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OFFICE: 1900 Linglestown Road, Harrisburg, PA 17110-3301 • Phone 717-545-0116 • FAX: 717-540-4295
www.susquehannatwp.com/sewerauthority

Susquehanna Township/Susquehanna Township Authority Grease Trap Variance Procedure

If a restaurant or property owner feels they cannot or should not comply with the Susquehanna Township grease trap ordinance, 5-402.12. Grease traps, they may apply for a variance. Below are the steps required to apply for a grease trap variance.

1. Restaurant or property owner must inform the Susquehanna Township Authority Manager, in writing, that they want to apply for a grease trap variance.
2. Restaurant or property owner must provide the following items to the Susquehanna Township Authority Manager in order to be considered for the variance:
 - a. If the restaurant or property owner is able to comply with the Susquehanna Township grease trap ordinance, 5-402.12. Grease traps, but do not feel they should have to comply, they must submit the following:
 - i. Name of proposed restaurant, name of restaurant owner/property owner, mailing address, phone number and email address.
 - ii. The restaurant owner/property owner must provide a detailed outline of why they feel they should not have to comply.
 - iii. Plans showing the building in question and the proposed grease trap, if any, they are proposing to install. Note: Grease traps must be sized on wastewater flow (e.g. gallons per minute) and grease retention capacity; not on total volume of the grease trap.
 - iv. Calculations showing that the proposed grease trap will be sufficient for the proposed establishment.
 - v. Proposed menu and type of food preparation (e.g. baking/ovens, pre-cooked food) along with typical hours the establishment will be opened.
 - vi. Manufacturer's specifications of the proposed grease trap.

