

Sunnyslope County Water District

Fats, Oils, and Grease (FOG) Control Program

Introduction

A major cause of blockages and sanitary sewer overflows (SSO) is the presence of non-soluble fats, oils, and greases (FOG) flushed into the sewer system. FOG includes all cooking oils, animal fat, butter, margarine, shortening, dairy, and several other food preparation and cleaning products. This FOG can congeal in the sewer pipes, blocking or reducing the sewer capacity which can cause the wastewater to back up and eventually overflow out of manholes or customer plumbing. Such overflows present a serious threat to public health as it exposes individuals to raw sewage. In order to protect public health and sanitation, Sunnyslope County Water District (SSCWD) shall implement and enforce this FOG Control Program. As the most effective means of combatting FOG is preventing it from ever entering the sewer collection system, this plan focuses on the effective collection and disposal of FOG by the sewer customer before the connection to the sewer system.

Identification of FOG Sources

Generally the largest sources of FOG in a sewer collection system are from food service establishments (FSE) and commercial kitchens. However, this program may also be applied to non-FSE sewer customers if persistent FOG problems in the collection system can be directly attributed to them. SSCWD shall maintain and regularly update the following list of all potential FOG sources within its collection system.

Name	Address	Interceptor Type
Ridgemark Clubhouse & Restaurant	3800 Airline Highway	

Legal Enforcement Authority

The SSCWD District Code guarantees the District the legal authority to fully enact and enforce this program for all identified FOG sources.

- Code Section 4.05.040 grants the District access to enter the customer's property for inspection or any purpose connected with the sewer collection system.
- Code Section 4.24.030 B prohibits the discharge into the sewer system of any water or waste which may contain more than 100ppm of fat, oil, or grease.
- Code Section 4.25.040 specifies when an appropriate interceptor is required to protect the sewer system. It also requires that the interceptor follow District standards for type, location, and installation to receive approval by the General Manager.
- Code Section 4.25.050 mandates the proper maintenance of the interceptor by the property owner, at his or her sole expense.

FOG Removal Device Requirements/Specifications

All identified current or potential FOG sources are required to install a grease interceptor in accordance with the following SSCWD standards and specifications.

- A. Grease interceptor design, construction, sizing, and installation shall conform to the most current edition of the California Plumbing Code, but must have a minimum of two (2) compartments and a sample box or sampling manhole.
- B. Grease interceptors shall be in a location that is always easily accessible for inspection, cleaning, maintenance, and repair.
- C. There shall be access manholes of 24 inch minimum diameter over each chamber and sanitary tee in the interceptor. The manholes are to be easily accessible for inspection, grease removal, and wastewater sampling.
- D. Design consideration shall be given to insuring no FOG can be accidentally discharged to a sewer, storm drain, street, sidewalk, landscape area, or parking lot.
- E. All grease interceptors shall be properly maintained and serviced. An interceptor must be fully pumped and cleaned of all contents including wastewater, accumulated FOG, floating material, sludge and solids at least once every three (3) months or if the combined FOG and solids accumulation in any chamber equals 25% of the design hydraulic depth. The General Manager may increase the required cleaning frequency for any FOG source as necessary to protect the sewer system based on actual conditions.
- F. Grease interceptor pumping and cleaning must be performed by a licensed waste hauler and the following information must be recorded.
 - 1. Company, date, name, and signature of the operator performing the cleaning
 - 2. Total volume of wastewater, FOG, and solids removed
 - 3. Percentages of wastewater, FOG, and solids accumulation to determine compliance with the 25% rule from Section E and method of determining these percentages
 - 4. Any repairs to the interceptor completed or still needed
 - 5. Facility where waste was transported
- G. Abandoned grease interceptors shall be pumped and filled by the owner with suitable material required for abandoned septic tanks in accordance with the most current edition of the California Plumbing Code.

Inspection and Monitoring

The property owner shall maintain the following documentation and records which shall be made available to the District upon request.

- A. Record/logbook of grease interceptor maintenance, cleaning, and repair including the date and activity performed
- B. Record/logbook of kitchen BMPs implemented and employee training in these
- C. Interceptor pumping records as described in Requirements/Specifications Section F.

District staff shall schedule and perform annual onsite inspections of this documentation, the overall facility, and the grease interceptor. The inspecting District staff will fill in and file a FOG Inspection Report to document all findings and requirements from the inspection.

Kitchen Grease Best Management Practices (BMPs)

1. Provide regular training in these kitchen grease BMPs to all new employees within the first week of employment and annual refresher trainings to all employees.
2. Mount proper “No Grease” signs appropriately at sinks and drains.
3. Install and maintain screens on all drains with openings of 1/8th inch or less. These should be easily removable for frequent cleaning.
4. Hot water over 140°F should NEVER be put down a drain connected to the grease interceptor. First allow the water to cool or it could dissolve grease in the interceptor which could re-congeal in the sewer system.
5. Pour all liquid cooking grease and oil from pots, pans, stoves, and fryers into a sealed grease container for recycling through a permitted waste collection service.
6. Do not overfill grease containers and always close the container with a sealed lid.
7. Dry-wipe or scrape excess food and solidified grease from pots, pans, fryers, drain screens, floor mats, and counters before washing. Dispose of wipes and food in the trash.
8. NEVER put any food or trash in the drain and NEVER use an under-the-sink garbage disposal. Use a trash can.
9. Regularly clean kitchen exhaust system filters & hoods. Dispose of the wastewater used to wash the filters & hoods along with the floor, floor mats, counters, and kitchen equipment in a drain connected to the grease interceptor.
10. NEVER use degreaser chemicals or enzymes break up grease, as it will generally re-solidify farther down the sewer system.

Public Education & Outreach

Effectively communicating this plan to food service establishments and the public at large is key to the successful implementation of this FOG Control Program. SSCWD utilizes several strategies to disseminate this information and demonstrate the importance limiting the amount of fat, oil, and grease that enters the sewer system.

A. Partnering with Other Agencies

Sunnyslope maintains and continues to develop its relationship with the City of Hollister Environmental Services Manager who manages and implements the FOG program for the City. Through close coordination with the City, it is ensured that the community receives a consistent message concerning FOG prevention and requirements. SSCWD also is a partner member and works closely with the San Benito County Water Resources Association which focuses on public outreach efforts regarding water and wastewater issues.

B. Direct Communication

SSCWD staff directly contact FSEs within its sewer collection system to explain the program and schedule inspections. During this inspections, staff can answer questions and describe the importance of effective FOG control.