

Element 7 - Fats, Oils and Grease Control Program

The District does not have food service establishments (FSEs) within its own permitted jurisdiction, and, therefore, does not need a FOG Program. However, the Member Agencies have FSEs and contract the management and implementation of their FOG control programs to the District. The primary goal of the FOG control programs is to decrease the amount of FOG that is entering the sanitary sewer system and minimize the risk of SSOs.

7.1 Regulatory Requirements

WDR Order No. 2006-0003-DWQ Section D.13(vii) states:

Each Enrollee shall evaluate its service area to determine whether a FOG control program is needed. If an Enrollee determines that a FOG program is not needed, the Enrollee must provide justification as to why it is not needed. If FOG is found to be a problem, the Enrollee must prepare and implement a FOG source control program to reduce the amount of these substances discharged to the sanitary sewer system. This plan shall include the following as appropriate:

- (a). An implementation plan and schedule for a public education outreach program that promotes proper disposal of FOG;
- (b). A plan and schedule for the disposal of FOG generated within the sanitary sewer system service area. This may include a list of acceptable disposal facilities and/or additional facilities needed to adequately dispose of FOG generated within a sanitary sewer system service area;
- (c). The legal authority to prohibit discharges to the system and identify measures to prevent SSOs and blockages caused by FOG;
- (d). Requirements to install grease removal devices (such as traps or interceptors), design standards for the removal devices, maintenance requirements, BMP requirements, record keeping and reporting requirements;
- (e). Authority to inspect grease producing facilities, enforcement authorities, and whether the Agency has sufficient staff to inspect and enforce the FOG ordinance;
- (f). An identification of sanitary sewer system sections subject to FOG blockages and establishment of a cleaning maintenance schedule for each section; and
- (g). Development and implementation of source control measures for all sources of FOG discharged to the sanitary sewer system for each section identified in (f) above.

7.2 FOG Control Program Discussion and Outreach

The District does not have any FSEs discharging directly to its own trunk lines. However, all three Member Agencies maintain proactive FOG Control Programs, which are managed by the District. The District's FOG Program for the Member Agencies is predominantly composed of educational outreach, permitting, and inspection of FSE's.

7.3 Identification of Grease Problem Areas and Sewer Cleaning

One objective of a FOG control program is the identification of trouble spots, or high maintenance areas (HMAs), which are likely to have grease accumulation. The District trunk lines do not have a history of problems associated with FOG accumulation. If the District determines that FOG HMAs exist, District staff will track locations and causes of dry weather blockages and any grease attributed SSOs.

On behalf of the Member Agencies, the District began educating, inspecting, and permitting FOG producing FSEs within their jurisdiction in 2008, as specified in the District FOG ordinance included in SSMP Element 3: Legal Authority, Appendix 3C. Outreach materials, such as a commercial FOG flyer, no grease door hanger, and FOG BMP manual are included in Appendix 7A.

As a preventative measure, the District will continue with its routine cleaning schedule for its responsible trunk line. In addition to these cleanings, Operations staff will focus on instances of identified HMA. Cleaning frequency will depend upon the history of stoppages or overflows of a sewer line.

The District information pertaining specifically to the cleaning and maintenance of sewer lines is included in SSMP Element 4: Operations and Maintenance.

7.4 Legal Authority for FOG Program

The District developed and adopted a FOG Ordinance in 2008. The Ordinance is designed to protect the trunk line and WWTP. The FOG Ordinance provides an extension to the District Pretreatment Ordinance which each Member Agency adopted in 1995.

The fundamental goals of the FOG Ordinance are:

- To aid in the prevention of SSOs from the contribution and accumulation of FOG into the sewer system from industrial and commercial establishments, particularly food preparation and serving facilities.
- To prevent the introduction of discharges into the District Sanitary Sewer System that will interfere with the operation of the system, which includes, but is not limited to, any gravity type sanitary sewer system, force main system, or the POTW.
- To protect the District Sanitary Sewer System and its Member Agencies, its personnel, and members of the general public, who may be affected by sewer blockages and obstructions.
- To prevent pass through of FOG to receiving waters.

- To improve the opportunity to reclaim and recycle all FOG from FSE grease traps or interceptors.
- To provide for fees which equitably distribute the cost of testing for FOG at the FSE.
- To enable the District to comply with its National Pollutant Discharge Elimination System (NPDES) permit and non-discharge requirement conditions, sludge use and disposal requirements, and any other Federal or State laws to which the District is subject.

The District FOG Ordinance also includes:

- Requirements for Grease Interceptors and Gravity Separating Devices at the user's expense when, in the opinion of the District, they are necessary for the proper handling of liquid wastes containing grease.
- Requirements for all interceptors to be sized using the current edition of the Uniform Plumbing Code (UPC).
- Requirements for Interceptors to be of a sufficient capacity to provide the appropriate quality of effluent as per Member Agency Standards and to be in an easily accessible location for the purposes of cleaning and inspection. A sample box or tee is required on all interceptors and separators.
- Requirements for interceptors and separators to be properly maintained to ensure compliance with Ordinance requirements.
- Requirements for the installation of a grease interceptor or trap shall be determined on a case-by-case basis by the District Administrative Staff using the UPC as a guide.
- Requirement for the installation of a gravity separation device shall be determined on a case-by-case basis by the District Staff using the UPC as a guide.

FSEs are inspected semiannually. If inspectors find that a grease interceptor or gravity separating device installed prior to the effective date of the FOG Ordinance is incapable of adequately retaining the FOG in the wastewater flow, the District shall notify the user in writing that an adequate interceptor or gravity separating device shall be installed within a specific, reasonable time period.

7.5 Enforcement

Resolution 2011-295, which established a \$125.00 Notice of Violation Fee in accordance with FOG Ordinance Article 6, was adopted in December 2011. As a result of Resolution 2011-295's adoption, enforcement of the District's FOG Ordinance comprises of the following:

If a FSE receives a violation during their semiannual FOG inspection, the FSE will receive a written Notice of Noncompliance and be re-inspected in thirty (30) days. No fee is charged with the Notice of Noncompliance. If the FSE passes

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their FOG re-inspection at the end of the thirty (30) day period, they will not be charged a Violation Fee. If the FSE does not pass this FOG re-inspection, they will be charged a \$125.00 Notice of Violation Fee, receive a written Notice of Violation, and be re-inspected in fourteen (14) days.

The FOG Ordinance also provides the District with the legal authority to suspend and/or revoke FOG permits from chronic violators and dischargers who present imminent or substantial endangerment to the public's health or welfare. Failure to comply with permit suspension or revocation may result in the immediate severance of the FSE's sewer connection.

Appendix 7A

Fats, Oils, and Grease Outreach Materials

Notification of Resolution 2011-295 AM 01/10/2012

Commercial FOG Flyer

No Grease Door Hanger

BMP Manual



SOUTH SAN LUIS OBISPO COUNTY SANITATION DISTRICT

Post Office Box 339 Oceano, California 93475-0339

1600 Aloha Oceano, California 93445-9735

Telephone (805) 489-6666 FAX (805) 489-2765

<http://www.sslocsd.org/>

January 11, 2012

Subject: Fats, Oils, and Grease Control Program Noncompliance Fees - Resolution No. 2011-295

Dear Facility Owner or Manager:

The State Water Resources Control Board Waste Discharge Requirements (WDR) Orders No. 2006-0003-DWQ and WQ 2008-0002-EXEC require the South San Luis Obispo County Sanitation District (District) and its Member Agencies (MAs), which include the City of Arroyo Grande, City of Grover Beach, and Oceano Community Services District, to prepare and implement a Fats, Oils, and Grease (FOG) Control Program to reduce the amount of FOG discharged to the sanitary sewer system, because FOG was an identified problem in the District's and MAs' sanitary sewer system.

The District adopted the FOG Ordinance, No. 2008-01, which established the District's legal authority to inspect, permit, and monitor food service establishments (FSEs) and required these facilities to install and maintain grease control devices (GCDs), such as grease traps and interceptors, in order to comply with the WDR Orders. This ordinance can be found on the District website at sslocsd.org. (Click the Ordinances and Resolutions link under the main menu.) To verify FSE's compliance with the FOG Ordinance, FSEs are inspected and permitted. The District inspects FSEs prior to issuing a permit and semiannually after issuing a permit, in order to ensure these facilities remain in compliance.

Fats, Oils, and Grease Control Program Noncompliance Fees

FOG Ordinance Section 6.5 enables the District and the MAs to establish Noncompliance Fees:

...to compensate the District and its MAs for costs of additional inspections and follow-up, sampling, monitoring, laboratory analysis, treatment, disposal, and administrative processing incurred as a result of the continued noncompliance, and [the Noncompliance Fee] shall be in addition to and not in lieu of any penalties as may be assessed. Noncompliance Fees shall be in an amount adopted by resolution by the District or its MAs.

At the December 21, 2011 Board of Directors Meeting, the Board adopted Resolution 2011-295, which established a **\$125.00** Notice of Violation Fee in accordance with FOG Ordinance Article 6. Enforcement of the District's FOG Ordinance will now comprise of the following:

If a FSE receives a violation during their semiannual FOG inspection, the FSE will receive a written Notice of Noncompliance and be re-inspected in thirty (30) days. No fee is charged with the Notice of Noncompliance. If the FSE passes their FOG re-inspection at the end of the thirty (30) day period, they will not be charged a Violation Fee. If the FSE does not pass this FOG re-inspection, they will be charged a **\$125.00** Notice of Violation Fee, receive a written Notice of Violation, and be re-inspected in fourteen (14) days.

The FOG Ordinance also provides the District with the legal authority to suspend and/or revoke FOG permits from chronic violators and dischargers who present imminent or substantial endangerment to the public's health or welfare. Failure to comply with permit suspension or revocation may result in the immediate severance of the FSE's sewer connection.

Fats, Oils, and Grease Control Program Requirements

There are three FOG Permit classifications in the District's FOG Control Program: variance, grease trap, and interceptor. The FOG inspections are conducted in accordance with the type of permit a FSE has. Please reference your FOG Permit if you are unsure of which type you have.

Variance

For some cases, an establishment is issued a variance, because there is no significant FOG discharge. If you have a variance, your FOG Permit will have "Variance" printed across the top. Facilities with a variance are inspected annually.

During an inspection, the inspectors check for a change to the menu or facility, which may require the FSE to install a grease control device (GCD). For example, if a coffee shop begins serving breakfast, they may be required to install a GCD. If a GCD is required, the Inspectors will coordinate with the FSE Owner or Manager to establish a GCD installation schedule.

If a FSE is unable to comply with the agreed upon GCD installation schedule, a Notice of Noncompliance will be issued to the FSE, and the FSE will have thirty (30) days to complete the installation. If the GCD is installed when the FSE is re-inspected at the end of that thirty (30) day period, the FSE will not be charged a Notice of Violation Fee. If the GCD is not installed, the FSE will be charged a **\$125.00** Notice of Violation Fee, receive a written Notice of Violation, and be re-inspected in fourteen (14) days.

Further enforcement measures may be taken in accordance with the District's FOG Ordinance if the FSE remains noncompliant at the end of the fourteen (14) day period.

Grease Trap

FSEs with a grease trap, which is a hydromechanical GCD and is typically located inside a FSE's kitchen, are inspected semiannually. Your permit specifies how often your grease trap must be cleaned under the heading "Requirements, Section B".

During an inspection, it will be necessary for one of your staff members to open the grease trap for inspection, and the Inspectors will check for the following:

- The solids and grease build-up must be less than twenty-five percent (25%) of the grease trap's designed hydraulic depth;
- The cover, baffles, inlet, and outlet tee must be in good working order;
- Detergent is not being used in excess to decrease FOG;
- Chemicals, enzymes, or bacteria are not being used;
- The dishwasher does not discharge to the grease trap;
- The grease trap is easily accessible;
- The area around the grease trap is clean;
- The grease trap maintenance records are current, complete, maintained on-site, available for review, and demonstrate that the FSE is complying with the cleaning requirement specified in its FOG Permit; and
- If the FSE uses deep fryers, grease barrels are labeled, have closed, tight-fitting lids, and are on an impervious, solid surface. The area around the grease barrels must be clean and free of grease.

If the FSE staff is unable to open the grease trap for inspection or any of the aforementioned requirements are not met during the inspection, the FSE will receive a written Notice of Noncompliance and be re-inspected in thirty (30) days. If the FSE passes their FOG re-inspection at the end of the thirty (30) day period, they will not be charged a Violation Fee. If the FSE does not pass this FOG re-inspection, they will be charged a **\$125.00** Notice of Violation Fee, receive a written Notice of Violation, and be re-inspected in fourteen (14) days.

Further enforcement measures may be taken in accordance with the District's FOG Ordinance if the FSE remain noncompliant at the end of the fourteen (14) day period.

Interceptor

FSEs with an interceptor, which is the largest GCD and is typically installed underground and outdoors, are inspected semiannually. Your permit specifies how often your interceptor must be pumped under the heading "Requirements, Section B".

During an inspection, the Inspectors will check for the following:

- The solids and grease build-up must be less than twenty-five percent (25%) of the interceptor's designed hydraulic depth;
- Downstream sewer lines are clear of solidifying grease and solids;
- Effluent is clear of grease or solids pass through;
- The baffles, inlet, and outlet tee are in good working order;
- Detergent is not being used in excess to decrease FOG;
- Chemicals, enzymes, or bacteria is not being used;
- The interceptor maintenance records are current, complete, maintained on-site, available for review, and demonstrate that the FSE is complying with the cleaning requirement specified in its FOG Permit; and
- If the FSE uses deep fryers, grease barrels are labeled, have closed, tight-fitting lids, and are on an impervious, solid surface. The area around the grease barrels must be clean and free of grease.

If any of the aforementioned requirements are not met during the inspection, the FSE will receive a written Notice of Noncompliance and be re-inspected in thirty (30) days. If the FSE passes their FOG re-inspection at the end of the thirty (30) day period, they will not be charged a Violation Fee. If the FSE does not pass this FOG re-inspection, they will be charged a **\$125.00** Notice of Violation Fee, receive a written Notice of Violation, and be re-inspected in fourteen (14) days.

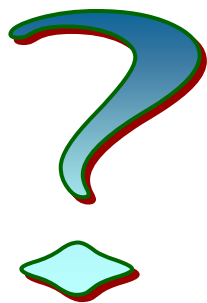
Further enforcement measures may be taken in accordance with the District's FOG Ordinance if the FSE remains noncompliant at the end of the fourteen (14) day period.

A copy of the FOG Ordinance and Resolution No. 2011-295 is available on the District's website at www.sslocsd.org. Please refer to the section on Source Control and then to the FOG Control Program page.

Please contact the District at (805) 489-6666 with any questions.

Why Does the District Have a FOG Control Program?

The District is required by State Water Resources Control Board **Waste Discharge Requirement Order No. 2006-0003-DWQ** to establish and implement a Fats Oils and Grease (FOG) Control Program. The purpose of the program is twofold. To reduce the number of sewer pipe blockages affecting the sanitary sewer system and to provide educational outreach to Food Service Establishments relating to the proper disposal of the FOG generated by their facilities on a daily basis.



What Should I Expect?

Installation of a grease removal device (grease trap or interceptor) may be required if you don't already have one. The contracted Environmental Compliance Inspector assigned to your area will evaluate your facility and make recommendations to the District regarding the necessity of installation. If a grease removal device is required your Food Service Establishment will be given ample time to install one. If no grease removal device is needed you will be issued a variance. **Inspections** will occur approximately every 6 months for those with a grease removal device and annually for those with a variance. The goals of these inspections are to answer any questions about the FOG Program and to ensure grease removal devices are being properly cleaned and maintained. Inspectors will help to educate your staff in how to reduce the amount of FOG discharged to the sanitary sewer system.

Where Does FOG Come From In My Facility?

FOG comes from many different sources. Some of these include:

- ☐ Dairy Products
- ☐ Meat Fats
- ☐ Lard
- ☐ Food scraps
- ☐ Dressings and sauces
- ☐ Baking goods
- ☐ Butter and margarine
- ☐ Shortening



Did You Know?

Everyday commercial kitchens produce large amounts of FOG. These by-products of cooking are not good for the health of your sanitary sewer system. Over time the fats, oils, and grease begin to adhere to the sides of sewer lines and buildup. Eventually this will cause a backup either in the lateral sewer lines that connect to your establishment or to the public sewer itself. This creates not only a public health hazard, but also may result in the closure of your facility. Sewer System backups can cause public property damage and jeopardize public health. Cleanup costs and potential fines are imposed by the Regional and State Water Quality Control Board to the District. These expensive fines may result in higher sewer bills. Furthermore, if the source of the backup is determined to be your establishment you will be required to pay for the cleanup. In order to prevent this, the District has established a permitting and educational program to help you meet the new requirements and prevent blockages from impacting your business.

Here's How You Can Help!

In order to prevent sewer system overflows, you can follow a few inexpensive Best Management Practices.

- ☒ Maintain your grease trap or interceptor properly. This means that your grease trap is cleaned at least every 7 days depending upon your permit and your Interceptor is professionally pumped at a minimum every 90 days by a licensed grease hauler. Keep all your records for cleaning/pumping and servicing for three years to show to the Inspector.
- ☒ Scrape grease and food scraps into the trash prior to washing dishes, pots, pans and work areas.
- ☒ Do not put grease down the garbage disposal. Allow the grease to harden and dispose of it into the trash or pour the liquid grease into an approved grease barrel to be picked up by a grease hauler.
- ☒ Be cautious of chemicals and additives (including soaps and detergents) that claim to dissolve grease. Some of these chemicals neutralize grease traps so that grease will solidify further down the sewer system resulting in a blockage. Chemicals, Enzymes and Bacteria additives are prohibited.
- ☒ Contact us with any questions or concerns, we're here to help!

Environmental Compliance Inspectors for your area:

Eileen Stephens

eileens@wallacegroup.us

Anastasia Mylonas

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Tammie Nichols

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Provided by:
South San Luis Obispo County
Sanitation District



FATS, OILS, & GREASE (FOG) CONTROL PROGRAM

For More Information Please Contact:

Wallace Group
(contracted program administrators)
612 Clarion Court
San Luis Obispo, CA 93401

Attn: Environmental Compliance Inspectors

Tel: 805-544-4011 Fax: 805-544-4294



WALLACE GROUP®

HELP
KEEP
OUR
SEWER
LINES
CLEAR!



FOR
FOOD SERVICE
ESTABLISHMENTS

¡AVISO! GRASA

se ha encontrado
en las líneas de
alcantarilla en su área.

El aceite y la grasa se pegan dentro de sus líneas de alcantarilla. Después de un tiempo la grasa estancada puede obstruir toda la línea de alcantarilla.

¡Evitar desbordamiento
de la alcantarilla!

¡NO!

No tire aceite, grasa, o comida grasosa en su fregadero.



No use agua caliente y jabón para lavar la grasa. Se va a enfriar y endurecer en la alcantarilla.



¡SÍ!

Ponga la grasa enfriada en un contenedor desechable o directamente en la basura si ya está endurecida.



Remueva la grasa o aceite de los platos, cazuelas, y cacerolas con una toalla de papel antes de lavarlos.



¡Llame para más información!



CITY OF GROVER BEACH
COMMUNITY DEVELOPMENT DEPT
(805) 473-4529

WARNING! GREASE

has been found
in sewer lines
in your area.

Cooking oil and grease stick to the insides of your sewer pipes. Over time, grease buildup can clog the entire sewer line.

Prevent sewer overflows!

DON'T

Don't pour cooking oil, grease, or greasy food down the drain.



Don't use hot water and soap to wash grease down the drain! It will cool and harden in the sewer line.



DO

Pour cooled grease into disposable containers or directly into the garbage if it's solidified.



Wipe away any residual grease or oil on dishes, pots or pans with a paper towel before washing them.



Call for more information!



CITY OF GROVER BEACH
COMMUNITY DEVELOPMENT DEPT
(805) 473-4529

Grasas, aceites y mejor
prácticas de manejo
manual de grasa
FOG Programa



Fats, Oils and Grease (FOG) Best Management Practices Manual



What is FOG

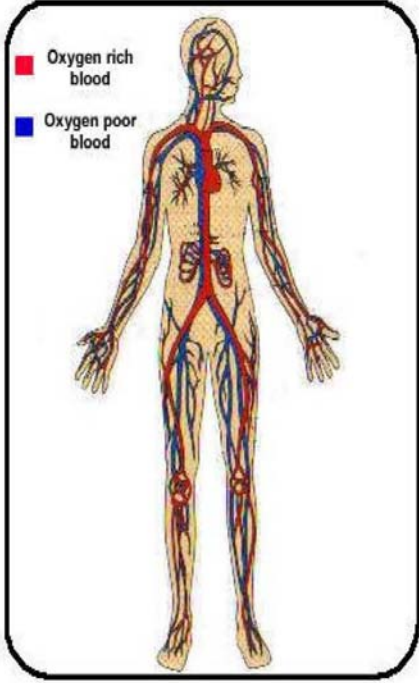
FOG is a shorthand way of saying Fats, Oils and Grease. FOG is composed of animal and vegetable fats and oils that are used to cook and prepare food. FOG should be recycled for use in other products, properly disposed of or land applied.

Why is FOG a Problem?

FOG can also cause backups in your sewer lines that can send sewage into your home or restaurant. That is an open invitation for disease and illness.

A wastewater system is similar to the human body. Wastewater flows through pipes (arteries), is pumped at pump stations (heart) and cleaned by the wastewater plant (kidneys).

FOG clogs the pipes in the sewer system just like cholesterol clogs arteries. This makes the pumps work harder and can cause them to fail, just like having a heart attack.



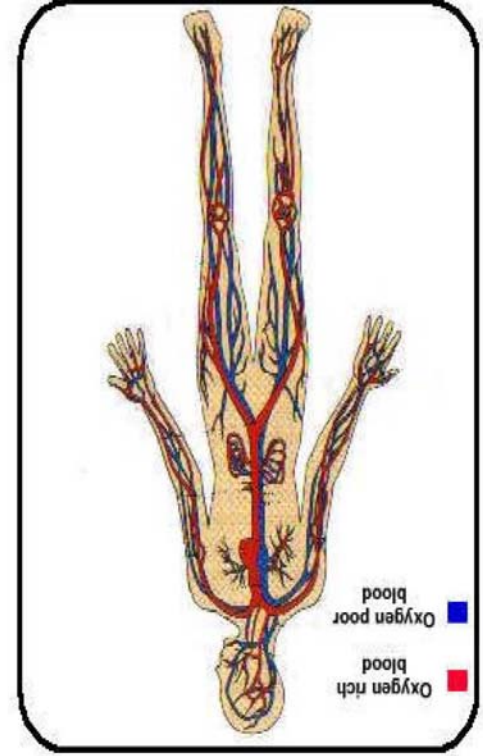
¿Qué es FOG?

FOG es una forma abreviada de decir grasas, aceites y grasa. FOG se compone de materias grasas vegetales y animales y aceites que se utilizan para cocinar y preparar la comida. FOG debe ser reciclado para su uso en otros productos, correctamente eliminados o tierras aplicado.

¿Por qué FOG es un problema?

FOG también puede causar copias de seguridad en sus líneas de alcantarillado que pueden enviar aguas residuales en su casa o su restaurante. Es una invitación abierta para la enfermedad y enfermedad.

Un sistema de aguas residuales es similar al cuerpo humano. Aguas residuales fluye a través de tuberías (las arterias), es bombeada en estaciones de bombeo (del corazón) y limpiar la planta de aguas residuales (rñones). FOG atasca las tuberías en el sistema de alcantarillado como colesterol atasca las arterias. Esto hace que las bombas trabaja más y puede causarles un error, al igual que tener un ataque al corazón.



Capacitar a su personal

Capacitar y educar a su personal de cocina y otros empleados acerca de cómo pueden ayudar a seguir las mejores prácticas de manejo una vez implementado.



Gente está más dispuesta a apoyar un esfuerzo cuando ellos comprenden la base para ello.

Train Your People



Train and educate your kitchen staff and other employees about how they can help follow the Best Management Practices once implemented.

People are more willing to support an effort when they understand the basis for it.

Conspicuously Post No Grease Signs



Post these signs in restrooms, over sinks, near all floor drains, dishwashers and anywhere else where water may enter a drain to the sewer.

Signs serve as a constant reminder for staff working with FOG.

Contabilizar estos signos en baños, sobre los sumideros, cerca de piso todos dreña, lavaplatos y en cualquier lugar donde el agua puede especificar un drenaje a la alcantarillado. Signos sirven como un recordatorio constante para el personal que trabaja con FOG.



Llamativamente post sin signos de grasa

Use the Most Appropriate Water Temperature



Use water temperature of less than 140° F in all sinks especially the pre-rinse sink before using a mechanical dishwasher.

Temperatures in excess of 140° F will dissolve grease, but it can solidify in the sewer system as the water cools.

Water from mechanical dishwashers should not be discharged through a grease trap or interceptor.



Temperatura del agua de uso de menos de 140 ° F en todos los sumideros especialmente el receptor pre-rinse antes de usar a un lavavajillas mecánico.

Las temperaturas por encima de 140 ° F disuelven la grasa, pero puede solidificar en el sistema de alcantarillado cuando se enfría el agua.

Agua del lavavajillas mecánico no debería ser descargada a través de una trampa de grasa o interceptor.

Utilice la temperatura de agua mas apropiada

Recycle Waste Cooking Oil



There are many companies that specialize in taking waste cooking oil from fryers and other types of equipment and making animal feed or fuels, such as bio-diesel from it.

Recycling reduces the amount of wastes that have to be disposed of as solid waste, and helps to prolong the life of any grease traps and interceptors.

It also keeps the FOG out of the sewer system.

Reciclar residuos de aceite de cocina



Hay muchas empresas que se especializan en residuos teniendo aceite de freidoras y otros tipos de equipos de cocina y haciendo de la alimentación animal o combustibles, como el bio-diesel de ella.

Reciclado reduce la cantidad de desechos que tienen que ser se eliminará como residuos sólidos y ayuda a prolongar la vida de cualquier trampa de grasa y interceptores.

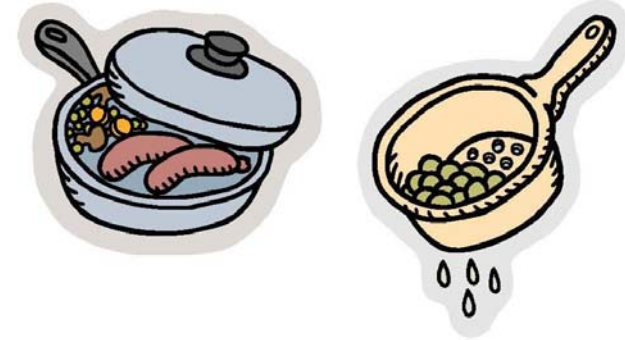
También mantiene la FOG fuera del sistema de alcantarillado de.

Seco barrido todo pots, cazuelas y platos



Utilice una toalla de papel o raspador para secar
barrido cacerolas, sartenes, vajilla y alimentos
superficies de preparación antes de lavarlos.
Borrar los elementos FOG y alimentos que
permanecen en macetas, sartenes en seco y
vajilla antes de lavado mantendrá la FOG fuera de
las trampas de grasa y interceptores.
Esto dará como resultado menos frecuentes de
limpieza de la grasa interceptor y trampa, lo que
los costos de mantenimiento.

Dry Wipe All Pots, Pans and Plates



Use a paper towel or scraper to dry wipe
pots, pans, dishware and food preparation
surfaces before washing.

Dry wiping the FOG and food items that remain in
pots, pans and dishware before washing will keep
the FOG out of the grease traps and interceptors.

This will result in less frequent cleaning of the
grease interceptor and trap, thus resulting in
lower maintenance costs.

Properly Dispose of Food Waste



Food should never be poured down the drain or into a toilet.

Recycling of food wastes is the best option for a food service establishment.

Recycling of food wastes will reduce solid waste disposal costs, and the need to frequently clean grease traps and interceptors.

Correctamente disponer de
residuos de alimentos



Alimentos nunca deben ser vierte por el desagüe
o en un inodoro.

Reciclado de los residuos de alimentos es la
mejor opción para un alimento establecimiento de
servicio.

Reciclado de los residuos de alimentos reducirá
la eliminación de desechos sólidos los costos y la
necesidad de limpiar con frecuencia trampas de
grasa y interceptores.

Utilizar parches absorbentes para todas salpicaduras

Absorbentes pueden ayudar a limpiar de grasa y aceite que tiene se derramó sobre el terreno cerca de equipos al aire libre, contenedores o contenedores. El absorbentes impiden que el derrame de entrar en el sistema de drenaje de tormenta cuando se lluevas.



No utilice material absorbente como "littera del gatto", ni vïo polvo ya que pueden fluir en las alcantarillas cuando llueve.

Son imágenes de C & H distributors: www.chdist.com

Use Absorbent Pads for All Spills

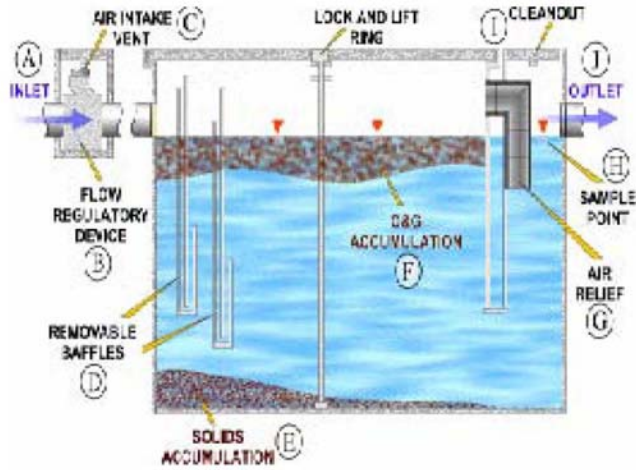
Absorbent pads can help to clean up grease and oil that has spilled on the ground near outdoor equipment, containers or dumpsters. The absorbent pads prevent the spill from entering the storm drain system when it rains.



DO NOT use absorbent material such as "kitty litter," or saw dust since they can flow into the storm drains when it rains.

Images are from C & H distributors: www.chdist.com

Clean Under Sink Grease Traps at Least Weekly



Under sink traps have less volume than outside grease interceptors and require more frequent cleaning. Weekly cleaning of the traps by the establishment's staff will reduce maintenance costs.

Empty trap completely and Wipe down all surfaces and baffles. The water may be run through the trap again when finished.

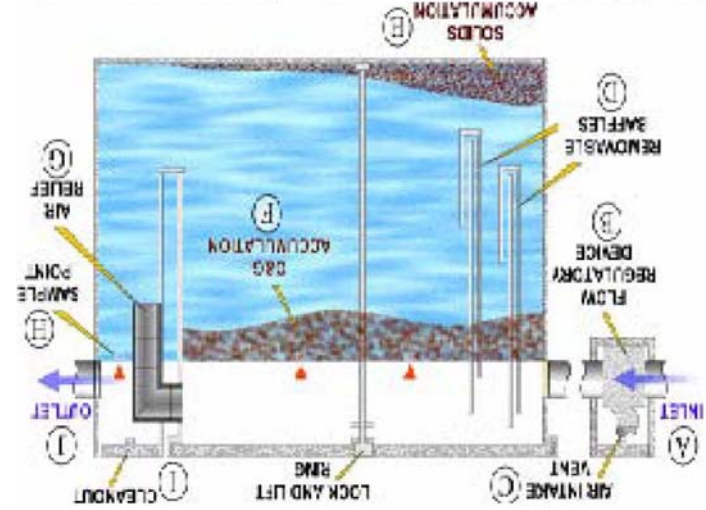
Place recovered grease in a proper disposal container. It can go in a dumpster, if it is in a closed container. Do not pour grease down any drains or in any toilets.

En virtud de trampas de receptor tienen menos volumen de grasa exterior interceptores pero requieren más frecuentes de limpieza.

Limpieza semanal de las capturas por el personal del establecimiento reducirá los costos de mantenimiento.

Vaciar completamente de trampa y barrido hacia abajo todas las superficies y los deflectores. El agua se puede ejecutar a través de la trampa de nuevo cuando terminó.

Colocar grasa recuperado en contenedor de eliminación adecuada. Puede vaya en un contenedor, si está en un recipiente cerrado. No pour abajo cualquier drenajes o en cualquier lavabos.



Limpiar interrupciones de grasa al menos semanalmente

Mantener un registro de mantenimiento y todos los registros de servicio

El registro sirve como un registro de la frecuencia y volumen de El interceptor de grasa o trampa de limpieza.



El registro también ayuda a la creación de servicios de alimentación mantener el cumplimiento de su permiso y ofrece ningún inspector de la oportunidad para verificar el cumplimiento de las normas. El inspector pedirá ver sus registros. Servicio registros de verificar la exactitud del registro. El registro puede optimizar la frecuencia de limpieza para poder reducir los costos.

Keep a Maintenance Log and All Service Records

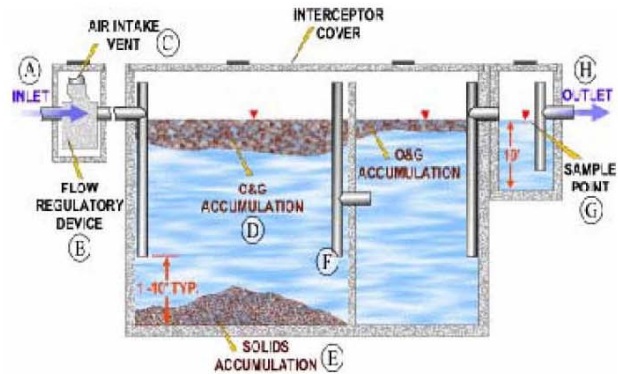


The log serves as a record of the frequency and volume of cleaning the grease interceptor or trap.

The record also helps the food service establishment maintain compliance with its permit, and affords any inspector the opportunity to verify compliance. The inspector will ask to see your records. Service records verify the accuracy of the log.

The log can optimize the cleaning frequency in order to reduce costs.

Clean Grease Interceptors at Least Every Three Months

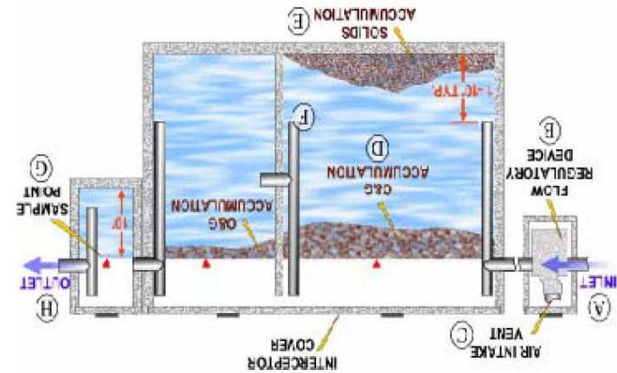


Grease interceptors must be cleaned quarterly to ensure that the grease accumulation does not interfere with proper operation.

The cleaning frequency is dependent on the type of establishment, the size of the interceptor, and the volume of flow discharged to the interceptor. Quarterly cleaning will prevent the plugging of the sewer line between the food service establishment and the sanitary sewer system. A backup will require a plumber to unplug the line and this could pose a serious health risk to workers and patrons.

La frecuencia de limpieza depende del tipo de establecimiento, el tamaño del interceptor y el volumen del flujo de alta al interceptor. Limpieza trimestral impedirá la conexión de la alcantarilla línea entre el establecimiento de servicios de alimentación y el sistema de alcantarillado sanitario. Un backup requerirá un fontanero que desconectar la línea y esto podría constituir un grave riesgo de salud a los trabajadores y patronos.

Interceptores de grasa se limpiarán trimestralmente para asegurarse de que la acumulación de grasa no interfiera con el funcionamiento correcto.



Limpia interceptores de grasa al menos cada tres meses

**Compruebe a estar seguro que
es limpiado el interceptor de
grasa Fondo**



**Usted es responsable en última instancia para el
control FOG en su lugar de negocios. Asistiendo
a la limpieza de su voluntad de captura o
interceptor asegure la eliminación completa de
todos los sólidos y grasa.
La grasa hauler debe bombear el interceptor o
trampa completamente y limpiar los lados y
cualquier deflectores.**

Check to Ensure Your Grease Interceptor is Cleaned Thoroughly



**You are ultimately responsible for the FOG
Control at your place of business. Witnessing the
cleaning of your Trap or Interceptor will ensure
the complete removal of all grease and solids.**

**The grease hauler should pump out the
interceptor or trap completely and clean the sides
and any baffles.**

Cover Grease Containers Stored Outdoors



Uncovered FOG containers can collect rainwater. Since FOG floats, the rainwater can overflow the container and flow onto the ground where it can reach the storm water system.

Any discharge to the storm water system may result in adding biological or chemical demand to local receiving waters.

The discharge might also result in legal penalties being imposed on the food service establishment.

Cobertura grasa contenedores almacenados al aire libre



Descubierta
contenedores FOG
pueden recoger agua de
lluvia. Desde FOG
carroz, el agua de lluvia
puede desbordar el
contenedor y el flujo en el
suelo donde puede
alcanzar el sistema de
agua de tormenta.

Cualquier vertido en el sistema de agua de
tormenta puede resultar en Agregar demanda
biológica o química a aguas receptoras locales.
La aprobación de la gestión también podría dar
lugar a sanciones legales siendo impuesto sobre
el establecimiento de servicios de alimentación.

Busque contenedores FOG lejos de alcantarillas y contenedores



Una versión de FOG puede degradar la calidad del agua en recepción arroyos en el área agregando demanda biológica y química en la secuencia. Descargando de FOG en alcantarillas también puede resultar en multas y otra legal acción. Es el más lejos de un drenaje de tormenta desde donde se encuentra el FOG almacena, cuanto más tiempo que alguien tiene que limpiar cualquier derrame. Tenga en cuenta de FOG goteo de contenedores o contenedores y limpiar rápidamente.

Locate Dumpsters and FOG Containers Away From Storm Drains



A release of FOG can degrade water quality in receiving streams in the area by adding biological and chemical demand to the stream. Discharging of FOG into storm drains can also result in fines and other legal actions.

The further away a storm drain is from where the FOG is stored, the more time someone has to clean up any spills. BE AWARE of FOG dripping out of containers or dumpsters and clean up quickly.



DO

- Scrape excess grease into a sealed container and dispose of it in the trash or containers specifically designated for grease.
- Place food scraps in waste containers or garbage bags for disposal with solid wastes, or start a compost pile; promote the use of scraping dishware prior to washing.
- Place a wastebasket in the bathroom to dispose of wastes.
- Promote the use of the 3 "R's" Reduce, Reuse and Recycle.



- Reutilizar y Reciclar.
- Promover el uso de los 3 "R" Reducir, baño para deshacerse de los desechos.
- Coloque un cajón de sastre en el cuarto de antes al lavado.
- compost; promover el uso de raspado vajilla con desechos sólidos, o inicia una pila de residuos o bolsas de basura para eliminación
- Colocar trozos de comida en contenedores de para grasa.
- contenedores designados específicamente hermético y disponen de será la basura o
- Raspar el exceso de grasa en un recipiente

!S!



- Usar el inodoro como un cajón de sastre.
- puede fluir a el canal, drenaje de tormenta o calle.
- Equipo limpio al aire libre en una zona donde el agua los residuos.
- Utilizar agentes biológicos, químicos o enzimas para grasa
- corrección sin permiso de la Agencia sanitaria de recibir
- descarga. será viscoso entre 32 ° F (0 ° C) y 150 ° F (65 ° C).
- Grasas, cera, grasa o aceites que contengan sustancias de
- alimentar trampas de grasa o interceptores.
- o otros agentes emulsificantes en los sumideros que
- Descarga cáustico, ácidos, disolventes, jabones, enzimas,
- de grasa.
- eliminación de residuos de alimentos a cualquiera trampas
- Residuos de la aprobación de la gestión de una unidad de
- necesaria de 180 ° F o anteriormente.
- lavavajillas mecánicos que tengan una temperatura mínima
- a cualquier interrupción de grasa. Esto incluye agua de
- encima de la actual Reglamento del departamento de salud
- Descarga de aguas residuales con temperaturas por
- de despiece sistema.
- Descarga de residuos de cualquier tipo en el alcantarillado
- o en el inodoro.
- Situado FOG de cocina en los receptores de cocina o baño
- cloaca.
- que puede provocar una obstrucción del flujo en una
- Grasas de descarga, aceites y grasa en concentraciones



- Discharge fats, oils, and grease in concentrations that can cause an obstruction to the flow in a sewer.
- Placed FOG from cooking in the kitchen or bathroom sinks or in the toilet.
- Discharge butchering waste of any kind within the sewer system.
- Discharge wastewater with temperatures in excess of current Health Department Regulations to any grease trap. This includes water from mechanical dishwashers that have a minimum required temperature of 180° F or above.
- Discharge waste from a food waste disposal unit to any grease traps.
- Discharge caustics, acids, solvents, soaps, enzymes, or other emulsifying agents into sinks that feed grease traps and/or interceptors.
- Discharge fats, wax, grease or oils containing substances that will become viscous between 32° F (0° C) and 150° F (65° C).
- Utilize biological agents, chemicals, or enzymes for grease remediation without permission from the sanitary agency receiving the waste.
- Clean equipment outdoors in an area where water can flow to the gutter, storm drain, or street.
- Use the toilet as a wastebasket.

Routinely Clean Exhaust Hoods

If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the house or restaurant and eventually start a fire or enter the storm drain when it rains.



Limpia rutinariamente exhausto sistema

Si FOG escapa a través del sistema de escape de cocina, puede se acumulan en el techo de la casa o el restaurante y eventualmente iniciar un incendio o introducir el drenaje de tormenta cuando llueve.





FOG Control Program

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