

Oak Lodge Water Services District FOG Reduction Guidance Program

The purpose of this program is to enhance the beneficial public use of Oak Lodge Water Services District's sewer facilities by preventing blockages of sewer lines resulting from the discharge of excessive fat, oil and grease (FOG) to the sewer system. This program specifies appropriate FOG guidance for Food Service Establishments (FSEs) and property owners where FSEs are located and supports these entities in implementing a cost-effective FOG abatement program. It establishes a quality standard on wastewater discharges containing FOG as these may cause or contribute to the occurrence of sanitary sewer overflows (SSOs), and increase the cost of maintaining and operating the publicly owned treatments works.

The following program provides guidance for all FSEs and properties where they are located within Oak Lodge Water Services District. FSEs include bakeries, bars and pubs, butcher shops, cafes, cafeterias, churches, coffee shops, commercial kitchens, convenience stores preparing fast foods for sale, correctional facilities, food preparation facilities, food stands, free-standing coffee kiosks, grocery stores providing cooked foods for sale, hospitals, hotels, mobile restaurants, restaurants, school kitchens, food carts, and any other type of food or drink preparation facility that may discharge FOG from any type of food or drink preparation or clean-up activities into any public sewer.

Property owners are ultimately responsible for the performance of FSEs operating on their property.

PRACTICES:

FSEs must not discharge wastewater that is FOG-laden or that leaves behind visible FOG accumulations into the sanitary sewer system owned and operated by OLWSD. If it is found that excess FOG is leaving an FSE property, the FSE or property owner must take immediate action to rectify the situation.

All waste cooking oils should be collected and stored in barrels or drums so that they may be picked up by a recycler.

Kitchen equipment, exhaust hood screens, garbage cans, etc must never be washed outside. Wash water from all cleaning processes should be kept inside the building or inside a roofed and bermed cleaning area outside the building. All wash water can then be discharged to a drain plumbed to a GI which is plumbed to the sanitary sewer system. FOG and food solids must never be allowed to foul the storm drains or landscaped areas.

If fat, grease, oil, or food solids are spilled outside of the building; they must be cleaned up immediately to keep from being washed to storm water drains or landscaped areas. Spill kits should be clearly marked, easily accessible, and employees should be trained in their use.

Mobile restaurants, food carts / trucks / trailers, food stands and coffee kiosks are prohibited from discharging any cooking process or clean-up wastewater to surrounding asphalt, landscaping, or stormwater drainage system. This wastewater must be removed from the site and disposed of at facility approved to receive such wastes.

The use of any additives (including solvents, surfactants, caustics, acids, enzymes, microorganisms, emulsifying agents, or bio-additives) for the purpose of decreasing the maintenance performed on GIs is not allowed. In addition, the District discourages the use of these agents as routine maintenance on kitchen area drains. If kitchen area drains need frequent maintenance, it indicates that excessive FOG or solids are being discharged into these drains. Kitchen housekeeping procedures should be revised to keep these wastes out of the drains.

Care must be taken to keep excessive food waste out of the sanitary system. This includes FOG and food solids dislodged during cleaning operations performed on drainage plumbing. Note that the need for routine cleaning of the drainage plumbing downstream of a GI indicates that the GI is not functioning properly and either needs to be repaired or have the maintenance frequency increased. If the plumbing downstream of a GI is cleaned, the cleaning water and dislodged solids must be pulled back upstream and removed at the FSE, rather than being allowed to flow into the District sanitary system. FSEs and property owners will be held financially responsible for cleaning and maintenance activities occurring on their property that result in the discharge of excess FOG or solids from the property.

FSEs must not discharge wastewater with a temperature greater than 140°F to a grease interceptor (GI).

All FSEs are encouraged to connect all of the waste drains in the food preparation, food storage, and dishwashing areas to an adequately sized GI which is in good working condition and receives routine inspection and cleaning. The GI should be located so that it is easily accessible for inspection and cleaning. A gravity grease interceptor located outside of the building is recommended for best performance and most convenient maintenance. The units require less maintenance, and the maintenance can be performed without entering the building so food service operations are not interrupted.

For FSEs and property owners installing new grease interceptors or replacing older units, OLWSD always recommends the installation of an oversized unit. A larger unit costs more initially but will eventually pay for itself through longer intervals between cleanings and therefore reduced maintenance costs.

MAINTENANCE STANDARDS FOR GREASE INTERCEPTORS

GI maintenance is done at the owner's expense. Maintenance consists of the removal of all FOG, gray water, and solids collected in the GI along with cleaning of the walls and baffles of the device. The maintenance frequency must be scheduled often enough so that FOG and food solids do not leave the unit through the outlet. At a minimum, the GI must be cleaned when the volume of FOG and solids constitute 25% of the liquid volume in the GI. However, if a manufacturer's written specifications state that their product may be operated at continuous efficiency beyond the 25% standard; their written standard may be used in lieu of the 25% standard.

No FOG or solids that have accumulated in the GI must be allowed to pass into the District sanitary system during maintenance activities. The FSE and property owner are responsible for the proper removal and disposal of the contents of the GI to a facility approved to receive such wastes. The District recommends that the FSEs use a licensed grease pumper such as those found at <http://preferredpumper.org/> to ensure that the GI is thoroughly cleaned and the contents disposed of at an approved facility and the maintenance is reported to the District. If a FSE chooses to clean the grease interceptor themselves, the maintenance process must be documented via a standardized Preferred Pumper Program FOG Pump Out Report form, which can also be found at <http://preferredpumper.org/>. In addition, the waste disposal location must be documented, and must be a facility approved to receive such wastes. The Pump Out Report form must be submitted to the District within 10 days after each cleaning of the GI.

EMPLOYEE TRAINING

All employees should be initially trained in the following FOG Best Management Practices (BMPs). Frequent refresher training should be provided as well. Employees should understand that they play an important role in protecting the environment.

These BMPs should be posted in a conspicuous place:

- “No Grease” signs should be posted above all sinks and on dishwashers
- Scrape or dry-wipe excess food and solidified grease from pots, pans, utensils, screens and mats, then dispose of in the trash. Use paper towels to wipe excess grease from work areas.
- Hot water over 140°F from cooking or cleaning operations should not be put down a drain that is connected to a grease interceptor.
- Recycle waste cooking oil - pour all cooking grease and liquid oil from pots, pans and fryers into a covered grease container for a recycler to pick up. When transporting waste oil, don't overfill containers and take care not to spill.
- Develop a FOG spill containment plan – keep the spill kits well-marked and easily accessible for fast response.
- Routinely clean kitchen exhaust screens and hoods. Dispose of the waste from hoods and filters by emptying it into a drain connected to a grease interceptor, or have the hoods professionally maintained.
- Locate grease dumpsters and cooking oil storage containers either inside the building or if outside, well away from storm water drains. If a spill occurs there will be more time to contain it and clean it up before the FOG reaches a storm drain.
- Inspect grease interceptors and have a licensed pumper clean them routinely, and always by the time they reach 25% capacity. Inspect the grease interceptor before the pumper leaves to make sure it is completely clean. Keep a maintenance log.
- Never clean any kitchen equipment outside where FOG and food solids will enter the storm drains or landscaping.
- Do not place additives into the grease interceptor or into drains that are plumbed to the grease interceptor in an effort to drive FOG through the system.
- To reduce pump out frequency, adopt kitchen practices that limit the amount of FOG and solids sent to the grease interceptor. This includes installing removable screens on all kitchen drains to keep excess solids out of the grease trap. The screens should be easy to remove for frequent cleaning.