

BOROUGH OF NORWOOD
ORDINANCE NO. 2023-09

AN ORDINANCE AMENDING ARTICLE III TITLED “TREATMENT OF DISCHARGES BY RESTAURANTS” IN CHAPTER 189 OF THE CODE OF THE BOROUGH OF NORWOOD

- A. Every establishment referred to in this article shall be subject to inspection during all business hours by the Health Officer or his/her designee.
 - B. Every such establishment shall at all times conform to and comply with all sanitary regulations contained herein and in accordance with N.J.A.C. 8:24 and affecting or concerning the handling, manufacture, preparation, storage, sale or exposure of all food or beverages.
 - C. Grease trap installation and maintenance.
- (1) Definitions. As used in this section, the following terms shall have the meanings indicated:

GREASE TRAP/GREASE INTERCEPTORS

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 into the wastewater system of the Borough. A grease trap must be installed in such a manner as to facilitate easy inspection and cleaning.

MAINTENANCE OF GREASE TRAPS/GREASE INTERCEPTORS

Grease traps must be maintained and inspected to ensure that they are never allowed to reach more than 3/4 of their capacity.

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.

- (2) Installation and maintenance of grease traps.
- (a) Grease traps shall be maintained and inspected to ensure effective operation. Grease traps shall be easily accessible for cleaning and inspection. The grease trap installation shall be in continuous operation at all times.
 - (b) Grease trap cleaning shall be done as needed. A maintenance log, including the time, date and signature of the person performing the cleaning, shall be kept on the premises and shall be readily available for inspection by the Health Officer or his/her designee. If it is determined that the system is not sufficient, the cleaning shall be increased or a larger unit shall be installed. Inspection records shall be maintained for a minimum period of five years.
 - (c) Grease trap additives shall only be used with the approval of the Health Officer or his/her designee. All removed material shall be disposed of in accordance with all state and federal regulations. All maintenance logs and manifests shall be maintained on the premises and made available upon request at the time of inspection by the Health Officer or his/her designee. These logs and records shall be maintained for a minimum period of five years.
 - (d) All food establishments must employ, at their own expense, a licensed plumber to conduct an annual

inspection of their grease traps and connecting wastewater lines to ensure that waste oil and grease is being adequately removed from the wastewater being discharged into the sewer system and the wastewater being introduced into the sewer system is less than 140° F. The licensed plumber conducting the inspection shall provide a formal inspection report to both the food establishment and to the Borough Department of Health. This inspection report must contain the plumber's observations with regard to the efficiency of the grease trap, the amount of oil and grease found in the connecting wastewater lines, the percentage of oil and grease being removed from wastewater being discharged into the sewer system, the temperature of the wastewater being discharged into the sewer system and the maintenance and effectiveness of the grease trap. The formal inspection shall be submitted within three weeks of the inspection date. Each food establishment shall cooperate with the Health Officer or his/her designee in the furnishing of copies of maintenance logs to the Borough Department of Health. Inspections by the Health Officer or his/her designee shall be conducted at least annually or more frequently if the Health Officer or his/her designee determines that grease traps contain more than 3/4 of their capacity or if other conditions exist which warrants more frequent inspections.

- (e) No food establishment will be issued a license to operate within the Borough without presenting the plumbing inspection and inspection logs to the Department of Health with the license application, excepting those establishments which sell packaged goods and/or do not produce products that require a grease trap.
- (f) An inspection fee, in addition to the annual food establishment license fee, shall be imposed upon any food establishment as follows:
 - [1] For each inspection carried out pursuant to a complaint when such inspection results in a determination that said establishment is in violation of the State Sanitary Code or of any municipal ordinance or state and federal regulation relating thereto.
 - [2] For each reinspection carried out after either a failure of the regular inspection or failure of an inspection carried out pursuant to a complaint as set forth in this section.
 - [3] There shall be a fee for each inspection in the amount of \$100.
- (g) For all new construction or installation, waste disposals and commercial dishwashers shall not discharge into the grease trap / interceptor.
- (h) Any person or entity who is in violation of any of the provisions of this section shall be subject to a fine not to exceed the maximum penalty permitted under § A of Chapter 174-1, General Provisions, of the Code of the Borough of Norwood, and a court appearance for violations of this section shall be mandatory. Each violation of any of the provisions of this section and shall be deemed and taken to be a separate and distinct offense for each day that same is violated.

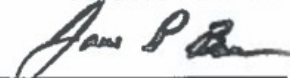
Introduced and passed first reading: May 11th 2023
Passed second reading: May 24, 2023

ATTEST:



Jordan Padovano, Borough Clerk

APPROVED BY:



James P. Barsa, Mayor