



CITY OF SALEM, MASSACHUSETTS
BOARD OF HEALTH

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Public Health
Prevent. Promote. Protect.

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NOTICE

IMPLEMENTATION OF FATS, OILS, AND GREASE (FOG) MANAGEMENT PROGRAM

Why am I receiving this notice?

As an owner of a food service establishment, this notice is to inform you that the City of Salem has recently revised its local Board of Health regulations to include a formal Fats, Oils, and Grease (FOG) Management Program. The FOG Management Program was voted on and approved by the Board of Health in July 2022. The purpose of the FOG Management Program is to provide clear guidance to food service establishments regarding the installation and maintenance of grease traps and interceptors.

What is the Problem?

FOG is a byproduct of cooking, food preparation, and clean up and can be found in meats, oils, shortening, butter, margarine, sauces, dressings, and dairy products. Food service establishments are required by the Massachusetts State Plumbing Code to have grease traps and/or interceptors to prevent FOG from entering the wastewater collection system. Wastewater discharges containing high concentrations of FOG from food service establishments and other food handling facilities contribute significantly to blockages and/or overflows in the City's wastewater collection system. Blockages or overflows of untreated sewerage can cause health hazards, environmental hazards, and damage property. To effectively address the issue, the City has implemented a FOG Management Program.

What is the Goal of the FOG Management Program?

The goal of the FOG Management Program is to protect public health and safety, the environment, and the City's wastewater collection system from blockages and overflows by:

- Providing FOG educational materials to food service establishments and the general public.
- Reviewing all new construction plans to ensure that grease traps and interceptors are properly sized and all federal, state, and local regulatory requirements are met.
- Conducting routine inspections on all food service establishments to ensure compliance with the FOG Management Program.

What do the New Regulations Require?

A table that summarizes the new regulations has been attached to this notice for your reference. The table addresses how the new regulations will affect existing establishments, new establishments, renovated establishments, or establishments that undergo a change of ownership. A copy of the new regulations can be found online at www.salemma.gov.

What can I Expect Going Forward?

Changes for existing establishments are minimal, however, more stringent maintenance and recordkeeping procedures will be required and enforced. In addition, unscheduled inspections of grease traps and interceptors will be conducted on a yearly basis by the City or by a subcontractor of the City. Food service establishments found to be in non-compliance will be reinspected until all corrective measures are in place. An inspection fee will be billed for each trap or interceptor inspected to the food service establishment to cover the cost of labor and materials for the inspections. An additional fee will be billed for each trap or interceptor inspection for each subsequent inspection due to non-compliance. Civil penalties may be billed for continuous non-compliance.

Who can I Contact for Questions or more Information?

The implementation of the FOG Management Program is a collaborative effort between the Board of Health, Engineering Department, and Inspectional Services. More information can be found at www.salemma.gov or you may contact the Health Department at health@salem.com.

FOG Management Program

Summary of New Regulations

Grease Trap/Interceptor Installation and Sizing	Old Regulation	New Regulation
Existing Establishment	No current protocol to track or enforce trap/interceptor installation and sizing.	Requires establishment to have a trap/interceptor. Existing traps/interceptors are permitted unless found to be defective or the establishment is found to be contributing excessive amounts of FOG to sewers.
New/Renovated Establishment or Change of Ownership	Proposed traps/interceptors reviewed by inspectional services/engineering; sizing based on Uniform State Plumbing Code using 2-minute drainage period.	Proposed traps/interceptors reviewed by inspectional services and engineering. Requires establishment to have a trap/interceptor that complies with new regulations. Traps shall be designed using a 1-minute drainage period (larger trap). Interceptors shall have a minimum 1,000-gallon capacity.
Maintenance Criteria	Old Regulation	New Regulation
Existing Establishment	No current protocol to track or enforce maintenance.	Requires traps to be inspected by owner once per week and cleaned at least once per month, or when grease and solids exceed 25% of the total trap volume. Existing establishments with undersized traps shall clean traps at least twice per month, or when 25% rule is exceeded. Interceptors shall be inspected by owner once per month and pumped at least every 3 months, or when 25% rule is exceeded.
New/Renovated Establishment or Change of Ownership	Food Establishment Plan Review provides a review of the location and maintenance schedule for grease traps/interceptors.	Requires traps to be inspected by owner once per week and cleaned at least once per month, or when grease and solids exceed 25% of the total trap volume. Interceptors shall be inspected by owner once per month and pumped at least every 3 months, or when 25% rule is exceeded.

Enforcement	Old Regulation	New Regulation
	<p>Director may reject wastes, require pretreatment, require control over rates of discharge, and/or require payment to cover costs of handling and treating wastes.</p>	<p>Impose the following civil penalties for regulation violations:</p> <ol style="list-style-type: none"> 1) Written warning for 1st violation 2) \$100 civil penalty for 2nd violation 3) \$200 civil penalty for 3rd violation 4) \$300 civil penalty and suspension proceedings of Food Permit for 4th violation in a 2-year period 5) Continuous violations shall result in an increase in penalty by \$250 and may result in termination of service
<p>Existing Establishment</p>		<p>Impose the following civil penalties if establishment is found to be responsible for sewer blockage:</p> <ol style="list-style-type: none"> 1) \$1,000 civil penalty or cost of repairs (whichever is greater) for 1st violation 2) \$1,500 civil penalty or cost of repairs (whichever is greater) for 2nd violation 3) \$2,000 civil penalty or cost of repairs (whichever is greater) for 3rd violation and suspension proceedings of Food Permit for 3rd violation in a 2-year period. 4) Continuous violations shall result in an increase in penalty by \$500 and may result in termination of service.
<p>New/Renovated Establishment or Change of Ownership</p>	<p>Same as above.</p>	<p>Same as above.</p>

Food Waste Grinders	Old Regulation	New Regulation
Existing Establishment	Proposed units reviewed by inspectional services; no current protocol included in FOG regulations.	The waste discharge from a commercial food waste grinder shall not discharge to the wastewater collection system through a grease trap or interceptor.
New/Renovated Establishment or Change of Ownership	Same as above	Same as above.
Record Keeping/Reporting	Old Regulation	New Regulation
Existing Establishment	No current protocol for record keeping or reporting.	Requires establishment to maintain a logbook of all trap/interceptor maintenance and activities. Records shall be submitted with Food Establishment Permit Renewals.
New/Renovated Establishment or Change of Ownership	No current protocol for record keeping or reporting.	Same as above.
Inspections	Old Regulation	New Regulation
Existing Establishment	No current protocol for inspections.	Establishments shall be inspected by the City on an annual basis to verify compliance with regulations. An inspection fee shall be applied to each trap or interceptor to cover the cost of labor and materials. Fees are to be issued annually with one of the water bills.
New/Renovated Establishment or Change of Ownership	No current protocol for inspections.	Same as above.