


<p><b>CITY OF MODESTO</b></p>  <p><b>WASTEWATER COLLECTIONS</b></p>	<p><b>VIII. FOG CONTROL PROGRAM</b></p>
	<p><b>DATE ISSUED: 4-6-09</b></p>
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	<p><b>APPROVED BY: Gary DeJesus</b></p>

Fats, oils and grease (FOG) are the primary reason for majority of our sanitary sewer blockages. FOG is introduced into the sewer system from various sources, including residences, industrial businesses and restaurants. The City has hired Holmes International to assist in the development and implementation of a FOG Control and Prevention Program. Currently, the City's FOG program provides a balanced approach to address the problem.

The City requires that grease removal devices be installed in certain applications, such as restaurants. The City of Modesto requires that grease-discharging facilities install and maintain a grease interceptor with a minimum capacity of 750 gallons. Procedures are in place to ensure this occurs during the plan review, permit issuance and inspection processes.

Any upcoming new facilities that would contain a kitchen or some form of cooking equipment must contact the Environmental Compliance Section to determine the need for a grease control device. This requirement is also for established grease producing facilities that will be undergoing a major renovation. This is done before any building permits are issued. If a facility needs some form of grease control device, a sizing/survey sheet is given, which corresponds to Appendix H of the 1997 Uniform Plumbing Code.

Some grease-discharging facilities have installed smaller units because they have been approved for a conditional waiver due to several factors such as minimal or absent grease in their discharge or limitations in their space for a 750 gallon or larger grease interceptor, in which case, a 100-lb grease trap is substituted for the minimum grease interceptor size requirement.

Inspectors will investigate areas of concern where there is an indication that excess grease is accumulating to determine the source of FOG. If identified, appropriate actions are taken to eliminate the source.

The City performs a number of outreach efforts to inform the public about the problems caused by FOG and how to reduce or eliminate them. This includes informational inserts with utility bills which are sent to residential and business rate payers and occasionally local media pieces.

# **RESTAURANT GUIDELINES & STANDARD OPERATING PROCEDURES FOR OILS & GREASE AND GREASE CONTROL DEVICES**

**A. Maintenance** – Following are guidelines for maintenance at restaurant facilities:

1. Excess oils and grease must be placed in specified grease containers and disposed of properly. There will be no oils and grease poured into the drain.
2. The grease trap, grease interceptor, and/or solids interceptor must be completely cleaned or pumped out as often as necessary to avoid major grease and solids build-up. For grease traps and solids interceptors, ECS recommends the following:
  - Skim grease layer from the grease trap at least once a week.
  - Pump-out the grease trap at least once a month.
  - Clean the solids interceptor frequently
3. Wastewater from the cleaning of kitchen floor mats must be directed through a gravity separation interceptor and then through the sanitary sewer system. The maintenance of all grease control devices will be governed under Modesto Municipal Code 5-6.219 Interceptor Maintenance:
  - (a) Any person who owns or operates a gravity separation interceptor shall properly maintain the interceptor at all times. The interceptor shall be cleaned as often as necessary to ensure that sediment and floating materials do not accumulate to impair the efficiency of the interceptor. An interceptor is not considered to be properly maintained, if for any reason the interceptor is not in good working condition or if the operational fluid capacity has been reduced by more than twenty-five (25) percent by the accumulation of floating materials, sediment, oils or greases.
  - (b) The use of chemicals, microbiological agents or other materials for the emulsification, suspension or dissolution of oil and grease is prohibited.
  - (c) When an interceptor is cleaned, the removed sediment, liquid and floating material shall be legally disposed of in a manner other than to the City's collection system, POTW or storm drain. Manifests for the cleaning of the interceptor shall be kept at the same facility as the interceptor and shall be available at all times for inspection.
  - (d) If the interceptor is not maintained adequately under the conditions of use, the interceptor shall be resized and the user shall install one which is effective in accomplishing its intended purpose.
  - (e) The owner and lessee, sub-lessee, proprietor, operator, or superintendent of any facility, required to install an interceptor, are individually and severally liable for any failure to properly maintain such an interceptor. In addition, the following is recommended for complexes that have grease-generating facilities and private sewer lines within their property:

When cleaning the sewer lines within the facility, the line must be vacuumed at the junction between the facilities' sewer line and the City's sewer line. This

ensures that loosened grease and other constituents does not discharge and/or accumulate into the City's sewer line. The owner or the appropriate representatives shall determine the maintenance schedule of the facilities sewer line(s).

- B. Sewer Pipe Investigations** -Inspectors will investigate areas of concern where there is an indication that excess grease is accumulating to determine the source of FOG. If identified, appropriate actions are taken to eliminate the source.

The City of Modesto's Environmental Compliance Section works with the Collections section to identify any problems in the sewer lines that were caused by grease. If Collections identifies a grease problem within the range of an area with any businesses that have the potential to discharge any grease, the problem is reported to the Environmental Compliance Section.

ECS inspectors would then go to the problem area and identify any grease discharging businesses that may have contributed to the problem. Inspectors will investigate areas of concern where there is an indication that excess grease is accumulating to determine the source of FOG. If identified, appropriate actions are taken to eliminate the source or the upgrade of, any grease control device(s).

If the facility has a grease trap or grease interceptor, the facility will have to show maintenance manifests and/or maintenance logs. If a discrepancy is noted, depending on the severity of the grease problem and type of grease collection device present, the facility is given a compliance schedule that would enable them to achieve compliance with current regulations.

- C. Outreach** - The City performs a number of outreach efforts to inform the public about the problems caused by FOG and how to reduce or eliminate them. This includes informational inserts sent with utility bills which are sent to residential and business rate payers and occasionally local media pieces.