



BOARD OF HEALTH  
**TOWN OF FOXBOROUGH**  
MASSACHUSETTS 02035

www.foxboroughma.gov

40 SOUTH STREET  
Tel. (508) 543-1207  
Fax (508) 543-6278

**Fats, Oils, & Grease**  
**FOG PERMIT APPLICATION**  
*PERMIT 1/1 - 12/31*

**ABSOLUTELY NO REFUNDS  
OR TRANSFER OF FUNDS**

BHP- \_\_\_\_\_  
CHECK# \_\_\_\_\_  
DATE REC'D \_\_\_\_\_

NAME OF BUSINESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

BUSINESS ADDRESS: \_\_\_\_\_

MAILING ADDRESS (if different) \_\_\_\_\_

PHONE: \_\_\_\_\_

OWNER OF BUSINESS: \_\_\_\_\_

**FEE SCHEDULE:**

- \$50.00 per year for establishments with 3 grease interceptors/traps or less and/or 1 yellow grease collection container.
  - An additional \$50.00 per year for each grease interceptor/trap over 3 to a maximum charge of \$200.00 per year.
  - Any establishment that generates FOG and does not have FOG containment will be assessed a fee of \$50.00 per year.
  - FOG Plan Review Fee of \$50.00 for all new food service establishments and renovations on existing food service establishments.
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- Exemptions:
    1. Seasonal mobile food service units
    2. Non-profit, clubs, and religious organizations approved by the Board of Health

I THE UNDERSIGNED HAVE OBTAINED AND REVIEWED THE FOXBOROUGH BOARD OF HEALTH FATS, OILS, AND GREASE (FOG) REGULATIONS APPROVED AND ADOPTED ON APRIL 4, 2011.

I THE UNDERSIGNED CERTIFY UNDER THE PENALTIES OF PERJURY THAT THE APPLICANT HAS FILED ALL STATE AND LOCAL TAX RETURNS AND PAID ALL STATE AND LOCAL TAXES AS REQUIRED BY LAW (MGL CH. 62c Sec. 49A)

NAME/TITLE OF APPLICANT \_\_\_\_\_

DATE \_\_\_\_\_

(Jan. 2012)



# Town of Foxborough Board of Health

40 South Street  
Foxborough, MA 02035  
Phone: (508) 543-1207 - Fax: (508) 543-6278

## Fats, Oils and Grease Check List

- A) What are your plans for the property?
- 1) Be sure to think about future expansion possibilities.
- B) Conduct research on the property to identify what FOG systems are or are not in place.
- 1) Try to find a set of As-Built plans for the property.
  - 2) The following fixtures require a grease trap and interceptor under the Massachusetts Plumbing Code 248 CMR (2c)(1-9):

### 10.09: Interceptors, Separators and Holding Tanks

(2c) Plumbing fixtures to be protected by grease traps and interceptors shall include:

1. pot sinks (with bowl depths exceeding ten inches);
  2. scullery sinks (with bowl depths exceeding ten inches),
  3. floor drains; (See Plumbing Inspector due to application)
  4. floor sinks;
  5. automatic dishwashers regardless of temperature;
  6. pre-rinse sinks;
  7. soup kettles or similar devices;
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8. wok stations; and
  9. automatic hood wash units;
- 3) Under the Massachusetts Plumbing Code 248 CMR10.09 (1b) (1 a-b) floor drains and gasoline, oil and sand separators shall be installed in all commercial motor vehicle:
1. parking and storage accommodations;
  2. repair garages, repair facilities or auto body repair facilities;
  3. service facilities with or without grease racks and grease pits;
  4. wash rack areas;
  5. wash areas (including automatic car wash structures); and
  6. facilities where motor oils, gasoline, anti-freeze and similar hazardous liquid wastes are potentially generated or may potentially spill.

- C) Contract a licensed plumber to assess your property to determine the type of FOG units you will need and the sizes of these units.
- 1) The plumber will need to know:
    - a. The number of seats in your establishment
    - b. The number and size of the fixtures in your establishment. This includes floor drains, and sinks but excludes bathroom sinks and toilets.
- D) Plans must be drawn up for all grease traps and interceptors. These plans must:
- 1) For External Grease interceptors - must be stamped by a Engineer
  - 2) For External Grease interceptors - Use covers that are marked "Grease Trap"
- E) These plans are then reviewed by the Town Plumbing Inspector. Once the plans are approved the contracted plumber must apply for a plumbing permit at the Inspections Department for the scope of work being done.
- F) The use of innovative/alternative technologies will be reviewed on a case by case basis and the technology must be approved by the Massachusetts Board of Plumbers and Gas Fitters.
- G) Once the work is completed the Plumbing Inspector will conduct an inspection to verify conformance to the state plumbing code.
- H) All areas in the establishment where grease interceptors are located must have proper signage as stated in the plumbing code 248 CMR 10.09 (2m)(3):

#### **10.09: Interceptors, Separators and Holding Tanks**

##### **(2m) Maintenance**

3. A laminated sign shall be stenciled on or in the immediate area of the grease trap or interceptor in letters one-inch high. The sign shall state the following in exact language:

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**IMPORTANT: This grease trap/interceptor shall be inspected and thoroughly cleaned on a regular and frequent basis. Failure to do so could result in damage to the piping system, and the municipal or private drainage system(s).**

## **Town of Foxborough Fats, Oils, and Grease Maintenance Requirements:**

- Do not store anything on top of grease interceptors
  - Make sure the covers to interceptors are locked in place with the appropriate hardware
  - Wipe all cooking equipment and serving ware of food scraps before placing in the sink and/or dishwasher for cleaning
  - All innovative/alternative technologies must be maintained in accordance with the operation and maintenance manual for the technology
  - All grease interceptors must be inspected and serviced if found in disrepair.
  - All grease interceptors must be serviced once per month unless adequate maintenance information is provided to the Board of Health that justifies a modified servicing frequency.
  - External grease interceptors must be inspected once per month and pumped if the grease and solids are 25% of the volume in the tank.
  - All hoods must be maintained in accordance with 527 CMR 11.00 Board of Fire Prevention Regulations
  - Maintenance logs and invoices/manifests must be kept for all grease interceptors, and hoods, and be available for review upon inspection.
  - Use of biological or chemical treatments for FOG management must be approved by the Board of Health.
  - Spill clean-up equipment must be readily available and include materials able to clean up a FOG spill. (examples: Cat litter, oil absorbent pads)
  - All food service staff must be trained in FOG management practices by either completing the self study packet or by attending the Foxborough FOG Management Training Class.
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2011 APR 26 AM 9:19

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Tel. (508) 543-1207  
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Paul Steeves, Chairman  
Paul A. Mullins, Vice-Chairman  
Eric S. Arvedon, Clerk

Pauline E. Clifford, Health Agent

**Town of Foxborough Board of Health  
Fats, Oils and Grease (FOG) Regulations**

The Town of Foxborough Board of Health, in accordance with, and under the authority granted by Section 31 of Chapter 111 of the General Laws of the Commonwealth of Massachusetts hereby adopts the following rules and regulations relative to the generation and management of fats, oils and grease and maintenance of permitted sewer and septic systems within the Town of Foxborough.

**Purpose:**

These regulations are adopted in an effort to protect the public health, safety, and the environment relative to the generation of fats, oils, and grease (FOG) when discharged into sewer and septic systems. These regulations provide requirements and standards relative to the management of FOG and the maintenance of systems conveying, collecting, and storing these waste products. The goal of these regulations is to help prevent plumbing system obstructions, premature septic system failure, and sanitary sewage overflows that subject the community to unsanitary conditions of wastewater exposure which increase the potential of disease transmission, is a potential source of contamination of drinking water supplies, and endangering the balance of the wetland ecosystems in Foxborough.

**Definitions:** Best Management Practice(s): means a cultural or engineering technique, or a management strategy, that has been determined and accepted to be an effective and practical means of preventing or reducing non-point source pollution in a local area.

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FOG (Fats, Oils, Grease): means organic polar compounds 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 the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time.

Food Service Establishment: includes, but is not limited to, any facility preparing and/or serving food for commercial use or sale. This includes restaurants, cafés, lunch counters, cafeterias, hotels, hospitals, convalescent homes, factory or school kitchens, catering kitchens, bakeries, grocery stores with food preparation and packaging, meat cutting and preparation (excluding grocery stores with only food warming operations), meat packing facilities and other food handling facilities not listed above where fats, oil and grease may be introduced into the community sewer system and cause line blockages and sewer overflows.

Grease interceptor (sometimes called separators): for the purposes of this document means an interior or exterior multi-compartment device designed to retain grease from one or more fixtures; it shall be of a size and design in compliance with all current Building and Plumbing codes adopted by the Town.

member who maintains this certification must be working during operational hours. Proof of Certification will be required as part of the 2012 Permit renewal.

- All other food service staff and Septic/FOG Hauler staff: Must read the self training materials provided by the Board of Health and receive any additional training by management staff as needed. The business will keep a staff training log sheet with the names, signatures, and date the staff member received training. This log will be kept on site and must be available for viewing at any time by the Board of Health. Review of training logs will be part of the Board of Health FOG Inspections starting January 2012.
  - Certification is valid until and unless changed or otherwise modified by the Board of Health.
9. All establishments that handle FOG must have spill cleanup stations and/or kits with grease absorbent pads and/or cat litter or a similar product to cleanup FOG spills and prevent (slip, trip and fall) injury in the workplace.
  10. All temporary food service establishments and events that use, generate, or store FOG will be required to have a written FOG management plan before a temporary food service permit will be issued.
  11. If an establishment is in violation of proper grease interceptor maintenance, the Board of Health may require the facility to install a grease interceptor monitoring system at the owner's expense. The data from this monitoring device must be submitted to the Board of Health monthly on a set and agreed upon schedule.
  12. All Septic Haulers that service grease interceptors within the Town of Foxborough must complete a Grease Interceptor Service Report form. If the form is different from that supplied by the Board of Health, it must contain the same information and must include the percent of FOG and solids in the interceptor and the condition of the interceptor. **If pumping is not required** for an external interceptor at the time of inspection a detailed inspection report must be provided along with the calculation information. This report must be filled out and submitted to the customer at the time of service. All manifests must be submitted to the Board of Health within sixty (60) days of a pumping service.
  13. Establishments on Town sewer with FOG Control Program variance issued by the Water/Sewer Department Superintendant will take precedence over portions of this regulation based on the nature of the variance.
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14. There will be a FOG plan review fee of \$50.00 for all new food service establishments and renovations on existing food service establishments.
  15. Failure to comply with these regulations will result in re-inspection fees of \$50.00 per inspection. Violators will be required to attend a Board of Health hearing that may result in suspension or termination of a food permit.
  16. As of January 2012 all Septic/FOG Hauler trucks that service systems in the Town of Foxborough will be required to have a Septic/FOG Hauler Permit. Permitted FOG Haulers will be issued a truck/trailer sticker for each truck permitted. This yearly sticker must be displayed on the truck/trailer at all times. FOG Haulers must provide a list of all FOG customers in Foxborough as part of the permit application.
  17. All Septic Haulers must have strict conformance to the FOG regulations for pumping and maintenance under the Board of Health FOG Control Regulations for systems on town sewer and 310 CMR 15.351(2) (Title V) for private onsite septic systems. Failure to comply with these regulations may result in the loss

Sewer: means all sewers and facilities operated for carrying sewage including private septic systems.

Yellow grease: is the used oil from fryers disposed of in a collection container located outside the building.

**Effective Date:**

These regulations become effective upon the date of the signature of the Foxborough Board of Health (Board). At such time:

1. All existing food service establishments with external grease interceptor units are required to have a contract with a licensed septic hauler company that is permitted with the Town of Foxborough. External grease interceptors must be inspected once each month on a set schedule and must be pumped if the fats, oils, grease, (FOG) and sludge layers are 25% of the effective depth of the interceptor or must be pumped every 3 months, whichever is sooner. This enforcement action will be equivalent to the requirements under 310 CMR 15.351(2) (Title 5).
2. All FOG interceptors located within the establishment must be inspected and cleaned once each month on a set schedule. Internal interceptors can be serviced by properly trained establishment staff approved by the Board of Health. Employees that service these systems must complete a self training packet provided by the Board of Health and follow the inspection, service, and documentation requirements. If interceptors are serviced by establishment staff an inspection of the interceptor must be conducted once per year by a professional.
3. Establishments that are closed for periods of time which exceed 30 consecutive days are exempt from pumping and inspecting FOG systems during those months which the establishment is closed. Proof of temporary closure must be provided to the Board of Health upon request.
4. Establishments can petition the Board of Health to adjust the maintenance schedule for interceptors. The petition must be in writing and include six months of maintenance reports and supporting documentation from a licensed septic hauler or plumber with a detailed explanation for the adjustment to the cleaning frequency. Variances to the above stated maintenance schedule will be approved at the discretion of the Board of Health and reviewed on a yearly basis. The Board may specify additional FOG Management requirements as a condition of the approval.
5. All food service establishments must keep maintenance logs for all FOG interceptors and must have these documents available to the Town of Foxborough upon inspection.
6. All food service establishments that have grease interceptors must have proper FOG signage (see State of Massachusetts Plumbing Code 248 CMR 10.09 (2m)(3)).
7. Biological and/or chemical treatments are not permitted for use in grease interceptors in the Town of Foxborough unless approved by the Board of Health. It will be the responsibility of the establishment owner to provide adequate supporting documentation for review by the Board.
8. All food service establishment staff and Septic/FOG Haulers are required to be trained on FOG management and maintenance practices. The following training is required and will constitute appropriate "Certification":
  - Food Service Managers and Septic/FOG Hauler Managers: Must attend a Foxborough FOG Program Training Class approved by the Board of Health. At least one staff

of Permit for the year and repeat offenses can result in a permanent loss of permit at the discretion of the Board of Health.

18. If a Hauler is found to be illegally discharging FOG under any Federal, State, or Local laws this will result in the loss of all FOG Permits indefinitely and could also face criminal charges.
19. As of January 2012 all food service establishments in the Town of Foxborough that use, generate, or store FOG will be required to hold a FOG Permit.

Fee Schedule:

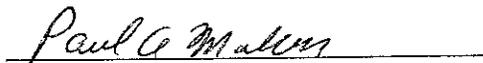
- \$50.00 per year for establishments with up to 3 grease interceptors and/or 1 yellow grease collection container.
- An additional \$50.00 per year for each grease interceptor over 3 to a maximum charge of \$200.00 per year.
- Any establishment that generates FOG and does not have a FOG containment permit approved by the Board will be assessed a fee of \$50.00 per year.
- Exemptions to FOG yearly fee:
  - Seasonal mobile food service units
  - Non-profit, clubs, and religious organizations approved by the Board of Health

Approved and adopted on April 4, 2011 by the Foxborough Board of Health.

Effective January 1, 2012.



Paul Steeves, Chairman



Paul A. Mullins, Vice Chairman



Eric S. Arvedon, Clerk