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By Darlene Brady at 10:33 am, Apr 13, 2023

NOTICE OF PUBLIC HEARING
KENT SEWER COMMISSION

NOTICE IS HEREBY GIVEN that the Kent Sewer Commission will conduct a Public Hearing on Tuesday, May 2, 2023 at 4:00 p.m. to receive public comment on a proposed amendment to the Kent Sewer Use Rules and Regulations. The Commission is proposing the following amendment:

a) an amendment to Section 5.01(A) and 5.01(C) of the Sewer Use Regulations dealing with FOG Interceptors and FOG Management Equipment to mandate external FOG Interceptors for all Class III and Class IV Food Service Establishments and to mandate external FOG Interceptors or internal FOG Management Equipment for all Class II Food Service Establishments on and after July 1, 2024.

A copy of the proposed amendments to the Sewer Use Rules and Regulations will be on file and available for public examination at the Office of the Kent Town Clerk not later than on April 28, 2023.

The public is invited to review the meeting agenda posted on the Town of Kent website twenty-four hours prior to such meeting for information on whether participation in such hearing may be remotely conducted by ZOOM and for the meeting link.

Join Zoom Meeting: <https://us02web.zoom.us/j/83717864602>

Meeting ID: 837 1786 4602

One tap mobile: +13092053325,,83717864602# US

Dated at Kent, Connecticut, this 12TH day of April, 2023.

Elissa Potts, Chairman

Proposed Amendments to Section 5.01A and 5.01C: Additions (new language) underlined,
Deletions strikethrough

SECTION 5 - Fog Interceptors and Fog Management Equipment

Section 5.01 Requirements for FOG Interceptors

A. External FOG Interceptors (also known as grease traps) shall be provided for all Class III and IV Food Service Establishments in accordance with the Department of Energy and Environmental Protection General Permit for the Discharge of Wastewater Associated with Food Establishments, issued October 5, 2015, as amended. Fog Interceptors are tanks located outside of the building and buried underground. On and after July 1, 2024, FOG Interceptors shall be provided for Class II Food Services Establishments. When, in the opinion of the Commission FOG Interceptors are necessary for the proper handling of liquid wastes from other commercial facilities that discharge fats, oils and grease in their wastewater flow, they also may be required for such facilities. Such interceptors shall not be required for private living quarters or dwelling units unless these facilities are shown to be producing excessive grease over what is normally associated with a residential unit. Alternate FOG Management Equipment, including Active Grease Recovery Units (AGRU), shall not be allowed or permitted for Class III and Class IV Food Service Establishments but may be allowed on a case-by-case basis in the case of extreme hardship for Class II Food Service Establishments provided that such Alternate FOG Management Equipment conforms to, and will be maintained in accordance with the requirements of the General Permit for such Alternate FOG Management Equipment.

B. A written Operation and Maintenance Plan shall be prepared by the Applicant and submitted to the Commission for approval with the application for Sewer Connection Permit. Such plan shall include a) a FOG Minimization Plan establishing procedures for all Food Preparation Establishment employees to minimize FOG entering the wastewater collection system; b) a description of a FOG Pretreatment Training Program for Food Preparation Establishment employees in FOG minimization procedures; c) the schedule for pumping, cleaning and maintenance of equipment; d) copies of maintenance log forms to be utilized by the

owner; e) a list of spare parts to be maintained at the subject facility, and f) a list of contacts for the manufacturer and supplier. Following approval by the Commission, the Operation and Maintenance Plan shall be permanently maintained on the premises, shall be available on demand for inspection by the Commission and its designated agent and shall be adhered to by the property owner or other sewer user.

C. For Food Preparation Establishments existing on March 9, 2021 and not served by a FOG Interceptor (grease trap) and for Class II Food Service Establishments not served as of July 1, 2024 by a FOG Interceptor (grease trap) or alternate FOG Management Equipment approved by the Commission, the following procedures shall apply: Within six (6) months of issuance by the Commission of a notice to submit an application for approval of FOG Interceptor or FOG Management Equipment, a property owner shall submit a complete application for permission to install an external FOG Interceptor, or where that is not feasible, for permission to install internal FOG Management Equipment. The property owner shall promptly revise or alter such application, including the proposed design for the FOG Interceptor or the design and equipment for the proposed FOG Management Equipment, as deemed necessary by the Commission or its engineer. Within twelve (12) months of approval of such application, the property owner shall complete the installation of the external FOG Interceptor or internal FOG Management Equipment as approved by the Commission. Failure to submit, revise or pursue such application to an approval or failure to complete the installation of approved facilities shall be grounds for termination of sewer service to the property.