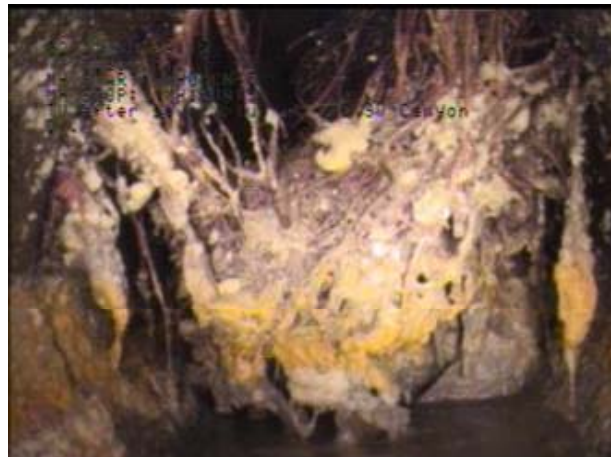


City of Redmond Wastewater Division Fats, Oil and Grease Program

Information for Food Service Establishments



Meeting Agenda



- ❑ Introductions
- ❑ Fats Oil and Grease (FOG) Program Overview
- ❑ Interceptor Basics
- ❑ Interceptor Cleaning and Maintenance
- ❑ Recordkeeping
- ❑ Program Next Steps

Introductions

□ Shannon Taylor

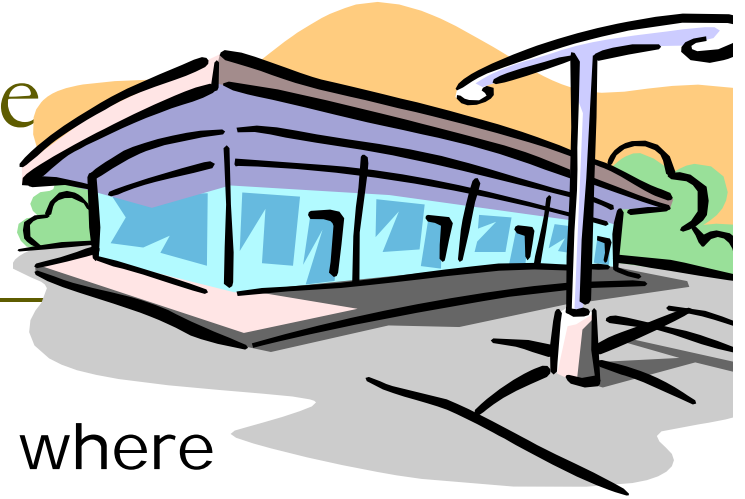
- Wastewater Division Manger
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□ Larry Morse

- Environmental Programs Coordinator
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Definition of Food Service Establishment (FSE):



- Any food service establishment where commercial or institutional food or drink preparation is performed.
 - Examples: restaurants, delis, bars, coffee kiosks, industrial food facilities, assisted living facilities, and schools.
 - FSE does **NOT** include residential food preparation, or food preparation which does not require a county food service license (e.g. private events limited to members and/or invited guest only).
 - Temporary FSEs decided on a case-by-case basis.

What is FOG



- ❑ Fats, Oil and Grease:
 - Animal, vegetable, or petroleum-based. The former two types are typically used in food preparation.
- ❑ Sources:
 - FOG is common in dairy products, mayonnaise, salad dressing, soup, meats, fryer oil, and many other food products.
- ❑ Businesses which contribute FOG
 - Coffee shops, delis, restaurants, bars, schools, any Food Service Establishment

Need for FOG Prevention

- ❑ Grease causes blockages in sewage collection system pipe
 - Sanitary Sewer Overflows- 4/year average
 - Regulatory liability
 - Human health risk
 - Property damage
- ❑ Increased Maintenance Costs
 - Increased costs affect sewer rates
 - Contributing FSEs may be billed for maintenance costs



Need for FOG Prevention (cont.)

- Treatment Plant Interference
 - Reduction in process efficiency
 - Grease is not treated at the WPCF
- Impending regulation at the state and federal level



FOG Program Overview

- Authorization under Redmond City Code
 - Initiated April 1989
 - Revised January 2010
 - Sections 4.300 to 4.348- "Sewer Use Ordinance"
- FOG Program implementation- May 2008
 - All new FSE required to have Gravity Grease Interceptors
 - All existing facilities (including shell buildings) w/o GI currently, required to install GGI with remodel
 - Problem areas- reoccurring grease discharges; Interceptor installation may be required

FOG Program Overview (continued)

- ❑ Inventory of all FSE and exiting interceptors- 2009
- ❑ Development of Preferred Pumper Program- November 2009



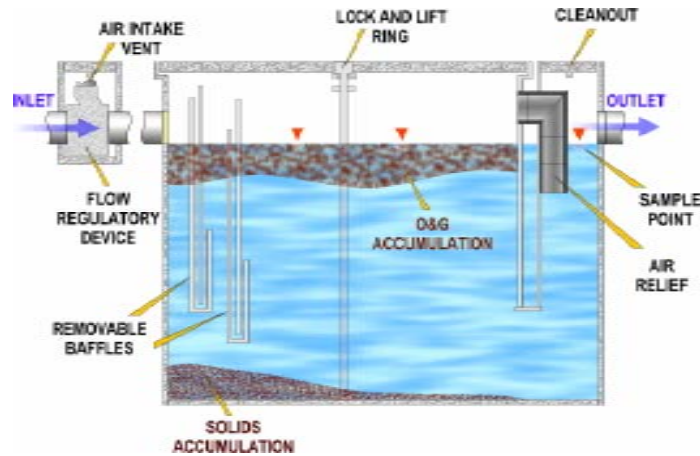
FOG Program Implementation for FSE

- Use of Best Management Practices for FOG prevention
- No prohibited discharges
 - Additives and Enzymes
- Regular Cleaning of Interceptors
- Regular Maintenance of Interceptors
- Recordkeeping
- Reporting

Prohibited Discharges

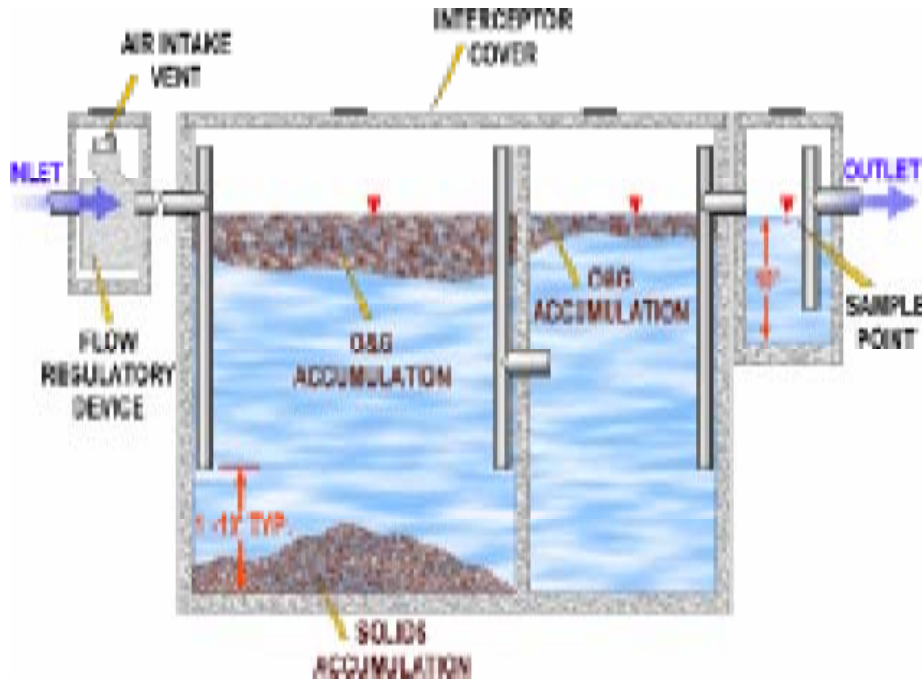
- Section 4.326 and 4.332
 - Oil and grease < 100 mg/L
 - pH less than 5 or greater than 12.5
 - Temperature greater than 150 degrees F
 - Solids greater than ½" in diameter
 - New installation of food grinders in commercial or institutional facilities
 - Additives for purpose of emulsifying oil and or grease

Hydro-Mechanical Grease Interceptor



- Under-Sink Grease “Traps”
 - 18-50 gallons capacity
 - Minimum design residence time of 1 minute
 - Must be cleaned often
 - Interior access point for maintenance -
 - Impacts business use
 - Odor problems
 - Fills up very fast
 - Maintenance frequency - weekly or more often based on use
 - FOG removal by mechanical means only!
 - Disposal methods
 - Demonstration

Gravity Grease Interceptors



- 750 Gallons- 2003 UPC required minimum
- Minimum design residence time of 30 minutes
- Exterior access point for maintenance
- Minimum maintenance frequency semi-annually

Grease Recovery Devices

- Maintenance required
- Prone to mechanical failure



Interceptor Cleaning

- Inspections
 - 25% Rule & inspection tools (tubes, CCTV)
 - No charge for primary visit, charge if follow-up necessary
- Cleaning Frequency
- Preferred Pumper Program
- Self-cleaning
 - Methods
 - Disposal options
 - Request to City
- Yard areas
 - Grease dumpster & equipment washdown

Best Management Practices (BMPs)



DO's:

- ❑ Collect fryer oil into barrels for recycling
- ❑ Dry scrape pots, pans, and dishes into the trash prior to washing
- ❑ 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


Best Management Practices (BMPs)

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



Record Keeping & Reporting

No. _____	<h2 style="margin: 0;">Interceptor Cleaning Report</h2>	
Send within 30 days of cleaning to: City of Redmond, FOG Program Coordinator, 3100 NW 19 th St, Redmond OR 97756		
1. WASTE GENERATOR	Facility Name: _____ Site Address: _____ City: _____ Phone: _____	
2. INTERCEPTOR 1 CONDITION	INTERCEPTOR 2 CONDITION	INTERCEPTOR 3 CONDITION
Grease Depth (inches): _____	Grease Depth (inches): _____	Grease Depth (inches): _____
Solids Depth (inches): _____	Solids Depth (inches): _____	Solids Depth (inches): _____
Volume Removed (gal): _____	Volume Removed (gal): _____	Volume Removed (gal): _____
Mech. Condition: <input type="checkbox"/> Fully Functional	<input type="checkbox"/> Fully Functional	<input type="checkbox"/> Fully Functional
<input type="checkbox"/> Needs repair	<input type="checkbox"/> Needs repair	<input type="checkbox"/> Needs repair
Hydromechanicals <input type="checkbox"/> Baffles removed & cleaned	<input type="checkbox"/> Baffles removed & cleaned	<input type="checkbox"/> Baffles removed & cleaned
<input type="checkbox"/> Refilled with water	<input type="checkbox"/> Refilled with water	<input type="checkbox"/> Refilled with water
Facility manager notified of condition? <input type="checkbox"/> Yes <input type="checkbox"/> No		
3. CERTIFICATION	<i>"I hereby certify that all information provided herein is true and correct to the best of my knowledge. The interceptor serving this establishment was completely cleaned of residual fats, oils, grease and other solid materials."</i>	
	Signature of person performing cleaning: _____	Date: _____
	Printed name: _____	Company name: _____
	Disposal location: _____	Job ticket no.: _____
4. REMARKS	_____	
Form revision: 1/7/2010		

FOG Program

Next Steps



- ❑ Meet with restaurants, provide outreach and education. - Today
- ❑ Begin interceptor inspection program in "grease troubled areas". –February 2010
- ❑ Update the Preferred Pumper Program list.
 - March 2010
- ❑ Request first round of quarterly interceptor cleaning/maintenance reports
 - September 2010
- ❑ Commercial Rate structure
 - Review existing strength classifications and revise rate structure- March 2012

Questions???

