

HOW FOOD SERVICE ESTABLISHMENTS CAN AFFECT THE SANITARY SEWER SYSTEM

It's in everyone's best interest to reduce the amount of FOG that flows into the Camarillo Sanitary District sewer system. It's good for the environment and it saves money.

Every Food Service Establishment (FSE) produces some FOG. We all know what can happen when grease congeals in home kitchen pipes, over time they plug up, create unsanitary backups and expensive plumber bills.



The same thing can happen to the City of Camarillo wastewater collection system. Most blockages in the wastewater system can be traced back to FOG. The result can have damaging effects throughout the system creating sewage spills, manhole overflows or backups into homes or businesses. Too much grease and oil can also create the need for increased maintenance of the sanitary sewer lines, increasing costs to all customers



Scenes such as this are avoidable by putting Best Management Practices (BMPs) in place that will reduce the amount of FOG entering the sewer system from FSEs.

Following simple guidelines along with having a correctly sized and maintained grease trap or interceptor will reduce the amount of FOG discharged to the sewer system and allow your facility to meet the requirements of your FOG waste water discharge permit.

Minimizing FOG discharged down ALL drains can lower the frequency of grease trap / interceptor maintenance costs. The most cost effective method that can be used in reducing grease in the sewer is improved kitchen management practices.

If additional information is needed contact the Source Control Inspector at the number below.

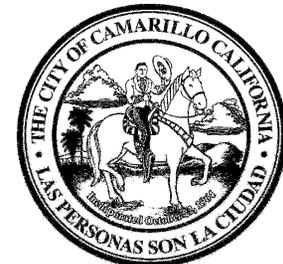
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BEST MANAGEMENT PRACTICES FOR THE CONTROL OF

Fats, Oil & Grease

Camarillo Sanitary District Fats, Oil and Grease (FOG) Management Program

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Best Management Practices to Control FOG



FOG is a by-product of FSE operation that must be constantly dealt with. Typically FOG enters a facility's plumbing system from dishwashing, floor cleaning, and equipment sanitation. Sanitary sewer systems are not designed to handle the FOG that accumulates on the interior of the sewer collection system pipes. All of the sewer overflows within the CSD are the result of blockages attributed to FOG accumulated from residential, institutional or commercial sources. The best way to manage FOG is to keep the material out of the plumbing system. The following are suggestions to properly manage FOG.

Train Staff

Train kitchen staff and other employees about how they can help ensure these Best Management Practices (BMPs) are implemented. People are more willing to support an effort when they understand the basis for it.

Post "NO GREASE" Signs

Frequent reminders can educate employees about the importance of keeping FOG from going down sinks and drains. Post "NO GREASE" signs over sinks, near floor drains, near dishwashers, and anywhere else where water may enter a drain to the sewer. Signs serve as a constant reminder for staff working with FOG.

Wipe Pots, Pans & Dishes

Wiping FOG and food remains in pots, pans, and dishware, into the trash, before washing will keep FOG out of the grease control device. This will result in less frequent cleaning of the grease control device and as a result lower maintenance costs.

Recycle Waste Cooking Oil & Food Waste

There are many companies who recycle waste oil from fryers and other types of equipment. Recycling reduces the amount of waste that has to be disposed of in a sanitary land fill and helps to extend the time between cleaning of the grease control device. It also keeps FOG out of the sewer system.

Clean In-Ground Grease Interceptors Regularly

In-ground grease interceptors must be cleaned routinely to ensure that grease accumulation does not interfere with proper operation. **The cleaning frequency is determined by CSD staff and modified as necessary.** Routine cleaning will prevent plugging of the sewer line between the establishment and the sanitary sewer system. A backup will require someone to unplug the line and could pose a serious health risk to workers and patrons.

Clean Undersink Grease Traps Regularly

Undersink grease traps have less volume than in-ground grease interceptors. Routine cleaning by the establishment's staff will reduce the cost of cleaning the grease trap. **The cleaning frequency is determined by CSD staff and modified as necessary.** Place recovered grease in a proper disposal container. It can go in a dumpster if it is in an enclosed container. Do not pour it down the drain.

Witness Grease Interceptor Cleaning

Grease control device haulers may take shortcuts. They may not completely clean the unit or only partially remove accumulated materials. Witnessing the cleaning of the unit will ensure that the FSE is getting the full value for the cost of the cleaning.

Keep a Maintenance Log and all Cleaning Receipts

Cleaning receipts serve as a record of the frequency and volume of cleaning of the grease interceptor. Maintenance logs serve as a record for self-cleaned grease traps. Both help to ensure that the FSE is in compliance with the CSD FOG ordinance, and affords the source control inspector the opportunity to verify compliance. Cleaning records can optimize the cleaning frequency in order to reduce costs.

Cover Grease Containers Stored Outside

Uncovered FOG containers can collect rainwater. Since FOG floats, rainwater can overflow the container and flow FOG onto the ground where it can reach a storm drain. Any discharge to the storm water system may result in adding biological or chemical demand to the local receiving waters. The discharge might also result in legal penalties being imposed on the FSE

Locate Dumpsters & FOG Containers away from Storm Drains

A release of FOG can degrade water quality in receiving streams in the area by adding chemical and biological demand to the stream. Discharging FOG into storm drains can also result in fines and other legal actions. The farther away from a storm drain the FOG is stored, the more time someone will have to clean up any spills. Be aware of FOG dripping out of containers or dumpsters and clean it up quickly.

Use Absorbents Around all Storm Drains

Use absorbent pads around all storm drains where dumpsters or containers of recycled oil are nearby. This can present an effective barrier to prevent FOG from entering the storm drain system.

Routinely Clean Exhaust Hoods & Range Filters

If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually start a fire or enter the storm drains when it rains. Ensure that the wastewater generated from the cleaning of the filters is directed only to drains connected to the grease control device.

Routinely Clean Floor Mats

Floors and floor mats must be cleaned regularly to ensure a safe & healthy working environment. Direct wastewater generated from the cleaning of kitchen floors and kitchen floor mats only to drains connected to your grease control device.

Use Strainers on Sinks & Floor Drains

The use of strainers on sinks and floor drains will reduce the amount of solid material from entering the grease control device and increase the time between pumping.

For more information please contact:

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