

Factsheet: Rules and Regulations

This is a synopsis of the Huntington Sewer Use Ordinance Section 933.5, or the “Grease” Ordinance. Please see <http://www.huntingtonsb.com/pages/commercial-res-regs.html> for the complete ordinance.

Who Is Covered

All establishments that discharge wastewater that may contain fat, oil, and grease into the Huntington Sanitary Board’s sewer system.

Definitions

Cooking establishments: cooking by frying (all methods), baking (all methods), boiling, blanching, roasting, toasting, poaching, 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.

Non-cooking establishments: primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking.

What Is Required

- Submit a permit application (applications can be found online or will be provided by HSB staff)
- Pay applicable fees
- Install a properly sized grease interceptor
- Obtain a permit for operation
- Maintain and clean the grease interceptor
- Keep accurate records of maintenance and cleaning (HSB will provide manifests or cleaning log sheets).

Inspections

HSB personnel will inspect the facility with regards to grease handling and all related fixtures and plumbing. Manifests and third party receipts will be reviewed. Violations must be corrected in 14 days (extensions may be granted).

Enforcement

Notice of violations will be sent by mail to the owner/operator. There are provisions for written objections for violations. Serious violations or refusals may result in termination of the grease interceptor permit. Administrative compliance orders and fines will be used as enforcement before termination of the permit.

Questions: contact greasehsb@huntingtonsb.com