



NOTICE OF VIOLATION(NOV)
FATS, OILS & GREASE
PRETREATMENT PROGRAM

DATE: _____

FOOD PREPARATION ESTABLISHMENT: _____

OPERATOR/OWNER: _____

ADDRESS: _____

Dear _____,

On _____ The Stamford WPCA INSPECTOR _____

conducted an inspection of the grease handling and disposal methods at your facility located at

_____ in Stamford, CT. for compliance with the

“Policies and Procedures for Pretreatment of discharge of FATS, Oils, & Grease.

The following violations were identified during the inspection of the FOG interceptor:

1	<input type="checkbox"/> Repeat notification 1 st 2 nd 3 rd final NOV	2	<input type="checkbox"/> Unit not registered
3	<input type="checkbox"/> Unit not installed properly	4	<input type="checkbox"/> Not easily accessible for maintenance
5	<input type="checkbox"/> Daily cleaning of indoor units	6	<input type="checkbox"/> Unit is not hardwired
7	<input type="checkbox"/> Screening basket absent or not cleaned	8	<input type="checkbox"/> Diversion baffles damaged or missing
9	<input type="checkbox"/> Skimmer / Pump not working properly	10	<input type="checkbox"/> Heater element not working properly
11	<input type="checkbox"/> Improper grease collection container	12	<input type="checkbox"/> Grease on the floor
13	<input type="checkbox"/> No grease bin.	14	<input type="checkbox"/> Unknown grease disposal site.
15	<input type="checkbox"/> Outdoor unit inaccessible	16	<input type="checkbox"/> Inadequate pumping of outdoor unit
17	<input type="checkbox"/> Outdoor unit baffles missing or damaged	18	<input type="checkbox"/> Outdoor unit inlet outlet Tees damaged
19	<input type="checkbox"/> Inadequate cleaning of outdoor unit	20	<input type="checkbox"/> Improper disposal of grease
21	<input type="checkbox"/> Poor record keeping	22	<input type="checkbox"/> Poor posting of signs

23	<input type="checkbox"/> Garbage grinder connected to unit
25	<input type="checkbox"/> Poor cleaning of exhaust hoods
27	<input type="checkbox"/> Unit not sized for usage

24	<input type="checkbox"/> Missing screen in pre-rinse sink
26	<input type="checkbox"/> Additives being used to loosen FOG
28	<input type="checkbox"/> Poor or inadequate training of employees

Failure to properly maintain fats, oils, and grease pretreatment equipment in accordance with the permitting requirements of the Stamford Water Pollution Control Authority and the Stamford Department of Health and Social Services can result in fines, loss of your food service license, or enforcement action for the Connecticut Department of Environmental Protection.

The deficiencies noted in the Inspection checklist above must be corrected within the following timetable.

- Equipment not registered ----- within 30 days after NOV
- Equipment not properly installed ----- within 60 days after NOV
- Major Violations (Outdoor and Indoor) --- within 30 days after NOV or as directed
- Minor Violations ----- within 15 days after NOV

For additional information is needed to correct the violations refer to Stamford Water Pollution Control Authority FATS, OILS, & GREASE ABATEMENT POLICIES AND PROCEDURES MANUAL

information is also available on the City of Stamford web site www.cityofstamford.org/wpca/fog

Sincerely,

Compliance officer
Stamford WPCA

CC: Stamford Dept. of Health & Social Services
Connecticut Department of Environmental Protection