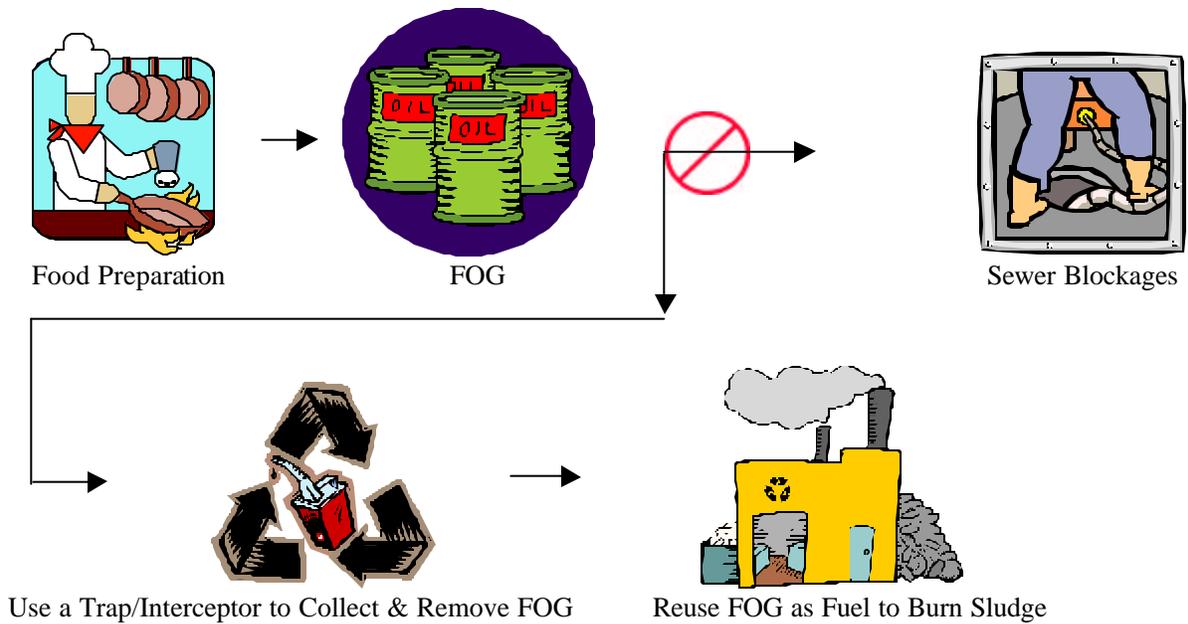




STATE OF CONNECTICUT  
DEPARTMENT OF ENVIRONMENTAL PROTECTION  
BUREAU OF WATER MANAGEMENT  
PLANNING & STANDARDS DIVISION  
860-424-3704

# General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments



Issuance Date: September 30, 2005

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# General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

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# General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments

## Section 1. Authority

This general permit is issued under the authority of Section 22a-430b of the General Statutes.

## Section 2. Definitions

Terms used in this general permit shall have the same definitions as contained in Section 22a-423 of the General Statutes and Section 22a-430-3(a) of the Regulations of Connecticut State Agencies. As used in this general permit, the following definitions shall apply:

“*Authorized activity*” means any activity authorized by this general permit.

“*Authorized agent*” means the water pollution control authority or its designee. In municipalities where no water pollution control authority exists, the authorized agent shall be the local building official.

“*Authorized discharge*” means a discharge authorized under this general permit.

“*AGRU*” or “*Automatic grease recovery unit*” means an interior grease interceptor that separates grease from the wastewater by active mechanical or electrical means.

“*BMP*” or “*Best management practice*” means a practice, procedure, structure or facility designed to prevent or minimize environmental damage, or to maintain or enhance environmental quality. BMPs include without limitation, treatment requirements, operating procedures, practices to control spillage or leaks, sludge or waste disposal, or providing for drainage from raw material storage.

“*Change in ownership*” means a change in warranty deed or lease agreement.

“*Commissioner*” means commissioner as defined by Section 22a-2(b) of the General Statutes.

“*Department*” means the department of environmental protection.

“*Facility*” means any food preparation establishment at which an authorized discharge originates.

“*Fats, oils and grease*” or “*FOG*” means any fats, oils and grease generated from the food preparation process.

*“Food preparation establishment”* means a Class III and IV food service establishment as defined by Section 19-13-B42 of the State of Connecticut Public Health Code or any other facility discharging fats, oil, and grease above the effluent limits in Section 5(c)(2) of this general permit such as but not limited to restaurants, hotel kitchens, hospital kitchens, school kitchens, bars, factory cafeterias, retail bakeries and clubs.

*“General Statutes”* means the Connecticut General Statutes.

*“Grease trap/interceptor”* means any device or equipment designed to separate fats, oils and grease from wastewater while allowing water to flow through.

*“Grease trap/interceptor cleaner”* means any person regularly offering to the general public services of cleaning or servicing of grease trap/interceptors including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage.

*“Individual permit”* means a permit issued to a named permittee under Section 22a-430 of the General Statutes.

*“Local building official”* means the municipal officer or other designated authority charged with the administration and enforcement of the State Building Code in accordance with Section 29-253 of the General Statutes or a duly authorized representative.

*“Maximum daily flow”* means the greatest volume of wastewater that is discharged during a 24-hour period.

*“Municipality”* means municipality as defined by Section 22a-423 of the General Statutes.

*“Non-renderable”* means fats, oils and grease generated from the food preparation processes that have been contaminated with other materials, thereby prohibiting this material from being rendered.

*“Permittee”* means a person who or municipality which is authorized by this general permit to initiate, create, originate or maintain a wastewater discharge containing fats, oils and grease at a food preparation establishment.

*“Person”* means person as defined by Section 22a-423 of the General Statutes.

*“POTW”* means Publicly Owned Treatment Works.

*“POTW authority”* means the Superintendent or Chief Operator of the Publicly Owned Treatment Works.

*“Regional collection/transfer/disposal site”* means a facility approved in accordance with law for the collection, transfer or disposal of fats, oils, grease and food waste which in Connecticut means a POTW or privately owned treatment works that is approved by the commissioner for the transfer, separation or disposal by incineration or other methods of fats, oils, grease and food waste from the wastewater of a facility. Pursuant to Section 22a-174-33 of the Regulations of Connecticut State Agencies related to Title V Sources, an in-state regional incinerator must have an operating permit that lists FOG as a source of fuel.

*“Render”* means the process used to clarify or extract fats, oils and greases by melting.

*“Renderable FOG”* means uncontaminated fats, oils and grease from the food preparation process that can be used as a source of material that is free of impurities and can be recycled into products such as animal feed and cosmetics.

*“Renderer”* means a person who collects and manages renderable FOG.

*“Renovation”* means any physical modification of the facility's food preparation area, food service area and/or dining area in excess of \$20,000 in any one calendar year or a cumulative total in excess of \$40,000 commencing from the effective date of this general permit to the compliance date of July 1, 2011, as established in Section 5(a)(2) of this general permit. The dollar value shall be the sum of all renovations for all building permits issued to the facility in a calendar year or from the effective date of this general permit to the compliance date of July 1, 2011, for the food preparation, floor service and dining areas, as determined by the local building official.

*“Site”* means geographically contiguous land or water on which an authorized activity takes place or on which an activity for which authorization is sought under this general permit is proposed to take place. Non-contiguous land or water owned by the same person and connected by a right-of-way which such person controls and to which the public does not have access shall be deemed the same site.

*“Wastewater associated with a facility”* means wastewater containing fats, oils and grease from a food preparation establishment.

*“Water pollution control authority”* means a water pollution control authority established pursuant to Section 7-246 of the Connecticut General Statutes.

### **Section 3. Authorization Under This General Permit**

#### **(a) Eligible Activities**

The following discharge of wastewater associated with a facility, as defined in this general permit, is authorized by this general permit, provided the requirements of subsection (b) of this section and the conditions of Section 5 of this general permit are satisfied:

Any wastewater discharge associated with a facility which discharges to a sanitary sewer line and then to a POTW or a privately owned or State owned sewage treatment works.

Any other discharge of water, substance or material into the waters of the State is not authorized by this general permit, and any person who or municipality which initiates, creates, originates or maintains such a discharge shall first apply for and obtain authorization under Sections 22a-430 or 22a-430b of the General Statutes.

**(b) *Requirements for Authorization***

This general permit authorizes the discharge listed in subsection (a) of this section provided:

(1) The grease trap/interceptor, AGRU, or other approved unit is installed in accordance with local ordinances.

(2) Coastal Area Management

Such discharge is consistent with all applicable goals and policies in Section 22a-92 of the General Statutes, and will not cause adverse impacts to coastal resources as defined in Section 22a-93 of the General Statutes.

(3) Endangered and Threatened Species

Such discharge does not threaten the continued existence of any species listed pursuant to Section 26-306 of the General Statutes as endangered or threatened and will not result in the destruction or adverse modification of habitat designated as essential to such species.

(4) Code of Federal Regulations

Such discharge is not subject to any provision of Title 40, Parts 403 through 471 of the Code of Federal Regulations.

**(c) *Geographic Area***

This general permit applies throughout the State of Connecticut for all sites connected to sanitary sewers.

**(d) *Effective Date and Expiration Date of This General Permit***

This general permit is effective on the date it is issued by the commissioner, and expires ten (10) years from such date of issuance.

**(e) *Effective Date of Authorization***

An activity is authorized by this general permit on the date the general permit becomes effective or on the date the activity commences, whichever is later.

**(f) *Revocation of an Individual Permit***

If a discharge which is eligible for authorization under this general permit is presently authorized by an individual permit, such individual permit may be revoked by the commissioner upon a written request by the permittee. If the commissioner revokes such individual permit in writing, such revocation shall take effect on the effective date of authorization of such discharge under this general permit.

**(g) Issuance of an Individual Permit**

If the commissioner issues an individual permit for a discharge authorized by this general permit, this general permit shall cease to authorize that discharge as of the date such individual permit is issued.

**Section 4. Registration Requirements**

No registration is required with the department for authorization under this general permit.

**Section 5. Conditions of This General Permit**

**(a) Compliance Schedule**

A permittee shall assure that every authorized discharge is conducted in accordance with the following schedule:

- (1) A facility, which begins discharging after the effective date of this general permit, shall comply with all conditions of this general permit before initiating such discharge.
- (2) A facility, which began discharging on or before the effective date of this general permit, with a grease trap/interceptor not in compliance with Section 5(b) of this general permit shall comply with all conditions of this general permit no later than July 1, 2011 with the following exceptions:
  - (A) A change in ownership of the facility shall require compliance with all conditions of this general permit within 60 days of the change in ownership.
  - (B) A renovation of the facility shall require compliance with all conditions of this general permit as part of the renovation.
  - (C) The authorized agent may, as necessary, designate any area or areas of its sewer system as a problem area related to fats, oils and grease. Such designation shall be by a formal action of the authorized agent and shall be based upon evidence of excessive fats, oils and grease including sanitary sewer overflows, excessive maintenance or any means of inspection. Upon notification by the authorized agent, any facility within the problem area designation shall comply with all conditions of this general permit within a reasonable time schedule established by the authorized agent.

**(b) Treatment Requirements**

An authorized discharge shall meet the specifications in either (1) or (2) of this subsection; however, the permittee may request the use of other units as established in Section 5(b)(3) of this general permit.

- (1) Outdoor In-Ground Grease Trap/Interceptor
  - (A) The grease trap/interceptor shall be installed on a separate building sewer line servicing kitchen flows and shall be connected to those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include:
    - (i) pot sinks;
    - (ii) pre-rinse sinks;
    - (iii) any sink into which fats, oils, or grease are likely to be introduced;
    - (iv) soup kettles or similar devices;
    - (v) wok stations;
    - (vi) floor drains or sinks into which kettles may be drained;
    - (vii) automatic hood wash units;
    - (viii) dishwashers without pre-rinse sinks; and
    - (ix) any other fixtures or drains that are likely to allow fats, oils and grease to be discharged.
  - (B) An outdoor, in-ground grease trap/interceptor shall have a minimum depth of four (4) feet and a minimum volume of:
    - (i) The volume equivalent to the maximum daily flow over a twenty-four (24) hour period from all fixtures connected to the grease trap/ interceptor based on water meter records or other methods of calculation as approved by the authorized agent, or
    - (ii) 1000 gallons, whichever is greater.
  - (C) The grease trap/interceptor shall be watertight and constructed of concrete or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the grease trap/interceptor. Grease trap/interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.
  - (D) If the grease trap/interceptor is constructed of concrete the following requirements shall apply:
    - (i) All concrete grease trap/interceptors shall be produced with minimum 4,000-psi concrete per ASTM standards with four (4) to seven (7) percent air entrainment.

- (ii) The minimum liquid depth of the grease trap/interceptor shall be thirty-six (36) inches, measured from the bottom of the tank to the outlet invert.
  - (iii) The air space provided between the liquid height and the underside of the tank top shall be a minimum of eight (8) inches.
  - (iv) All structural seams and/or lifting holes shall be grouted with non-shrinking cement or similar material and coated with a waterproof sealant. In areas where seasonal high ground water is at an elevation greater than the bottom of the grease trap/interceptor, but below the top of the grease trap/interceptor, the exterior of the grease trap/interceptor including the exterior top, sides and bottom shall be coated with a waterproof sealant creating a water tight condition for the tank. In areas where seasonal high ground water is at an elevation greater than the top of the grease trap/interceptor, the exterior of the manhole extensions to grade shall be coated with a waterproof sealant creating a watertight condition for the extension.
  - (v) The invert elevation of the inlet shall be between three (3) inches and six (6) inches above the invert elevation of the outlet.
- (E) All non-concrete tanks shall meet the requirements set forth in Sections 5(b)(1)(C) and 5(b)(1)(D)(ii), (iii), and (v) of this general permit.
- (F) Separate cleanout covers shall be provided over the inlet and outlet of the grease trap/interceptor so as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be constructed of a material sufficient to withstand the traffic load. Where concrete covers are used, the lid must either weigh a minimum of fifty-nine (59) pounds or contain a locking mechanism to prevent unauthorized entrance. The manholes, extensions, and inlet and outlet access holes to the grease trap/interceptor shall have a minimum inside diameter of seventeen (17) inches.
- (G) The inlet and outlet piping shall be PVC ASTM D 1785 Schedule 40 with rubber compression gaskets or solvent weld couplings. The joints must meet ASTM D 3212 specifications. The authorized agent may approve other piping materials for use. The minimum diameter of the inlet and outlet piping shall be four (4) inches. The inlet and outlet shall utilize a tee-pipe fitting on the interior of the grease trap/interceptor. The tee-pipe of the inlet and outlet shall extend to within twelve (12) inches of the bottom and at least five (5) inches above the static liquid level of the tank.
- (H) The grease trap/interceptor shall be set level on a consolidated, stable base so that no settling or tipping of the grease trap/interceptor can occur.

- (I) The outlet discharge line from the grease trap/interceptor shall be directly connected to a sanitary sewer.
- (J) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the grease trap/interceptor unless approved by the authorized agent.
- (K) The grease trap/interceptor shall be located so as to maintain separation distances from well water supplies based on flow at the distances set forth in Section 19-13-B51d of the Public Health Code.
- (L) Minimum separation distances shall be maintained between the grease trap/interceptor and items such as but not limited to buildings, watercourses, drains, etc. as listed in local municipal ordinances.
- (M) Should the authorized agent notify the permittee that testing is required, the testing shall be performed in either one of the following manners:
  - (i) Vacuum Test - Seal the empty tank and apply a vacuum to four (4) inches (50mm) of mercury. The tank is acceptable if 90% of vacuum is held for two (2) minutes.
  - (ii) Water-Pressure Test - Seal the tank, fill with water, and let stand for twenty-four (24) hours. Refill the tank. The tank is acceptable if the water level is held for one (1) hour.

(2) Automatic Grease Recovery Unit (AGRU)

The AGRU shall meet the following requirements:

- (A) An AGRU(s) shall be installed immediately downstream of each fixture or multiple fixtures listed in subsection (b)(1)(A) of this section.
- (B) The AGRU shall be sized to properly pre-treat the measured or calculated flows for all connected fixtures or drains.
- (C) The AGRU shall be constructed of corrosion-resistant material such as stainless steel or plastic.
- (D) Solids shall be intercepted and separated from the effluent flow using an internal or external strainer mechanism. This mechanism shall be an integral part of the unit.
- (E) The unit shall operate using a skimming device, automatic draw-off, or other mechanical means to automatically remove separated fats and oils. This automatic skimming device shall be either hard wired or cord & plug connected electrically and controlled using a timer or level control. The operation of the

automatic skimming device shall be field adjustable. The AGRU shall operate no less than once per day.

- (F) The AGRU shall be fitted with an internal or external flow control device to prevent the exceedence of the manufacturer's recommended design flow.
- (G) The AGRU shall be located so as to permit easy access for maintenance.
- (H) No fixture or drain other than those listed in subsection (b)(1)(A) of this section shall be connected to the AGRU unless approved by the authorized agent.
- (I) All AGRUs shall be designed and installed in accordance with the manufacturer's specifications.

(3) Other Approved Unit

If the permittee requests the use of a unit other than an outdoor in-ground grease trap/interceptor or an AGRU, the proposed permittee must demonstrate that the other unit can reliably meet the effluent limitations established in Section 5(c) of this general permit. Only after receiving written approval by the authorized agent will the permittee be authorized to install the unit.

(4) Diminimus Discharges

At the request of the permittee, the authorized agent may grant a waiver of the treatment requirements of Sections 5(b)(1) through 5(b)(3), inclusive, of this general permit if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge when considering, including but not limited to, the frequency of operation, the volume of flow and the potential for fats, oils and grease based upon the menu.

**(c) Effluent Limitations**

- (1) At no time shall the pH of the wastewater discharged from the grease trap/interceptor, AGRU or other approved unit and prior to mixing with any other wastewater from the facility be less than five (5.0) nor greater than ten (10.0) standard units at any time.
- (2) At no time shall the concentration of fats, oils, and grease in wastewater from the grease trap/interceptor, AGRU, or other approved unit and prior to mixing with any other wastewater from the facility exceed 100 milligrams per liter. All analyses shall be conducted according to the current method as listed in Title 40 CFR 136 or as approved in writing by the department. The current method, as of 2005, is EPA 1664.

**(d) *Pollution Prevention/Best Management Practices (BMP)***

- (1) No valve or piping bypass equipment that could prevent the discharge of wastewater associated with the facility from entering appropriate treatment equipment shall be present at such facility.
- (2) Renderable fats, oils, and grease shall only be disposed of in separate storage containers for recycling by a renderer. No renderable fats, oils, and grease shall be discharged into grease trap/interceptors or AGRUs, sanitary sewers, dumpsters or storm sewers.
- (3) At a minimum, the permittee shall perform quarterly inspections of all grease trap/interceptors.
- (4) An outdoor in-ground grease trap/interceptor shall be completely emptied by a grease trap/interceptor cleaner whenever 25% of the operating depth of the grease trap/interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months whichever is more frequent. The permittee may request approval for a less frequent cleaning interval from the authorized agent following a minimum one-year of operation of the grease trap/interceptor. The permittee shall be required to show through at least four quarterly inspections or other means of determining fats, oils, grease and settled solids that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The authorized agent may extend the minimum frequency of cleaning in writing beyond three (3) months based upon the quarterly inspections. The permittee shall maintain a written log on-site of grease trap/interceptor cleaning and maintenance, shall maintain copies of the grease trap/interceptor cleaner's receipts and shall maintain a copy of such approval for five (5) years.
- (5) For cleaning or servicing of grease trap/interceptors, including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage, the permittee shall hire a grease trap/interceptor cleaner.
- (6) All AGRUs shall be maintained in accordance with the manufacturer's recommendations.
- (7) For disposal in Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of at a regional collection/transfer/disposal site. For disposal outside of Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of in an environmentally accepted manner.
- (8) The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means, chemicals, or biological additives that will cause the release of fats, oils, and grease from the grease trap/interceptor.

- (9) No food grinder or food pulper shall discharge to any grease trap/interceptors, AGRUs or other approved units.
- (10) All wastewater flows connected to the grease trap/interceptors shall be screened to prevent solids from entering the treatment units. Screened solids shall be disposed of in accordance with applicable solid waste regulations.

**(e) Reporting and Record Keeping Requirements**

- (1) A written log of all inspections required pursuant to subsections (d)(3) and (d)(4) of this section shall be maintained for each discharge authorized by this general permit. The log shall document:
  - (A) the date of the inspection;
  - (B) the inspector's name, title and signature;
  - (C) the depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and
  - (D) any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.
- (2) Except as provided in subsection (e)(1) of this section, the permittee shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available in writing to the authorized agent upon request.
- (3) Immediately upon learning or having reason to believe that an authorized discharge may cause or has caused a sewer blockage or may adversely affect the operations of a POTW, the permittee shall notify the POTW Authority.
- (4) Records required under this subsection as well as installation of a grease trap/interceptor as specified in either Section 5(b)(1), Section 5(b)(2), or Section 5(b)(3) of this general permit shall be sufficient to demonstrate compliance with the effluent limits established in Sections 5(c)(1) and 5(c)(2) of this general permit.

**(f) Recording and Reporting Violations**

- (1) If any analytical results from monitoring data elected to be done by the permittee or other information indicates that a violation of an effluent limitation or another condition of this general permit has occurred, the permittee shall immediately take steps to identify and correct any and all conditions causing or contributing to such violation. A log of such violations shall be maintained on site and contain, at a minimum, the following information:
  - (A) The permit condition(s) or effluent limitation(s) violated;

- (B) The analytical results or other information demonstrating such violation;
  - (C) The cause of the violation, if known;
  - (D) Dates and times during which the violation continued;
  - (E) If the violation was not corrected immediately upon being discovered, the anticipated time it is expected to continue; and upon correction, the date and time of correction;
  - (F) Steps taken and planned to reduce, eliminate and prevent a reoccurrence of the violation, and the dates such steps have been or will be executed; and
  - (G) The name, title and signature of the individual recording the information and the date and time of such recording.
- (2) If any analytical results indicate the pH exceeds the limitation listed in subsection (c)(1) of this section by greater than one unit or lower than one unit, or that fats, oils, and grease exceed the limitation listed in subsection (c)(2) of this section, the permittee shall immediately notify the POTW Authority.

**(g) *Regulations of Connecticut State Agencies Incorporated Into This General Permit***

The permittee shall comply with all applicable law, including without limitation the following Regulations of Connecticut State Agencies, which are hereby incorporated into this general permit as if fully set forth herein:

- (1) Section 22a-430-3: General Conditions
  - Subsection (b) General - subparagraph (1)(D) and subdivisions (2), (3), (4), and (5)
  - Subsection (c) Inspection and Entry
  - Subsection (d) Effect of a Permit - subdivisions (1) and (4)
  - Subsection (e) Duty to Comply
  - Subsection (f) Proper Operation and Maintenance
  - Subsection (g) Sludge Disposal
  - Subsection (h) Duty to Mitigate
  - Subsection (i) Facility Modifications, Notification - subdivisions (1) and (4)
  - Subsection (j) Monitoring, Records and Reporting Requirements - subsections (1), (6), (7), (8), (9) and (11) [except subparagraphs (9)(A)(2), and (9)(C)]
  - Subsection (k) Bypass
  - Subsection (m) Effluent Limitation Violations
  - Subsection (n) Enforcement
  - Subsection (o) Resource Conservation
  - Subsection (p) Spill Prevention and Control
  - Subsection (q) Instrumentation, Alarms, Flow Recorders
  - Subsection (r) Equalization

(2) Section 22a-430-4: Procedures and Criteria

Subsection (p) Permit Revocation, Denial, or Modification

Subsection (t) Discharges to POTWs - Prohibitions

Appendices

**(h) *Duty to Correct and Report Violations***

Upon learning of a violation of a condition of this general permit, a permittee shall immediately take all reasonable action to determine the cause of such violation, correct such violation and mitigate its results, prevent further such violation, and report in writing such violation and such corrective action to the commissioner and POTW Authority within five (5) days of the permittee's learning of such violation. Such report shall be certified in accordance with subsection (j) of this section.

**(i) *Duty to Provide Information***

If the commissioner requests any information pertinent to the authorized discharge or to compliance with this general permit, the permittee shall provide such information within thirty (30) days of such request. Such information shall be certified in accordance with subsection (j) of this section.

**(j) *Certification of Documents***

Any document, including but not limited to any notice, information or report, which is submitted to the department under this general permit shall be signed by the permittee or by a duly authorized representative of the permittee in accordance with Section 22a-430-3(b)(2)(A) of the Regulations of Connecticut State Agencies, and by the individual or individuals responsible for actually preparing such document, each of whom shall certify in writing as follows:

“I have personally examined and am familiar with the information submitted in this document and all attachments thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief. I understand that a false statement made in the submitted information may be punishable as a criminal offense, in accordance with Section 22a-6 of the General Statutes, pursuant to Section 53a-157b of the General Statutes, and in accordance with any other applicable statute.”

**(k) *Date of Filing***

For purposes of this general permit, the filing date of any document is the date such document is received by the department. The word “day” as used in this general permit means the calendar day; if any date specified in the general permit falls on a Saturday, Sunday, or legal holiday, such deadline shall be the next business day thereafter.

**(l) *False Statements***

Any false statement in any information submitted pursuant to this general permit may be punishable as a criminal offense, in accordance with Section 22a-6, under Section 53a-157b of the General Statutes.

**(m) *Correction of Inaccuracies***

Within fifteen days after the date a permittee becomes aware of a change in any information in any material submitted pursuant to this general permit, or becomes aware that any such information is inaccurate or misleading or that any relevant information has been omitted, such permittee shall correct the inaccurate or misleading information or supply the omitted information in writing to the commissioner. Such information shall be certified in accordance with subsection (j) of this section.

**(n) *Other Applicable Law***

Nothing in this general permit shall relieve the permittee of the obligation to comply with any other applicable federal, state and local law, including but not limited to the obligation to obtain any other authorizations required by such law.

**(o) *Other Rights***

This general permit is subject to and does not derogate any present or future rights or powers of the State of Connecticut and conveys no rights in real or personal property nor any exclusive privileges, and is subject to all public and private rights and to any federal, state, and local laws pertinent to the property or activity affected by such general permit. In conducting any activity authorized hereunder, the permittee may not cause pollution, impairment, or destruction of the air, water, or other natural resources of this state. The issuance of this general permit shall not create any presumption that this general permit should or will be renewed.

**(p) *Change in Ownership or Permittee***

Upon a change in the ownership or the permittee of a food preparation establishment, the new owner or permittee shall comply with the requirements of Section 3(b), the compliance schedule of Section 5(a) and the operating conditions of Sections 5(b) through (o), inclusive, of this general permit.

## Section 6. Commissioner's Powers

### (a) *Abatement of Violations*

The commissioner may take any action provided by law to abate a violation of this general permit, including the commencement of proceedings to collect penalties for such violation. The commissioner may, by summary proceedings or otherwise and for any reason provided by law, including violation of this general permit, revoke a permittee's authorization hereunder in accordance with Sections 22a-3a-2 through 22a-3a-6, inclusive, of the Regulations of Connecticut State Agencies. Nothing herein shall be construed to affect any remedy available to the commissioner by law.

### (b) *General Permit Revocation, Suspension, or Modification*

The commissioner may, for any reason provided by law, by summary proceedings or otherwise, revoke or suspend this general permit or modify it to establish any appropriate conditions, schedules of compliance, or other provisions which may be necessary to protect human health or the environment.

### (c) *Filing of an Individual Permit Application*

If the commissioner notifies a permittee in writing that such permittee must obtain an individual permit if he wishes to continue lawfully conducting the discharge authorized by this general permit, the permittee may continue conducting such discharge only if he files an application for an individual permit within thirty (30) days of receiving the commissioner's notice. While such application is pending before the commissioner, the permittee shall comply with the terms and conditions of this general permit. Nothing herein shall affect the commissioner's power to revoke a permittee's authorization under this general permit at any time.

Issued Date: September 30, 2005

GINA McCARTHY.

Commissioner

This is a true and accurate copy of the general permit executed on September 30, 2005 by the Commissioner of the Department of Environmental Protection.