protection of the Board's POTW for the construction and use of house sewers and connections to the POTW, for the construction and use of all other connections thereto, and for the regulation, collection, rebating and refunding of such sewerage service charges as may be needful or necessary from time to time, provided that Council shall have the right to alter, supplement or revoke such rules and regulations.
No person shall violate any of the rules or regulations made and promulgated by the Board as aforesaid, and any such person shall be subject to the provisions of Section 933.48.

NOTICE AND HEARING

933.53 REQUIREMENTS.

All statutory requirements of this section shall be compiled with in regard to proper notice to all of the users of the services afforded by such sanitary sewerage system and the owners of property served or to be served thereby and others interested, concerning the proposed rates and charges and an opportunity to be heard thereon by such users and property owners.

UTILITY INTERFERENCE; TAMPERING

933.54 INTERFERENCE WITH SEWERS BY TELEPHONE LINES OR CONDUITS, GAS OR WATER MAINS.

No person or public utility shall erect any telephone, telegraph or high tension line or conduit, or lay or construct any gas or water mains or any other construction of whatsoever nature in any street, alley or other public place, which will now or at any future time, interfere with the present or any future sewers or sewerage system of the Board. When it is found that any such telephone, telegraph or high tension line, or any telephone, telegraph or high tension conduits, or any gas or water mains do or shall interfere with the present sewers or sewerage system or any future sewers or sewerage system, then the same shall be immediately removed or altered, as the case may be, by the person or public utility maintaining the same, so as not to interfere with the sewer or sewerage system, upon ten days' notice from the Board, and unless the same are so removed or altered, as the case may require, then the Board shall have the right to remove or alter the same and the cost thereof may be charged to the owner thereof, and if the same is not immediately paid, the Board may collect the same in any action at law, or serve upon any public utility violating the provisions of this section a notice to show cause why its franchise should not be revoked.

933.55 CUTTING OR BREAKING SANITARY OR COMBINATION SEWER.

No person shall cut, break or pierce any Board sanitary or combination sewer or appurtenance thereof, or place, introduce or connect any tube, pipe, trough or conduit into any sanitary or combination sewer or appurtenance thereof, without having first obtained a consent, in writing, from the Board to do so.

933.56 GREASE. The following paragraphs are specific for managing Fats, Oils and Greases generated from cooking establishments discharging to the Board's collection system. Permitting, inspections, enforcement and fees for the following Articles are administered through Sections 933.01 through 933.51.

(1) Definitions.

a) Board- means the Huntington Sanitary Board or their duly authorized representative.

b) Fats, oils and grease (FOG) - means groups of substances with similar physical characteristics that are detectable quantitatively on the basis of their common solubility in an organic solvent, usually originating from animals or vegetables. These substances are measurable using analytical test procedures established in 40 CFR 136, as amended from time to time. All are sometimes referred to herein as grease or greases.

c) Food Service Establishments (FSE)- means those establishments that engage in activities of preparing, serving, or otherwise making available for consumption foodstuffs and that use one or more of the following preparation activities: cooking by frying (all methods); baking (all methods); boiling; blanching; roasting; toasting; or poaching. Also included are infrared heating, searing, barbecuing, and any other food preparation activity that produces a hot, non-drinkable food product in or on a receptacle that requires washing.

d) Executive Director- The person designated by the Sanitary Board to supervise the operation of the publicly-owned treatment works and who is charged with certain duties and responsibilities by this article. The term also means a Duly Authorized Representative of the Executive Director.

e) Non-cooking establishments- means those establishments primarily engaged in the preparation of precooked foodstuffs that do not include any form of cooking. These include cold dairy and frozen foodstuffs preparation and serving establishments.

f) User- means any person who contributes causes or permits the contribution or discharge of wastewater into the POTW, including persons who contribute such wastewater from mobile sources, such as those who discharge hauled wastewater.

g) Operator- means the person responsible for the overall operation of the commercial establishment.

h) Person- means any individual, partnership, co-partnership, firm, estate, governmental entity or any other legal entity, or their legal representatives, agents or assigns, or employee thereof.

i) Grease trap or interceptor- means a device for separating and retaining fats, oils and grease from the wastewater prior to entering the sanitary sewer collection and treatment system. All are sometimes referred to herein as grease interceptors.

j) Minimum design capability- means the design features of a grease interceptor and its ability or volume required to effectively intercept and retain greases from grease-laden wastewaters discharged to the public sanitary sewer.

k) Prewash sink- means a sink generally located prior to the dishwasher. This sink is usually equipped with a sprayer to remove food particles from dishes, prior to entering the dishwasher.

l) Authorized Hauler-A sanitary hauler approved by the Huntington Sanitary Board in accordance with this article who is authorized to perform inspection, cleaning, and grease disposal for food service establishments (FSE).

m) Digital Manifest-Software provided by the Huntington Sanitary Board to track grease trap maintenance and pumpouts.

2) Prohibitions.

a) No person shall discharge any wastewater into the sewer system of the Board that contains fats, oil or grease in excess of 160 milligrams per liter of wastewater. Oil and grease shall be determined by collecting four grab samples evenly spaced throughout normal business hours and analyzing separately. The average of all four results shall be less than 160 milligrams per liter.

b) No person shall discharge any wastewater to the grease interceptor during the cleaning process, including, but not limited to, the decanting of water from the truck of a third party contracted to clean the grease interceptor. Tap water may be used to aid in cleaning the grease interceptor.

3) Grease Interceptors.

a) Requiremtents. All FSE's are required to have a grease interceptor or trap properly installed in accordance with and all applicable requirements of the West Virginia Building Code-Plumbing (current edition)

b) Grease traps/interceptors shall be required to receive the drainage from fixtures and equipment from grease-laden waste located in food preparation areas, such as in restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias, clubs, and other institutions. Grease traps/interceptors shall receive waste only from fixtures that allow fats, oils, or other grease to be discharged. Fixtures and equipment shall include, but are not limited to: pot sink, soup kettles or similar devices, work stations, floor drains or sinks in which kettles are drained, automatic hood wash units, and dishwashers without pre-rinse sinks. Dishwashers shall only be included, when necessary, in order to capture grease that cannot otherwise be contained.

c) The location of the grease trap shall be within 30 feet of the fixtures served. When physical limitations disallow a grease trap/interceptor installation within 30 feet, requests for approval will be reviewed on an individual basis.

d) Where food waste grinders connect to a grease trap/interceptor, a solids interceptor shall separate the solids from the discharge before connecting to the grease trap/interceptor. The solids interceptor shall be sized and rated for the discharge of the food waste grinder. Emulsifiers, chemicals, enzymes, and bacteria shall not discharge into the food waste grinder.

e) The external grease trap/interceptor shall be a minimum of one hundred fifty (150) gallons capacity; however, the minimum recommended size is one thousand (1000) gallons. Larger grease traps/interceptors may be a requirement depending upon the loading. The size of the external grease trap/interceptor shall be determined by using the sizing formula found at the West Virginia Department of Health and Human Resources website.

f) In the event an internal grease trap/interceptor is approved for use, the largest capacity grease trap/interceptor which can be properly installed to allow for maintenance and cleaning shall be used. Internal grease traps/interceptors shall not be approved for new construction.

g) Modified septic tanks are commonly used for external grease traps/interceptors; however, the influent structure (inlet baffle) must be at least four feet from the effluent structure, and the tank must have at least 30" of liquid depth. The effluent baffle or tee must be submerged by at least 75 percent but no more than 85 percent of liquid depth. Metal septic tanks are not allowed for use as a grease trap/interceptor.

h) Access covers must be provided over both the influent structure and the effluent structure Access covers shall be at least 18" in diameter. If inlet and outlet access openings are less than 18", a larger center access opening must be available, and accessible at the surface, to allow for grease management, servicing, and cleaning. Sealed risers with tamper-resistant lids must be provided to the surface over all required points.

i) The requirements in the policy do not apply to those facilities currently utilizing a grease interceptor or a new or extensively remodeled facility whose plans and specifications have received prior written approval by the Board or their designee prior to the effective date of this policy.

j) A grease interceptor shall be installed, at no cost to the Board, in any establishment where the quantity of fats, oil, and grease in its wastewater is likely to exceed 160 milligrams per liter at any time. Said establishments include, but are not limited to, all restaurants, cafeterias, bakeries, meat processing operations, schools, universities, churches, daycares, jails, hospitals, service stations and/or other facilities that prepare food for resale, patients, or club members.

k) In any establishment that is required to install a grease interceptor, the owner and/or operator of the facility shall properly operate and maintain the grease interceptor, so that the wastewater discharged from the facility does not contain fats, oil or grease at or above prohibited levels at any time.

l) In any establishment that is required to install a grease interceptor, the owner/operator of the facility shall not:

i. Discharge any quantities of fats, oil or grease into the sewer system not associated with the normal cleaning of cooking utensils and/or containers in which food is cooked, prepared, served or stored;

ii. Allow the grease interceptor to accumulate grease/ solids constituting more than twenty-five percent (25%) of the total liquid depth;
iii. Introduce any additives, bacteria or enzymes for the purpose of emulsifying the grease;
iv. Alter the grease interceptor in any manner that reduces the efficiency;
v. Connect plumbing fixtures into which fats, oils and grease are not discharged to the grease interceptor;
vi. Install the grease interceptor in such a manner as to make inspection and maintenance of the grease interceptor difficult.

d) Any establishment that has a prewash sink shall connect the sink to a grease interceptor. If it is not possible to connect the prewash sink to an existing grease interceptor, then a separate trap shall be installed for the prewash sink. Prewash sinks shall have a screening devise to remove solids from the wastewater. A garbage disposal at this point is prohibited.

(5) Grease Interceptor Size.

a) Grease interceptor size shall be in accordance with West Virginia Department of Health and Human Resources sizing data sheet (form SS-195).

j) All grease interceptors shall be of a type, design, and capacity approved by the Board or appointed designee and shall be readily and easily accessible for user cleaning and Board inspection. All such grease interceptors shall be serviced and emptied of waste content to maintain Minimum Design Capacity or effective volume of the grease interceptors, but not less often than every thirty days, unless the Board determines an alternate frequency.

b) The user shall remove any accumulated grease and sludge as required, but at intervals of no longer than thirty (30) days at the use's expense. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle and thereby reduce the effective volume of the grease interceptor.

c) The Board may exempt an otherwise covered facility from the requirements of this article if the owner/operator of the facility demonstrates to the satisfaction of the Board that its wastewater will not contain fats, oil or grease in excess of 160 milligrams per

liter. A request shall be made in writing to the Board along with a copy of the menu, and a list of kitchen equipment (number of sinks, dishwasher, fryer, etc.);

d) The Board reserves the right to re-evaluate the facility at its discretion if changes in the menu or other business operations, or problems in the sewer system, will warrant the installation of a grease interceptor.

e) The use of automatic grease removal systems is conditionally permissible, upon prior written approval by the Board. Any establishment using this equipment shall operate the system in such a manner that the discharge limit for grease, as measured from the unit's outlet is consistently achieved.

5) New Construction.

a) New Facilities. FSE's which are newly proposed or constructed, or existing food service facilities which will be expanded or renovated to include a food service facility, where such a food service facility did not previously exist, shall be required to install a grease interceptor or trap according to the requirements of the West Virginia Building Code-Plumbing (current edition)

b) No non-grease laden sources will be connected to those lines intended for grease interceptor service.

c) Prior to construction, the contractor and/or operator of the new facility shall submit the following to the Board:

i. Plans and specifications for the grease interceptor proposed to be installed.
ii. Site plan showing grease interceptor location and fixture(s) to be served.
iii. Seating capacity of the facility; and
iv. Calculation of the required size of the grease interceptor. Restaurants, cafeterias, or any other facility that prepares food for resale, patients or club members shall calculate the required size as set forth in subsection (d)(1) hereof, but in no case shall the grease interceptor be smaller than 250 gallons. The installation and/or construction of the grease interceptor may not occur until written approval of the plans or specifications, site plan, and size is received from the Board.

6) Existing facilities. FSE's existing prior to the date of the Boards Ordinance shall be permitted to operate and maintain existing grease interceptors or traps provided their grease interceptors or traps are in good operating condition. The Board may require an existing facility to install a new grease interceptor or trap that complies with the requirements of the West Virginia Building Code-Plumbing (current edition) or to modify or repair any noncompliant plumbing or existing grease interceptor or trap when any one or more of the following conditions exist:

(a) The facility is found to be contributing grease in quantities sufficient to cause line stoppages or necessitate increased maintenance on the wastewater collection system.
(b) Grease concentrations exceed 160mg/l on wastewater effluent as determined by sampling performed by the inspector.
(c) The facility has an irreparable or defective grease interceptor or trap.
(d) Remodeling of the food preparation or kitchen waste plumbing system is performed which required a plumbing permit to be issued by the City of Huntington.
(e) The facility is sold or undergoes a change of ownership.
(f) The facility does not have plumbing connections to a grease interceptor or trap in compliance with the requirement.

7) Permits.

a) No establishment shall operate a grease interceptor without a grease interceptor permit. In order to obtain a grease interceptor permit, the owner and/or operator of an establishment that is required to have a grease interceptor permit by this article shall submit a complete permit application, including plans and specifications, site plan, seating capacity of the facility, appropriate fee as detailed in the Board's Schedule of

Rates, and the calculation of the required size of the grease interceptor to the Board at least sixty (60) days prior to the date the facility begins operation. The Board shall approve or reject the application in writing within ninety (90) days of its submission.

i) In the event the application is approved, the owner and/or operator shall install the grease interceptor, or modify an existing grease interceptor, in accordance with the plans and specifications and shall notify the Board when said installation/modification is completed. The notification shall occur at least ten (10) days prior to the date the facility begins operations. A grease interceptor permit shall not be issued until the Board has inspected the grease interceptor.

b) Permits shall be issued for a specified time period not to exceed three years. A permit may be issued for a period less than three (3) years at the discretion of the Board.

c) Permits may be re-assigned or transferred to a new owner and/or operator only with written prior approval of the Board.

Permits may be terminated for the following reasons:

i. Failing to properly install, operate or maintain the grease interceptor.
ii. Refusing to allow timely access to the facility premises, the grease interceptor, and the grease interceptor records.
iii. Failing to pay the permit fee.
iv. Failing to meet effluent limitations; and
v. Failing to maintain accurate grease interceptor records.

d) The owner and/or operator shall apply for permit renewal by submitting a completed permit application including the appropriate fees as determined by the Board per Section 933.21 sixty (60) days prior to expiration of the existing permit. An expired permit will continue to be effective and enforceable until the permit is reissued if the application has been submitted in a timely manner and the failure to reissue the permit prior to the permit expiration of the previous permit is not due to any act or failure to act on the part of the owner and/or operator.

e) Existing facilities that are required to obtain a grease interceptor permit by this article shall submit a completed permit application within sixty (60) days of the date of the passage of this article. The Board shall review each application and, if necessary, inspect each facility, to determine whether it is in compliance with the provisions of this article. If the facility is in compliance, the Board shall issue the owner and/or operator a grease interceptor permit. In the event the facility is not in compliance, the Board will issue a Notice of Violation, pursuant to subsection (h) hereof. The initial permit application will be accepted as an approved permit for the purposes of this article until such time as the Board has completed its review of the application; if the completed application has been submitted in a timely manner and the failure to issue the permit is not due to any act or failure to act on the part of the owner and/or operator.

8) Disposal.

a) Facilities that clean their grease interceptors and dispose of the grease themselves must maintain, and have available for inspection by the Board, a log for the previous three (3) years which contains the following information:

i. The date and time the grease interceptor was cleaned;
ii. The volume, in gallons, of fats, oils and grease removed;
ii. The method of disposal.
iii. The place of disposal.

b) Facilities that employ third parties to clean their grease must maintain, and have available for inspection by the Board, receipts for the previous three (3) years from said third parties reflecting the date and time of the removal, the volume removed, and the amount paid for services, as well as receipts from the facility where the third party disposed of the grease. A representative of the facility must be present when a third party cleans a grease interceptor.

c) Interceptor pumping frequency. Each FSE shall have its grease interceptor pumped by a **authorized hauler** in accordance with section 9 Grease Haulers.

d) Failure to keep said log or receipts shall be sufficient grounds for the termination of the facility's grease interceptor permit.

e) Failure to use a preferred hauler will be sufficient grounds for the termination of the facility's grease interceptor permit.

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9) Grease Haulers (Authorized Haulers)

a) Grease hauler registration. Any person, firm, or business desirous of collecting, pumping, or hauling grease interceptor or trap wastes from businesses located within the City limits shall be required to register with the Board. It shall be unlawful for any grease hauler to clean or pump out grease interceptors or traps within the City limits without being registered. Registration shall be effective for a period of three years. The registration required by the Board shall be in addition to any other permits, registrations, or occupational licenses required by federal, state and local agencies having lawful jurisdiction. The registration is not trasferable.

b) Application. To register with the Board, a grease hauler shall submit a completed application form to the Director. The Director shall approve, deny or approve with conditions all applications by written notice within forty-five (45) calendar days of the Board's receipt of the completed application form. The grease hauler shall be registered prior to providing grease hauling services within the City limits. The application shall require, but not limited to the following information:

c) List of all trucks or vehicles used to clean interceptors or traps, which include vehicle make, model, year, identification number, color, tank capacity, proof of insurance, and tag number.

d) List of all drivers or personnel used to clean interceptors or traps, including proof of valid driver's licenses.

e) List of all disposal sites.

f) Registration renewal. An application for registration renewal shall be submitted on the appropriate renewal form at least forty-five (45) calendar days prior to the expiration date of the existing registration by each applicant wishing to provide grease hauling services in the City limits.

g) Spill reporting. Any accident, spill, or other discharge of grease, solids, or gray water, which occurs within the City, shall be reported to the Board's Wastewater Treatment Plant by the grease hauler as soon as possible but not longer than twenty-four (24) hours after the incident. The grease hauler shall comply with all procedures and reporting requirements contained in federal, state, and local regulations. The grease hauler shall be responsible for all clean-up procedures and costs.

h) Reporting. Haulers shall submit at time of pump out a completed log form via the Board's digital manifest program completed reports that include the following.

i. Hauler name
ii. Hauler permit number
iii. FSE name, address
iv. Date of service
v. The volume of fats, oil and grease removed
vi. disposal site name, address
vii. date of disposal
viii. disposer permit number

10) Record keeping. Grease haulers shall retain and make available for inspection and copying, all records related to grease interceptor or trap pumping and grease disposal. A Huntington Sanitary Board paper manifest or digital pump out report shall be required to be signed by the grease hauler certifying the accuracy of the information on the manifest. The manifest shall include, but not be limited to, name, location, date, and time of the facility serviced, estimated gallonage removed from interceptor or trap, disposal times, dates, locations, and amounts. These records shall remain available for a period of at least three (3) years. The failure to provide information to the Board within ten (10) days of a written request is a violation of this article.
11) Vehicle inspection. Grease haulers shall permit the Board to inspect grease hauler's registered vehicles and records.
12)Disposal. Wastes removed from each grease interceptor or trap shall be disposed of at a grease disposal facility permitted to receive such wastes. Grease, solid material, gray water removed from interceptors or traps shall not be returned to any grease interceptor, trap, private sewer line, or to any portion of the Board's treatment works, except for food service facilities that use a two-compartment pump truck where the compartments are fully separate with their own valve system, so there is no cross contamination between the gray water with the solids and grease. With this type of equipment, gray water may be re-introduced back into the interceptor if the wastewater effluent grease concentrations do not exceed 160 mg/l.
13) It is the responsibility of the preferred hauler to ensure that the vehicle used to transport waste is permitted with the Huntington Sanitary Board and is in compliance. A digital manifest, and log system, is used to control the transporting and disposal of all applicable liquid waste generated in the City of Huntington. It is the responsibility of the preferred hauler to ensure that each manifest is properly filled out and that all documents are properly submitted to the Huntington Sanitary Board's digital manifest system and the waste collected is properly documented.
14) All authorized haulers must also follow and comply with local, state, and federal guidelines and laws.

(15) Inspection.

a) The Board shall have the right to enter any facility covered by this article without prior notice to inspect and test the grease interceptor and related fixtures and plumbing, and inspect the facility's log or third party receipts. Any violations found during inspection shall be noted on an inspection form. A subsequent Notice of Violation will be sent to the owner and/or operator of the facility by First Class mail, which will give said owner and/or operator fourteen days to correct the violation. Extensions of the fourteen-day period may be granted for good cause shown. Failure to correct the violation may result in the termination of the facility's grease interceptor permit. Nothing in this article, however, shall limit the Board's right to pursue the remedies set forth in the City of Huntington's Sewer Use Article, in addition to the remedies set forth herein.

b) It shall be the responsibility of the grease hauler to inspect an interceptor during, or immediately after pumping procedure to ensure that the interceptor is clean and that all fittings and fixtures inside the interceptor are in working condition and functioning properly. If the interceptor is not functioning properly, the grease hauler shall notify the owner in writing and in the notes section of the HSB digital reporting system. The notice shall include a sufficient description of the malfunction.

16) Enforcement.

a) Grease interceptor and trap enforcement

1. Food Service Establishments: Whenever the Board's inspector determines that a grease interceptor or trap needs pumping, repairs, maintenance, or replacement, enforcement shall be as follows:

Notice of Violation (NOV). The inspector conducting the inspection shall immediately notify the FSE owner that a violation exists and issue the owner a NOV stating the nature of violation.

Inspection and Re-inspection. If a grease interceptor or trap must be re-inspected because of deficiencies found during a previous inspection, and all of the deficiencies have been corrected, a re-inspection fee shall be charged to the food service facility.

b) When the Board finds that provisions of this article have been violated, and issues a Notice of Violation, as set forth in subsection (h) hereof, the operator may file a written objection to the Notice of Violation with the Board within ten days of the date of said Notice. Said written objections must set forth with specificity the reasons for said objection.

c) Upon receipt of the operator's written objection to the Notice of Violation, the Board shall determine whether said objection raises an issue of disputed fact material to the alleged violation. If the Board determines that a material issue of disputed fact has been raised, the Board shall schedule the matter for a hearing.

d) After review of the evidence, if the Board concludes that this article has been violated, it may issue an Order revoking the operator's grease interceptor permit and establishing conditions which the operator must meet in order to receive a new grease interceptor permit, terminating sewer service to the facility, or such other remedy as justice requires.

e) If any person violates a provision of this article, any Order of the Huntington Sanitary Board issued under subsection (h) hereof, or any term or condition of a permit issued under this article, the Board's attorney may commence an action for appropriate legal and/or equitable relief in Court, including, but not limited to, enjoining further commercial activity at the facility until the operator has complied with the requirements of this article. The Board may also recover reasonable attorney's fees, court costs, court reporter fees and other expenses of litigation in said action.

f) If an obstruction of a Board sewer main(s) occurs that causes sewer overflow to the extent that an impact on the environment is realized and that said overflow or failure of the sanitary sewer collection system to convey sewage can be attributed in part or in whole to an accumulation of grease in the Board's sewer main(s), the Board will take appropriate enforcement actions, as stipulated in the Board use articles, against the generator or contributor of such grease.

2.Authorized Hauler. The items below are required to be accurate and completed on the manifest ticket. It is the responsibility of the Authorized Hauler to ensure that all employees are aware of these requirements. Falsification or failure to comply will result in revocation of preferred hauler status and will not be able to conduct business in the City of Huntington as well as other Federal, State, and Local enforcement.

a. Generator's business name, address, and telephone number
b. Wate tank and trap compacity
c. Generator/Representative name
d. Date producer was serviced
e. Transporter business name, address and telephone number
f. Huntington Sanitary Board permit number
g. Gallons removed from grease trap
h. Driver name and signature
i. Date and time waste were collected/transported
j. Disposal business name, address, and telephone number
k. Date and time Waste were received by disposer

NOTE: ALL DATA SUPPLIED BY Authorized HAULERS IS PROPRITARY AND WILL BE CONFIDENTIAL.

SEVERABILITY

If any provision of this ordinance is invalidated by any court of competent jurisdiction, the remaining provisions shall not be affected and shall continue in full force and effect.

EFFECTIVE DATE

This article shall be in full force and effect immediately following its passage, approval, and publication, as provided by law.

ARTICLE 941
Disposal of Hauled Septage Wastes

EDITOR'S NOTE: Article 941 was revised and reenacted by an Article passed March 10, 1997. Subsequent amendments to Article 941 will be indicated by legislative histories at the end of the affected section.

941.01 Where disposal permitted; permit required.
941.02 Application for, issuance and term of permit.
941.03 Information required upon application for permit.
941.04 Suspension or revocation of permit.
941.05 Amount and payment of service charge.
941.06 Septage waste hauler permit.
941.07 General conditions for discharge of non-domestic waste.
941.08 Permit modifications.
941.09 Permit transfer.
941.10 Wastewater discharge permit revocation.
941.11 Non-domestic waste generators.
941.12 Analytical requirements.
941.13 Penalty
941.99 Reserved

Hauled industrial or non-domestic waste is subject to Article 933 through 933.51 of this Ordinance.
The following paragraphs are specific for managing septage haulers discharging to the Board's wastewater treatment plant. Permitting, inspections, enforcement and fees for the following Articles are administered through Articles 933.01 through 933.51.

941.01 WHERE DISPOSAL PERMITTED; PERMIT REQUIRED