control devices, grease interceptor or other pretreatment equipment and appurtenances by size, location, and elevation for evaluation.

C. Other information related to the applicant's business operations and potential discharge may be requested to properly evaluate the permit application.

D. After evaluation of the data furnished, the City may issue a FOG Wastewater Discharge Permit, subject to terms and conditions set forth in these Regulations and as otherwise determined by the Assistant Director of Wastewater to be appropriate to protect the City's sewer system.

3. FOG WASTEWATER DISCHARGE PERMIT CONDITIONS

The issuance of a FOG Wastewater Discharge Permit may contain any of the following conditions or limits:

- A. Limits on discharge of FOG and other priority pollutants.
- B. Requirements for proper operation and maintenance of grease interceptors and other grease control devices.
- C. Grease interceptor maintenance frequency and schedule.
- D. Requirements for implementation of Kitchen Best Management Practices and installation of adequate grease interceptor and/or grease control device.
- E. Requirements for maintaining and reporting status of Kitchen Best Management Practices

F. Requirements for maintaining and submitting logs and records, including waste hauling records and waste manifests.

G. Requirements to self-monitor.

H. Requirements for the Food Service Establishment to construct, operate and maintain, at its own expense, FOG control device and sampling facilities.

I. Additional requirements as otherwise determined to be reasonably appropriate by the Assistant Director of Wastewater to protect the City's system or as specified by other Regulatory Agencies.

J. Other terms and conditions, which may be reasonably applicable to ensure compliance with these Regulations.

4. FOG WASTEWATER DISCHARGE PERMIT FEE

A FOG Wastewater Discharge Permit Fee may be assessed. The FOG Wastewater Discharge Permit fee shall be paid by the applicant in an amount adopted by resolution of the Board of Commissioners. Payment of the permit fee must be received by the City prior to issuance of the permit. A permittee shall also pay any delinquent invoices in full prior to permit renewal.

5. FOG WASTEWATER DISCHARGE PERMIT FEE

A FOG Wastewater Discharge Permit Fee may be assessed. The FOG Wastewater Discharge Permit fee shall be paid by the applicant in an amount adopted by resolution of the Board of Commissioners. Payment of the permit fee must be received by the City prior to issuance of the permit. A permittee shall also pay any delinquent invoices in full prior to permit renewal.

6. FOG WASTEWATER DISCHARGE PERMIT MODIFICATION OF TERMS AND CONDITIONS

A. The terms and conditions of an issued permit may be subject to modification and change by the sole determination of the Assistant Director of Wastewater during the life of the permit based on:

1. The discharger's current or anticipated operating data;
2. The City's current or anticipated operating data;
3. Changes in the requirements of Regulatory Agencies which affect the City
4. A determination by the Assistant Director of Wastewater that such modification is appropriate to further the objectives of these Regulations.

B. The Permittee may request a modification to the terms and conditions of an issued permit. The request shall be in writing stating the requested change, and the reasons for the change. The Assistant Director of Wastewater shall review the request, make a determination on the request, and respond in writing.

C. The Permittee shall be informed of any change in the permit limits, conditions, or requirements at least forty-five (45) days prior to the effective date of change. Any changes or new conditions in the permit shall include a reasonable time schedule for compliance.

7. NON-TRANSFERABILITY OF PERMITS

FOG Wastewater Discharge Permits issued under these Regulations are for a specific Food Service Establishment, for a specific operation and create no vested rights.

- 1) No permit holder shall assign, transfer, or sell any FOG Wastewater Discharge Permit issued under these Regulations nor use any such permit for or on any premises or for facilities or operations or discharges not expressly encompassed within the underlying permit.
- 2) Any permit that is transferred to a new owner or operator or to a new facility is void.

1.11 FACILITIES REQUIREMENTS

1. DRAWING SUBMITTAL REQUIREMENTS

Upon request by the City:

- 1) Food Service Establishments will be required to submit a minimum of four copies of facility site plans, mechanical and plumbing plans, and details to show all sewer locations and connections. The submittal shall be in a form and content acceptable to the City for review of existing or proposed grease control devices, grease interceptor, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve the Food Service Establishments of the responsibility of modifying the facilities or procedures in the future, as necessary to produce an acceptable discharge, and to meet the requirements of these Regulations or any requirements of other Regulatory Agencies.
- 2) Applicants will be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewers, FOG control devices, grease interceptor or other pretreatment equipment and appurtenances by size, location, and elevation for evaluation.

- 3) Food Service Establishments may be required to submit a schematic drawing of the FOG control device, grease interceptor or other pretreatment equipment, piping and instrumentation diagram, and wastewater characterization report.
- 4) The City requires the drawings be prepared by a Georgia Registered Civil, Chemical, Mechanical, or Electrical Engineer.

1.12 Construction Features

- 1) All grease waste interceptors for grease and heavy solids shall so be designed and located as to be readily accessible for cleaning. Grease waste interceptors shall be constructed in accordance with the design specifications contained herein, shall be approved by the City of Augusta Utilities Department.
- 2) **Construction of Interceptor.** Each interceptor shall be prefabricated or field fabricated and have at the minimum one baffle that shall extend the full width of the interceptor, extending from the bottom to within six (6) inches of the top. The baffle shall have an inverted long radius elbow fitting or other approved means equivalent in size to the inlet piping but in no case less than four (4) inches in size installed in the inlet compartment side of the baffle with the fitting placed twelve (12) inches above the bottom of the interceptor. Minimum depth of the liquid shall be forty-two (42) inches. There shall be a minimum of two manholes with covers that are gas-tight in construction having a minimum opening of twenty-four (24) inches in diameter (one over the inlet and one over the outlet) to provide access for cleaning and inspection of all fixtures and compartments of the grease waste interceptor. A minimum of one manhole every ten (10) Feet of grease waste interceptor length; Additional manhole shall be required for each additional ten (10) feet in length. The grease waste interceptor shall be located at least twenty-five (25) feet from the last appliance connected to the grease line within the building. In traffic areas, the grease waste interceptor shall be designed to have adequate reinforcement and cover (including piping) meeting HS-20 traffic loading specifications. Grease Waste Interceptors in traffic areas require concrete driving surface over piping with structural backfill around piping. **Reference: Grease Waste Interceptor Standard Detail including size shall be shown on the approved construction plans.**
- 3) **Inlet and outlet piping.** The inlet and outlet piping shall have a two-way cleanout tee installed and leveled. The tee and pipe shall be no less than four (4) inches in diameter. The tee shall be installed with the run in the vertical orientation. Inlet piping shall enter at two-and-one-half (2 1/2) inches above the invert of the outlet piping. Inlet piping shall extend to twenty-four (24) inches below the water level of the interceptor. The outlet pipe shall extend to thirty-six (36) inches below the water level of the interceptor.
- 4) **Venting of grease waste interceptors**
Each grease waste interceptor shall be vented where subject to a loss of trap seal. The Grease Waste Interceptor shall be designed so that it will not become air bound if a closed cover is used. The Grease Waste Interceptor and discharge line shall each be

vented and the vents shall not be tied together less than forty-two (42) inches above the tank lid elevation

5) Access and maintenance of grease waste interceptors.

Access shall be provided to each grease waste interceptor for service and maintenance by a minimum of two manholes with covers having a minimum opening of twenty-four (24) inches in diameter (one over the inlet and one over the outlet) to provide access for cleaning and inspection of all fixtures and compartments of the grease waste interceptor. Grease waste interceptors shall be maintained by periodic removal of accumulated grease, scum, oil, or other floating substances and solids deposited in the grease waste interceptor.

1.13 Grease Waste Trap and Interceptor Operation and Maintenance.

1. All Food service facilities with grease waste traps or interceptors having a greater than 100-gallon capacity are required to utilize a grease waste hauler permitted by the State of Georgia EPD to pump grease waste from the grease waste trap or interceptor. Any discharge, overflow or spill that leaves the confines of the grease interceptor and or sanitary sewer as a result of improper maintenance shall be classified as a “pass through” as defined in section 5-3-5 (1) of the City of Augusta’s sewer use ordinance and shall result in a violation, subject to appropriate penalties, in accordance with 5-3-13-(f) (1) of the City of Augusta’s Sewer use ordinance until such a time that the situation has been corrected and clean up process is underway. Furthermore, the business owner or designee must notify the City of Augusta, Georgia Utilities Department FOG Section, within 24 hours of incident at its current listed telephone number.

2. The minimum pumping is 90 days if the FSE wants a different pumping cycle from this they shall show samples that the grease layer is below standards in E-7. A registered food service facility may file a request for an alternate pumping frequency with the Assistant Director of Wastewater. Based on the results of the monitoring report and the deviation from the standard, if any, the Assistant Director of Wastewater may adjust the pumping frequency. If the standard is not met, an increased pumping frequency shall be required.

3. The Assistant Director of Wastewater may require that, at the user’s expense, appropriate monitoring facilities, such as a control manhole, be installed. Monitoring facilities must be safe and accessible at all times for observation, inspection, sample collection and flow measurement of the food service facility's discharge to the POTW in accordance with the provisions of this section.

4. Grease waste interceptor cleaning and maintenance shall include pumping the grease waste interceptor until empty, and cleaning the side walls, baffle walls, cross-pipes and inlet and outlet pipes. Internal piping shall be immediately restored to their original design configuration should any damage occur. Covers on inlet and exit pipes shall be installed. If multiple grease waste interceptors are installed, all traps in the series must be pumped according to the maintenance schedule.

5. No emulsifiers, grease cutters or other chemicals, which could cause grease to pass through the grease waste interceptor, may be used in the maintenance of a grease waste interceptor or its drain lines. A live bacterial product, which does not contain any enzymes, surfactants, emulsifiers, or substances that act as solvents for fat and does not affect the wastewater collection system may be

used in the cleaning and maintenance, upon approval by the Assistant Director of Wastewater and based on formulation and operational criteria such as material safety data sheets.

6. Grease waste interceptors must be pumped out completely and left empty. Decanting or pump and return of grease waste are prohibited.

7. In-ground grease waste interceptors shall be pumped at a frequency that maintains a grease and oil layer of less than ten (10) inches on top of the grease waste interceptor and a solids layer of less than eight (8) inches on bottom of the grease waste interceptor. The measurement point for determination of the grease and solids layer shall be adjacent to the outlet pipe. The Grease Interceptor shall be pumped a minimum of every 90 days.

8. Under-sink grease waste traps shall be cleaned at a minimum of once per week monitored by the food service facility daily, or more often as necessary to prevent pass-through of grease and other food solids into the wastewater collection system. Removal of grease waste and sediments is required when operational capacity is reduced to 80% or less. This is calculated by the volume of the top (grease) layer added to the volume of the bottom (sediment) layer, the sum of the layers are divided by the total operational volume – [(Top inches + Bottom inches)/ total operational inches].

9. The food service facility shall be responsible for opening access covers or manhole covers to the grease waste interceptor for inspection by Augusta Utilities.

10. Upon discovery of a problem or damaged interceptor, the food service facility manager shall notify the Augusta Utilities FOG Office within 72 hours of the discovery by Telephone. A follow up maintenance response to the Augusta Utilities FOG Office by the manager of the food service facility is required within five days of the discovery.

11. The grease waste interceptor area and monitoring facilities shall be maintained safe, clear of debris, and accessible at all times for observation, inspection, sample collection and flow measurement of the food service facility's discharge to the wastewater collection system.

12. Manholes shall be maintained at least to finish grade and will be maintained to prevent inflow.

1.14 Record Keeping

1. Pumpage from a grease waste interceptor shall be tracked by the State of Georgia EPD's approved manifest that confirms pumping, hauling and disposal of waste. The manifest shall contain the following information:

A. Grease waste interceptor information:

1) Interceptor capacity

B. Grease waste hauler information:

1) Volume pumped in gallons

2) Georgia EPD FOG Permit Number

3) Date and time of pumping

- 4) Truck decal & permit number Richmond County Health Department issue

C. Destination information disposal site or facilities:

- 1) Volume received/treated
- 2) Driver name
- 3) Signature of operator verifying disposal site and facility information.
- 4) Signature of operator at Disposal site, number of gallons, date and time of disposal

2. A log of pumping and maintenance activities shall be maintained by the food service facility manager for the previous 3 years. The log of pumping activities shall be posted in a conspicuous location for immediate access by Augusta Utilities Department personnel. The log shall include:

- a) date, time
- b) maintenance performed or volume pumped
- c) grease waste hauler's name
- d) name of person performing the maintenance (hauler, plumber or vendor)
- e) State of Georgia EPD FOG Disposal Permit Number and the Richmond County Health Department's decal number of Company performing all applicable work to the interceptor or associated plumbing.
- f) Name, license number and grease waste hauler's signature.

1.15 Compliance Monitoring and Enforcement

1. The Food Service facility shall report pumping activities within 5 business days to the City of Augusta's FOG Section on the form so designated by the City of Augusta Utilities Department for such purposes.

2. Inspection and Sampling:

Authority is hereby granted to the duly authorized City of Augusta's employees to enter upon all properties to make necessary inspections, tests and measurements to insure compliance with all the regulations of this Ordinance. This includes the authority to examine and/or copy records required to be retained. The City of Augusta may inspect the facilities of any user to ascertain whether the purpose of this Ordinance is being met and all requirements are being complied with. Persons or occupants of premises where wastewater is created or discharged shall allow the City or its representative ready access at all times to all parts of the premises for the purposes of inspection or sampling or in the performance of any of their duties. The City of Augusta has the right to set up on the user's property such devices as are necessary to conduct sampling, inspection, compliance monitoring, or metering operations. Where a user has security measures in force which would require proper identification and clearance before entry into their premises, the user shall make necessary arrangements with their security guards so that upon presentation of suitable identification, personnel from the City of Augusta will be permitted to enter without delay for the purposes of performing their specific responsibilities.

1.16 Schedule of Penalties

(a) If the City of Augusta determines that a generator is responsible for a blockage of a collection system line the generator shall owe a civil penalty of \$250 for the first violation, \$500 for a second violation, and \$750 for the third violation within a two-year period. Continuous violations shall result in an increase in penalty by \$250 and may also result in termination of services.

(b) Any person violating any of the provisions of this Ordinance shall be subject to a written warning for the first violation, a \$250 civil penalty for the second violation, a \$500 civil penalty for the third violation, and a \$750 civil penalty for the fourth violation within a two- year period. Consistent violations will result in a \$250 increase in civil penalty and may result in termination of service.

2.0: Other Types of Interceptors and Sizing Requirements

A. Laundries

Typical applications include commercial/institutional Laundromats and dry-cleaners. The waste discharge from these facilities usually contains high quantities of lint, silt, dissolved and suspended solids, as well as detergents.

A lint interceptor is commonly referred to as a “lint trap”, typically located outside of the building and buried below grade. The principal advantage is the cooling effect obtained by the earth. The buried interceptor is typically constructed of precast concrete, providing years of continuous service. The interceptor contains several compartments where the lint will coagulate and float to the surface and heavier solids will sink to the bottom. The discharging effluent comprises of the clearer water between these layers. Inlet and outlet piping shall be a minimum of four (4”) inches or the size of the building sewer whichever is greater. In traffic areas, the trap shall be designed to have adequate reinforcement and cover (including piping), meeting HS-20 traffic loading specifications. Lint traps in traffic areas require a concrete driving surface over piping with structural backfill around piping.

Maintenance. The lint interceptor should be cleaned (or pumped out) routinely to prevent the escape of appreciable quantities of grease. Cleaning should be performed when the interceptor is at 75% of lint/silt retention. The frequency of cleaning at any given installation will vary depending on use. Pumping frequencies for Laundromats usually range from once a month, to once very six months.

Sizing criteria. The different variables include: number of washing machines, wastewater flow rate, wastewater detention time, and storage factor and detention time.

Commercial laundries, laundromats, and dry-cleaners shall be equipped with an interceptor in order to reduce the quantity of lint and silt that enters the collection system. The system must be of adequate size and design to allow for cool-down of wastewater so that separation can be more readily achieved. In addition, the interceptor must be “equipped with a wire basket or similar device, removable for cleaning, that prevents passage into the drainage system of solids 0.5 inch (12.7 mm) or larger in size, string, rags, buttons or other materials detrimental to the public sewerage system”. (1003.6 International Plumbing Code 2003).

Sizing must be in accordance with guidance found in the Uniform Plumbing Code (UPC),

Appendix H which uses the following formula:

$$(TGC) \times (CPH) \times (RT) \times (ST) = \text{Size of Lint Interceptor (gallons)}$$

Where:

TGC = Total Gallons per Cycle

CPH = Cycles per hour

RT = Retention time

2.5 for Institutional Laundry

2.0 for Standard Commercial Laundry

1.5 Light Commercial Laundry

ST = Storage Factor, based on hours of operation;

1.0 for 8 hours of operation

1.5 for 12 or more hours

Currently, no effluent sample well is required for small commercial laundries. However, large and/or industrial laundries may be subject to Federal Pretreatment regulations. For more information please contact the City of Augusta, FOG Program at (706) 312-4145.

B. Car Washes

For commercial car washes, separators shall have a minimum capacity of 1000 gallons for the first bay, with an additional 500 gallons of capacity for each additional bay.

Wash racks must be constructed to eliminate or minimize the impact of run-off from rain/storm events. Minimum requirements are roofed structures with at least two walls and appropriate grading to prevent stormwater infiltration into the sanitary sewer.

An effluent sampling well shall be required.

C. Automotive Repair Facilities (Garages and Service Stations)

Automotive repair shops which include a floor drain in its areas of operation shall be required to design, install and maintain a grit trap/oil separator, with a minimum capacity of 50 gallons for the first 100 square feet of area to be drained, plus 1 cu. ft (7.5 gals) for each additional 100 sq. foot of area to be drained into the separator.

An effluent sampling well shall be required.



UTILITIES DEPARTMENT
FATS, OILS AND GREASE MANAGEMENT
360 Bay Street Suite 180
Augusta, Ga. 30901
Phone 706-312-4145 Fax 706-312-4148

FOOD SERVICE
WASTEWATER DISCHARGE PERMIT APPLICATION

FOR OFFICIAL USE:
Inspector: Basin: Zone (Tile ID):

Facility Information

- 1. Facility Name:
2. Facility Address: Street: State: Zip: Business License #: Tax ID #
3. Corporate Name: Business Mailing Address: Street: City: State: Zip:
4. Facility Contact Name: Position/Title: Facility Phone: Fax: E-mail:
5. Corporate Contact: Name: Corporate Title/Position: Street: City: State: Zip: Corporate Phone: Fax: Social Security # E-mail:

Food Service Activity

6. Brief narrative of service activity at this address.(list type of food served)

7. North American Industry Classification System (NAICS, see NAICS code book).

PRODUCT OR SERVICE	NAICS CODE	% ACTIVITY

8. Describe the wastewater generating operations. _____

9. Is the waste water discharge batch or continuous? (Circle one)

10. Months of operation _____ Peak months _____
 Days of operation _____ Open on holidays?

11. Total number of employees _____
 Shift 1. Number employees _____ Time _____ - _____
 Shift 2. Number employees _____ Time _____ - _____
 Shift 3. Number employees _____ Time _____ - _____

12. Total seating capacity _____ (by fire inspector / CO).

13. List all major equipment used for food preparation. (I.e.: grills, fryers, dishwashers, etc.)
 Include sizes and capacities where applicable.

14. List the number of sinks, number of compartments per sink, and their intended use. (I.e.: hand, rinse, pre-rinse, wash, sanitize 2 compartment, 4 compartment, etc.)

Location	Number of compartments	Intended use	Size (gallons)
Example: Kitchen	4 compartment sink	Rinse, wash, sanitize	30 gallons

15. Describe any wastewater pretreatment systems in place (Grease Traps or other Grease Removal Devices). _____

16. Provide information on each of your Grease Trap and/or Fryers Oil Removal Equipment.

Location	Size (capacity)	Manufacturer	Model #	Additional Information

Fryer Oil Maintenance.

17. Do you have fryers oil? Y / N : Amount _____ gals.
 If answer is no, skip to # 21.

18. Fryer Oil Hauler: _____
 Address: _____
 City: _____ State: _____
 Zip: _____ Phone: _____

19. Disposal Site: _____
Address: _____
City: _____ State: _____ Zip: _____
Contact: _____ Phone: _____

20. How is fryer oil handled?

Grease traps maintenance:

21. Haulers Name: _____
Address: _____
City: _____ State: _____ Zip: _____
Contact: _____ Phone: _____

22. Disposal Site: _____
Address: _____
City: _____ State: _____ Zip: _____
Contact: _____ Phone: _____

23. Frequency of grease trap maintenance: _____

24. How is grease trap maintenance performed: _____

25. Does your company verify that all wastes removed from your property are disposed of properly? Y / N

Water account numbers:

26. Name as it appears on Water Bill: _____
Service Address: _____
Street: _____
City: _____ State: _____ Zip: _____

27. Billing Address (if different) _____
Street: _____
City: _____ State: _____ Zip: _____

28. Does your facility use water from another source (wells etc.)? Y / N

If yes, describe: _____

29. Attach a copy of the latest water bill for this facility.

30. Provide a up to date copy of the indoor and outdoor plumbing plans, these plans should include the location of all water meters, facility sewer connections, floor drains, grease removal equipment, sinks, dishwashers, restrooms, etc. Blue prints are acceptable; a “to scale” hand drawn copy may be acceptable in some cases.

AUTHORIZED REPRESENTATIVE STATEMENT

I, being duly authorized to sign this document, and in consideration for the granting of a Food Service Wastewater Discharge Permit, do hereby agree to allow duly authorized employees of the City of Augusta the right to enter upon said company properties, without prior notification, for the purposes of inspection, observation, measurement, sampling, copying of records, photographing or testing.

Additionally, I agree to abide by all applicable provisions, of the City of Augusta Code of Ordinances.

I understand that failure to abide by the terms of this permit may be cause for disconnection of sewer service or water service to the property authorized to discharge by this permit.

I certify under penalty of law that this document and all attachments were prepared under my direction of supervision in accordance with a system designed to assure that qualified personnel properly gathered and evaluated the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of citations or imprisonment for known violations.

SIGNATURE: _____

NAME (printed): _____

TITLE: _____

DATE: _____