



## Grease Trap Program

The Authority reserves the right to impose the following monitoring and reporting requirements on non residential users having grease traps.

1. The non residential user shall abide by The Township of Hillsborough Municipal Utilities Authority Rules and Regulations and effluent standard regarding prohibited discharges.
2. Any wastewater containing fats, wax grease, or any oils, whether emulsified or not, in excess of twenty-five (25) mg/l or containing substances which may solidify, or become viscous, at temperatures between thirty-two (32) and one hundred ten (110) degrees Fahrenheit, are prohibited to be discharged to the Authority's sewer system.
3. If any waste being discharged to the Authority's sewer system contain the substances mentioned in paragraph two (2), the Authority may:
  - Reject the waste.
  - Require pretreatment to an acceptable condition for discharge to the public sewers of the Authority.
  - Require a control manhole for metering and composite sampling of waste.
  - Require payment to cover the added cost of handling and treating the wastes not covered by existing charges.
  - Require a larger grease trap to be installed.
4. The non residential user shall properly dispose of and maintain appropriate written record of disposal of all grease trap grease. The user shall bear all costs associated with this disposal and record keeping.
5. The non residential user shall provide copies of all invoices paid to maintain the grease trap including invoices for disposal of grease.
6. The Hillsborough MUA will make periodic inspections of all grease traps.

# The Township of Hillsborough Municipal Utilities Authority

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## **COMMERCIAL WASTEWATER DISCHARGE QUESTIONNAIRE** (food preparation)

1. Facility Name: \_\_\_\_\_

2. Address: \_\_\_\_\_ 3. Contact Person: \_\_\_\_\_

\_\_\_\_\_ Title: \_\_\_\_\_

\_\_\_\_\_ Phone #: \_\_\_\_\_

4. Property owner's name & address: \_\_\_\_\_

(if different than above) \_\_\_\_\_

\_\_\_\_\_

5. Water account number(s): \_\_\_\_\_

6. Is facility connected to:  Sewer System  Septic tank  Other: \_\_\_\_\_

IF YOUR FACILITY IS *NOT* CONNECTED TO THE SEWER SYSTEM, YOU NEED NOT COMPLETE ITEMS 7 THROUGH 16.

7. Facility operates:  <1 day/month  1-9 days/month  >9 days/month

8. What type of food is prepared? (check all that apply):  None  Fried  Deep Fried  Grilled

Other \_\_\_\_\_  Baked  Sandwiches

IF YOU INDICATED *NONE*, YOU NEED NOT COMPLETE ITEMS 9 THROUGH 16.

9. If you use cooking oil, how is the "used" oil disposed (please include name of renderer/disposal service)?

\_\_\_\_\_

How much & how often?: \_\_\_\_\_

10. Is facility equipped with grease trap(s)?  Yes  No  Don't Know

11. If yes, please complete table (attach additional sheets if necessary):

| Capacity (gallons) | Location |
|--------------------|----------|
|                    |          |
|                    |          |
|                    |          |

12. Do you use an automatic dishwasher?  Yes  No. Does it bypass grease trap(s)?  Yes  No

13. Do all sinks that might receive grease drain to grease trap before discharge to sewer?

Yes  No  Don't Know

14. If you use enzymes or bacteria (bugs), specify the product name and dosage: \_\_\_\_\_

15. How do you dispose of grease removed from the grease trap? : \_\_\_\_\_

How often & How much?: \_\_\_\_\_

16. Date of last grease trap cleaning/disposal: \_\_\_\_\_