

Keeping Fats, Oils & Grease Out of Redmond Sewers



Public Works
It's everywhere you look!



Fats, Oils & Grease (FOG)

FOG is a problem for food service establishments. Most foods and many drinks contain FOG. When these are put into the sewer, the FOG attaches to the sides of sewer pipes. The result can be sewage backups and overflows, as well as extensive building and property damage for you or your neighbors. That is bad for business, bad for human health, and bad for the environment. It can also result in an expensive visit from a plumber, insurance claims, and penalties for damage to the public sewer system.



Grease Interceptors

There are several types of grease interceptors that are designed to remove FOG from wastewater before it leaves your establishment. The two most common types of grease interceptors are interior “hydro-mechanical” units and outside “gravity” units. Gravity grease interceptors are generally found to be more effective at grease removal, causing less odors and disruption in your kitchen during maintenance, and do not require maintenance as often as other types. A plumbing permit must be obtained prior to the installation of a grease interceptor.



All interceptors must be cleaned periodically in order to be effective. It is time to clean your interceptor when accumulated FOG and solids exceed 25% of the total depth of the liquid or semi-annually, whichever comes first. Hydromechanical interceptors may reach that level of accumulation and have to be cleaned weekly, and gravity interceptors quarterly.

Cleaning of interceptors must be performed by a professional cleaning service, unless otherwise approved by the City. Requests to self-clean your interceptor must be made in writing to the City. All cleaning must include the removal of all contents, thorough scraping of all baffles and walls, and assessment of interceptor condition. Interceptor contents must be disposed of properly and may not be discharged into a sewer. Interceptors with a capacity of less than 300 gallons must be refilled with clean water after cleaning.

Written records of interceptor cleaning and maintenance must be kept onsite for a period of three years. Records must include the facility name, cleaning person's name and signature, date of cleaning, interceptor condition, and waste disposal location. These records must also be submitted to the City within 30 days of the cleaning. Preprinted cleaning report forms can be obtained from the City of Redmond's Wastewater Division.

The addition of additives or enzymes to grease interceptors is prohibited by law. Enzymes merely move FOG farther down the system causing blockages.

Best Management Practices (BMPs)

Your help is important in preventing FOG buildup in Redmond's sewers!

DO's:

- Dry scrape pots, pans, and dishes into the trash prior to washing
- Collect fryer oil into barrels for recycling
- Use strainers in sinks to prevent solids from entering the drains
- Train all kitchen staff in BMPs for FOG
- Install a properly sized and properly connected grease interceptor
- Hire a service to regularly maintain your grease interceptor (see Preferred Pumper section), or;
- Provide proper training and equipment to staff for grease interceptor self-cleaning and dispose of grease properly
- Submit records of all grease interceptor maintenance to the City
- Keep grease barrel or dumpster area clean with lids closed
- Post signs in the kitchen describing BMPs for FOG
- Disconnect food disposal grinders



DON'Ts:

- Never pour, scrape or dispose of food material (including liquids such as gravy, batter, and sauces) into sinks or drains
- Don't put additives into the grease interceptor in an attempt to reduce maintenance (prohibited by municipal code)
- Don't use hot water or chemicals such as detergent, bleach, or solvent to clean a grease interceptor (it causes problems downstream)
- Don't clean kitchen equipment outside
- Don't allow FOG into catch basins or storm drains



Preferred Pumper Program

The Preferred Pumper Program includes grease interceptor maintenance service providers that agree to meet the City's cleaning standards and submit cleaning reports to the City in behalf of their customers. Any discrepancies associated with maintenance activities or reporting typically handled directly with the Preferred Pumper. This allows you to concentrate on your food service business rather than add another task to your schedule.

You can find a current list of Preferred Pumpers on the City's website: <http://www.ci.redmond.or.us/>, under City Quick Links, Preferred Pumper Program.

City Inspections

An inspector from the City will visit your facility periodically to ensure that the FOG control system is properly installed and maintained. These inspections may be scheduled or unscheduled and the inspector will report on the conditions found. The inspector will be glad to answer any questions you may have and provide recommendations for preventing future problems with FOG. The City will attempt to conduct these visits during times that are convenient to the FSE.

There is currently no charge for the primary inspection. However, if a problem is found due to neglected maintenance, non-submittal of records, etc, a follow-up inspection to verify compliance will be conducted. A fee will be assessed for the secondary visit. If non-compliance continues, other enforcement options may be pursued as appropriate.

Chapter 4 of the City of Redmond's legal code pertains to discharges to the sewer and can be found on the City's website:

http://doc.ci.redmond.or.us/City_Recorder/redmond_city_code_full.pdf

It's the law!

Because sewer overflows harm public health and the environment in which we live, federal, state and local laws require FOG control measures. Please feel free to contact the City of Redmond Wastewater Division by phone at **541-504-5075** with any questions.

Your cooperation in preventing the discharge of FOG into Redmond's sewers is appreciated and will help to keep sewer rates low.

