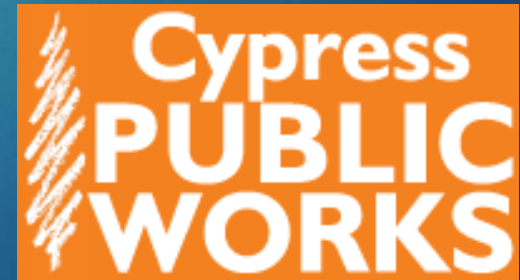


Fats, Oils, and Grease (FOG) Public Outreach





As required by State Water Quality Control Board Order No. 2006-0003-DWQ, the City has developed a FOG program to regulate the amount of fats, oils, and grease (FOG) discharged into the sanitary sewer system.

The FOG program is intended to increase the awareness of operators of local food service establishments, and their employees, about measures that they can take to limit or prevent the introduction of FOG into the drain and the sewer system.



Accordingly, this slide show presentation provides water pollution prevention guidelines for local food service establishments and their employees.

FOG PERMIT

The City of Cypress has a Fats, Oils, and Grease Ordinance (**Article VIII, Sections 13-80 through 13-118** of the City's Municipal Code) that requires all food service establishments (FSEs) to obtain a FOG permit.

This permit is intended to make you better aware of your water pollution prevention responsibilities as a FSE owner/operator.

By signing this permit, you acknowledge that you will comply with all the required best management practices (BMPs) while operating your food service establishment.

		FATS, OILS, GREASE WASTEWATER DISCHARGE PERMIT APPLICATION (Form 219-1) <i>"Think before you put it down the Sink"</i>				
Please check all that apply:						
<input type="checkbox"/> New Owner		<input type="checkbox"/> New Address		<input type="checkbox"/> New Business Name		
<input type="checkbox"/> No Changes		<input type="checkbox"/> Not classified as an FSE				
Legal Authority: City Code Section 13-92			Month		Day	Year
Business Name:				-		
Contact Person Name and Title:			Contact Person Email:			
Business Address:						
Mailing Address if Different:						
Telephone Number:			Assessors Parcel Number: (if known)			
Fax Number:			24 Hour Emergency Phone Number:			
Principal/Owners/Major Shareholders Name and Address			If leased, Property Manager Name and Address			
			Property Manager Phone Number			
			Property Manager Emergency Phone Number			
Are you a limited food service establishment? (A limited food preparation establishment is not considered a FSE when engaged only in reheating, hot holding or assembly of ready to eat food products and as a result, there is no wastewater discharge containing a significant amount of FOG. A limited food preparation establishment does not include any operation that changes the form, flavor, or consistency of food.)						Yes / No
Do you have a food grinder or garbage disposal?						Yes / No
Do you have drain screens?						Yes / No

WHAT IS FOG?

FOG (aka fats, oils, and grease) refers to the materials and byproducts associated with cooking and preparing food. This includes animal fat, vegetable fat, and cooking oils.



WHY IS FOG A PROBLEM?

FOG can clog pipes and cause blockages in the sewer system.

These blockages prevent the flow of water and can result in backups in the sewer line, potentially sending sewage into your restaurant.

This not only presents the risk of disease and illness, but can also result in significant fines and closure of your restaurant by the Orange County Health Care Agency.

Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.



EMPLOYEE TRAINING

Train your kitchen staff and other employees to use Best Management Practices (BMPs) while conducting their work.

BMPs are practices, procedures, and maintenance activities that reduce the discharge of FOG.

Kitchen best management training should be completed upon hire by all new employees and twice a year by existing employees.



FOG BMP POSTER

Managing
FATS, OIL and GREASE
"It's Easier than YOU Think!"

THE WRONG WAY
La Forma Incorrecta

THE RIGHT WAY
La Forma Correcta

 <p>1 Do not pour cooking oils directly into the drain. No vierta aceites de cocinar directamente a en el drenaje.</p>	 <p>1 Wipe pans, pots, and work areas after washing. Limpie con una toalla los platos, sartenes, y areas de trabajo a después de lavarlos.</p>
 <p>2 Do not dispose of food waste into the garbage disposal. No ponga desperdicio de comida en el triturador de residuos.</p>	 <p>2 Dispose of food waste directly into the trash. Deséchelo los desperdicios de comida en el bote de basura.</p>
 <p>3 Do not pour waste oil directly into the drain. No ponga los aceites de cocinar directamente en el drenaje.</p>	 <p>3 Collect waste oil and store for recycling. Junte el desperdicio de aceite y guárdelo para que sea reciclado.</p>
 <p>4 Do not pour grease into utility sinks or run off directly into the storm drain. No lave la grasa de platos en un fregadero de agua fría o deje que se vaya directamente al drenaje.</p>	 <p>4 Collect waste grease and store in a utility sink. Limpie los fregaderos de platos de la grasa de platos o guárdelo en un fregadero de agua fría.</p>

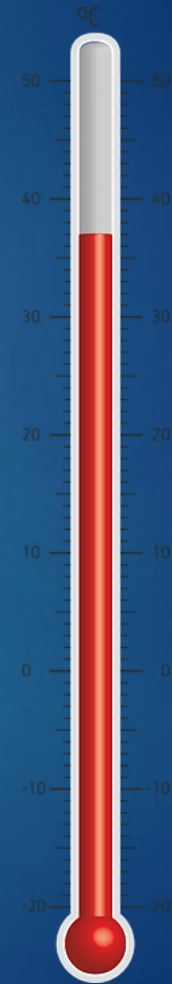
Display your FOG poster in a food preparation area where employees can easily view.

Suggested areas include: over sinks, near floor drains, near dishwashers, and anywhere else where water may enter a drain to the sanitary sewer.

USE AN APPROPRIATE WATER TEMPERATURE

Use a water temperature of less than 140° F in all sinks.

Temperatures above 140° F will dissolve grease that can later solidify in the sanitary sewer system as water cools.

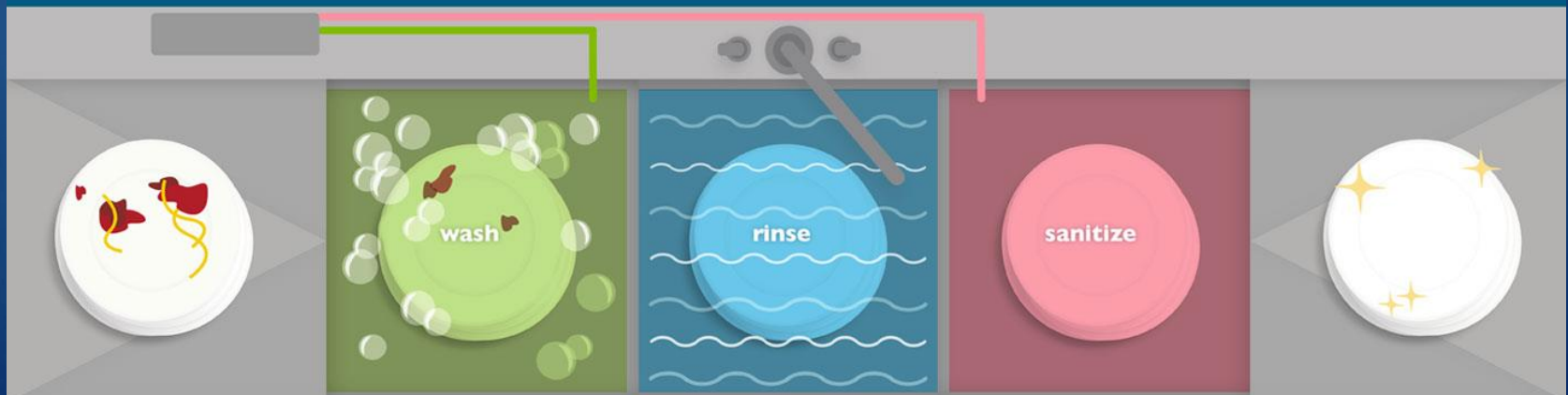


3-SINK SYSTEM

The 3-sink system saves energy and costs in addition to preventing FOG from entering the drain.



CHOOSING A 3-COMPARTMENT SINK



INSTALL DRAIN SCREENS

Drain screens should be installed at every kitchen sink:

- Screens prevent food waste from entering the drain
- This helps to reduce the cleaning costs and prolong the life of grease traps and interceptors



RECYCLE WASTE COOKING OIL



Recycling used cooking oil keeps FOG out of the sewer, reduces the amount of wastes that have to be disposed as a solid waste, and helps to prolong the life of grease traps and interceptors.

DRY WIPE ALL POTS, PANS, AND PLATES

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



Less frequent cleaning of interceptors and traps means lower maintenance costs.

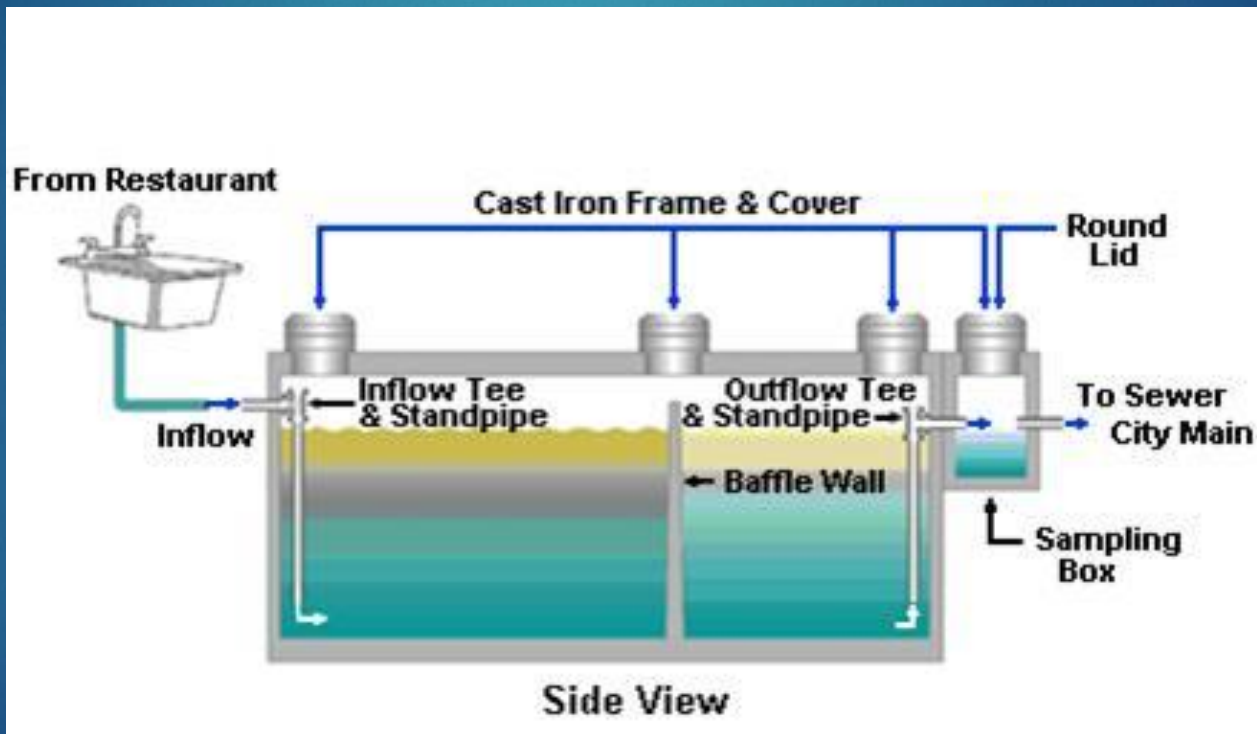
PROPERLY DISPOSE OF FOOD WASTE

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

Recycling food waste is the best option for a food service establishment because it reduces solid waste disposal costs as well as the costs and maintenance related to grease traps and interceptors.



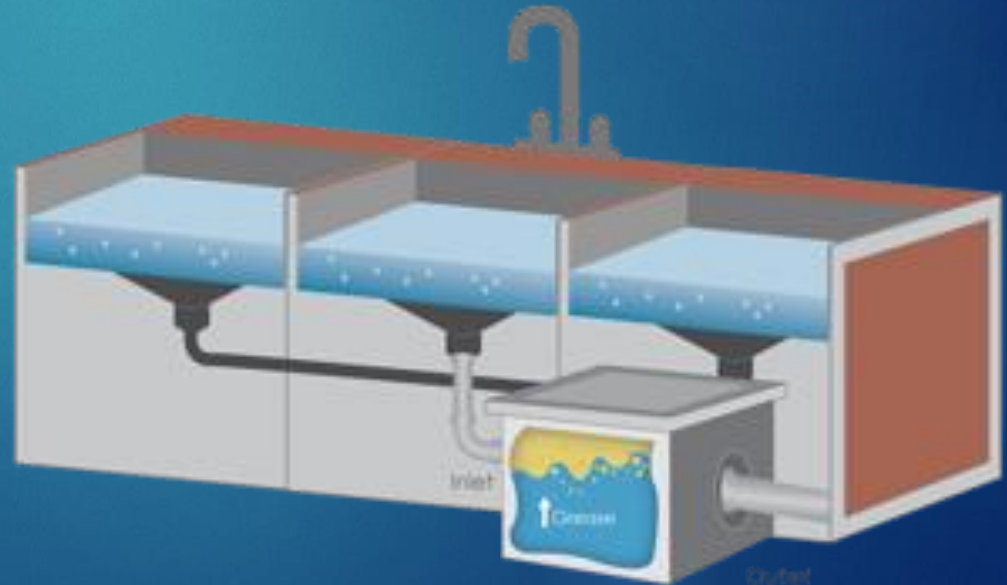
GREASE INTERCEPTORS/TRAPS MAINTENANCE



CLEAN UNDER SINK GREASE TRAPS AT LEAST WEEKLY

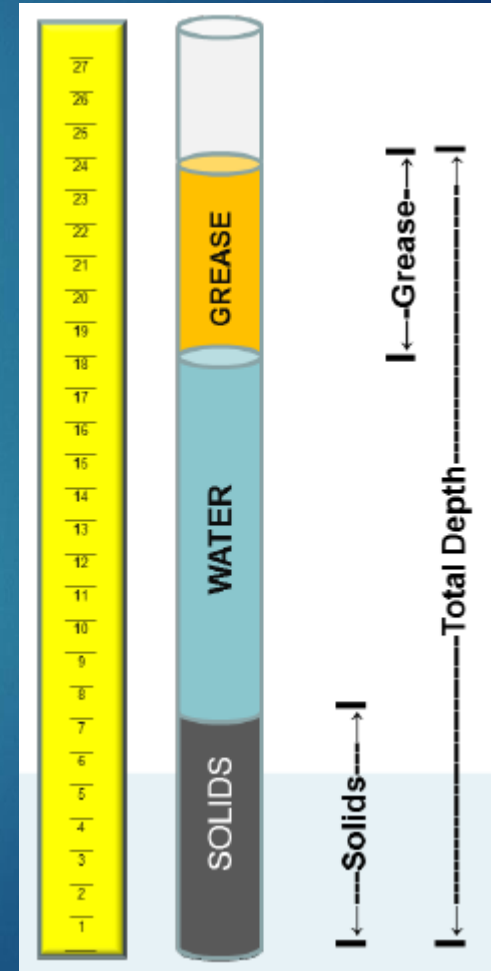
- Under sink traps have less volume than grease interceptors and need to be cleaned more frequently
- Weekly cleaning by staff will reduce the cost of cleaning any grease interceptors
- Make sure to dispose of recovered grease in closed containers (**Do not** pour down drain or toilet)

Please Note: New food service establishments are not permitted to install grease traps.



CLEAN OUT GREASE INTERCEPTORS AT A REGULAR FREQUENCY

- It is the responsibility of each FSE to maintain an appropriate cleaning (servicing) interval for their grease interceptor
- Cleaning frequencies depend on the capacity of the grease interceptor and the level of kitchen activity
- **Grease interceptors require cleaning once FOG and solids have reached 25% of the total liquid depth**



WITNESS GREASE INTERCEPTOR CLEANING

Overseeing the cleaning of grease interceptors or traps will ensure that your food service establishment is getting the full value for the cost of the cleaning.

- Be sure that your licensed grease hauler is doing a complete pump out of the unit and checking for repairs during every service.
 - It is important to scrape and clean the walls and baffles during pump-out to maximize the removal of FOG from the interceptor. The materials removed should be thoroughly vacuumed to prevent biological breakdown and the unwanted release of gas.
- Request copies of all receipts from the cleaning company



KEEP ALL SERVICE RECORDS AND MAINTENANCE LOGS CURRENT

The log serves as a record of the frequency and volume of cleaning of the grease interceptor(s).

This helps the City inspector ensure that your establishment is compliant with the FOG permit.

The log can also help optimize cleaning frequencies and reduce costs.

Date	Serviced by	Volume	MGR	Comments (How was waste disposed? (For example: Recycled, put in trash and etc.)

PROJECT Pollution PREVENTION

GREASE INTERCEPTOR/TRAP LOG
(Form 219-6)
KEEP ON FILE ON PREMISES FOR NO LESS THAN 2 YEARS.

CITY OF CYPRUS

"Think before you put it down the Sink"

INSTRUCTIONS: To be filled out by the Food Service Establishment and filed in the FSE On-Site Compliance Binder. Use this form to record grease collection pick-up times and volumes. Use this form to record and keep receipts for pumping, inspection and maintenance of your grease interceptor.

Business Name: _____ Street Address: _____

Location of Grease Interceptor/Trap: _____

MANAGER: Your initial on this form acknowledges that the service establishment has disposed of its grease in a lawful manner, accounts accurately for the volume of grease disposed and that the interceptor has been maintained properly.

If the grease and solids occupy greater than 25 percent of an interceptor's capacity, the FSE is required to perform a full cleaning of the grease interceptor. Cleaning must be performed by a licensed waste hauler with an approved license from an authorizing agency. Both vaults of a grease interceptor shall be left completely empty upon completion of pumping operation. The grease mat, liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances, may the waste hauler reintroduce the removed water or materials be reintroduced into the City's sewer system, other than at qualified disposal stations. Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of City Code. Since the FSE is the generator of the grease waste, is liable for the condition of their pretreatment devices, and is paying for the cleaning service, the FSE owner or designee may want to witness all cleaning/maintenance activities to verify that the Grease Interceptor is being fully cleaned and properly maintained.

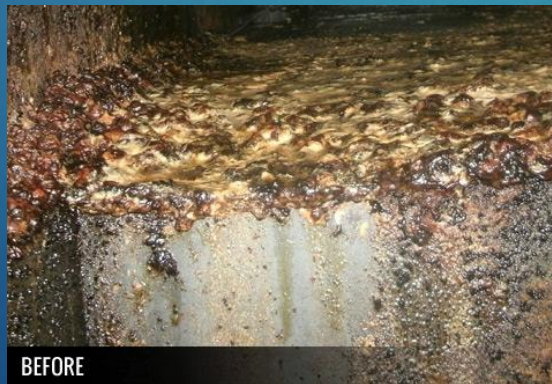


ROUTINELY CLEAN EXHAUST HOODS

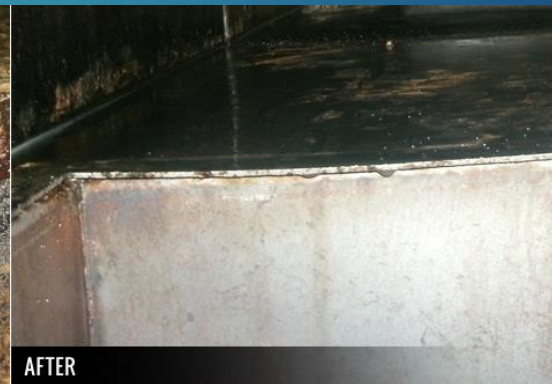


If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the restaurant.

This creates a fire hazard and can also result in FOG runoff entering the storm drain during rain events.



BEFORE



AFTER

COVER OUTDOOR GREASE CONTAINERS

Uncovered FOG containers can collect rainwater.

This can lead to FOG overflowing onto the ground and entering the stormwater system.

To avoid this risk, keep all grease containers covered and use secondary containment for storage containers.

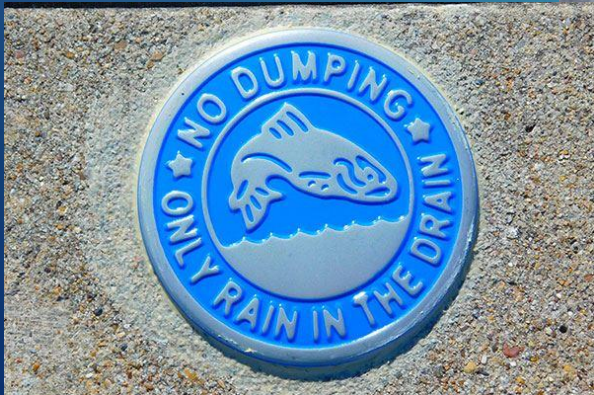


LOCATE DUMPSTERS AND FOG CONTAINERS AWAY FROM STORM DRAINS

The release of FOG into storm drains can degrade water quality in receiving streams and local waterbodies.

Discharging FOG into storm drains can result in fines and other legal actions.

The FARTHER away FOG is stored from a storm drain, the more time someone has to clean up any spills.



USE ABSORBENT PADS FOR ALL SPILLS

Spill kits should be properly equipped and available for staff:

- Use absorbent material to help clean up spilled grease and oil
 - Do NOT use cat litter or saw dust
- Properly dispose of absorbent material in the trash





ARE YOU OPENING
A NEW
RESTAURANT?

DOES YOUR MENU
INCLUDE BEER AND
WINE?



IF YES, YOUR FOOD SERVICE ESTABLISHMENT IS REQUIRED TO HAVE A GREASE INTERCEPTOR PURSUANT TO THE CITY'S FOG PROGRAM



For more information, please contact the Department of Public Works at (714) 229-6740.

KEEP YOUR CITY CLEAN!

With your help, we can protect local waterways by preventing sewer system overflows that are caused by the build up of fats, oils, and grease within the sanitary sewer system.

