

## Fact Sheet

### General Permit for the Discharge of Wastewater Associated with Food Establishments, reissued in 2025

#### Why are Fats, Oil and Grease (FOG) a problem?

Grease from restaurants, homes, and industrial sources is the most common cause of reported blockages and sanitary sewer overflows (SSO). Grease can solidify in the sewer and cause blockages which can result in backups in homes, business, and on roads. Raw sewage overflows result in public health risks and pollution to waterways.

#### What is the “General Permit for the Discharge of Wastewater Associated with Food Establishment” (also referred to as the FOG General Permit)?

This General Permit (also referred to as the FOG General Permit) requires certain dischargers, including from Class II, III and IV food establishments, to sewer systems to limit the amount of FOG by installing one of the following: an outside grease trap/interceptor, an active grease recovery unit (AGRU), or a super-capacity grease interceptor (SCGI) in accordance with the requirements specified in the general permit. The authorized representative of the water pollution control authority or the municipality, referred to as the authorized agent, approves the FOG management equipment based on the specific conditions found at the food establishment. Kitchen fixtures, including but not limited to, sinks or drains shall be connected to the FOG management equipment. Best management practices including following manufacturers’ recommendations, inspections of the FOG management equipment, as well as periodic pump-outs of the passive grease interceptor are required to ensure that is in good operating order. Recovered fats, oils, and grease shall be recycled, processed, and/or disposed at an appropriately licensed facility. The current FOG general permit can be found online at:

[Fats Oils and Grease FOG Model Program](#)

#### Who implements the General Permit?

While the state sets the standards for management practices and discharge quality, the authorized agents of a municipality or WPCA have the authority to implement the requirements of this general permit.

#### General Permit Updates

- The permit has been updated to clarify the authority of the authorized agent.
- The changes in the permit provide more guidance on equipment requirements based on the specific food establishment conditions, and volume of the FOG containing discharge.
- The classification and definition of food establishments has been updated to reflect the Department of Public Health’s most recent Food Code, which was effective on February 17, 2023.

#### New and Revised Definitions:

“**Food Establishments**” means a Class II, III and IV food establishment as defined by section 19a-36g of the State of Connecticut General Statutes, or any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(1) and (2) of the general permit such as, but not limited to, restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries, clubs and food establishments that are located in a problematic FOG area as defined in this permit, or as determined by the Authorized Agent.

### **Clarifications and Enhancements:**

- This general permit identifies the minimum standards and requirements that a facility as defined therein must implement.
- Clarifies the authorized agent's authority to require the facilities to replace, maintain, or to provide supplemental treatment of FOG management equipment if found to be inadequately maintained or operated.
- Includes language regarding the use of tempering valve in certain applications as required by the authorized agent to operate the FOG management equipment optimally.
- Includes language regarding the installation of sampling ports as required by authorized agent.
- Includes language requiring the installation of two FOG/grease interceptors in series if the facility fails to maintain the equipment in good operating order, or if the authorized agent determines that the discharge exceeds the FOG management equipment design criteria included in section 5(a) of the general permit.
- Includes language requiring use of an effluent filter for a grease trap or FOG interceptor as required by the authorized agent.
- Clarifies that grease trap or FOG interceptor may be made from other approved materials other than concrete.
- Clarifies that grease trap or FOG interceptor shall be installed as close as possible to the source of FOG.
- Clarifies that if there is a change in ownership or renovation of the facility which leads to FOG quality or volume changes, the authorized agent may require the removal or replacement or installation of supplemental FOG management equipment.
- Clarifies that any FOG management equipment shall be installed to service kitchen flows and other sources which would allow FOG to be discharged into the sanitary sewer system as determined by the authorized agent.
- Requires all FOG management equipment shall follow manufacturer's specifications or authorized agent's requirements.
- Includes language prohibiting the connection of dishwashers into the FOG management equipment.
- Restricts the use of chemical or biological additives such as enzymes for maintenance purposes if such a use may result in the discharge of FOG into the sanitary collection system.
- Clarifies that the authorized agent may inspect facilities at their own frequency to ensure improved operational and maintenance oversight.
- Clarifies the authorized agent may prescribe more stringent requirements than those required in the general permit if the facility is not performing to minimum required standards.
- Includes language related to updated sewage spill notification requirements.
- Uses the term 'facility' more broadly throughout general permit and with a specific reference to a food preparation establishment.

### **Contact information:**

If you have any questions, please contact:

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