



Fats Oils and Grease (FOG) Waste Discharge Program FAQs

Background:

State Water Discharge Requirements require the City to develop a Sanitary Sewer Management Plan (SSMP) to ensure that the City's sewer system is properly maintained and that all possible measures are taken to prevent overflows.

Food Service Establishments (FSEs) within the City discharge Fats, Oils and Grease into the City's sewer system resulting into frequent backflow and spills. One of the requirements of the SSMP is a FOG Inspection and Control Program. The City passed an Ordinance (10-01) to establish and implement FOG Program.

Purpose:

To ensure that FSEs that produce fats, oils and grease or other similar materials are disposing of these correctly and taking all steps to prevent illegal discharges to the sewer system or streets. This most commonly applies to restaurants and auto repair businesses. New facilities and facilities undergoing major renovations will be required to install grease interceptors.

What are the costs associated with the program?

Fees are as follows:

Initial application fee: \$340.00

Annual Inspection and Control Fee:

Small establishments (seating capacity 50 or less and no drive thru) : \$267

Large establishments (seating capacity more than 50, and/or have a drive thru): \$413

Grease Clean Up Charge (waiver must be granted): starting at \$300 and depending on actual cost of clean up.

The costs pay for inspections and administering the program as well as education and outreach to the public and businesses. The fees were determined based on a cost analysis of other cities and agencies with similar programs and amount of work required by the City employees in the Public Works Department.

How do I get a waiver for the grease interceptor requirement?

If you can demonstrate that it is impossible or impracticable to install, operate or maintain a grease interceptor then a variance may be granted. The following conditions must be met.

1. No adequate slope for installation or maintenance of a grease interceptor.

2. No adequate slope for gravity flow between kitchen plumbing and grease interceptor and/or between grease interceptor and the private lines or public sewer.
3. The Food Service Establishment can justify that the alternative pretreatment is equivalent or better than a grease interceptor by monitoring the proposed alternative pretreatment for 3 months at its own expense.
4. If a waiver is granted, then a grease disposal clean up charge will be implemented. The annual charge will be \$300, if the actual cost to the City exceeds \$300; the establishment will be responsible for the actual out of pocket charge to the City.

How many inspections should I expect?

Each FSE will get a minimum of one inspection annually. FSE in violation or have a waiver or having a high potential for illegal discharge may get more inspections.

What will the inspectors look for?

FSEs with grease interceptors must open their interceptor for inspection. The inspector will evaluate that the interceptor is functioning properly and is being maintained properly. Facilities without interceptors that have obtained a waiver must show the inspector their disposal records. Collection and storage areas will also be inspected.