

SUSQUEHANNA TOWNSHIP

AUTHORITY



MEMBERS

ANTHONY W. SALOMONE, CHAIRMAN
SEAN SANDERSON, VICE CHAIRMAN
YVES E. POLLART, P.E., SECRETARY
FRANK LYNCH, ASSIST. SECRETARY
PAUL WAMBACH, TREASURER
STEVE NAPPER, ASST. TREASURER
E. GARRETT BRINTON, MEMBER

STAFF

SOLICITOR: CALDWELL AND KEARNS
JAMES R. CLIPPINGER, ESQ.
ENGINEER: GHD
JEFFREY G. WENDLE, P.E.
KEVIN M. FOX, P.E.
PATRICIA SMITH, CPM, CGW
MANAGER: MAINTENANCE
SUPERINTENDENT: VINCENT L. BUTTS

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.

