



City of Asheboro Sewer Use Ordinance Oil and Grease FAQ's

The City of Asheboro Sewer Use Ordinance requires food service establishments install and maintain a grease trap or interceptor in an effort to limit the introduction of fats, oils and greases into the sanitary sewer. All food service establishments will be required to adhere to the regulations set forth in this ordinance.

The regulations regarding fats, oils, and grease have been established and passed in an effort to comply with a mandate from the NC Department of Environmental Quality. This mandate states each municipality shall install and enforce an oil and grease control program to aid in the prevention of sanitary sewer blockages and overflows that adversely impact the environment and safety of City residents. Inspections for compliance of facilities requiring a grease trap or interceptor will be an ongoing process.

Below are answers to anticipated questions and concerns regulated establishments may have:

1. What types of facilities are required to meet the regulations specified in the ordinance?

All commercial and institutional cooking or food preparation establishments are required to meet the regulations set forth in the ordinance. This includes restaurants, schools, day cares, nursing homes, bakeries, grocery stores/meat markets, caterers, and any other non-residential facility with food preparation operations.

2. Are residential customers required to install a grease removal device?

No. Residential customers are not required to have grease removal equipment. However, they should follow best management practices (BMPs) in order to eliminate fat, oil, and grease discharge into the sanitary sewer. Residents will be given educational materials as well as be notified of BMPs to implement in order to aid the effort. No one is permitted to dispose of grease in the sanitary sewer.

3. What should an establishment do in order to comply with this ordinance?

Grease interceptors shall be cleaned in order to maintain minimum design capability or at a minimum frequency of 90 days. Under the sink grease traps shall be cleaned daily. All grease removal equipment shall be maintained in continuously efficient operation by and at the expense of the user. Written maintenance records must be kept on site for a minimum of three years. Failure to comply with these requirements will result in a notice of violation and may be subjected to further action.

If you have any further questions or need assistance please call City of Asheboro Technical Services at (336) 672-0892 ext. 218.