

**An Ordinance to Update the Current Grease Ordinance (Ordinance 2015-13).**

**BE IT ORDAINED** by the City Council of the City of Alexander City, Alabama, that Chapter 90, Article IV, Sewer and Sewer Disposal, Division 1, Generally, Section 90-195 Grease Control Program of the Code of Ordinances of Alexander City, Alabama, be amended to read as follows:

**SECTION I: INTRODUCTION**

The City of Alexander City Sewer Collection Department and Wastewater Treatment Department have the responsibility to collect, convey, and treat sanitary sewage in Alexander City. Both of these Departments report to the Superintendent of Utilities, whose duties are performed by the Mayor. It is the intent of this ordinance to prevent the discharge of FOG to the sewer system. The Superintendent of Utilities or his designee reserves the right to make FSFs take reasonable measures as necessary to accomplish this objective.

FOG (fats, oils, and grease) that is disposed directly into the sanitary sewer system cools, solidifies, and combines with other foreign materials in sewer lines and restrict or completely block flow through the pipe. When sewer lines are blocked, wastewater backs up until it overflows from manholes or building plumbing fixtures into storm drains, creeks, or buildings. These overflows are termed Sanitary Sewer Overflows (SSOs) and are a violation of the Clean Water Act. These SSOs subject the City to fines and other legal actions at the discretion of the regulatory agencies (ADEM and EPA). Investigations by the Sewer Collection Department and the City Engineer indicate that, although this Ordinance is having an effect in reducing the deleterious effects of grease in our sewer system, grease continues to be a contributor to SSOs.

This Grease Control Ordinance is one of many actions taken by the city to minimize the occurrence of SSOs. The Grease Control Program should be evaluated periodically and modified as necessary to maximize its effectiveness.

**SECTION II: DEFINITIONS**

The following words, terms, and phrases when used in this ordinance shall have the meanings respectively ascribed to them in this section, except where context clearly indicates otherwise.

- (a) **Acknowledgement Form** is the form used by the Grease Inspector to notify the food service facility of compliance issues and/or enforcement actions.
- (b) **Alternative Grease Removal Device** means any non-standard or reduced specification grease removal device (GRD) (see also Standard Grease Removal Device).
- (c) **Applicant** means the Owner or Agent of any food service facility submitting an application for a Food Service Facility Grease Control Permit to the Alexander City Building Department.
- (d) **Best Management Practices** means any program, process, operating method, or measure that controls, prevents, removes, or reduces the discharge of FOG (fats, oils, and grease).
- (e) **Dishwasher** means, for the purposes of these regulations, any hydro-mechanical device that is capable of either producing or using heated water.

- (f) **Filter** means an effluent grease filter, installed and operated in accordance with this ordinance and the manufacturer's recommendations, typically consisting of a 1/32" slot size, that must be pre-approved by the Superintendent of Utilities or his designee prior to installation.
- (g) **FOG** means fats, oils, and grease.
- (h) **Food** means any raw, cooked, or processed edible substance, or ingredient intended for human consumption.
- (i) **Food Service Facility (FSF)** means any facility engaged in the preparation of food and/or serving meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes restaurants, coffee shops, cafeterias, short order cafes, luncheonettes, taverns, lunchrooms, churches, daycares, places which manufacture retail sandwiches, soda fountains, institutional cafeterias, catering establishments, and similar facilities by whatever name called that generate and discharge wastewater to the Alexander City Sanitary Sewer System.
- (j) **Fryer Oil** means oil that is used and/or reused in fryers for the preparation of foods such as fried chicken and French fries.
- (k) **Grease** means fats, oils, and grease used for the purpose of preparing food, or resulting from food preparation and includes all elements of FOG. The terms grease and FOG may be used interchangeably.
- (l) **Grease Interceptor** means an indoor device located in a food service facility (usually underneath a sink) designed to collect, contain and remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the sanitary sewer system by gravity. Grease interceptors shall be equipped with a device to control the rate of flow so that the device's rated flow is not exceeded and shall be designed such that, when loaded with FOG to its capacity, no further discharge will be allowed.
- (m) **Heater** a device required by the Alabama Department of Public Health that heats water at the sink to heat-sanitize dishes, utensil, etc.
- (n) **Grease Removal Device (GRD)** means a device, or sometimes a system, intended to remove grease from the wastewater discharged from the FSF and typically consists of grease traps or grease interceptors. (See also Alternative Grease Removal Device and Standard Grease Removal Device.)
- (o) **Grease Trap** means an outdoor device located underground and typically outside of a food service facility designed to collect, contain and remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity that is/was installed in accordance with the requirement of this ordinance and the recommendations of the manufacturer.
- (p) **Maintenance** means the routine inspection, cleaning, and complete removal of all GRD contents including floatable materials, wastewater, sludge and solids. The GRD must be thoroughly cleaned to remove grease and scum from inner walls and baffles. An interceptor must be filled with cold potable water in order to complete maintenance operation.
- (q) **Maximum Allowable Discharge Concentration** of 150 ppm (mg/kg) is the maximum concentration of FOG in wastewater allowed to be discharged to the Alexander City Sanitary Sewer System as measured by the InfraCal 2 Analyzer by Wilks (or updated equivalent).

- (r) **Permit** means written authorization to discharge wastewater to the City's sanitary sewer system granted by the Building Department to the owner of a Food Service Facility or his/her authorized agent. Permits are non-transferable, which means that a new permit is required for a change of owner or location.
- (s) **Sampling Vault** means a constructed sampling location downstream of the grease removal system designed and built to allow inspection and sampling after all treatment but prior to discharge into the City's sanitary sewer system.
- (t) **Standard Grease Removal Device** is a grease removal system consisting of two 1,000-gallon tanks, in series, with an approved filter on the downstream side of the second, most downstream, tank.
- (u) **Superintendent of Utilities** means the Superintendent of Utilities of the City of Alexander City Utilities. Currently, these duties are carried out by the Mayor of Alexander City. The Superintendent of Utilities may designate others, such as the Grease Inspector, to act on his/her behalf at his/her discretion.
- (v) **Temporary Food Service Facility** means a food service facility that has no permanent sewer connection and operates at the same location for a period of time not to exceed 14 days and must be in conjunction with a single event, such as a fair, carnival, circus, exhibition, or similar temporary gathering. It is expected that a Temporary Food Service Facility does not discharge to the sanitary sewer system without a specific permit from the Superintendent of Utilities.
- (w) **User** means the owner or operator of a food service facility that discharges wastewater into the City's sanitary sewer system.
- (x) **Zero Lot Line** refers to a property line of a property on which a structure occupies all of the property footprint, thereby not allowing for outdoor GRD installation and maintenance.

### SECTION III: EXCEPTIONS

Any FSF in compliance with the previous Grease Control Ordinance No.: 2015-13, as of the effective date of this ordinance may continue to use the GRD approved under the previous Ordinance until such time that any of the following conditions occur:

- The current GRD system, in whole or in part, fails or is determined inadequate for its intended purpose; or
- The current grease removal system discharges grease in concentrations greater than the Maximum Allowable Discharge Concentration, or
- There is a change of ownership, location, or potential for discharging FOG.

### SECTION IV: GREASE CONTROL PROGRAM REQUIREMENTS

#### (a) Permit Requirements for Food Service Facilities

##### 1. Application and Fees

Any facility meeting the definition of a FSF must apply for and obtain a Grease Control Program Permit from the Alexander City Building Department. All former exemptions, whether explicit or implied, are no longer valid as of the effective date of this ordinance. New FSFs must have an approved Grease Permit prior to beginning food service operations. For recurring permittees, permits must be renewed prior to

December 31 and shall become effective on January 1 of each new calendar year. Any permit not renewed prior to January 15 will be assessed a late fee in addition to the renewal fee. A non-current Grease Permit could result in cessation of water service to the FSF. The following fee schedule shall apply:

- Initial Grease Permit \$50.00
- Renewal of Grease Permit \$50.00
- Late Fee \$50.00

All fees must be made payable to The City of Alexander City and remitted to the following address:

Attn: Accts Receivable  
City of Alexander City  
P.O. Box 552  
Alexander City, AL 35011.

Failure to remit payment for fees will result in cessation of water service.

The Superintendent of Utilities reserves the right to reevaluate all fees annually and, if determined necessary, may request that the City Council adjust fees accordingly.

The information contained in the Food Service Facility Grease Control Program Permit Application must be certified by the applicant as true and complete prior to submitting the application for review. The Superintendent of Utilities or his/her designee shall review completed applications for approval within 30 days of receipt.

*Existing FSFs that have not previously had a permit or had filed for an exemption must prepare and submit a plan of action in writing to the Grease Inspector within 30 days of receipt of an Acknowledgement Form from the Grease Inspector. The plan will be reviewed and approved or edited to meet the requirements of this ordinance. Once approved by the Grease Inspector, the FSF must complete construction and be in compliance within 90 days. Failure to submit the plan of action or failure to complete construction within the allotted time frames will result in re-inspections, assessment of fees, and could include cessation of water service to the FSF as described in SECTION VII: Inspections by Alexander City Superintendent of Utilities and/or Designees.*

## **2. Conditions**

Permit conditions may include, but are not limited to, the following:

- Permit duration
- Permit fee
- Permit is non-transferable (owner or location)
- Frequency of inspections
- Maintenance requirements
- Compliance schedule
- Requirements for retaining records
- Equipment specifications: trap, interceptor, filter, etc.
- Statement of permission for the Superintendent of Utilities and other duly authorized employee of the City to enter upon the user's property without prior notification for the

purpose of inspection, observation, photography, records examinations, records copying, measurement, and sampling or testing.

- Other conditions deemed by the Superintendent of Utilities necessary to ensure compliance with the intent of this program and other applicable ordinances, laws and regulations.

### **3. Denial**

- The Applicant will be advised in writing of the specific cause for the denial within sixty (60) calendar days of the decision to deny the permit application.
- The Applicant who is denied a permit under this program shall have the right to appeal such denial to the Superintendent of Utilities. The appeal shall be filed within fifteen (15) business days of receipt of the notice of denial.

### **(b) Best Management Practices (BMP) and Associated Training Requirements**

All Food Service Facilities shall develop, implement and follow Best Management Practices (BMPs) to minimize the discharge of FOG to the sanitary sewer system. At a minimum the applicable BMPs provided with the permit must be implemented. Employees must be trained on proper storage, handling and disposal of FOG as well as all BMPs. Such training must be documented and on file with other records. The signage provided by the City's Grease Inspector that outlines basic BMP requirements must be displayed prominently in the kitchen area.

### **(c) Requirements for Grease Removal Devices (GRDs)**

All FSFs that discharge into the sanitary sewer system shall install, operate, and maintain properly sized GRDs as indicated below. If the City has reason to believe that the specified system(s) below are not adequate to prevent the discharge of FOG greater than the Maximum Allowable Discharge Concentration of 150 ppm, then the Superintendent of Utilities has the right to require the design and certification of a professional engineer, and/or to require the installation of a sampling vault or sampling port.

New FSFs must have all devices installed and operating properly prior to beginning food service operations.

#### **1. Grease Traps (Outdoor)—Standard Specification**

Grease traps shall have a capacity of not less than two 1,000-gallon traps installed in series for a total capacity of 2,000 gallons. Additionally, the furthest downstream discharge orifice of the tank(s) must be fitted with a commercial grease filter that was pre-approved by the Grease Inspector and that is sized appropriately for the peak flow and installed according to manufacturer's specifications.

The grease trap shall intercept wastewater from areas in, around, or affected by food preparation from floor drains, sinks, dishwashers and/or other plumbing inlets and **must** be separately plumbed from any other sewer sources such that wastewater that could potentially contain human wastes does not pass through the grease trap.

Grease traps shall be installed with a 6-inch minimum gravel bedding and two, approved, lidded openings per tank. The lidded openings must be 24 inches in diameter and appropriately designed and constructed depending on site conditions and traffic interaction, if any.

#### **2. Alternative GRDs**



An alternative GRD or system, to include an indoor grease interceptor, smaller outdoor grease trap (tank), lesser number of grease tanks, or any other reduction in specification will be considered on an individual basis. Any application for GRDs other than the standard grease trap details outlined above must be requested in the Alternative Grease Removal System Request form. It is incumbent upon the applicant to detail any hardships and to provide the rationale for the request for altered specifications.

The applicant shall provide the following information, in addition to the required form, to Superintendent of Utilities, or his/her designee, for evaluation of the proposed system:

- A proposal that is specific to the FSF submitting the information, justifying in detail, how the alternative system is at least as protective as the standard grease trap configuration described above. The Superintendent of Utilities will not consider a general or generic proposal.
- Complete technical information regarding the performance of the system and proof of effectiveness in removing FOG from the waste stream.
- Specifications for maintenance service, and frequency.
- The manufacturer's installation and operation manuals.

The Alternative Grease Removal System Request Form and proposal will be reviewed by the Superintendent of Utilities or his designees to ensure that the proposed system is protective of the sewer system. At a minimum, the grease removal system must be capable of removing FOG to a concentration of 150 ppm or less as measured in samples taken from the sampling port during regular operating hours and peak flow. In no case will an alternative grease removal solution be approved that involves chemical reduction of grease. All alternative GRDs will require the installation of a sampling vault.

If the alternative technology is approved, the FSF shall install and maintain the system in accordance with the manufacturer's installation and operation specifications. Maintenance shall be performed at least as often as stipulated in the permit, even if the manufacturer specifies less frequent maintenance.

#### **i. Indoor Grease Interceptors**

The Superintendent of Utilities or his designee may approve the installation of one or more indoor grease interceptors provided the FSF is not equipped with a dishwasher and/or a food waste grinder and is, based on the individual situation, eligible for a reduced-specification grease removal system. Grease interceptors shall be sized by a licensed plumber in accordance with Plumbing and Drainage Institute Standard PDI-G101, Testing and Rating Procedure for Grease Interceptor with Appendix of Sizing and Installation Data. The device should be designed such that it will not discharge any wastewater once the device is filled with FOG to its capacity. Typical minimum specifications for an interceptor would include a peak flowrate of at least 20 gpm (gallons per minute) with storage of 40 pounds of FOG.

Wastewater with a temperature greater than 140 degrees Fahrenheit, acidic or caustic cleaners, wastewater discharged from a food waste grinder (disposal), and/or wastewater discharged from a dishwasher cannot be discharged to an indoor grease interceptor (except in special situations involving zero lot lines).

### **3. Grease Control Device Sampling Vault**

Most FSFs installing the standard specification Grease Trap are not required to install a sampling vault initially, unless extenuating circumstances dictate the necessity for one from the beginning; however, a sampling vault will be required for all approved Alternative GRDs. The sampling vault must meet the following criteria:

- The vault must be capable of allowing a sampling vial to be inserted into the vault for collecting a grab sample.
- The vault must be installed downstream of the GRD, but upstream of commingling with other wastewater and the city's main.
- The vault must be safe for traffic, if applicable.
- The vault plan must be approved by the city's Grease Inspector prior to construction.

**(d) Maintenance Requirements for Grease Removal Devices (GRDs)**

The "25 Percent Rule" requires that the depth of oil and grease (floating and settled) in a trap shall be less than 25 percent of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap.

Maintenance of outdoor grease traps shall be performed as frequently as necessary to protect the City's sanitary sewer system against the accumulation of FOG. Maintenance shall be performed as determined by inspection and application of the "25 Percent Rule", or at an interval not greater than 90 days, whichever is more frequent.

Maintenance of indoor grease interceptors shall be performed as frequently as necessary to protect the sanitary sewer system against the accumulation of FOG. Maintenance shall be performed at intervals specified in the Permit, or as required by the Grease Inspector, whichever is more frequent. In any case, interceptor maintenance must be performed at least every 14 days, and the interceptor must be filled with cold, potable water.

FSFs which operate infrequently, for special events only, or whose history of maintenance supports, may request a modification to the maintenance schedule specified above. The Superintendent of Utilities may, under these special conditions, authorize a maintenance frequency less frequent than the 90 day minimum that would continue to ensure compliance with the 25 percent rule. The FSF shall submit a request for a modified maintenance schedule which includes all details necessary to make the determination.

Maintenance shall include the complete removal of all grease from interceptors or trap contents including floatable materials, wastewater, sludge, and solids. Grease and scum shall be removed from interior walls, baffles, and filter. The filter must be removed for cleaning **only** while the contents in the trap are low so that grease cannot escape the tank into the sewer system.

The owner shall be responsible for the proper removal and disposal of the grease interceptor or trap waste. All waste removed from each grease interceptor or trap must be disposed of properly at an appropriate facility designed to receive grease interceptor or trap waste.

The owner shall be responsible for retaining records of the maintenance of grease interceptors and traps including hauler manifests, permits, permit applications, correspondence, sampling data and any other documentation that may be requested by the Superintendent of Utilities or his designee. These records shall include the dates of service, volume of waste removed, waste hauler, and disposal site of waste. These records

shall be kept on-site at the location of the grease trap for a period of three (3) years and are subject to review without prior notification.

## **SECTION V: COMPLIANCE WITH GREASE CONTROL PROGRAM**

Compliance with the Grease Control Program shall be evaluated based on the following criteria:

- Installation of the proper grease control devices
- Implementation of Best Management Practices [BMPs]
- Documentation of regularly scheduled maintenance of GRDs.
- Documentation of proper disposal, including manifests documenting hauling and disposal
- Employee education and training including signage and training records
- Current FSF Permit

In the event of an overflow from a grease removal system, the owner must perform maintenance as necessary to discontinue the overflow within two (2) hours of being discovered. If not completed within two (2) hours of being discovered, the FSF must either:

1. Cease operation (and discharge) until such time that maintenance is performed, or
2. Have the maintenance performed by the City's wastewater department at a cost of \$700 per maintenance event and invoiced to the FSF.

## **SECTION VI: GREASE HAULERS**

All grease haulers must have a City of Alexander City business license and must be licensed by the State of Alabama Department of Public Health as a pumper for onsite grease traps.

Grease manifests shall accompany all grease interceptors and trap waste to the disposal site. The grease hauler shall complete the middle portion of the grease disposal manifest, deliver the manifest to the disposal site for completion, and return the completed manifest to the FSF.

Grease trap maintenance shall include the following minimum services:

- Complete removal of all grease interceptors or trap contents. Skimming or partial removal of the contents of the grease trap does not constitute adequate "maintenance".
- Thorough cleaning of the grease interceptor or trap to remove grease and scum from inner walls and baffles.
- Cleaning of the filter must be completed while the grease trap is not discharging (i.e. while the contents are down).
- Complete middle section of the grease disposal manifest form and dispose properly of the grease interceptor or trap waste.

Top skimming, decanting or back flushing of the grease interceptor or trap or its contents for the purpose of reducing the volume of waste to be hauled is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system.

## **SECTION VII: INSPECTIONS BY ALEXANDER CITY SUPERINTENDENT OF UTILITIES AND/OR DESIGNEES**

Compliance inspections may be conducted at the discretion of the Superintendent of Utilities, or his designee. The City



of Alexander City reserves the right to require the FSF to contact the Superintendent of Utilities or his designee prior to the scheduled pumping maintenance by the Grease Hauler such that the Grease Inspector, at his discretion, might observe the maintenance while it is being performed.

If an FSF fails an inspection, the inspector shall issue an Acknowledgement Form notifying the FSF of their violation and the required course of corrective action and time frame. At the allotted time frame a re-inspection will be conducted, and the User will be assessed a fee of \$100 for the first occurrence. If the FSF is found to be in compliance, the inspection schedule may return to routine at the discretion of the inspector.

If the FSF fails the re-inspection, a notice of non-compliance shall be issued and corrective action must be performed on the grease interceptor or trap as directed in the Acknowledgement Form. A second re-inspection will be scheduled within 24 hours. The User shall be assessed a fee of \$200.00 for all subsequent re-inspections until the FSF has satisfied the requirements of this ordinance.

Reinspection fees will be invoiced to the User upon notice of non-compliance and must be paid within 30 days.

Any FSF which receives three (3) notices of noncompliance within a 24 month period shall be deemed a nuisance by the Superintendent of Utilities and shall require corrective actions as determined by the Superintendent of Utilities to cure the nuisance, including, if deemed necessary, termination of all discharges to the sanitary sewer system and/or cessation of water service.

#### **SECTION VIII: PROHIBITIONS**

The following activities are specifically prohibited:

- Introduction of bacteriological, chemical, or enzymatic elements into the grease interceptor or trap or any element of the plumbing system is specifically prohibited unless directed by the Alabama Department of Public Health; a copy of the directive signed by the Health Officer must be provided.
- Disposal of fryer oil to the sanitary sewer system is specifically prohibited.

#### **SECTION IX: PENALTY FOR VIOLATION**

Any person or entity (FSF) violating any provisions of this ordinance shall be penalized pursuant to the re-inspection fees as stated in Section VII, and continued non-compliance shall result in revocation of the FSF's Grease Control Permit, including the cessation of City water to the FSF.

**SECTION X:** That any ordinance or parts of ordinances in conflict with the provisions of this ordinance are hereby repealed and rescinded. Any former exemption, whether explicitly issued or implied, are null and void. Any entity meeting the definition of FSF must comply with the provisions of this ordinance.

**SECTION XI:** That if any section, subsection, paragraph, or phase of this ordinance be declared invalid by the court of competent jurisdiction as pertaining to any particular application, it shall not affect the remaining portion of the ordinance or application to other provisions.

**SECTION XII:** This ordinance shall become effective immediately upon its adoption and publication as required by law.

**ADOPTED AND APPROVED** this 16<sup>th</sup> day of October 2017.

ATTEST:

Amanda F. Thomas  
Amanda F. Thomas, City Clerk

Thomas J. Spraggins  
Thomas J. Spraggins, Council President

James D. Nabors  
James D. Nabors, Mayor

**CERTIFICATION OF CITY CLERK**

The undersigned, as City Clerk of the City of Alexander City, Alabama, hereby certifies that the foregoing is a true, correct and complete copy of **Ordinance No. 2018-01** which was adopted by the City Council on this 16<sup>th</sup> day of October 2017.

**WITNESS MY SIGNATURE**, as City Clerk of the City Alexander City, Alabama, under the seal thereof, this 16<sup>th</sup> day of October 2017.

Amanda F. Thomas  
City Clerk of the  
City of Alexander City, Alabama

S E A L

Ayes: Tapley, Colvin, Hardy, Brown, Spraggins, & Funderburk

Nays: None



## AUTOMOTIVE SERVICES

New Machine Shop  
Now Open  
Performance Machine  
1870 Radio Road  
Alexander City, AL 35010  
All Types of Machine Work  
Specializing:  
Auto & Racing Engines  
256-392-5665

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Will do pressure  
washing, deck cleaning  
and window cleaning  
at a reasonable rate.  
**Jan & Son**  
Pressure Washing  
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## TAX SERVICES



## ALASCAN

### SERVICES

**DONATE YOUR car to charity.**  
Receive maximum value of write  
off for your taxes. Running or  
not! All conditions accepted.  
Free pickup. Call for details.  
1-844-810-1257.

**WANT YOUR ad to be seen in**  
120 newspapers statewide?  
Place your ad in our Classified  
Network for just \$210 per week!  
Make one call to this  
newspaper (a participating ALA-  
SCAN member) or call  
1-800-264-7043 to find out how  
easy it is to advertise statewide!

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**ATTENTION: VIAGRA and**  
Cialis Users! A cheaper  
alternative to high drugstore  
prices! \$50 Pill Special! \$99 +  
FREE Shipping!  
100% guaranteed. Call Now:  
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affordable medications.  
Licensed mail order pharmacy.  
SAVE up to 75%! Get \$10.00 off  
your first prescription.  
Free shipping!  
Call 1-844-765-6480.

### OXYGEN - ANYTIME.

Anywhere. No tanks to refill. No  
deliveries. The all-new Inogen  
One G4 is only 2.8 pounds!  
FAA approved! Free info kit:  
1-844-264-9500.

### HELP WANTED-DRIVERS

**BROWN TRUCKING** is looking  
for Company Drivers and  
Owner Operators. Brown  
requires: CDL-A, 2 years of  
tractor trailer experience OTR or  
Regional (Multiple states) in the  
last 3 years, good MVR and  
PSP. Apply:  
www.driveforbrown.com.  
Contact Randy Harris  
423-280-6206

### FINANCIAL SERVICES

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behind paying your Mortgage?  
Denied a Loan Modification? Is  
the bank threatening  
foreclosure? Call Homeowner's  
Relief Line now for Help.  
1-866-916-1875

## PUBLIC NOTICES

### PUBLIC NOTICE

### NOTICE OF SALE

The following unclaimed  
vehicle(s) will be sold on  
November 27, 2017 - Time -  
12pm, if not claimed - at 171 De-  
pot Ave., Jackson Gap, AL  
36861. 2004 Dodge Stratus.  
1B3EL36X54N237404.

Alexander City Outlook: Oct. 19  
and 26, 2017  
AV/04 DODGE

**ALABAMA PUBLIC NOTICES**  
To search **PAST** public notices  
please go to:  
www.alabamalegals.com

### PUBLIC NOTICE

### ORDINANCE NO. 2018-01

An Ordinance to Update the  
Current Grease Ordinance (Or-  
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Council of the City of Alexander  
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serving meals, lunches, short or-  
ders, sandwiches, frozen  
desserts, or other edible  
products. The term includes res-  
taurants, coffee shops, cafeteri-  
as, short order cafes, luncheon-  
ettes, taverns, lunchrooms,  
churches, daycares, places  
which manufacture retail sand-  
wiches, soda fountains, institu-  
tional cafeterias, catering estab-  
lishments, and similar facilities  
by whatever name called that  
generate and discharge  
wastewater to the Alexander  
City Sanitary  
Sewer System.

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grease used for the purpose of  
preparing food, or resulting from  
food preparation and includes all  
elements of FOG. The terms  
grease and FOG may be used  
interchangeably.

(l) Grease Interceptor means an  
indoor device located in a food  
service facility (usually under-  
neath a sink) designed to col-  
lect, contain and remove food  
wastes and grease from the  
waste stream while allowing the  
balance of the liquid waste to  
discharge to the sanitary sewer  
system by gravity. Grease inter-  
ceptors shall be equipped with a  
device to control the rate of flow  
so that the device's rated flow is  
not exceeded and shall be de-  
signed such that, when loaded  
with FOG to its capacity, no fur-  
ther discharge will be allowed.

(m) Heater a device required by  
the Alabama Department of  
Public Health that heats water at  
the sink to sanitize dishes,  
utensil, etc.

(n) Grease Removal Device  
(GRD) means a device, or  
sometimes a system, intended  
to remove grease from the  
wastewater discharged from the  
FSF and typically consists of  
grease traps or grease intercept-  
ors. (See also Alternative  
Grease Removal Device and  
Standard Grease Removal  
Device.)

(o) Grease Trap means an out-

let (valent).  
(r) Permit means written author-  
ization to discharge wastewater  
to the City's sanitary sewer sys-  
tem granted by the Building De-  
partment to the owner of a Food  
Service Facility or his/her au-  
thorized agent. Permits are non-  
transferable, which means that a  
new permit is required for a  
change of owner or location.  
(s) Sampling Vault means a  
constructed sampling location  
downstream of the grease re-  
moval system designed and  
built to allow inspection and  
sampling after all treatment but  
prior to discharge into the City's  
sanitary sewer system.

(t) Standard Grease Removal  
Device is a grease removal sys-  
tem consisting of two 1,000-gal-  
lon tanks, in series, with an ap-  
proved filter on the downstream  
side of the second, most down-  
stream, tank.

(u) Superintendent of Utilities  
means the Superintendent of  
Utilities of the City of Alexander  
City Utilities. Currently, these  
duties are carried out by the  
Mayor of Alexander City. The  
Superintendent of Utilities may  
designate others, such as the  
Grease Inspector, to act on  
his/her behalf at his/her discre-  
tion.

(v) Temporary Food Service Fa-  
cility means a food service fa-  
cility that has no permanent sewer  
connection and operates at the  
same location for a period of  
time not to exceed 14 days and  
must be in conjunction with a  
single event, such as a fair, car-  
nival, circus, exhibition, or simi-  
lar temporary gathering. It is ex-  
pected that a Temporary Food  
Service Facility does not dis-  
charge to the sanitary sewer  
system without a specific permit  
from  
the Superintendent of Utilities.

(w) User means the owner or  
operator of a food service fa-  
cility that discharges wastewater  
into the City's sanitary sewer  
system.

(x) Zero Lot Line refers to a  
property line of a property on  
which a structure occupies all of  
the property footprint, thereby  
not allowing for outdoor GRD in-  
stallation and maintenance.

### SECTION III: EXCEPTIONS

Any FSF in compliance with the  
previous Grease Control Ordinance  
No.: 2015-13, as of the ef-  
fective date of this ordinance  
may continue to use the GRD  
approved under the previous Or-  
dinance until such time that any  
of the following conditions occur:

- The current GRD system, in whole or in part, fails or is determined inadequate for its intended purpose; or

- The current grease removal system discharges grease in concentrations greater than the Maximum Allowable Discharge Concentration; or

- There is a change of owner-ship, location, or potential for discharging FOG.

### SECTION IV: GREASE CONTROL PROGRAM REQUIREMENTS

(a) Permit Requirements for Food Service Facilities

1. Application and Fees Any fa-  
cility meeting the definition of a  
FSF must apply for and obtain a  
Grease Control Program Permit  
from the Alexander City Build-  
ing Department. All former ex-  
emptions, whether explicit or im-  
plied, are no longer valid as of  
the effective date of this ordi-  
nance. New FSFs must have an  
approved Grease Permit prior to  
beginning food service opera-  
tions. For recurring permittees,  
permits must be renewed prior  
to December 31 and shall be-  
come effective on January 1 of  
each new calendar year. Any  
permit not renewed  
prior to January 15 will be as-  
sessed a late fee in addition to  
the renewal fee. A non-current  
Grease Permit could result in  
cessation of water service to the  
FSF. The following fee sched-  
ule shall apply:

- Initial Grease Permit
- Renewal of Grease Permit
- Late Fee

\$50.00  
\$50.00  
\$50.00

All fees must be made payable  
to The City of Alexander City  
and remitted to the following ad-  
dress:

Attn: Accts Receivable  
City of Alexander City  
P.O. Box 552  
Alexander City, AL 35011.

Failure to remit payment for fees  
will result in cessation of water  
service.

The Superintendent of Utilities  
reserves the right to reevaluate  
all fees annually and, if deter-  
mined necessary, may request that the  
City Council adjust fees accord-  
ingly.

The information contained in the  
Food Service Facility Grease  
Control Program Permit Applica-  
tion must be certified by the ap-  
plicant as true and complete prior  
to submitting the application  
for review. The Superintendent

of Utilities is non-transferable  
(owner or location)  
• Frequency of inspections  
• Maintenance requirements  
• Compliance schedule  
• Requirements for retaining re-  
cords  
• Equipment specifications: trap,  
interceptor, filter, etc.  
• Statement of permission for  
the Superintendent of Utilities  
the Superintendent of Utilities  
and other duly authorized em-  
ployee of the City to enter upon  
the user's property without prior  
notification for the purpose of in-  
spection, observation, photo-  
graphy, records examinations,  
records copying, measurement,  
and sampling or testing.

- Other conditions deemed by  
the Superintendent of Utilities  
necessary to ensure compli-  
ance with the intent of this pro-  
gram and other applicable ordi-  
nances, laws and regulations.

3. Denial  
• The Applicant will be advised  
in writing of the specific cause  
for the denial within sixty (60)  
calendar days of the decision to  
deny the permit application.

- The Applicant who is denied a  
permit under this program shall  
have the right to appeal such  
denial to the Superintendent of  
Utilities. The appeal shall be  
filed within fifteen (15) business  
days of receipt of  
the notice of denial.

(b) Best Management Practices  
(BMP) and Associated Training  
Requirements  
All Food Service Facilities shall  
develop, implement and follow  
Best Management Practices  
(BMPs) to minimize the dis-  
charge of FOG to the sanitary  
sewer system. At a minimum the  
applicable BMPs provided with  
the permit must be implemen-  
ted. Employees must be trained  
on proper storage, handling and  
disposal of FOG as well as all  
BMPs. Such training must be  
documented and on file with oth-  
er records. The signage  
provided by the City's Grease  
Inspector that outlines basic  
BMP requirements must be dis-  
played prominently in the kit-  
chen area.

(c) Requirements for Grease  
Removal Devices (GRDs) All  
FSFs that discharge into the  
sanitary sewer system shall in-  
stall, operate, and maintain  
properly sized GRDs as indi-  
cated below. If the City has rea-  
son to believe that the specified  
system(s) below are not ad-  
equate to prevent the discharge  
of FOG greater than the Maxi-  
mum Allowable Discharge Con-  
centration of 150 ppm, then the  
Superintendent of Utilities has  
the right to require the design  
and certification of a profession-  
al engineer,  
and/or to require the installation  
of a sampling vault or sampling  
port. New FSFs must have all  
devices installed and operating  
properly prior to beginning food  
service operations.

1. Grease Traps (Outdoor)-  
Standard Specification  
Grease traps shall have a capa-  
city of not less than two 1,000-  
gallon traps installed in series  
for a total  
capacity of 2,000 gallons. Addi-  
tionally, the furthest down-  
stream discharge office of the ta-  
p(s) must be  
fitted with a commercial grease  
filter that was pre-approved by  
the Grease Inspector and that is  
sized  
appropriately for the peak flow  
and installed according to manu-  
facturer's specifications.

The grease trap shall intercept  
wastewater from areas in-  
around, or affected by food pre-  
paration from floor drains, sinks,  
dishwashers and/or other  
plumbing inlets and must be  
separately plumbed from any  
other sewer sources such that  
wastewater that could poten-  
tially contain human wastes  
does not pass through the  
grease trap.

Grease traps shall be installed  
with a 6-inch minimum gravel  
bedding and two, approved, lid-  
ded openings per tank. The lid-  
ded openings must be 24 inches  
in diameter and appropriately  
designed and constructed de-  
pending on site conditions and  
traffic interaction, if any.

2. Alternative GRDs An alterna-  
tive GRD or system, to include  
an indoor grease interceptor,  
smaller outdoor grease trap  
(tank), lesser number of grease  
tanks, or any other reduction in  
specification will be considered  
on an individual basis. Any ap-  
plication for GRDs other than  
the standard grease trap details  
outlined above must be request-  
ed in the Alternative Grease  
Removal System Request form.

It is incumbent upon the applic-  
ant to detail any hardships and  
to provide the rationale for the  
request for altered specifica-  
tions.

The applicant shall provide the  
following information, in addition  
to the required form, to Superin-  
tendent  
of Utilities, or his/her designee,  
for evaluation of the proposed  
system:

grease removal solution be ap-  
proved that involves chemical  
reduction of grease. All alterna-  
tive GRDs will require the install-  
ation of a sampling vault.  
If the alternative technology is  
approved, the FSF shall install  
and maintain the system in ac-  
cordance with the  
manufacturer's installation and  
operation specifications. Main-  
tenance shall be performed at  
least as often as stipulated in  
the permit, even if the manufac-  
turer specifies less frequent  
maintenance.

i. Indoor Grease Interceptors  
The Superintendent of Utilities  
or his designee may approve  
the installation of one or more  
indoor  
grease interceptors provided the  
FSF is not equipped with a dish-  
washer and/or a food waste  
grinder and is, based on the in-  
dividual situation, eligible for a  
reduced-specification grease re-  
moval system. Grease intercept-  
ors shall be sized by a licensed  
plumber in accordance with  
Plumbing and Drainage Institute  
Standard PDI-G101, Testing  
and Rating Procedure for Ap-  
pendix of Sizing and Installation  
Data. The device should be de-  
signed such that it will not dis-  
charge any wastewater once the  
device is filled with FOG to its  
capacity. Typical minimum spec-  
ifications for an interceptor  
would include a peak flowrate of  
at least 20 gpm (gallons per  
minute) with storage of 40  
pounds of FOG.

Wastewater with a temperature  
greater than 140 degrees  
Fahrenheit, acidic or caustic  
cleaners, wastewater dis-  
charged from a food waste  
grinder (disposal), and/or  
wastewater discharged from a  
dishwasher cannot be dis-  
charged to an indoor grease in-  
terceptor (except in special situ-  
ations involving zero lot lines).

3. Grease Control Device  
Sampling Vault  
Most FSFs installing the stand-  
ard specification Grease Trap  
are not required to install a  
sampling vault  
initially, unless extenuating cir-  
cumstances dictate the neces-  
sity for one from the beginning;  
however, a  
sampling vault will be required  
for all approved Alternative  
GRDs. The sampling vault must  
meet the  
following criteria:

- The vault must be capable of  
allowing a sampling vial to be in-  
serted into the vault for collect-  
ing a grab  
sample.

- The vault must be installed  
downstream of the GRD, but up-  
stream of commingling with oth-  
er  
wastewater and the city's main.

- The vault must be safe for  
traffic, if applicable.

- The vault plan must be ap-  
proved by the city's Grease In-  
spector prior to construction.

(d) Maintenance Requirements  
for Grease Removal Devices  
(GRDs)  
The "25 Percent Rule" requires  
that the depth of oil and grease  
(floating and settled) in a trap  
shall be less than 25 percent of  
the total operating depth of the  
trap. The operating depth of a  
trap is determined by measur-  
ing the internal depth from the  
outlet water elevation to the bot-  
tom of the trap.

Maintenance of outdoor grease  
traps shall be performed as fre-  
quently as necessary to protect  
the City's sanitary sewer sys-  
tem against the accumulation of  
FOG. Maintenance shall be per-  
formed as determined by in-  
spection and application of the  
"25 Percent Rule", or at an inter-  
val not greater than 90 days,  
whichever is more frequent.

Maintenance of indoor grease  
interceptors shall be performed  
as frequently as necessary to  
protect the  
sanitary sewer system against  
the accumulation of FOG. Main-  
tenance shall be performed at  
intervals specified in the Permit,  
or as required by the Grease In-  
spector, whichever is more fre-  
quent. In any case, interceptor  
maintenance must be per-  
formed at least every 14 days,  
and the interceptor must be filled  
with cold, potable water.

FSFs which operate infre-  
quently, for special events only,  
or whose history of mainten-  
ance supports, may  
request a modification to the  
maintenance schedule spe-  
cified above. The Superintend-  
ent of Utilities may,  
under these special conditions,  
authorize a maintenance fre-  
quency less frequent than the  
90 day minimum that would con-  
tinue to ensure compliance with  
the 25 percent rule. The FSF  
shall submit a request for a  
modified maintenance schedule  
(3) notices of noncompliance  
within a 24 month period shall  
be deemed a nuisance by the  
Superintendent of Utilities and  
shall require corrective actions  
as determined by the Superin-  
tendent of Utilities to cure the

system:

3. Grease Control Device  
Sampling Vault  
Most FSFs installing the stand-  
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interceptors shall be performed  
as frequently as necessary to  
protect the  
sanitary sewer system against



## TRUCKS, SUVs &amp; VANS



1976 Mint 1/2 Ton Styleside F-150, 360ci, 145HP - 5.9 Liter V-8 Automatic w/ 26,400 miles, AM/FM Radio & A/C are also in working order.

This classic red/white Ford F-150 pickup is in remarkable condition for its age, being completely original with very few minor cosmetic scratches, this beauty is a collector's dream. It has been garage-kept for its entire life and was purchased from the original owner.

For more photos, see the tour at [VIEW.THINKFASTAERIAL.COM](http://VIEW.THINKFASTAERIAL.COM) Asking-\$20,000. Serious Inquires Only. Call Mike @ 334-320-8468

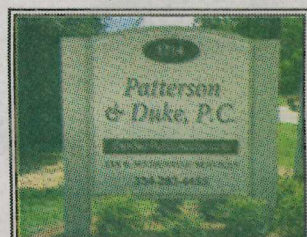
## AUTOMOTIVE SERVICES

New Machine Shop  
Now Open  
Performance Machine  
1870 Radio Road  
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All Types of Machine Work  
Specializing:  
Auto & Racing Engines  
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Will do pressure washing, deck cleaning and window cleaning at a reasonable rate.  
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Pressure Washing  
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ATTENTION: VIAGRA and Cialis Users! A cheaper alternative to high drugstore prices! 50 Pill Special! \$99 + FREE Shipping! 100% guaranteed. Call Now: 1-855-382-4115

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Anywhere. No tanks to refill. No deliveries. The all-new Inogen One G4 is only 2.8 pounds! FAA approved! Free info kit: 1-844-264-9500.

**HELP WANTED-DRIVERS**  
BROWN TRUCKING is looking for Company Drivers and Owner Operators. Brown requires: CDL-A, 2 years of tractor trailer experience OTR or Regional (Multiple states) in the last 3 years, good MVR and PSP. Apply: [www.driveforbrown.com](http://www.driveforbrown.com). Contact Randy Harris 423-280-6206

## PUBLIC NOTICES

Section 90-195 Grease Control Program of the Code of Ordinances of Alexander City, Alabama, be amended to read as follows:

## SECTION I: INTRODUCTION

The City of Alexander City Sewer Collection Department and Wastewater Treatment Department have the responsibility to collect, convey, and treat sanitary sewage in Alexander City. Both of these Departments report to the Superintendent of Utilities, whose duties are performed by the Mayor. It is the intent of this ordinance to prevent the discharge of FOG to the sewer system. The Superintendent of Utilities or his designee reserves the right to make FSFs take reasonable measures as necessary to accomplish this objective.

FOG (fats, oils, and grease) that is disposed directly into the sanitary sewer system cools, solidifies, and combines with other foreign materials in sewer lines and restrict or completely block flow through the pipe. When sewer lines are blocked, wastewater backs up until it overflows from manholes or building plumbing fixtures into storm drains, creeks, or buildings. These overflows are termed Sanitary Sewer Overflows (SSOs) and are a violation of the Clean Water Act. These SSOs subject the City to fines and other legal actions at the discretion of the regulatory agencies (ADEM and EPA). Investigations by the Sewer Collection Department and the City Engineer indicate that, although this Ordinance is having an effect in reducing the deleterious effects of grease in our sewer system, grease continues to be a contributor to SSOs.

This Grease Control Ordinance is one of many actions taken by the city to minimize the occurrence of SSOs. The Grease Control Program should be evaluated periodically and modified as necessary to maximize its effectiveness.

## SECTION II: DEFINITIONS

The following words, terms, and phrases when used in this ordinance shall have the meanings respectively ascribed to them in this section, except where context clearly indicates otherwise.

(a) Acknowledgement Form is the form used by the Grease Inspector to notify the food service facility of compliance issues and/or enforcement actions.

(b) Alternative Grease Removal Device means any non-standard or reduced specification grease removal device (GRD) (see also Standard Grease Removal Device).

(c) Applicant means the Owner or Agent of any food service facility submitting an application for a Food Service Facility Grease Control Permit to the Alexander City Building Department.

(d) Best Management Practices means any program, process, operating method, or measure that controls, prevents, removes, or reduces the discharge of FOG (fats, oils, and grease).

(e) Dishwasher means, for the purposes of these regulations, any hydro-mechanical device that is capable of either producing or using heated water.

(f) Filter means an effluent grease filter, installed and operated in accordance with this ordinance and the manufacturer's recommendations, typically consisting of a 1/32" slot size, that must be pre-approved by the Superintendent of Utilities or his designee prior to installation.

(g) FOG means fats, oils, and grease.

(h) Food means any raw, cooked, or processed edible substance, or ingredient intended for human consumption.

(i) Food Service Facility (FSF) means any facility engaged in the preparation of food and/or serving meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes restaurants, coffee shops, cafeterias, short order cafes, luncheonettes, taverns, lunchrooms, churches, daycares, places which manufacture retail sandwiches, soda fountains, institutional cafeterias, catering establishments, and similar facilities by whatever name called that generate and discharge wastewater to the Alexander City Sanitary

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door device located underground and typically outside of a food service facility designed to collect, contain and remove food wastes and grease from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity that is/was installed in accordance with the requirement of this ordinance and the recommendations of the manufacturer.

(p) Maintenance means the routine inspection, cleaning, and complete removal of all GRD contents including floatable materials, wastewater, sludge and solids. The GRD must be thoroughly cleaned to remove grease and scum from inner walls and baffles. An interceptor must be filled with cold potable water in order to complete maintenance operation.

(q) Maximum Allowable Discharge Concentration of 150 ppm (mg/kg) is the maximum concentration of FOG in wastewater allowed to be discharged to the Alexander City Sanitary Sewer System as measured by the InfraCal 2 Analyzer by Wilks (or updated equivalent).

(r) Permit means written authorization to discharge wastewater to the City's sanitary sewer system granted by the Building Department to the owner of a Food Service Facility or his/her authorized agent. Permits are non-transferable, which means that a new permit is required for a change of owner or location.

(s) Sampling Vault means a constructed sampling location downstream of the grease removal system designed and built to allow inspection and sampling after all treatment but prior to discharge into the City's sanitary sewer system.

(t) Standard Grease Removal Device is a grease removal system consisting of two 1,000-gallon tanks, in series, with an approved filter on the downstream side of the second, most downstream, tank.

(u) Superintendent of Utilities means the Superintendent of Utilities of the City of Alexander City. Currently, these duties are carried out by the Mayor of Alexander City. The Superintendent of Utilities may designate others, such as the Grease Inspector, to act on his/her behalf at his/her discretion.

(v) Temporary Food Service Facility means a food service facility that has no permanent sewer connection and operates at the same location for a period of time not to exceed 14 days and must be in conjunction with a single event, such as a fair, carnival, circus, exhibition, or similar temporary gathering. It is expected that a Temporary Food Service Facility does not discharge to the sanitary sewer system without a specific permit from the Superintendent of Utilities.

(w) User means the owner or operator of a food service facility that discharges wastewater into the City's sanitary sewer system.

(x) Zero Lot Line refers to a property line of a property on which a structure occupies all of the property footprint, thereby not allowing for outdoor GRD installation and maintenance.

## SECTION III: EXCEPTIONS

Any FSF in compliance with the previous Grease Control Ordinance No.: 2015-13, as of the effective date of this ordinance may continue to use the GRD approved under the previous Ordinance until such time that any of the following conditions occur:

• The current GRD system, in whole or in part, fails or is determined inadequate for its intended purpose; or

• The current grease removal system discharges grease in concentrations greater than the Maximum Allowable Discharge Concentration, or

• There is a change of ownership, location, or potential for discharging FOG.

## SECTION IV: GREASE CONTROL PROGRAM REQUIREMENTS

(a) Permit Requirements for Food Service Facilities

1. Application and Fees Any facility meeting the definition of a FSF must apply for and obtain a Grease Control Program Permit from the Alexander City Building Department. All former exemptions, whether explicit or implied, are no longer valid as of the effective date of this ordinance. New FSFs must have an

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of Utilities or his/her designee shall review completed applications for approval within 30 days of receipt.

Existing FSFs that have not previously had a permit or had filed for an exemption must prepare and submit a plan of action in writing to the Grease Inspector within 30 days of receipt of an Acknowledgement Form from the Grease Inspector. The plan will be reviewed and approved or edited to meet the requirements of this ordinance. Once approved by the Grease Inspector, the FSF must complete construction and be in compliance within 90 days. Failure to submit the plan of action or failure to complete construction within the allotted time frames will result in re-inspections, assessment of fees, and could include cessation of water service to the FSF as described in SECTION VII: Inspections by Alexander City Superintendent of Utilities and/or Designees.

2. Conditions Permit conditions may include, but are not limited to, the following:

- Permit duration
- Permit fee
- Permit is non-transferable (owner or location)
- Frequency of inspections
- Maintenance requirements
- Compliance schedule
- Requirements for retaining records
- Equipment specifications: trap, interceptor, filter, etc.

• Statement of permission for the Superintendent of Utilities and other duly authorized employee of the City to enter upon the user's property without prior notification for the purpose of inspection, observation, photography, records examinations, records copying, measurement, and sampling or testing.

• Other conditions deemed by the Superintendent of Utilities necessary to ensure compliance with the intent of this program and other applicable ordinances, laws and regulations.

## 3. Denial

• The Applicant will be advised in writing of the specific cause for the denial within sixty (60) calendar days of the decision to deny the permit application.

• The Applicant who is denied a permit under this program shall have the right to appeal such denial to the Superintendent of Utilities. The appeal shall be filed within fifteen (15) business days of receipt of the notice of denial.

(b) Best Management Practices (BMP) and Associated Training Requirements

All Food Service Facilities shall develop, implement and follow Best Management Practices (BMPs) to minimize the discharge of FOG to the sanitary sewer system. At a minimum the applicable BMPs provided with the permit must be implemented. Employees must be trained on proper storage, handling and disposal of FOG as well as all BMPs. Such training must be documented and on file with other records. The signage provided by the City's Grease Inspector that outlines basic BMP requirements must be displayed prominently in the kitchen area.

(c) Requirements for Grease Removal Devices (GRDs) All FSFs that discharge into the sanitary sewer system shall install, operate, and maintain properly sized GRDs as indicated below. If the City has reason to believe that the specified system(s) below are not adequate to prevent the discharge of FOG greater than the Maximum Allowable Discharge Concentration of 150 ppm, then the Superintendent of Utilities has the right to require the design and certification of a professional engineer, and/or to require the installation of a sampling vault or sampling port. New FSFs must have all devices installed and operating properly prior to beginning food service operations.

1. Grease Traps (Outdoor)-Standard Specification Grease traps shall have a capacity of not less than two 1,000-gallon traps installed in series for a total capacity of 2,000 gallons. Additionally, the furthest downstream discharge orifice of the tank(s) must be fitted with a commercial grease filter that was pre-approved by the Grease Inspector and that is sized appropriately for the peak flow and installed according to manufacturer's specifications.

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• A proposal that is specific to the FSF submitting the information, justifying in detail, how the alternative system is at least as protective as the standard grease trap configuration described above. The Superintendent of Utilities will not consider a general or generic proposal.

• Complete technical information regarding the performance of the system and proof of effectiveness in removing FOG from the waste stream.

• Specifications for maintenance service, and frequency.

• The manufacturer's installation and operation manuals.

The Alternative Grease Removal System Request Form and proposal will be reviewed by the Superintendent of Utilities or his designees to ensure that the proposed system is protective of the sewer system. At a minimum, the grease removal system must be capable of removing FOG to a concentration of 150 ppm or less as measured in samples taken from the sampling port during regular operating hours and peak flow. In no case will an alternative grease removal solution be approved that involves chemical reduction of grease. All alternative GRDs will require the installation of a sampling vault.

If the alternative technology is approved, the FSF shall install and maintain the system in accordance with the manufacturer's installation and operation specifications. Maintenance shall be performed at least as often as stipulated in the permit, even if the manufacturer specifies less frequent maintenance.

i. Indoor Grease Interceptors The Superintendent of Utilities or his designee may approve the installation of one or more indoor grease interceptors provided the FSF is not equipped with a dishwasher and/or a food waste grinder and is, based on the individual situation, eligible for a reduced-specification grease removal system. Grease interceptors shall be sized by a licensed plumber in accordance with Plumbing and Drainage Institute Standard PDI-G101, Testing and Rating Procedure for Grease Interceptor with Appendix of Sizing and Installation Data. The device should be designed such that it will not discharge any wastewater once the device is filled with FOG to its capacity. Typical minimum specifications for an interceptor would include a peak flowrate of at least 20 gpm (gallons per minute) with storage of 40 pounds of FOG.

Wastewater with a temperature greater than 140 degrees Fahrenheit, acidic or caustic cleaners, wastewater discharged from a food waste grinder (disposal), and/or wastewater discharged from a dishwasher cannot be discharged to an indoor grease interceptor (except in special situations involving zero lot lines).

3. Grease Control Device Sampling Vault Most FSFs installing the standard specification Grease Trap are not required to install a sampling vault initially, unless extenuating circumstances dictate the necessity for one from the beginning; however, a sampling vault will be required for all approved Alternative GRDs. The sampling vault must meet the following criteria:

• The vault must be capable of allowing a sampling vial to be inserted into the vault for collecting a grab sample.

• The vault must be installed downstream of the GRD, but upstream of commingling with other wastewater and the city's main.

• The vault must be safe for traffic, if applicable.

• The vault plan must be approved by the city's Grease Inspector prior to construction.

(d) Maintenance Requirements for Grease Removal Devices (GRDs)

The "25 Percent Rule" requires that the depth of oil and grease (floating and settled) in a trap shall be less than 25 percent of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap.

Maintenance of outdoor grease traps shall be performed as fre-

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floatable materials, wastewater, sludge, and solids. Grease and scum shall be removed from interior walls, baffles, and filter. The filter must be removed for cleaning only while the contents in the trap are low so that grease cannot escape the tank into the sewer system.

The owner shall be responsible for the proper removal and disposal of the grease interceptor or trap waste. All waste removed from each grease interceptor or trap must be disposed of properly at an appropriate facility designed to receive grease interceptor or trap waste.

The owner shall be responsible for retaining records of the maintenance of grease interceptors and traps including hauler manifests, permits, permit applications, correspondence, sampling data and any other documentation that may be requested by the Superintendent of Utilities or his designee. These records shall include the dates of service, volume of waste removed, waste hauler, and disposal site of waste. These records shall be kept on-site at the location of the grease trap for a period of three (3) years and are subject to review without prior notification.

## SECTION V: COMPLIANCE WITH GREASE CONTROL PROGRAM

Compliance with the Grease Control Program shall be evaluated based on the following criteria:

- Installation of the proper grease control devices
- Implementation of Best Management Practices (BMPs)
- Documentation of regularly scheduled maintenance of GRDs.

• Documentation of proper disposal, including manifests documenting hauling and disposal

• Employee education and training including signage and training records

• Current FSF Permit In the event of an overflow from a grease removal system, the owner must perform maintenance as necessary to discontinue the overflow within two (2) hours of being discovered. If not completed within two (2) hours of being discovered, the FSF must either:

## SECTION VI: GREASE HAULERS

All grease haulers must have a City of Alexander City business license and must be licensed by the State of Alabama Department of Public Health as a pumper for onsite grease traps.

Grease manifests shall accompany all grease interceptors and trap waste to the disposal site. The grease hauler shall complete the middle portion of the grease disposal manifest, deliver the manifest to the disposal site for completion, and return the completed manifest to the FSF.

Grease trap maintenance shall include the following minimum services:

- Complete removal of all grease interceptors or trap contents. Skimming or partial removal of the contents of the grease trap does not constitute adequate "maintenance".

• Thorough cleaning of the grease interceptor or trap to remove grease and scum from inner walls and baffles.

• Cleaning of the filter must be completed while the grease trap is not discharging (i.e. while the contents are down).

• Complete middle section of the grease disposal manifest form and dispose properly of the grease interceptor or trap waste.

Top skimming, decanting or back flushing of the grease interceptor or trap or its contents for the purpose of reducing the volume of waste to be hauled is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system.

## SECTION VII: INSPECTIONS BY ALEXANDER CITY SUPERINTENDENT OF UTILITIES AND/OR DESIGNEES

Compliance inspections may be conducted at the discretion of the Superintendent of Utilities, or his designee. The City of Alexander City reserves the right to require the FSF to contact the Superintendent of Utilities or his