



CITY OF CHICOPEE

DEPARTMENT OF PUBLIC WORKS



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APPLICATION B FOR LOCAL SANITARY WASTEWATER DISCHARGE PERMIT CITY OF CHICOPEE INDUSTRIAL PRETREATMENT PROGRAM

For the purposes of this application, sanitary discharge includes only **restroom and kitchen waste from the following**: single or multi-family houses, apartments, motels, condominiums, dormitories, offices, retail stores, retail food service establishments, etc. **Authorization for all other commercial establishments (e.g., gas stations, dry cleaners, etc.) or industrial facilities cannot be obtained by the filing of this form**, regardless of whether or not a sewer discharge is associated with production or service. A permit application for commercial or industrial facilities must be obtained from the IPP Coordinator. The City reserves the right to require the submission of plans showing the location(s) of buildings, sanitary and storm sewers, grease traps, etc., as an attachment to this application. Requirements for grease removal systems for commercial food preparation or food processing facilities are attached.

Section A- GENERAL INFORMATION

1. a. Applicant Name: _____
b. Mailing Address: _____
c. Telephone Number: (____)-____-____ ext. ____
2. a. Project Name: _____
b. Project Location _____
(if different) _____
c. Telephone Number: (____)-____-____ ext. ____
3. a. Is the Applicant identified in 1.a., the owner of the property on which the project is to be located? Yes____ No____

Section B- FACILITY INFORMATION

Complete the following.

1. The project is:
 - a. Existing _____
 - i. Is the building presently connected to the City sewer?
Yes ____ Sewer Account #(s): _____
No _____
 - b. New _____
 - i. Will the facility be located in an existing vacant building?
Yes ____ No ____
 - ii. Has the Company applied for a building permit if a new building is to be constructed?
Yes ____ No ____

Water Pollution Control

Section D- WATER USE

1. Water Sources: check each that applies.

- Private Well
- Surface Water
- City of Chicopee Water Department
Account Number(s): _____
Name on Account: _____
- Another Municipal Water Utility : _____
- Other: _____

2. List average (or estimated) water usage for the facility. If the project is new or no water account information is available, estimate sanitary usage based the on 110 GPD per bedroom; for offices or retail stores, use 15 GPD per employee.

| <u>Type</u> | <u>Average Use in GPD</u> |
|--------------------------|---------------------------|
| a. Sanitary | _____ |
| b. Irrigation & Lawncare | _____ |
| c. Other: _____ | _____ |
| <u>TOTAL a-c</u> | _____ |

All applicants must read and sign the following.

Section E- AUTHORIZED REPRESENTATIVE STATEMENT

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Print Name

Title

Signature

Date

GREASE TRAP REQUIREMENTS

(A) The grease trap/interceptor shall be installed on a separate building sewer line servicing kitchen flows and shall be connected only to those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include:

- (i) pot sinks;
- (ii) pre-rinse sinks;
- (iii) any sink into which fats, oils, or grease are likely to be introduced;
- (iv) soup kettles or similar devices;
- (v) wok stations;
- (vi) floor drains or sinks into which kettles may be drained;
- (vii) automatic hood wash units;
- (viii) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged; and
- (ix) dishwashers without pre-rinse sinks.

(B) An outdoor, in-ground grease trap/interceptor shall have a minimum depth of four (4) feet and a minimum volume of:

- (i) The volume equivalent to the maximum daily flow over a twenty-four (24) hour period from the fixtures described in subparagraph (A) of this section based on water meter records or other methods of calculation as approved by the authorized agent, or
- (ii) 1000 gallons, whichever is greater.

(C) The grease trap/interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the grease trap/interceptor. Grease trap/interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.

(D) If the grease trap/interceptor is constructed of concrete the following requirements shall apply:

- (i) All concrete grease trap/interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.
- (ii) The minimum liquid depth of the grease trap/interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
- (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
- (iv) All structural seams and/or lifting holes shall be grouted with nonshrinking cement or similar material and coated with a waterproof sealant. In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/interceptor, but below the top of the grease trap/interceptor, the exterior of the grease trap/interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the grease trap/interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
- (v) All new grease trap/interceptors shall be manufactured with manhole covers that have a placard with a warning "Entrance into the tank could be fatal".

- (vi) The liquid capacity of the tank shall be marked on the top of the tank between the outlet access hole and outlet wall or on the vertical wall between the top of the tank and the top of the outlet opening.
- (vii) The invert elevation of the inlet shall be between three (3) inches and six (6) inches above the invert elevation of the outlet.

(E) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall have ductile iron frames and manhole covers. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes, extensions, and inlet and outlet access holes to the grease trap/interceptor shall have a minimum inside diameter of seventeen (17) inches.

(F) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet piping shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the grease trap/interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.

(G) The grease trap/interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/interceptor can occur.

(H) The outlet discharge line from the grease trap/interceptor shall be directly connected to a sanitary sewer.

(I) No fixture or drain other than those listed in subsection II(A) of this Order shall be connected to the grease trap/interceptor unless approved by the Superintendent.

(J) The grease trap/interceptor shall comply with all other applicable requirements contained in MA General Laws, including the State's Plumbing Code and Public Health Code.

(K) Minimum separation distances shall be maintained between the grease trap/interceptor and items such as but not limited to buildings, watercourses, drains, well water supplies, etc. as listed in local municipal ordinances and State Law.

(L) Should the Superintendent notify the permittee that testing is required, the testing shall be performed in the following manner:

(i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.

(ii) Water-Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.