

Grease Interceptor Variance Request

Date: _____

Facility Information :

Facility Name: _____

Facility Mailing Address: _____

Company Name: _____

Company Address: _____

Contact/Title: _____

Telephone: _____

A variance is to provide specific exceptions to the Fats, Oils and Grease (FOG) ordinance for the City/County of Butte-Silver Bow. The FOG variance is intended to give food handling facilities an avenue to provide substantial evidence to modify FOG grease interceptor requirements while still meeting the intent of the City FOG Control Ordinance. If the variance request is approved and modifications are granted, all other requirements of the FOG Sector Control Policy, and any other requirements, remain in effect.

I understand that if a variance request is approved and substantial changes are later made in terms of food service (menu or production), seating capacity, or handling procedures, the variance may become void. I also understand that if this facility does not comply with all conditions of approval that may be made in granting this variance request or, if the City subsequently obtains evidence that excessive FOG is entering the sanitary sewer collection system from this facility or contributes to a sanitary sewer overflow, the variance may become void.

In completing this Variance Request, I certify under penalty of law that this document and all attachments were prepared under my direction or my supervision of qualified personnel. To the best of my knowledge, the information submitted herein is true, accurate, and complete. I am aware that there are significant penalties for submitting false information for knowledge of violations.

Signature of Authorized Representative / Date

Grease Interceptor Variance Request

Check the box below that applies to your business.

☐ **Variance from Grease Interceptor Requirement Due to Installation**

Restrictions. A grease trap may be authorized instead of a grease interceptor if it is demonstrated that the installation of a grease interceptor is physically impractical due to lack of space on the property.

☐ **Variance from Grease Interceptor Requirement Due to Grease Generating Capabilities.**

1. A grease trap rather than a grease interceptor may be adequate if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease in a quantity sufficient to require a grease interceptor due to menu, seating capacity, and number of meals served.
2. A grease trap or grease interceptor may not be required if a facility can demonstrate that food preparation and service do not generate fats, oil, and grease. For example, businesses with no food prep other than food warming, businesses serving ready to eat packaged, or unpackaged items.

☐ **Variance from Grease Interceptor Pumping Frequency.** The pumping frequency determined in the BSB FOG Sector Control Policy may be decreased for a grease interceptor. The following conditions must be met to apply for a pumping frequency variance:

1. The Interceptor continues to operate properly and be maintained. No more than 25 percent (%) of its volume is occupied by accumulated grease and food waste.
2. At no time can the discharge from the grease interceptor exceed 100 mg/L total oil and grease concentration, or visible oil sheen.
3. Submit 2 consecutive grease interceptor pump out reports with application.



- 1. Written explanation for the need to vary from the City/County of Butte-Silver Bow FOG Sector Control Policy.**

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

Reviewed by Butte-Silver Bow:

Department

Name/Title

Date

Pretreatment Coordinator

Public Works Director

Variance Request is:

- ☐ Approved
- ☐ Denied
- ☐ Requires More Information

If approved, the City/County of Butte-Silver Bow allows the following specific exemption(s) to the FOG Program.

With the following conditions:

