

TOWNSHIP OF

*Clark* NEW JERSEY

**NANCY A. RAYMOND**  
M.P.H.  
Health Officer  
Certified Municipal Registrar  
QPA

August 1, 2014

Dear Retail Food Owner/Operator:

On July 7, 2014, the Clark Township Council approved an amendment to the current grease trap ordinance. In essence, the amendment grants a 2 week grace period after the end of each quarter. The amendment also now requires proof in the form of invoices, labels and/or Material Data Safety Sheets.

I am enclosing a copy of the following:

1. A copy of the amendment
2. "New" quarterly grease trap form
3. Sample of a completed grease trap form
4. Sample label
5. Sample MSDS sheet

You are responsible for making your own copies of the grease trap form and making sure the information is submitted by the grace period deadline.

I will not be calling anyone as a reminder or sending out reminder/warning notice. No extensions past the grace period will be given.

Failure to comply will result in a penalty of \$1,000.00

My contact information is located on this letter head if you should have any questions. You may also access this information at [www.ourclark.com](http://www.ourclark.com), go to Departments, double click on Health, scroll down to grease traps.

Respectfully,

Nancy Raymond  
Health Officer

Cc: John Laezza, Business Administrator  
Mayor and Council

430 Westfield Avenue  
Clark, New Jersey 07066-1704  
Tel: (732) 428-8405  
Fax: (732) 388-2490  
Email: [health@ourclark.com](mailto:health@ourclark.com)

**TOWNSHIP OF CLARK**  
**Ordinance No. 14-17**  
**Adopted July 7, 2014**

Introduced: June 16, 2014 Public Hearing: July 7, 2014

Motion: Mazzarella Motion: Mazzarella

Seconded: Smith Seconded: Smith

**AN ORDINANCE TO AMEND CHAPTER 279, ARTICLE VI,  
SECTION 279-25H  
OF THE CODE OF THE TOWNSHIP OF CLARK  
ENTITLED "GREASE TRAPS"**

**BE IT ORDAINED** by the Governing Body of the Township of Clark that Chapter 279, Article VI, Sub-Section 279-25H of the Code of the Township of Clark entitled "Grease Traps" is hereby amended and supplemented, as follows:

**SECTION 1:** Delete existing Section H.

**SECTION 2:** Replace existing Section H as follows: "The operator of the affected establishment shall provide a quarterly grease trap report to the Township. Complete reports shall include the grease trap cover sheet as provided by the Township, grease trap cleaning invoice(s), grease trap bioenzyme invoice(s), and waste oil disposal records for each quarter. Quarterly reports shall adhere to the below schedule. The grace period shall mean calendar days and shall include weekends and holidays."

<u>Quarter</u>	<u>Due Date</u>	<u>Grace Period</u>
Jan 1 – March 31	March 31	April 10
April 1 – June 30	June 30	July 10
July 1 – Sept 30	Sept 30	Oct 10
Oct 1 – Dec 31	Dec 31	Jan 10

**SECTION 3:** **Inconsistent Ordinances:** Any ordinances of the Township of Clark which are inconsistent with the provisions of this ordinance are hereby repealed to the extent of such inconsistency.

**SECTION 4:** **Effective Date:** This Ordinance shall take effect upon adoption and publication, according to law.

Effective Date: July 30, 2014

ATTEST:

Edith L. Merkel  
EDITH L. MERKEL, RMC  
Township Clerk

APPROVED:

[Signature]  
BRIAN P. TOAL  
Council President

[Signature]  
SALVATORE BONACCORSO  
Mayor

Ord14/6-16Ch279GreaseTraps

	Aye	Nay	Abstain	Absent
Albanese	✓			
Barr	✓			
Mazzarella	✓			
O'Connor	✓			
Smith	✓			
Soyka	✓			
Toal	✓			

Example

**TOWNSHIP OF CLARK**  
**QUARTERLY GREASE TRAP REPORT**

Quarterly end dates: March 30, June 30, Sept, 30, December 31 of each year.  
All reports are due: April 10, July 10, Oct. 10<sup>th</sup> and January 10<sup>th</sup>. No further  
Extensions will be granted

This report covers the quarter

March , June \_\_\_\_\_, Sept \_\_\_\_\_, December \_\_\_\_\_, (enter year) \_\_\_\_\_

Name of retail food establishment: Nancy's Cafe  
Address: 430 Westfield Ave, Clark, NJ, 07066  
Tele. # 732-428-8405 Fax#: 732-388-2490  
Email address: THIS IS MANDATORY NOGONOWSKI@hotmail.com.  
Name of person in charge or responsible party: NANCY RAYMOND

Do you have a waste oil bin/dumpster/receptacle? Yes  
Do you share a waste oil bin/dumpster/receptacle with another restaurant? NO  
How many gallon of waste oil does it hold? 50 gallons.  
How often is waste oil picked up? 1x/month (submit monthly reports)  
Name of waste oil hauler Sweetheart grease disposal  
Address of waste oil hauler: 123 Main St. Clark NJ, 07066  
Telephone # of waste oil hauler: 732-123-4567

Name of company, or store, or vendor where you purchase your biochemical grease digester/enzyme from: Charles Wholesale Restaurant (submit proof)  
Address: 456 Broad St. Clark NJ, 07066  
Tele:# 123-456-6789  
Fax# 123-987-6543

How many grease traps are located in your establishment? 1  
Where are your grease traps located (list specific locations)? Under the 3 compartment sink  
Name of grease trap treatment Grease be gone (submit proof i.e. product label, Material Data Safety Sheet (MSDS))  
Is your grease trap treatment applied manually or automatically? Automatically  
How often is your grease trap treatment dispensed? 1x/day

\* Please include copies of all invoices with this form.

# Example of a label

## BIO-G GT SERIES Multi-Strain Spore Concentrate | Liquids

### OVERVIEW

Grease clogs are often the cause of slow drains, sewage back ups as well lead to pest problems and rancid odors. Restaurants, hospitals, schools, and other institutions are prohibited from directly discharging grease into the city sewer system and must take precautions to prevent oil and grease from entering the sewer lines. Because of the regulations surrounding discharge, grease traps are essential to the operation of many businesses and organizations in a community.

### DESCRIPTION

Our Bio-G Series Products are formulated specially for grease traps. Lipase enzymes target large particles of oil and grease, breaking them down into smaller particles so that the bacteria can more effectively eliminate the clogs. As grease breaks down, the pH drops. This creates a harsh environment for the helpful bacteria. The Bio-G series is a safe and effective choice for grease trap maintenance and designed to work effectively in lower pH ranges found in grease traps.

### APPLICATIONS:

DRAIN LINE & GREASE TRAPS

WASTEWATER TREATMENT

### ADVANTAGES:

REDUCES FOG, BOD, COD AND TSS OF DISCHARGE REDUCING WASTE COST AND SURCHARGES

BROAD SPECTRUM ORGANIC DEGREDDATION

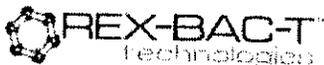
MULTIPLE PACKAGING OPTIONS

EXTENSIVE STABILITY AND SHELF LIFE

UTILIZES THE POWERFUL WASTE DIGESTING ABILITIES OF SPECIFICALLY SELECTED, BENEFICIAL BACTERIAL CULTURES, AND THE NATURAL ENZYMES PRODUCED BY THESE CULTURES

PREVENTS THE ACCUMULATION OF SLUDGE, SCUM GREASE, AND OTHER ORGANIC SOLIDS

DESTROYS ODORS NATURALLY



Example of a label

# BIO-G GT SERIES Multi-Strain Spore Concentrate | Liquids

## INSTRUCTIONS:

Directions: Complete directions on product label

Use the diluted product as follows:

**Restaurants open 24 hours:** Pour drip or pump product directly into drains during low flow periods. Usually during the day after lunch, and between midnight and 6 am.

**Restaurants open for Lunch and dinner only:** Drip, pour or pump into drains between midnight and 6 am.

**For sinks and floor drains:** 2-6 ounces per week or 4-12 ounces biweekly during low flow periods.

Grease Trap Capacity	Dosage	Intervals between 5 Gal pail changes.
100-250 gal	21 oz	30 days
250-500 gal	42 oz	15 days
500-750 gal	64 oz	10 days
750-1000 gal.	86 oz	7 days

## ENZYME PRODUCTION

- PROTEASE
- ESTERASE
- CELLULASE
- LIPASE
- AMYLASE
- UREASE
- XYLANASE

## STRAINS

MULTI-STRAIN SPORE BLEND

## TYPICAL PROPERTIES

- APPEARANCE ..... GREEN
- FRAGRANCE ..... FRESH SCENT
- FORM ..... LIQUID
- pH ..... 6.8 - 7.8
- EFFECTIVE pH range ..... 4.0 - 11.0
- EFFECTIVE TEMPERATURE RANGE ..... 5° - 50° C

## CONCENTRATES AVAILABLE

BIO-G MAX (10X)

## PACKAGING

1 Gallon, 4 x 1 Gallon CASE, 5 Gallons, 30 Gallons, 55 Gallons



P.O. Box 661

Cumming, GA 30028

(888) 886-1461

# Example of a label

**DIRECTIONS**

**FOR RESTAURANTS OPEN 24 HOURS:** Drip, pour or pump BIO-G directly into drains with BIO-PUMP during low flow periods, usually once during the day after lunch and once at night between midnight and 6 am. See chart below for daily dosage rates.

**FOR RESTAURANTS OPEN FOR LUNCH & DINNER ONLY:** Drip, pour or pump BIO-G directly into drains with BIO-PUMP between midnight and 6 a.m. See chart below for daily dosage rates.

**FOR SINKS & FLOOR DRAINS:** Use 2 - 6 ounces once per week, or 4 - 12 ounces bi-weekly during low flow periods. Use the highest dosage for drains that receive large amounts of organic matter.

**DESCRIPTION**

The continuous use of BIO-G drastically reduces plumbing maintenance costs and reduces pump-out frequency, making it the ideal grease trap maintainer. It utilizes the latest biological technology to keep grease traps and drain lines free from clogs and foul odors. The facultative bacteria offer greater continuous digestion while its spore-form allows it to resist chlorine, disinfectants and high water temperatures.

BIO-G also contains powerful special enzymes that immediately break down starch and complex carbohydrates to energize the bacterial replication of our five distinct bacterial strains. Unlike detergents that simply push grease into sewer lines, these bacterial strains work together to quickly and naturally degrade organic waste. This process not only eliminates greasy accumulations, but also helps eliminate obnoxious odors at the molecular level while a pleasant fragrance keeps traps and plumbing lines smelling fresh.



## REX-BACT<sup>®</sup>

# BIO-G

COMPLETE GREASE TRAP MAINTENANCE SYSTEM

BACTERIAL DIGESTANT FORTIFIED ENZYME SYSTEM  
DUAL ODOR CONTROL

Sold By:



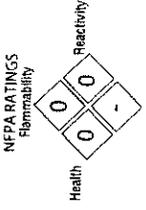
[www.rex-bac-t.com](http://www.rex-bac-t.com)

GREASE TRAP CAPACITY	DOSAGE	INTERVAL BETWEEN 5 GAL. PAIL CHANGES
Less Than 100 gals	10 ozs.	60 days
101 - 250 gals	21 ozs.	30 days
251 - 500 gal	42 ozs.	15 days
501 - 750 gals	64 ozs.	10 days
751 - 1000 gals	86 ozs.	7 days

**CAUTION**

May irritate eyes. Avoid contact with eyes and repeated or prolonged contact with skin. If splashed in eyes, flush with plenty of cool water for at least 15 minutes. If irritation persists contact a physician. Store at temperatures above 32°F and below 100°F.

KEEP OUT OF REACH OF CHILDREN



NET CONTENTS: One gallon (128 fl. oz.)

**M.S.D.S.**

1. Identification of the substance/preparation and company/undertaking.

**NAME** BIO- FLO

**MSDS 14** Envirologics  
Laboratories

**Synonyms:** Cultured Living Bacteria

**Common uses:** Liquid odor control and degreaser/grease trap, drain and septic maintenance.

**Manufacturer:** Envirologics Laboratories

Box 831414

Maricamp, Florida

34483-1414

Tel: 877.224.6356

Fax: 407.264.8469

Emergency No. (Office hours): 877.224.6356 Ext 707

Emergency No. (24 hours): 877.224.6356 Ext 709

2. Composition/information on ingredients.

Contains:

Concentrated Bacterial Cultures	48%	CAS	N/A
Water	33%	CAS	7732-18-5
Odor Control #10175	3.5%	CAS	N/A
Acusol™ Op301 Emulsion	3.5%	CAS	N/A
Nonylphenol Polyethylene Glycol Ether	10%	CAS	127087-87-0
Preservative	less than 1%	CAS	52-51-7
Odor Control #10123	1%	CAS	N/A

<u>Hazardous ingredient / impurity</u>	<u>% Conc.</u>	<u>Classification</u>	<u>Exposure</u>	<u>CAS</u>	<u>EINECS</u>
None					

3. Hazards identification.

**Classification:**

Bacterial culture non pathogenic, surfactant blend non hazardous.

4. First Aid measures.

Immediate medical attention is required in case of exposure by inhalation, contact with skin or eyes, or if swallowed.

<u>Exposure Route</u>	<u>Symptom</u>	<u>Treatment</u>
<b>Inhalation</b>	Same as exposure to mist	Remove from exposure, rest and keep warm. In severe cases, or if recovery is not rapid or complete seek medical attention.
<b>Skin Contact</b>	Redness and irritation	Drench the skin with plenty of water. Remove contaminated clothing and wash before reuse. If large areas of the skin is damaged or if irritation persists seek medical attention.

**Eye Contact**      Irritation

Irrigate thoroughly with water for at least 10 minutes. Obtain medical attention.

**Ingestion**      Irritation of gastrointestinal tract, nausea, diarrhea

Wash out mouth with water. Do not induce vomiting. If patient is conscious, give water to drink. If patient feels unwell seek medical attention.

**Immediate Treatment / Antidote:** symptomatic treatment

**Delayed Effects:** bacterial infection

5. Fire Fighting measures.

**Suitable Extinguishers:** water

**Unsuitable Extinguishers:**

**Hazardous Combustion Products:** none in normal use. Fire creates fumes including carbon dioxide and sulphur dioxide.

**Special Equipment for Fire Fighting:** self contained breathing apparatus

6. Accidental Release measures.

**Personal Precautions:** Avoid Contact.

**Environmental Precautions:** The bacteria and carriers are naturally occurring and should not pose an environmental risk.

**Clean up Procedure:** Vacuum or sweep up avoiding generation of mist. Place in suitable labelled containers and hold for waste disposal. Wash spill site with water. If bacterial contamination is an issue use chlorine to kill the bacillus spores.

7. Handling & Storage.

Handling

**Ventilation:** Good general ventilation.

**Recommended procedures & equipment:** avoid creating mist

Storage

**Temperature range:** 0 deg C to 40 deg C for product viability only.

**Humidity range:** all.

**Keep away from:** See section 10

**Suitable storage Media:** original container with closed lid

**Precautions against static discharge:** recommended.

8. Exposure Controls/personal protection.

**Exposure standards:**

Component	LTEL (8h TWA)	STEL (15 mins)	Type
None			

**Personal Protective Equipment:**

**Respiratory:** None

**Hand:** Wash hands after use.

**Eye:** None

**Skin:** Wash after exposure.

**Environmental controls:** Users should be aware of environmental considerations and their duties under the environmental protection act.

**Hygiene Measures:** Always wash thoroughly after handling bacteria.

9. Physical & Chemical Properties.

<b>Appearance</b>	Water like liquid, white
<b>Odor</b>	Natron/Lemon
<b>pH</b>	Neutral 6.0 to 9.0
<b>Boiling Point/range</b>	Similar to water
<b>Melting Point/range</b>	Similar to water
<b>Flash point</b>	Not Applicable
<b>Flammability</b>	Not flammable under normal conditions of storage and handling.
<b>Autoignition temperature</b>	Not Applicable
<b>Explosive limits</b>	Not applicable
<b>Oxidizing Properties</b>	None
<b>Vapour Pressure</b>	Similar to water
<b>Relative density</b>	0.6 to 0.8
<b>Solubility in water</b>	Soluble. Disperses in water.
<b>Solubility in solvent</b>	Not soluble
<b>Partition coefficient</b>	Not Applicable
<b>Viscosity</b>	Similar to water
<b>Vapor density</b>	Similar to water
<b>Evaporation rate</b>	Similar to water
<b>Conductivity</b>	Same as water

10. Stability & Reactivity.

**Stability:** Stable under normal storage and handling conditions.

**Conditions to avoid:** Accumulations of product in enclosed spaces and generation of mist. Avoid contact with oxidising chemicals.

**Materials to avoid:** Acids and Alkalies may inactivate the bacterial cultures.

**Hazardous decomposition products:** oxides of carbon and sulphur

11. Toxicological Information.

**Toxological effects:** Low Acute oral toxicity .LD<sub>Lo</sub>

LD<sub>50</sub> Greater than 2000 **oral-rat**

**skin-rabbit**

12. Ecological Information.

**Environmental Effects:** Minimal impact under normal conditions of use and storage. The bacterial cultures are naturally occurring soil type organisms. The other components are unlikely to bioaccumulate and are biodegradable.

**Mobility:** disperses in water

M S D S

L2100C USA

**Degradability:** contents are biodegradable

**Bioaccumulative potential:** Not Likely

**Aquatic Toxicity:** Not Known

13. Disposal considerations.

**Substance:** Via an authorized waste disposal contractor to an approved waste disposal site, observing all local and national regulations.

**Container:** As substance.

14. Transport Information. Not regulated for transport

<b>UN number</b>		<b>Class</b>
<b>Primary Hazard</b>		<b>Subsidiary Hazard</b>
<b>Packing Group</b>		<b>Emergency Action Code</b>
<b>H.I. Number</b>		<b>Marine Pollutant</b>
<b>Proper Shipping name</b>	Water treatment compounds, bacterial culture.	

15. Regulatory Information.

**Label Name** BIO-SYSTEMS L2100C  
**Symbols** no risk or safety phrases stipulated  
**Risk Phrases** no risk or safety phrases stipulated  
**Safety Phrases** no risk or safety phrases stipulated  
**E.C. No**

**Additional labelling:**

**Use of this material may be governed by the following regulations:-** (users are advised to consult these regulations for further information).

The information contained in this data sheet does not constitute an assessment of workplace risks.

16. Other Information.

This material must not be used for direct contact with food:

Further details may be available upon request from your local Envirologics Laboratories distribution site.

Other: The product has been shown to be free of Salmonella and Shigella using the procedures outlined by AOAC and USDA.

**Legal Disclaimer:**

The above information in this MSDS was obtained from sources which we believe are reliable.

**TOWNSHIP OF CLARK**  
**QUARTERLY GREASE TRAP REPORT**

Quarterly end dates: March 30, June 30, Sept, 30, December 31 of **each** year.  
All reports are due: April 10, July 10, Oct. 10<sup>th</sup> and January 10<sup>th</sup>. No further extensions will be granted

This report covers the quarter

March \_\_\_\_\_, June \_\_\_\_\_ Sept \_\_\_\_\_ December \_\_\_\_\_, (enter year) \_\_\_\_\_

Name of retail food establishment: \_\_\_\_\_

Address: \_\_\_\_\_

Tele. # \_\_\_\_\_ Fax#: \_\_\_\_\_

Email address: **THIS IS MANDATORY** \_\_\_\_\_

Name of person in charge or responsible party: \_\_\_\_\_

Do you have a waste oil bin/dumpster/receptacle? \_\_\_\_\_

Do you share a waste oil bin/dumpster/receptacle with another restaurant? \_\_\_\_\_

How many gallon of waste oil does it hold? \_\_\_\_\_

How often is waste oil picked up? \_\_\_\_\_ **(submit monthly reports)**

Name of waste oil hauler \_\_\_\_\_

Address of waste oil hauler; \_\_\_\_\_

Telephone # of waste oil hauler: \_\_\_\_\_

Name of company, or store, or vendor where you purchase your biochemical grease digester/enzyme from: \_\_\_\_\_ **(submit proof)**

Address: \_\_\_\_\_

Tele:# \_\_\_\_\_

Fax# \_\_\_\_\_

How many grease traps are located in your establishment? \_\_\_\_\_

Where are your grease traps located (list specific locations)? \_\_\_\_\_

Name of grease trap treatment: \_\_\_\_\_ **(submit proof i.e. product label, Material Data Safety Sheet (MSDS))**

Is your grease trap treatment applied manually or automatically? \_\_\_\_\_

How often is your grease trap treatment dispensed ? \_\_\_\_\_

\* Please include copies of **all** invoices with this form.

## GREASE TRAP VENDORS/PRODUCTS

### DISCLAIMER

THE TOWNSHIP OF CLARK, THE CLARK HEALTH DEPARTMENT, ITS EMPLOYEES AND/OR AGENTS IN NO WAY ENDORSES ANY OF THE VENDORS OR PRODUCTS LISTED.

Please note, this list will be posted on the Clark website at [www.ourclark.com](http://www.ourclark.com), go to Departments, scroll down to Health, click on the link and scroll down to find grease traps

.Alex Fydryszewski, Sales Rep.  
Affordable Pumping Services  
908-915-1134

.Greenovative Technologies  
303 Birchfield Dr.  
Mt. Laurel. NJ 08054  
Cell: 856-220-0954  
Office: 856-234-4540  
Fax:-856-234-4921

.Douglas Eherts  
Mr. Septic LLC  
845-416-7773  
Email: [mr.septic@yahoo.com](mailto:mr.septic@yahoo.com)  
Product name: Total-C

Don Sinclair  
Breakdown Plus+ Products  
PO Box 338  
Bradley Beach, NJ 07720  
732-775-3609  
Email: [breakdownproducts@verizon.net](mailto:breakdownproducts@verizon.net)

1. Product name: Zep LBA (greenlink)  
1-877-428-9937  
[WWW.ZEPFOODDIVISION.COM](http://WWW.ZEPFOODDIVISION.COM)

2. Skyline Drain Buster  
Can be purchased at Restaurant Deport  
\*\*\*A note about manual additives such as EP and Skyline. You must follow the label directions. If the directions require you to place the product directly into the grease trap, you must have the capability to do so (i.e. strength to lift the cover **AND** tools to lift the cover)