

**BEAVER BOROUGH  
BEAVER COUNTY, PENNSYLVANIA  
ORDINANCE 870**

**AN ORDINANCE OF THE BOROUGH OF BEAVER, BEAVER COUNTY,  
PENNSYLVANIA, REGARDING GREASE TRAP REQUIREMENTS FOR FOOD  
PREPARATION FACILITIES AND RESTAURANTS IN THE BOROUGH OF  
BEAVER**

**WHEREAS**, per the Borough Code at 8 P.S. section 3301.1, the Borough Council is authorized to enact Ordinances as may be necessary for the maintenance of the health, safety, morals, general welfare and cleanliness and the beauty, convenience, comfort and safety of the Borough and its residents;

**WHEREAS**, the Borough Council of the Borough of Beaver, Beaver County, Pennsylvania, (hereinafter “Borough Council”) has determined it is in the best interests of the Borough of Beaver that the requirements for grease traps in food preparation facilities and restaurants in the Borough be regulated and maintained;

**NOW THEREFORE, BE IT ORDAINED AND ENACTED** by the Borough Council of the Borough of Beaver, in lawful session duly assembled, and it is hereby **ORDAINED AND ENACTED** as follows:

**SECTION 1. Title.**

This Ordinance shall be known and may be cited as the “Grease Trap Requirement for Food Preparation Facilities and Restaurants in the Borough of Beaver Ordinance.”

**SECTION 2. Definitions.**

As used in this Ordinance, the following terms shall have the meanings indicated:

**FOOD PREPARATION FACILITY**

Includes any food establishment, in any building, room or place or any portion thereof or appurtenance thereto, where human food or drink is mixed, cooked or otherwise prepared,

offered for sale, sold, served or given with or without charge to patrons, customers or guests for consumption; provided, however, that this does not include the serving of food in residential homes and dwellings to the resident family or its guests.

**GREASE INTERCEPTOR**

An interceptor whose rated flow exceeds 35 gallons per minute and which is located underground outside the building.

**GREASE STORAGE CONTAINER**

A grease storage container is an external or internal container with lid of various sizes that holds used grease awaiting pick up by a grease recycling company.

**GREASE TRAP**

An interceptor whose flow rate is 35 gallons per minute or less and which is located inside the building. Grease traps shall be rated for a minimum 22.5 gallons per minute.

**RESTAURANT**

Includes any public eating place where regular meals are prepared, offered for sale, sold and served to patrons, customers or guests for compensation, based on the price charged for and generally paid at the conclusion of each meal. The words "regular meals," as used herein, mean meals generally consisting of courses, embracing some kind of meat or its equivalent, vegetables, bread, pastry, beverage and accompaniments, served at more or less regular intervals.

**SECTION 3. Plumbing to be in good repair.**

Every building or room occupied or used as a restaurant or food preparation facility shall be well drained. All soil pipes, waste pipes, drains or other plumbing fixtures shall be of adequate size to enable a passage of any waste intended to pass through it to the main public sewer. All drains, sewers, waste and soil pipes, traps and water in gas pipes shall, at all times, be kept in good repair and order so that no gases or odor shall escape therefrom and so that the same shall not leak, and all vent pipes shall be kept in good order and repair and free from obstruction.

**SECTION 4. Installation of grease interceptors and traps.**

A. Every restaurant or food preparation facility that has flow-through rates of 35 gallons per minute or less, shall install an internal grease trap in certain existing structures used at the restaurant or food preparation facilities. For flow-through rates exceeding 35 gallons per minute, an external, underground grease interceptor must be installed in all existing structures, new structures, or changes of use involving restaurants or food preparation facilities.

B. Said grease trap or interceptor shall be installed at an appropriate location along the sewer line between the restaurant and/or food preparation facility and the line's entry into the main public sewer line. An inspection-site tee shall be installed between the interceptor discharge and shall connect to the public sewer system. All installations shall be done accordance with instructions of the Beaver Borough Municipal Authority and subject to their inspection.

C. No solid waste devices, such as waste grinders, disposals, potato peelers, etc., shall discharge through the grease trap or grease interceptor. Only potentially grease-laden fixtures may discharge through the trap or interceptor.

D. All installations, change of fixtures, or alterations to the plumbing will require plan and permit approval. Plan and permit approval will be required prior to work performed by both the UCC compliance agency for the Borough, representative of the Beaver Borough Municipal Authority, and the Health Officer.

**SECTION 5. Maintenance of grease interceptors and traps.**

A. All grease interceptors and grease traps shall be maintained and kept in good working order at all times. The interceptor or trap shall limit the amount of grease discharged into the public sewer system to levels not exceeding those permitted by the Beaver Borough Municipal Authority.

B. It shall be the duty and responsibility of any owner, lessee or agent of any restaurant or food preparation facility to, at a minimum, annually inspect the grease interceptor or trap. A written record shall be kept of all inspections. The inspection record shall, at a minimum, list the name (inspector and company), address and phone number of the inspection/disposal company, the method and frequency of cleaning schedule and the date of the cleaning/inspection. Such records shall be presented to the Borough upon request. A more frequent cleaning/inspection

schedule may be ordered to be performed by the facility when it is determined by the Borough that the facility is discharging excessive amounts of grease to the public sewer system.

**SECTION 6. Grease Storage Container Maintenance.**

- A. Grease containers shall be placed in a location that is approved by the Borough so that is not a public nuisance by appearance or foul odor.
- B. The container and surrounding areas must be at all times maintained in a clean state.
- C. The lid must always remain closed.
- D. In situations where this container is shared, all parties that empty grease into it shall be held accountable.
- E. Records of the disposal of the grease shall be maintained by the owner, lessee or agent of any restaurant or food preparation facility. Such records shall be presented to the Borough upon request.

**SECTION 7. Appeals.**

An appeal of the decision by the Borough representatives that a grease trap is required can be appealed to the COG UCC Appeals Board. The appeal to COG must be submitted within thirty (30) days of the Borough's decision.

**SECTION 7. Violations and penalties.**

Whosoever violates any of the provisions of this Ordinance shall, upon conviction thereof, be sentenced to pay a fine of up to one-thousand dollars (\$1,000.00). Each day that a violation continues after a conviction shall be deemed a separate offense. The Borough reserves the right to seek restitution of any damages caused as a result of a violation of this Ordinance

**SECTION 8. Right of entry.**

In the discharge of duties, the municipal Code Enforcement Officer or authorized representative shall have the authority to enter at any reasonable hour any restaurant or food preparation facility in the jurisdiction to enforce the provisions of this article.

**SECTION 9. Inspection.**

The municipal Code Enforcement Officer or authorized representative (i.e. Health Officer) will complete an inspection at a minimum of one time per year. More frequent inspections may be required following noncompliance of this Ordinance to ensure compliance with this ordinance.

**SECTION 10. Fees.**

- A. An inspection fee shall be paid and is due to the Borough within 14 days in the amount as indicated on the Borough's schedule of fees, which can be changed by Council by approval of a resolution. At the time of the passage of this Ordinance the application fee and initial inspection fee is \$100.00. A re-inspection fee is \$50.00.
- B. Any additional inspections for noncompliance of this Ordinance, shall be considered separate and a fee shall be paid for each inspection.

**SECTION 11. Severability.**

If any provision of this ordinance shall be determined to be unlawful, invalid, void or unenforceable, then that provision shall be considered severable from the remaining provisions which shall continue in full force and effect.

**SECTION 12. Repeal of Conflicting Ordinances.**

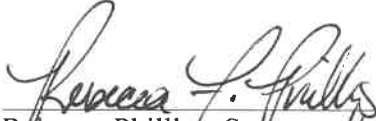
Any ordinance or part of ordinance conflicting with such provisions of this ordinance is hereby repealed to the extent of such conflict.

**SECTION 13. Effective date.**

This Ordinance shall be in full force and effective January 1, 2025.

ORDAINED AND ENACTED by the Members of Council of Beaver Borough, Beaver County, Pennsylvania, in public meeting this 10<sup>th</sup> day of September, 2024.

ATTEST:

  
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Rebecca Phillips, Secretary

BEAVER BOROUGH COUNCIL

  
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Sean Snowden, Council President

Read and approved by me, Thomas Hamilton, Mayor of the Borough of Beaver, this 10<sup>th</sup> day of SEPTEMBER, 2024.

  
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Thomas Hamilton, Mayor