ORDINANCE AMENDING CHAPTER 13.04 SEWER SYSTEM; PROHIBITED DISCHARGES BY ADDING A NEW SECTION 13.05 GREASE INTERCEPTORS REQUIRED (FIRST READING)

TOWN COUNCIL APRIL 21, 2020



WHY MANAGE GREASE

- Grease in sewer lines
 - Public health issue
 - ✓ Can cause backups into homes / businesses
 - Result in overflows impacting property and creeks and ultimately our water supply
 - Increased cost to maintain lines





WHY MANAGE GREASE

- Grease at wastewater treatment plants
 - ✓ Can cause interference with treatment
 - ✓ Increases costs for management





BACKGROUND

- Already required by Plum Creek Water Reclamation Authority (PCWRA) Rules and Regulations
 - ✓ All new food service facilities
 - ✓ Stub outs required on all new commercial buildings
 - Existing food service facilities without a variance
 - Food services facilities definition
- PCWRA is a referral agency for Town development
 - ✓ Timing of communication on requirements
 - Lack of understanding of requirements in development community



GOAL OF NEW ORDINANCE

- Clarify the requirement for the development community and people in the food service industry in Town
- Improve communication of the requirement during development or leasing/modifying/improving space for a food service facility
- Ensure early notification of developers and business owners of the requirement
- Make our plan review staff intimately familiar with the requirements/sizing/design of these systems so they can help developers and business owners



OUTREACH / RECOMMENDATIONS / BUDGET

Outreach

- Economic Development Council
- Developer's Roundtable
- Letters to leasing agents
- **Recommendations**
- Staff
- Commission

Budget

Minimal impacts





THANK YOU

QUESTIONS

• Recommended Motion: *"I move to approve Ordinance 2020-004 as introduced by title on first reading."*