



**CITY OF SOMERVILLE, MASSACHUSETTS**  
**INSPECTIONAL SERVICES DEPARTMENT**  
**KATJANA BALLANTYNE - MAYOR**

This document is intended to guide current and potential Food Preparation Establishment (FPE) and Non-Food Preparation Establishment (NFPE) owners, managers and operator through the Fats, Oils, and Grease (FOG) Management Device (FMD) regulatory requirements required by the City of Somerville, state, and federal regulators. As of 6/30/2022 All FPE will need annual approval of a FOG Management Plan as a condition to their Food Establishment Permit.

**FOG Management information/considerations for Operators:**

- A) Identify what FMD are or are not in place on the property
  - a. Try to find a set of As-built plans for the property which include any plumbing systems for the property. Plans if available, may be on file with the Inspectional Services Department – Building Division.
  - b. Contract a licensed plumber, registered sanitarian, and/or registered professional engineer to assess your establishment to determine the type of FMD you have, or you will need to have
    - a. They will need to know
      - i. The number of seats in your establishment
      - ii. The number and size of the fixtures in your establishment. This includes floor drains and sinks but excludes bathroom sinks and toilets.
  - c. With your licensed plumber, registered sanitarian, and/or registered professional engineer, consult the FOG Management Plan Checklist (can be found at <https://www.somervillema.gov/FOG>) to go over the documentation you will need to submit to the City for approval as well as the [City's FOG Pretreatment Regulations](#).
    - i. Your licensed plumber, registered sanitarian, and/or registered professional engineer will need to certify documentation that your establishment complies with the City's FOG regulations.
  - d. The following FPE plumbing fixtures require FMD under the Massachusetts Plumbing Code 248 CMR 10.09(2)(c)
    - a. Pot sinks (with bowl depths exceeding ten inches);
    - b. Scullery sinks (with bowl depths exceeding ten inches),
    - c. Floor drains; (see Plumbing Inspector due to application)
    - d. Floor sinks;
    - e. Automatic dishwashers regardless of temperature;
    - f. Pre-rinse sinks
    - g. Soup kettles or similar devices
    - h. Wok stations; and
    - i. Automatic hood wash units;

- e. Under the Massachusetts Plumbing Code 248 CMR 10.09 (1b) (1 a-b) floor drains and gasoline, oil and sand separators shall be installed in all commercial motor vehicle:
  - a. Parking and storage accommodations;
  - b. Repair garages, repair facilities or auto body repair facilities;
  - c. Services facilities with or without grease racks and grease pits;
  - d. Wash rack areas;
  - e. Wash areas;
  - f. Facilities where motor oils, gasoline, anti-freeze and similar hazardous liquid wastes are potentially generated or may potentially spill
- f. All areas in the establishment where grease interceptors are located must have proper signage as stated in the plumbing code 248 CMR 10.09 (2m)(3):
  - i. 10.09: Interceptors, Separators and Holding Tanks

(2m) Maintenance

- a. A laminated sign shall be stenciled on or in the immediate area of the grease trap or interceptor in letters one-inch high. The sign shall state the following in exact language: **IMPORTANT** This grease trap/interceptor shall be inspected and thoroughly cleaned on a regular and frequent basis. Failure to do so could result in damage to the piping system, and the municipal or private drainage systems.

B) Planning any Work for the Property?

- a. Any work to add, replace, or repair kitchen plumbing fixtures, or FMDs require a plumbing permit form Inspectional Services
  - i. Plans must be provided for all FMDs
  - ii. Plans are reviewed by the City Plumbing Inspector.
- b. The use of alternative technologies will be reviewed on a case-by-case basis and the technology must be approved by the Massachusetts Board of Plumbers and Gas Fitters and by the Somerville Board of Health.
- c. Once the work is complete the Plumbing Inspector will conduct an inspection to verify conformance to the state plumbing code.
- d. Under the Somerville FOG regulations any new FMD installations are required to be FOG Interceptors installed outdoors and underground whenever feasible. Feasibility is considered meeting any one of the following
  - i. The FPE is sited on a property which is greater than one-half acre in size;
  - ii. The FPE property includes three or more on-site (on private property) parking spaces; or
  - iii. The FPE has a capacity of more than 200 patrons.
  - iv. The FPE generates greater than 50gpm of wastewater.
- e. Be sure to think about future expansion possibilities See the table below to determine FMD size required.

**-sizing FORMULAS FOR LARGE CAPACITY GREASE INTERCEPTORS (INSIDE OR OUTSIDE BUILDINGS)**  
(adapted from 248 CMR 10.09 Table 2)

<b>For Restaurants:</b>	<b>Other Establishments with Commercial Kitchens:</b>
$(S) \times (GS) \times (HR/12) \times (LF) =$ Effective Capacity of Grease Traps and Interceptors in Gallons	$(M) \times (GM) \times (LF) =$ Effective Capacity of Grease Traps and Interceptors in Gallons
WHERE:	WHERE:
<p>S = Number of Seats in Dining Area  GS = Gallons of Waste Water Per Seat:</p> <ul style="list-style-type: none"> <li>• Use 25 Gallons for Restaurants with China Dishes and/or automatic dishwashers</li> <li>• Use 10 Gallons for Restaurants with Paper or Baskets and No Dishwashers.</li> </ul> <p>HR = Number of Hours Restaurant is Open.</p>	<p>M = Meals Prepared Per Day  GM = Gallons of Waste Water Per Meal (Use 5 Gallons)  LF = Loading Factor  Use 1.00 with dishwashing machines and 0.75 without dishwashing machine.</p>

**City of Somerville Fats, Oils and Grease Maintenance Requirements**

1. The FMD shall be maintained continuously in satisfactory and effective operation at the FPE's expense.
2. Chemical and/or biological additives that are used to reduce cleaning frequency or cause FOG to be released from the FMD are not permitted.
3. The FPE shall be responsible for the cost and scheduling of all repairs to FMD components.
4. The FPE shall be responsible for the proper removal and disposal, by appropriate means, of the collected material removed from the FMD. (See Somerville Code of Ordinances Sec. 11-36: Grease Containers)
5. The FMD shall be completely pumped and cleaned by a BOH licensed waste hauler when 25 percent of the operating depth of the FMD is occupied by solids, or once every three months, or however often is necessary to ensure the discharge is in compliance with the provisions of these regulations or other applicable ordinance, whichever is more frequent.
6. All removal and hauling of the collected materials must be performed by a BOH licensed waste hauler. Pumping shall include the complete removal of all contents, including floating materials, wastewater and settled sludge. Decanting back into the FOG Interceptor shall not be permitted. FMD cleaning shall include scraping excessive solids from the wall, floors, baffles and all piping.
7. Pumped material must be disposed at a licensed disposal facility in accordance with all local and state laws.
8. The FPE shall ensure that the FMD is inspected when pumped and cleaned to ensure that all fittings and fixtures inside are in good condition and functioning properly. The physical condition of the grease trap, interceptor or separator, piping, internal walls, sidewalls etc. shall be inspected. Repairs, if needed, shall be made prior to further use. Maintenance and service logs shall be kept as required in Section 5.
9. The BOH may require a more stringent FMD cleaning and pumping frequency than that which is established herein if is determined to be insufficient to prevent the discharge of

FOG into the public sewer or that the discharge does or has the potential to cause downstream blockages.

10. Grease traps, interceptors, or separators shall produce an effluent in compliance with these regulations and in compliance with the FPE's approved pumping, maintenance and cleaning schedule under their FOG management permit. Schedules inadequate to produce such effluent shall be upgraded as often as necessary, up to and including daily, or the grease trap, separator, or interceptor shall be upgraded to meet all requirements set forth in these regulations or other applicable ordinance.

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[Link to State Plumbing Code](#)  
[Link to City Ordinance](#)