



**BOARD OF HEALTH  
TOWNSHIP OF MOUNT OLIVE  
MORRIS COUNTY, NJ**

**ORDINANCE OF THE MOUNT OLIVE BOARD OF HEALTH CHAPTERS 415-6,  
GREASE TRAP MAINTENANCE & 415-7, VIOLATIONS AND PENALTIES**

**§ 415-6. Grease Trap Maintenance.**

- A. Definitions.** As used in this section, the following terms shall have the meanings indicated:

**GREASE TRAP**

Shall be given its normal definition in the retail food industry. A device used to collect oil and grease at the entrance of the wastewater pipe system and preventing the oil and grease from traveling through the wastewater pipe system and preventing the oil and grease from traveling through the wastewater pipes into the wastewater system of the Township. A grease trap must be installed in such a manner as to facilitate easy inspection and cleaning.

**FOG (Fat, Oil, Grease)**

Liquid waste that contains animal or vegetable fat, oil and grease originating as a by-product of cooking or food preparation processes, including food scraps, meat fats, lard, sauces, cooking oil, butter and margarine that may impair the operation of the sanitary sewer system.

**RETAIL FOOD ESTABLISHMENT**

Shall be given its normal definition in the industry. A retail food establishment includes all retail businesses which process and/or serve food and food products and is also defined by Chapter 24 of the Retail Food Code of New Jersey.

**B. Maintenance of Grease Traps.**

1. Retail food establishment operators shall maintain all grease traps to assure proper operation and efficiency. Maintenance of grease traps shall include the complete removal of all contents, including floating materials, wastewater, bottom sludge, and solids. The decanting or discharging of removed waste back into the trap from which it

was removed or any other grease trap, for the purpose of reducing the volume to be disposed, is prohibited.

2. Grease traps must be maintained to ensure that they are never allowed to reach more than 3/4 of their capacity. The grease trap must be cleaned completely at a minimum of every 3 months, or more frequently as needed to prevent carryover of FOGs into the sanitary sewer system.
3. The waste material from the grease trap must be discarded in accordance with applicable state, county, and local regulations. Retail food establishment operators shall be responsible, after cleaning the grease trap, to have the contents of the grease trap removed by a private waste hauler firm hired by the food establishment. In no way shall the waste material removed from the grease trap be returned to any private or public portion of the Township's sanitary sewer system.

**C. Maintenance Log; Records Retention.**

1. The retail food establishment shall insure that a grease trap maintenance log is maintained on premises for inspection by the Health Officer or designee. Such log shall be maintained conspicuously on a wall in the vicinity of the service area. Maintenance log shall be maintained for 24 months from the maintenance date, noting the name of the waste hauler, address, phone number, date waste removed and volume (in gallons) that was removed from the premises.
2. No retail food establishment will be issued a renewal license to operate within the Township without presenting a copy of an updated maintenance log to the Health Department with the license application, except those establishments which sell packaged goods and/or do not produce products that require a grease trap.

## **§ 415-7. Violations and penalties.**

Any person who violates any provision of or order promulgated under this article or code established herein shall, upon conviction thereof, be liable to a penalty of not less than \$500 nor more than \$1,000 for each violation. Each day a particular violation continues shall constitute a separate offense.