

CLASS B

COMMON GREASE INTERCEPTOR PERMIT

PERMIT NO. \_\_\_\_\_

PART I. PERMIT RECITALS

A. \_\_\_\_\_ (hereinafter “Applicant”),  
filed an application with the Johnson County Environmental Department (hereinafter  
“JCED”).

B. The Applicant is a food service facility desiring to operate and do business  
on a commercial property owned by \_\_\_\_\_  
(hereinafter “Owner”).

C. The Owner intends to lease space in a building located on the commercial  
property, to not only the Applicant but to other food service facilities, for the purpose of  
offering food services to customers on said property.

D. As a food service facility, the Applicant’s business shall produce grease,  
which must be properly disposed of in order to avoid excessive grease discharges into the  
public sanitary sewer system.

E. The Applicant therefore requested the approval and issuance of a Class B,  
Common Grease Interceptor Permit (hereinafter “Permit”), to allow the Applicant to  
become connected to and to make use of a common grease interceptor (hereinafter  
“Interceptor”), to be shared by the Applicant and other food service facilities leasing  
portions of a building on the Owner’s commercial property.

F. For purposes of this Permit, the word “Interceptor” shall mean a common  
grease interceptor that can be used by more than one food service facility (user) in a

single building, the size of the Interceptor to be based on the limits of the potable water line serving the building, or such other alternate sizing criteria approved by the JCED Director of Pollution Control (hereinafter "Pollution Control Director"), such that the Interceptor shall provide a thirty (30) minute peak hydraulic detention time of the wastewater flow.

G. For purposes of this Permit, the word "grease" shall mean fats, oils and grease.

H. For purposes of this Permit, the words "interior plumbing" shall mean those interior piping or plumbing lines extending from the grease producing fixtures to the shared common grease line.

I. For purposes of this Permit, the term "food service facility" shall mean any user that prepares and/or packages food for sale or consumption, on or off-site, with the exception of private residences. Food service facility shall include, but is not limited to, food courts, food manufacturers, food processors, food packages, restaurants, grocery stores, delicatessens, bakeries, lounges, hospitals, hotels, nursing homes, churches and schools. Food service facility shall not include a facility that only prepares beverages; a facility that only sells prepackaged foods; a facility that is currently permitted through the JCED Industrial Pretreatment Program; or a facility classified by JCED as a Significant Industrial User.

J. The Owner's commercial property that is the subject of this Permit, is located at or about \_\_\_\_\_, and is legally described on "Exhibit A," attached hereto and incorporated herein, and which commercial property shall be hereinafter referred to as the "Property."

K. The Property is located and included within the Consolidated Main Sewer District of Johnson County, Kansas, and will be provided public sanitary sewer service by the Johnson County Unified Wastewater Districts (hereinafter “JCW”).

L. The design, type, sizing and capacity of grease interceptors are usually based upon the number and type of kitchen fixtures in each food service facility that may discharge to the grease interceptor at any given time. As the number of food service facilities and kitchen fixtures that may ultimately utilize the Interceptor is currently unknown, the design, type, sizing and capacity are based on the maximum water flow to the building on the Property, or such other alternate sizing criteria approved by the Pollution Control Director. Therefore, due to the inherent uncertainty involved in approving the design, type, sizing and capacity of the Interceptor, the approval of this Permit is conditional upon the proper operation of the Applicant’s food service facility, and the proper operation and maintenance of the interior plumbing and grease discharging fixtures plumbed to the Interceptor.

M. The JCED has reviewed the Applicant’s application, and is now willing to approve and issue this Permit to the Applicant, subject however, to the following terms and conditions set forth in Part II of this Permit.

PART II. PERMIT TERMS AND CONDITIONS

A. SEWER USE CODE. For purposes of this Permit, the Applicant shall comply with the provisions of the Johnson County Code of Regulations for Sanitary Sewer Use, 2003 Edition (hereinafter “Sewer Use Code”).

B. DESIGN AND INSTALLATION.

1. Pre-Installation. Prior to commencing the installation of any interior plumbing and grease discharging fixtures required to be plumbed to the Interceptor, the Applicant shall:

a. First apply for and receive the written approval of the Pollution Control Director, regarding the Applicant's food service facility grease management plan (hereinafter "Plan"). Application forms for Plan approval may be obtained from the JCED. All submitted applications shall include, as attachments thereto, supporting information and drawings that:

i. show the proposed location of all interior plumbing and grease discharging fixtures, including how the fixtures will be plumbed to the Interceptor;

ii. provide a list of kitchen equipment and fixtures, and a menu of food items to be served by the Applicant;

iii. provide for a design, installation, and connection of the interior plumbing and grease discharging fixtures to the Interceptor that complies, and is in accordance with, the requirements of the Sewer Use Code, and the guidance documents attached hereto as "Exhibit B."

iv. confirm that no garbage disposals or interior under-sink grease traps shall be utilized by the Applicant.

v. confirm that the following plumbing fixtures (if proposed to be used by the Applicant) shall be connected to the Interceptor:

- (a). low temperature chemical (e.g. chlorine) sanitizing dishwashers;
- (b). high temperature (greater than or equal to 180°F) sanitizing dishwashers which must have a cold water solenoid-operated valve or similar device that mixes cold water with the discharged hot water from the machine.
- (c). three (3) compartment sinks;
- (d). floor drains in kitchen areas;
- (e). wok drains; and
- (f). any additional fixtures to be used by the Applicant which, in the sole opinion of the Pollution Control Director, will discharge grease.

vi. confirm that the following plumbing fixtures (if proposed to be used by the Applicant) shall not be connected to the Interceptor:

- (a). hand washing sinks; and
- (b). bar sinks which do not receive significant quantities of grease.

vii. include a completed application and application fees for a state food service establishment license, if applicable;

viii. include a description of food handling, food procedures and food flow regarding the food service facility; and

ix. include a food service facility grease management plan review fee, including any applicable variance request processing fee.

b. Provide any additional information, as requested in the applicable JCED application forms and application instruction sheets.

c. Provide, as deemed necessary by the Pollution Control Director, any additional information to demonstrate to the Pollution Control Director that the interior plumbing and grease discharging fixtures are designed and will operate in accordance with the terms and conditions of this Permit.

2. Post-Plan Approval and Installation. After the initial pre-installation review and approval of the Plan by the JCED, the Applicant shall:

a. Install the interior plumbing and grease discharging fixtures, and plumb same to the Interceptor, in accordance with the Plan approved by the Pollution Control Director.

b. Request that JCED inspect the interior plumbing and grease discharging fixtures that are attached to the Interceptor, before said plumbing and fixtures are covered.

c. Request the written approval of the Pollution Control Director prior to making any changes or modifications to the approved Plan, including but not limited to adding any new fixtures or modifying any plumbing.

d. Be responsible, at the Applicant's sole cost and expense, for the uncovering and re-inspection of the interior plumbing and grease discharging fixtures that may result from the Applicant or Applicant's agent's unapproved deviation from the approved Plan and the requirements of this Permit.

C. OPERATION AND MAINTENANCE.

1. Prior to Operation. After all installation of the interior plumbing and grease discharging fixtures has been completed, the Applicant shall not discharge any wastewater into the Interceptor until:

a. The Pollution Control Director has determined that the interior plumbing and grease discharging fixtures have been installed and plumbed to the Interceptor in compliance with this Permit and the Sewer Use Code, and the Pollution Control Director has issued to the Applicant a Class B, Common Grease Interceptor User Certificate;

b. The Applicant has available on-site emergency contact information and protocol, including 24/7 telephone contact capabilities for the Owner for the reporting and immediate remediation by the Owner of an Interceptor release or overflow, or public sanitary sewer obstruction; and

c. The Applicant shall also keep JCED's mandated on-site grease management notebook, that includes copies of all Interceptor plumbing and maintenance documentation required to be provided the Applicant by the Owner.

2. Applicant's Operation and Maintenance Responsibilities. The Applicant shall:

a. Immediately notify the JCED and the Owner of any actual or suspected release or overflow of the Interceptor to the surface grade, or of a public sanitary sewer obstruction.

b. Immediately stop discharging from any grease discharging fixtures, if determined by the JCED to be necessary to minimize the impact of any actual or suspected release or overflow of the Interceptor to the surface grade, or public sanitary sewer obstruction.

c. Make any changes, modifications and repairs (hereinafter collectively "Repairs"), at the Applicant's sole cost and expense, to the interior plumbing and grease discharging fixtures, as deemed necessary by the JCED to adequately protect the public sanitary sewer system from excessive grease discharges and accumulation. Repairs required by the JCED shall be completed by the date specified in the written notice provided to the Applicant by the JCED.

d. Adequately maintain and repair the interior plumbing and grease discharging fixtures, as needed, at Applicant's sole cost and expense, to ensure same operates in good working condition.

e. Make application (including payment of a renewal fee pursuant to the then applicable fee schedule), and receive from JCED, on an annual basis, a non-transferable Class B, Grease Interceptor User Certificate, which shall be posted by the Applicant in a conspicuous place on the food service facility premises.

f. Request the written approval of the Pollution Control Director prior to making any changes or modifications to any interior plumbing or grease discharging fixtures, including but not limited to the proposed addition of any new grease discharging fixtures.

D. PERMIT TERMINATION. This Permit may be revoked and terminated by the JCED due to:

1. The Applicant's failure to comply with the terms and provisions of this Permit, and the provisions of the Sewer Use Code.

2. The Applicant's failure to comply with the terms and conditions set forth in any written notice provided to the Applicant by JCED, requesting or requiring remedial action by the Applicant concerning the design, construction, operation, permitting, maintenance or repairs, or alleged violations regarding the interior plumbing and grease discharging fixtures.

3. The Owner's failure to comply with the terms and conditions of a Class A, Common Grease Interceptor Permit, Operating Certificate, or Common Grease Interceptor Agreement.

E. INSPECTIONS. The JCED shall make periodic unannounced inspections of the Applicant's food service facility, including but not limited to the interior plumbing

and grease discharging fixtures, and the JCED mandated on-site grease management notebook. Therefore, the Applicant shall make the food service facility available upon request for such periodic inspections.

F. ASSUMPTION OF LIABILITY. The Applicant shall assume liability and responsibility for any and all damages to the JCW sanitary sewer system caused by the Applicant's connection to the Interceptor or use of said system, including any consequential damages as a result thereof.

G. PERMIT TRANSFERABILITY. This Permit is not transferable to another person or premise.

H. ADMINISTRATIVE ENFORCEMENT REMEDIES. For purposes of this Permit, the Applicant shall be held subject to all the provisions set forth within Article 5 of the Sewer Use Code, and the word "user" as it appears in said Article, shall be interpreted and used in equivalent meaning as being applicable toward and applying to the Applicant.

I. VIOLATION OF PERMIT. In addition to other rights and remedies, if the Applicant or Applicant's agents violate any of the terms and provisions of this Permit, then JCED, at its option, may exercise its rights, among others, of terminating and revoking this Permit and the Class B, Grease Interceptor User Certificate, or impose new and additional conditions to said Permit and Certificate.

### PART III. APPLICANT'S ACKNOWLEDGEMENT

A. The undersigned, as Applicant, hereby acknowledges that Applicant has read and is familiar with the contents of this Permit, and agrees to be bound thereby.



PART IV. JOHNSON COUNTY ENVIRONMENTAL DEPARTMENT APPROVAL

The Class B, Common Grease Interceptor Permit No. \_\_\_\_\_ shall be and hereby is approved for a period of one (1) year, commencing this \_\_\_\_\_ day of \_\_\_\_\_, 2\_\_\_\_\_, and ending on \_\_\_\_\_, 2\_\_\_\_\_.

JOHNSON COUNTY ENVIRONMENTAL DEPARTMENT

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Cindy Kemper, Director