



# Rogers Water Utilities Fats, Oils, and Grease (FOG) Management Policy

March 26, 2024

## Table of Contents

1. Purpose
2. Administration
3. Applicability
4. Definitions
5. Pretreatment Requirements for Food Service Establishments
  - A. New Food Service Establishments
  - B. Existing Food Service Establishments
6. Grease Interceptor General Criteria
  - A. Fixtures and Equipment
  - B. Sanitary Sewer Flows
  - C. Use of Garbage Disposal
  - D. Sampling Port
  - E. Location
  - F. Discharge Limits
  - G. Residential Dwellings
  - H. Abandonment of a Grease Interceptor
  - I. Sharing of Grease Interceptors
  - J. Accessibility
  - K. Finish to Grade Concrete Slab Requirements
  - L. Inlet and Outlet Piping
  - M. Additives
7. Grease Interceptor Design and Installation
8. Grease Interceptor Sizing and Standards
9. FOG Hauler and Grease Interceptor Maintenance Criteria
  - A. General FOG Hauler Requirements
  - B. Cleaning and Maintenance of Grease Interceptors
  - C. Disposal
  - D. Required Pumping Frequency
  - E. Reporting and Record Keeping Requirements
10. Mobile Food Vendors/Food Trucks
  - A. General Requirements
  - B. Requirements for Mobile Food Vendor Parks
11. Used Cooking Oil Receptacles
12. Enforcement

## **1. Purpose:**

The purpose of this policy is to aid in preventing the introduction and accumulation of Fats, Oils, and Grease (FOG) into the City's sanitary sewer system and wastewater treatment plant (collectively known as the Publicly Owned Treatment Works (POTW)). This policy is designed to work in conjunction with Chapter 54, Article VI of the City's Code of Ordinances. It is intended to outline, implement and describe measures and controls designed to prevent the discharge of FOG into the Publicly Owned Treatment Works (POTW) for the City of Rogers, Arkansas.

## **2. Administration:**

Except as otherwise provided herein, the Superintendent of the Rogers Water Utilities or the Superintendent's duly authorized representative(s) shall administer, implement and enforce the provisions of this Policy.

## **3. Applicability:**

This policy applies to all food service establishments (FSEs) and properties where FSEs are or have the potential to be located. Any pretreatment device required by this policy must be approved by the Control Authority prior to purchase and installation. This includes the type, design, location and size.

## **4. Definitions:**

The following words, terms and phrases, when used in this policy, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

*City* means the City of Rogers, Arkansas.

*Control Authority* means the jurisdictional entity that oversees the operation and protection of the City's POTW. The Control Authority is the Rogers Water Utilities. The Control Authority shall act through the Superintendent of Rogers Water Utilities or the Superintendent's duly authorized representatives.

*Discharge* means the introduction of waste into the Publicly Owned Treatment Works (POTW).

*Disposal Site* means a permitted site at which Grease Interceptor waste, oil separator waste, any commercial or industrial liquid waste, or septage is processed, treated, and/or intentionally placed into or on any land and at which the waste will remain after closure.

*Fats, Oils, and Grease (FOG)* means any material, either liquid or solid, composed primarily of fats, oil, and grease from animal or vegetable sources.

*FOG Hauler* means a licensed and permitted company that empties, cleans, and transports waste from a Grease Interceptor or Used Cooking Oil Receptacle and disposes of such waste at a permitted disposal site authorized to handle such waste.

*FOG Manifest* means a multi-part document that the FOG Hauler must provide to the FOG Generator, Disposal Site and the Control Authority as proof of services rendered, as well as transportation/disposal site authorization and acceptance.

*Food Preparation Area* means a room or portion of a room designed, arranged, intended or used for cooking or otherwise making food ready for consumption.

*Food Service Establishment (FSE)* means any facility that processes, prepares and/or packages food for sale or consumption, on or off-site, with the exception of private residences. FSE's shall include, but are not limited to: food manufacturers, food packagers, restaurants, cafes, day cares, delis, grocery stores, bakeries, cafeterias, hospitals, hotels, motels, nursing homes (independent and assisted living), churches,

schools, caterers, coffee shops, mobile food vehicles or any other sewer users who discharge applicable waste as determined by the Control Authority.

*Grease* means material composed primarily of fats, oil, and grease (FOG) from animal or vegetable sources. The terms fats, oil, and grease shall be deemed as grease by definition. Grease does not include petroleum-based products.

*Gravity Grease Interceptor (GGI)* means plumbing appurtenances of not less than 500 gallons (1893 L) capacity that are installed in the sanitary drainage system to intercept free-floating fats, oils and grease from wastewater discharge. Separation is accomplished by gravity during a retention time of not less than 30 minutes. (IPC 2018)

*Grease Interceptor* is the general term used to classify all gravity grease interceptors, grease removal devices, automated grease removal devices, hydromechanical grease interceptors and any other device that may intercept, collect, separate, and restrict the passage of FOG and settable solids into the POTW from the wastewater stream of the FSE/User.

*Grease-Laden Waste* effluent discharge that is produced from food processing, food preparation or other sources where fats, oils, and grease enter automatic, dishwashers, pre-rinse stations, sinks or other appurtenances.

*Grease Removal Device (GRD) or Automatic Grease Removal Device (AGRD)* means a plumbing appurtenance that is installed in the sanitary drainage system to intercept free-floating fats, oils, and grease from wastewater discharges. Such a device operates on a time-or-event-controlled basis and has the ability to remove free-floating fats, oils, and grease automatically without intervention from the user except for maintenance and the disposal of the collected waste fats, oils, and grease. Installation will require pre-approval from the control authority and the county health department.

*Hydromechanical Grease Interceptor (HGI)* means plumbing appurtenances that are installed in the sanitary drainage system to intercept free-floating fats, oils and grease from wastewater discharge. Continuous separation is accomplished by air entrainment, buoyancy, hydromechanical separation and may have interior baffling.

*Infiltration and Inflow (I&I)* is excess water that flows into sewer pipes from groundwater and stormwater via holes, cracks, faulty connections, downspouts, risers or holes in manhole covers/lids.

*Mobile Food Vehicle* means a food establishment preparing and/or serving foods from a self-contained vehicle either motorized or within a trailer that is readily movable without disassembling for transport to another location. Mobile food vehicles may serve as a conveyance for outdoor vending at a fixed location.

*Mobile Food Vendor* means any person that owns or operates a mobile food vehicle for the purpose of mobile vending, as defined.

*Mobile Food Vendor Park* means a site that contains more than one mobile food vendor on a regular basis as the principal use of the land.

*Pretreatment Devices* means any approved device, structure, system, or method used and maintained for the purpose of bringing a waste stream within acceptable limits and standards of quality prior to its discharge to the public sewer system. Examples of pretreatment devices include but are not limited to: grease interceptors, oil separators, solids interceptors, lint interceptors, pH adjustment, etc.

*Publicly-Owned Treatment Works (POTW)* means any sewage treatment works, as defined by 33 USC § 1292, which is owned by the City. This definition includes any devices or systems used in the collection,

storage, treatment, recycling, and reclamation of residential, commercial, or industrial wastewater and any conveyances, which convey the wastewater to a treatment plant.

*Sampling Port* means an apparatus installed downstream of a pretreatment device that allows visual inspection and sampling of the effluent before it connects to the sanitary sewer service lateral line and discharges into the POTW.

*Sanitary Drainage System* means piping within a public or private premise that conveys sewage or other liquid waste to a point of disposal. It excludes storm, surface, or groundwater. The drainage system does not include the mains of a public sewer system or a private or public sewage treatment or disposal plant.

*Series* means pretreatment devices that are installed one after another in a row and are connected by plumbing pipes.

*Solids Interceptor* means any device designed for, and intended for, separating, collecting and removing waterborne solids prior to being discharged to a grease interceptor.

*Superintendent of the Rogers Water Utilities* is the chief administrator and manager of the Rogers Water Utilities (RWU) appointed by the Rogers Waterworks and Sewer Commission.

*Twenty Five Percent Rule (25% rule)* is the rule that the total depth of the floating fats, oils and grease (FOG) layer, plus the settled sludge layer, cannot exceed 25% or more of the total liquid depth of the interceptor.

*Used Cooking Oil Receptacle (UCOR)* means a container located inside or outside a food service establishment for the specific purpose of collecting used liquid cooking grease from deep fryers, woks and other cooking containers, and from the cleaning of griddles and other cooking fixtures. Grease collected in UCOR can be recycled and/or re-processed.

*User* means the responsible person, entity, or establishment that is required, under this policy, to install and maintain pretreatment devices, including, without limitation, persons, entities, or establishments located outside the corporate limits of the City who contribute, cause or permit the contribution or discharge of wastewater into the POTW. Users may be classified as:

- (1) The owner or proprietor of an individually owned pretreatment device;
- (2) The franchise owner when an establishment is part of a franchise;
- (3) A general partner when an establishment is part of a general or limited partnership;
- (4) The corporate or organizational representative when an establishment is owned or controlled by a corporation, limited liability company, or other entity; and
- (5) The owner or person who assumes control of the pretreatment device or the property on which the pretreatment device is located when two or more Users share a common pretreatment device.

## **5. PRETREATMENT REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS (FSEs)**

Unless granted a variance, all FSEs, including mobile vendor parks, are required to have a properly-sized grease interceptor (GI) installed and maintained in a manner to prevent the pass through of fats, oils, and grease into the sanitary sewer system.

### **A. New Food Service Establishments**

- All new construction of a FSE or building that may house a future FSE discharging to the POTW shall be required to install, operate, and maintain an approved properly sized external outdoor-rated GI and sampling port at the Users expense. Site and building plans must show

location, size (including calculations) and type of GI. Plumbing plans must also be approved and show all the appropriate fixture connections.

- New buildings such as, but not limited to, strip malls or mixed-use buildings containing sections for commercial enterprises must provide:
  - Stub-outs for a separate grease waste line (separate from the sanitary line) for GI installation per potential tenant space. Property owners must make sure known and future tenants can connect all required fixtures to the grease waste lines (enough fall must be provided).
  - If a grease interceptor is not installed until later, the construction plans must still depict the suitable space and sewer gradient for a properly sized exterior, inground grease interceptor(s) and sampling port(s).
  - The installation of an exterior in ground grease interceptor(s) and sampling port(s) may be installed before known tenant information is provided. Sizing can be established depending on the square footage of the space.
- New FSEs locating in an existing building without a GI will be required to comply with the requirements applicable to new construction. Where it is physically impossible to install a GI outside, an indoor GI may be allowed provided prior approval of unit type, size, location, etc. is obtained through a variance from the Control Authority. The variance is only used as a last resort.

## **B. Existing Food Service Establishments**

- Existing businesses with an existing GI that is found to be under-sized, substandard, damaged, deteriorated, not functioning properly or does not meet the requirements of this policy shall be required to upgrade the system. The Control Authority shall determine the allowable time frame for this work to be completed.
- Existing FSE/GI's that go under new ownership, require improvements, remodeling, etc. must ensure all applicable plumbing is connected to the GI waste line. FSEs must have the GI completely serviced, cleaned and inspected by the Control Authority. There must be an access manhole over the inlet and outlet piping and each chamber (if applicable). If plastic lids/secured with screw lids are used, then they must be replaced with traffic-rated manhole frame and covers, and a concrete barrier around each lid needs to be added to secure and prevent I&I. If a new GI is required, then the replacement GI must meet all the requirements of new construction (except for a sampling port).
- FSE's and other locations subject to this policy which were in operation prior to the effective date of the ordinance from which this policy is derived ("existing businesses") that do not have a GI will be required to install a GI per new construction requirements.

All GI(s) installation and associated plumbing shall be inspected and approved by the Control Authority and Risk Reduction prior to backfilling/finishing to grade.

## **6. GREASE INTERCEPTOR GENERAL CRITERIA**

### **A. Fixtures and Equipment**

All GIs are required to receive the drainage from all fixtures and equipment with grease-laden waste located in and near food preparation, clean-up (dish washing) and food service areas within FSE's. Fixtures and equipment shall include, but not be limited to culinary sinks, hand sinks, dump sinks, mop sinks, multi-compartment sinks, pot sinks, pre-rinse sinks; soup kettles or similar devices; wok stations; all floor drains, sinks and trenches, automatic hood wash units, dishwashers with or without pre-rinse sinks. All fixtures shall be trapped and vented.

## **B. Sanitary Sewer Flows**

Sanitary sewer flows from toilets, urinals, lavatories, etc., shall not be discharged into the GI. These flows shall be conveyed separately to the sanitary sewer service lateral.

## **C. Use of Garbage Disposal**

- Installation and/or utilization of garbage disposals in new construction, renovations or remodels of FSEs is prohibited. Solid food waste products shall be disposed of through normal solid waste trash disposal or composting means.
- If a garbage disposal is found at an existing establishment, it must be connected to a solids interceptor prior to being connected to the GI. The use of a solids interceptor will require routine cleaning and maintenance.

## **D. Sampling Port**

All new construction and new FSE's in an existing building where an interceptor is required must install an approved sampling port. The sampling port must be installed downstream of the GI prior to the connection of the sanitary sewer line. All sampling ports must be installed per manufacturer's specifications, be designed to prevent I&I, provide proper vertical fall or slope, shall not hold water and have proper load bearing/finished to grade capacities (concrete pad).

## **E. Location**

- All GIs and sampling ports must be installed in a location outside the building upstream from the sanitary sewer service connection and which is easily accessible for cleaning, inspection, and sampling at any time. GIs should be installed outside of traffic areas (drive through, parking spaces etc.) whenever possible to accommodate maintenance and inspection.
- The Control Authority and the county health department may allow the installation of a GI inside a building. If approved for indoor installation, the device shall not be installed under equipment or fixtures and must be easily accessible for inspection and routine maintenance and cleaning.
- Where the lack of space or other constraints prevent the installation or replacement of a GI, one or more GIs shall be permitted to be installed on or above the floor and upstream of an existing GI with prior written approval from the Control Authority.

## **F. Discharge Limits**

No User shall allow wastewater discharges containing fats, wax, grease or oils, whether emulsified or not, in excess of two hundred milligrams per liter (200 mg/L) or containing substances which may solidify or become viscous at temperatures between 32 degrees and 150 degrees Fahrenheit (0 and 65 degrees Celsius).

No User shall have visual evidence of grease build-up originating from their private sewer line into the POTW.

## **G. Residential Dwellings**

GIs shall not be required for single-family residences, duplexes, triplexes, quadplexes or apartment complexes unless the Control Authority first determines there are discharges from the property that will create problems in the POTW. Upon a determination that the discharge will create problems in the POTW, the Control Authority may require a GI as permitted by applicable law.

## **H. Abandonment of a Grease Interceptor**

When the use of an exterior, buried GI is discontinued because the building is no longer used as an FSE, is being demolished, or the GI is being replaced and cannot be retrofitted in the older one or space, the GI must be properly abandoned. When abandoning a GI in place, the following must apply:

- All contents within the abandoned GI must be completely removed by a certified pumping company and disposed of at a permitted disposal facility authorized to handle such waste. The empty GI may be collapsed or removed and must be filled with earth, sand, gravel, concrete or other approved material. No void space should be left.
- All existing waste lines must be capped and properly sealed to eliminate I&I into the POTW.
- The opening(s) to the interceptor must be secured (if applicable).

## **I. Sharing of Grease Interceptors**

- The sharing of grease interceptors is strongly discouraged and will be evaluated and decided upon, by the Control Authority, on a case-by-case basis.
- If sharing is allowed or is already occurring in existing buildings, then the property owner is responsible for the maintenance of any GI that is used or has the potential to be used by multiple FSEs.

## **J. Accessibility**

All GIs shall be easily accessible and free of any obstruction. Obstructions include, but are not limited to landscaping, construction material, shelves, and vehicles. Any temporary or permanent obstruction found at the area being inspected and/or monitored shall be removed promptly by the User at the written or verbal request of the Control Authority. The cost of clearing such access shall be paid by the User.

## **K. Finish to Grade Concrete Slab Requirements**

All newly installed/replacement GIs and sampling ports (if applicable) must have a finished to grade concrete slab. The slab must be installed in accordance with the manufacturer's specifications. If manufacturer's specifications are not provided, then the design and detail for the concrete slab in traffic, pedestrian or green space areas must be sealed by a professional engineer licensed in the State of Arkansas.

## **L. Inlet and Outlet Piping**

Each GI shall have only one inlet and one outlet. Inlet and outlet piping design is determined by manufacturer's specifications. If manufacturer's specifications are unknown and/or the GI is missing the proper inlet and outlet piping, then the Control Authority will determine proper design/requirements of inlet and outlet plumbing.



## **M. Additives**

Any biological or chemical additives manually or automatically (such as by dispensing systems) placed into the GI or building discharge line including, but not limited to, enzymes, commercially available bacteria/microbes, drain cleaners or solvents designed to absorb, purge, consume, treat, dissolve, or otherwise eliminate fats, oils, and grease are prohibited.

## **7. GREASE INTERCEPTOR DESIGN AND INSTALLATION**

- A. GIs made of concrete are prohibited in the City of Rogers and will not be approved for installation.
- B. All GIs shall be constructed of non-corrosive material, such as but not limited to High Density Polyethylene, Thermo-plastics or Fiber-Reinforced Polyester material.
- C. GIs made of metal, lined with an acid resistant material or equivalent may only be approved if they are inside and above ground. No metal interceptors may be buried or recessed into the floor.
- D. All GIs, grease removal devices/technologies and plumbing plans must be approved, prior to purchase and installation, by the Control Authority.
- E. All GIs must be designed to not become air bound. GIs shall be vented in accordance with manufacturer's specifications and/or the Arkansas Plumbing Code as adopted by the City.
- F. All newly installed or replacement GI(s) located outside shall have a two-way cleanout before the inlet of the device and after the outlet. Easy access for said cleanouts are also required.
- G. Where more than one GI is required, they shall be installed in series, not side by side (parallel).
- H. All newly installed GI's access manhole shall be a minimum diameter of 18 inches and must be provided over each chamber (if applicable) and piping present in the GI. The access manholes shall be extended to finish grade and shall be designed to prevent I&I, allow for proper maintenance/cleaning, and inspections.
  - I. All newly installed or replacement GI(s) located outside must have the appropriate traffic rated lid(s) or equivalent. No external lids with screws will be allowed.
  - II. All GI lids must always be in place and sealed to prevent water I&I and, if applicable, properly secured to eliminate the risk of an accidental injury or death.

All GIs shall be installed in accordance with manufacturer's recommendations, specifications, guidelines, and the approved plans. If manufacturer specifications are not provided or unknown, then installation shall be in accordance with the Arkansas Plumbing Code as adopted by the City. In no instance shall any GI be installed in violation of the Arkansas Plumbing Code as adopted by the City except as may be allowed by the Control Authority or by applicable law.

## **8. GREASE INTERCEPTOR SIZING AND STANDARDS**

GIs shall be no less than 100 GPM and sized specifically for each FSE, User or future tenant space (sq.ft.). The Control Authority will also help determine size based on past inspections of similar FSE's and their GI performances. GIs shall be designed and tested to comply with the performance standards listed below and as adopted and modified from the 2018 Arkansas Plumbing Code.

- A. HGI's sizing shall be based upon the anticipated use and data presented to and/or conducted by the Control Authority (based on flow rate and grease production). Reference shall be made to the American Society of Plumbing Engineers *Design Handbook*, Vol. 4 Chapter 8 for guidance on how to size by flow rate and grease production. HGI's shall be designed, tested and certified in accordance with ASME A112.14.3, CSA B481.0, CSA B481.1, and/or PDI G101. The minimum size for an exterior HGI is 100 GPM and/or a 1000 pounds grease capacity.

- B. GGI's size shall be determined by multiplying the peak drain flow into the interceptor in gallons per minute by a retention time of 30. The minimum size for an exterior GGI's is 1,000 gallons. GGI's must also be designed and tested in accordance with IAPMO/ANSI Z1001. All other GGI's not listed under IAPMO/ANSI Z1001 may be considered and approved by the Control Authority.
- C. Alternative devices and technologies, not listed above, may be approved by the Control Authority. Such devices and technologies shall be approved based on the demonstrated and proven removal efficiencies, reliability of operation and must be designed to meet their corresponding standard (in accordance with the Arkansas plumbing code currently adopted by the City). The FSE shall be required to maintain the device in a manner prescribed by the manufacturer and the Control Authority. Permission to use alternative devices and technologies may be withdrawn by the Control Authority at any time if conditions of this policy are not being followed, the equipment is not meeting the removal efficiencies tested, the equipment is unreliable, or if doing so would be in the best interest of the operation of the POTW.

## **9. FOG HAULER AND GREASE INTERCEPTORS MAINTAINENCE CRITERIA**

### **A. General FOG Hauler Requirements**

Every FOG hauler shall comply with the following requirements:

- All vehicle operators, equipment and vehicles operated by or utilized to transport or dispose of grease interceptor wastes must comply with all current federal, state and local laws and licenses.
- Before accepting a load of liquid waste, a FOG hauler shall determine the nature of the liquid waste and whether the hauler's equipment is sufficient to properly handle its transportation without spillage, leaks or release of toxic, odorous or harmful gasses.
- Mixing of waste types is prohibited.
- FOG Haulers must completely remove all floating materials, wastewater, bottom sludge/solids and rinse water used to remove excess material from the walls, piping and baffling from the GI(s). If the FOG Hauler cannot fully evacuate the GI in one trip because the GI total liquid capacity is larger than their vacuum truck's capacity, the FOG Hauler must inform the FOG Generator and return within 24 hours to fully evacuate the contents.
- Records must be maintained and given to the User for every service, including multiple trips on one FSE/GI(s).
- FOG Haulers must maintain tanks, pumps, valves, hoses, racks, cylinders, diaphragms, pipes, connections, and other appurtenances on a vehicle in good repair and free from leaks.
- FOG Haulers must provide a safety plug or cap for each vehicle or tank.
- FOG Haulers must cause a vehicle exterior to be clean and the vehicle odor free at the beginning of each workday.
- A FOG hauler shall immediately remediate all spills.

### **B. Cleaning and Maintenance of Grease Interceptors**

- GIs shall be maintained (including but not limited to pumping, cleaning, repairing, replacing, etc.) at the User's expense. It is also recommended that the User should witness all GI pumping, cleaning and maintenance activities to verify their GI is being maintained and operating properly.
- Cleaning of the GI(s) shall include but not be limited to pumping the entire contents of the GI, spraying or wiping off the interior walls; removing all baffles, if applicable, and wiping off and disposing of excess material properly; and making sure inlet and outlets are clear of FOG material.

- GIs are generally pumped and cleaned by a FOG Hauler, but smaller indoor units (10 gallons or less) may be maintained by a properly trained FSE employee. The FOG Generator must receive written approval from the control authority and shall follow the guidelines set by the Control Authority for proper cleaning and disposal methods.
- All other FOG Generators with GIs greater than 10 gallons are required to use a permitted/licensed FOG Hauler to perform cleaning.

### **C. Disposal**

- It is unlawful for any person to deposit or discharge liquid waste onto a street, a storm water drainage system, or to return any liquid waste to any private portion of the sanitary sewer system or to the POTW.
- All waste removed from GI(s) by a FOG Hauler must be disposed of at a facility permitted and authorized to receive such waste. Decanting or discharging of removed waste back into the GI(s) from which it was removed or any other GI for the purpose of reducing the volume to be disposed, is prohibited.
- All waste removed from a GI by a properly trained FSE employee shall be disposed of by the approved methods required by the Control Authority. Improper disposal of waste may result in violations that lead to shutting off water and sewer services.

### **D. Required Pumping Frequency**

Not all interceptors are created equally, and pumping frequencies will vary. The Control Authority will determine the required pumping frequency per User. Pumping frequency will be determined by the tested and rated grease loading capacity (if applicable), sampling data, pass through, issues downstream and/or the 25% rule (older concrete interceptors). The minimum pumping frequency will be twice per year (every 180 days). The User's required pumping frequency will be listed on their inspection report and must be followed to avoid violations that may result in the disconnection/shut off of water and sewer services.

### **E. Reporting and Record Keeping Requirements**

- FOG haulers must complete, distribute, and maintain records for each evacuation and disposal performed. Such records shall be maintained using a multi-part FOG Hauler manifest or receipt of service.
- Completed manifests or receipts from the FOG Hauler must be kept on site in either physical or digital forms.
- The record documentation shall be produced to the Control Authority upon request and shall be retained by the facility for a minimum of three years.
- Cleaning record logs, given by the Control Authority, shall be completed each time an authorized self-cleaner performs the required cleaning of their GI(s). The log must be produced to the Control Authority upon request and retained by the facility for a minimum of three years.

## **10. MOBILE FOOD VENDORS/FOOD TRUCKS**

Mobile food vendors are considered FSE's and are subject to all regulations under this Policy, along with all other applicable Federal, State or Local regulations. Mobile food vendors must hold all applicable licenses and permits.

### **A. General Requirements**

- All outdoor and mobile food vendors must maintain all tanks pumps, valves, hoses, racks, cylinders, diaphragms, pipe connections and any other appurtenances on their vehicle in good repair and free from leaks.

- All outdoor and mobile food vendors must provide a safety plug or cap for each valve on tanks.
- All outdoor and mobile food vendors must ensure that all applicable equipment and holding tanks for wastewater are free from leaks, are clean and do not release toxic gases, fumes, liquids, or other substances during transfer, disposal, or delivery of wastewater.
- All outdoor and mobile food vendors must dispose of their wastewater through a method approved by the Control Authority (approval is necessary to receive a permit with the City).
- Mobile food vehicle wastewater must never be dumped on the ground, into or down a storm drain, car wash bay, household drain, manhole, etc.
- All Mobile food vendors or outdoor vendors who discharge wastewater into a GI or have it serviced by a FOG Hauler must always keep a cleaning record log sheet on site or in their vehicle/trailer.

#### **B. Requirements for Mobile Food Vendor Parks**

Mobile food vendor parks (more than one mobile food vehicle at one location) must follow all applicable federal, state or local regulations. Mobile food vendor parks must provide adequate parking spaces/storage area for all mobile food vehicles. Each parking space/storage area shall have electrical outlets, potable water hook ups with approved backflow prevention and their own discharge point that is connected to an adequately sized and approved GI. See “Arkansas Plumbing & Natural Gas Division Mobile Food Unit Policy” for more detailed requirements regarding potable water and “dumping stations” (policy dated 5/4/2022).

### **11. USED COOKING OIL RECEPTACLES**

The disposal of used cooking oil into the storm water drainage systems or the sanitary sewer is prohibited. All waste cooking oil must be collected and stored properly in a receptacle(s) such as a holding tank, bin or drum. Receptacles must be properly sealed to prevent leaks. Damaged or leaking containers must be replaced immediately. Receptacle lids, if applicable, must remain closed and properly attached when not in use to prevent precipitation or debris from entering the receptacle. The receptacle and surrounding area must always be maintained in a clean and sanitary condition. The receptacle must NEVER be washed down with hot soapy water. Used cooking oil must be disposed of or recycled per Federal, state, or local regulations.

### **12. ENFORCEMENT**

This Policy shall be enforced in accordance with Section 54-1014 of the Code of Ordinances of the City of Rogers, Arkansas and other applicable law.