

Local Law Filing

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STATE OF NEW YORK
DEPARTMENT OF STATE
FILED
AUG 31 1998

Allyn H. K. [Signature]
Secretary of State

~~County~~

~~City~~

~~Town~~

Village

of New Paltz

Local Law No. 11 of the year 1998.

A local law Amending Sewer Use Regulations in the Village of New Paltz
(Insert Title)

Be it enacted by the Board of Trustees of the
(Name of Legislative Body)

~~County~~

~~City~~

~~Town~~

Village

of New Paltz

as follows:

[See text annexed]

(If additional space is needed, attach pages the same size as this sheet, and number each.)

**LOCAL LAW AMENDING SEWER USE REGULATIONS
IN THE VILLAGE OF NEW PALTZ**

Be it enacted by the Board of Trustees of the Village of New Paltz as follows:

Section 1. LEGISLATIVE INTENT. The purpose of this local law is to amend the regulations regarding the installation and maintenance of grease and oil traps and interceptors for all food service facilities in the Village of New Paltz.

Section 2. AMENDMENT. The provisions of §46.64 of Chapter 46 of the Municipal Code of the Village of New Paltz, as enacted by Local Law No. 22 of the year 1978, are hereby amended to read as follows:

§46.64 Grease and oil interceptors

A. When required.

Grease and oil traps and interceptors shall be installed at all premises of commercial kitchen and restaurants engaged in the preparation or service of food for the proper handling of liquid wastes containing grease in excessive amounts, flammable wastes, or other harmful ingredients prior to entering the Village wastewater collection system. Interceptors shall not be required for private living quarters or dwelling units.

B. Construction, general.

Grease and oil interceptors shall be constructed of impervious materials capable of withstanding abrupt and extreme changes in temperature. They shall be of substantial construction, watertight, and equipped with easily removable covers which, when bolted in place, shall be gastight and watertight.

C. Existing Installations.

When in the opinion of the Superintendent, an existing installation is incapable of handling liquid waste, the owner shall install a 1000-gallon precast exterior grease interceptor if there is available space on the premises. The manufacturer's specification and installation plan must be reviewed and approved by the Superintendent prior to installation. When adequate space is not available on the premises, a 100-lb. grease trap shall be installed inside the building, at a maximum distance from hot water discharges, as acceptable to the Superintendent. All interceptors shall be located as to be readily and easily accessible for cleaning and inspection. The manufacturer's specification and the installation plan from the owner must be reviewed and approved by the Superintendent prior to installation. All installations shall comply with New York State Department of Environmental Conservation (NYSDEC), Ulster County Health Department and local laws governing this type of construction.

D. New Construction.

All food service facilities hereafter established shall be fitted with separate grease traps of pre-cast concrete having a minimum one thousand (1,000) gallon capacity exterior to the structure, and accessible for inspection and pump-out, except that any food service facility with a seating capacity in excess of one hundred fifty (150) seats shall be provided with a grease trap with a minimum capacity of two thousand (2,000) gallons. All installations shall comply with NYSDEC, Ulster County Health Department and local laws governing this type of installation.

E. Pre-existing non-conforming uses.

All food service facilities which do not have grease and oil traps and interceptors at the premises shall install such interceptors in accordance with the requirements of this section no later than April 1, 1999.

F. Maintenance.

All grease and oil interceptors shall be maintained at the owner's expense in continuously efficient operation at all times. The grease and oil interceptor shall be pumped out when it is at 80% of its intended capacity and the contents disposed of at a NYSDEC approved disposal facility.

G. Inspection.

All installations shall be readily accessible and open to inspection by the Superintendent or his designee at any time. If during the time of inspection it is determined that the interceptor is at or above capacity, and not adequately performing its intended function, the owner of the facility will be given 72 hours from the time of the inspection to have a licensed contract hauler pump out and properly dispose of the contents. The owner shall then contact the Superintendent for a reinspection. If the owner is found to be in non-compliance with these maintenance and inspection requirements, the Superintendent shall notify the Building Inspector who shall issue and serve an appearance ticket to the owner and pursue the remedies set forth in §46.100 of this Chapter.

H. Record Keeping.

The owner of each facility responsible for the installation and maintenance of grease and oil traps and interceptors shall maintain a pump-out log which will include the proper recording of pump-out dates. It shall also include receipts indicating service dates and pump out volumes from the hauler. This information shall be made available to the Superintendent at the time of inspection.

Section 3. EFFECTIVE DATE. This local law shall take effect ten days after it is filed with the Department of State of the State of New York.