

FATS, OILS AND GREASE

FOG Control Program



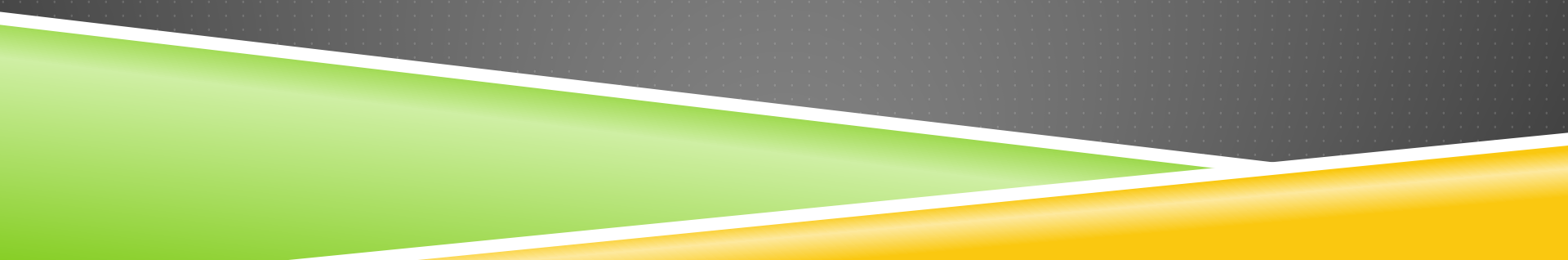
BACKGROUND

- ▶ City adopted Ordinance 1212 (WWTP Industrial Dischargers – non-residential users) in 1999
- ▶ Ordinance Objectives:
 - To prevent the introduction of pollutants into the City's WWTP:
 - ✓ that will interfere with the normal operation of the WWTP
 - ✓ that do not receive adequate treatment, and pass through the system into receiving waters
 - To protect the health of WWTP staff and general public

CURRENTLY WORKING ON

- ▶ Updating Ordinance 1212 to reflect current regs/requirements.
- ▶ Developing a Fats, Oils and Grease (FOG) Control Program.

WHAT IS FOG?

- ▶ Fats, Oils and Grease are a byproduct of cooking, food and drink preparation, and meat preparation.
 - ▶ FOG is generated from meat fats, shortening, butter, margarine, sauces and dairy products.
 - ▶ When these products are washed down the drain, they solidify and deposit onto sewer piping and pumps.
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WHY IS FOG A PROBLEM?

Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.



▶ Sewer overflows can potentially cause or result in:

- Severe public health impacts
- Permit violations
- Loss of business
- Expensive cleanup costs



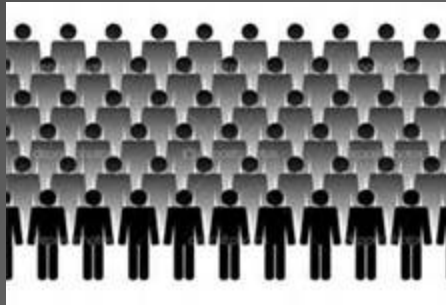
▶ In addition, Fats, Oil and Grease:

- Difficult to treat in the City's WWTP
- Add to cost of maintaining sewer piping and pump stations and WWTP equipment
- Reduce the service life of the sewer system

IF EVERYONE IN FERNDALE DUMPED 1 TEASPOON OF GREASE DOWN THE DRAIN EVERY DAY, THE CITY WOULD HAVE TO REMOVE APPROXIMATELY 9 55-GALLON DRUMS OF GREASE FROM THE SEWER SYSTEM EVERY MONTH.



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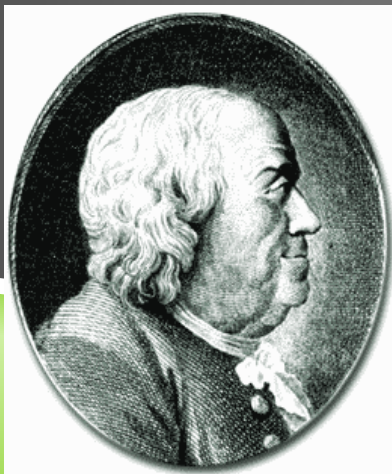


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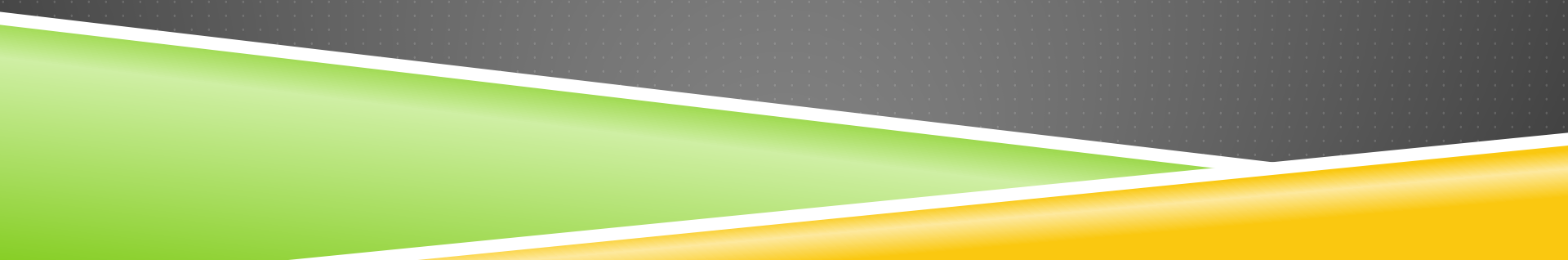
HOW TO PREVENT FOG PROBLEMS

- ▶ Primary goal of a FOG Control Program is to reduce discharge of FOG into the sewer system.
- ▶ Two primary means to accomplish this:
 - Encourage FOG Best Management Practices at all commercial establishments.
 - Require restaurants and other non-residential food preparers to install/operate/maintain a grease removal device.



An ounce of prevention is worth
a pound of cure.

DRAFT FOG CONTROL ORDINANCE

- ▶ FOG Control Requirements - General
 - ▶ FOG Control Device Design and Implementation Standards
 - ▶ FOG Control Device Operations and Maintenance Requirements
 - ▶ Maintenance Records, Monitoring, and Reporting
 - ▶ Significant Changes in Facility Operations
 - ▶ Facility Closure
 - ▶ Judicial Enforcement Remedies
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WHO IS SUBJECT TO THE DRAFT FOG CONTROL ORDINANCE?

- ▶ All dischargers. However, the two primary types of dischargers are:
 - Food Service Establishments (FSE)
 - Food Manufacturer/Processor (FM/P)



WHAT ARE THE REQUIREMENTS OF THE DRAFT FOG CONTROL ORDINANCE?

- ▶ Food Service Establishments and Food Manufacturer/Processor must have an approved FOG Management Plan which describes a plan to control their discharge of FOG.
- ▶ FSE's and FM/P's must implement their approved FOG Management Plan.

WHAT ARE THE REQUIREMENTS OF THE FOG MGT PLAN?

- ▶ Best Management Practices (BMP's): Implement BMP's in the food production, processing, cooking, and clean up areas. Examples include:
 - Dry scrape dishes and cooking ware.
 - Wipe FOG-laden dishware and cookware with napkins or paper towels before washing.
- ▶ Grease Interceptor Requirements: All FSE's and FM/P's are required to install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Ordinance.

IMPLEMENTATION OF FOG MGT PLAN

- ▶ All NEW FSE's and FM/P's are subject to FOG Control requirements. Existing facilities, proposing tenant improvements are subject to FOG Control Requirements.
- ▶ All such facilities must submit plans, which include a grease interceptor sized in conformance with this ordinance, in order to obtain a permit.

PUBLIC OUTREACH/EDUCATION

- ▶ FOG program brochure (FAQs)
- ▶ Information posted on the City's web site
- ▶ Best Management Practices (Posters and handouts)
- ▶ Grease interceptor maintenance flyer
- ▶ Annual reminder postcard