

Managing Fats, Oils and Grease (FOG) at Your Food Service Facility Guidelines from the Napa Sanitation District

What is FOG?

Fats, oils and grease (FOG) are by-products that require constant management in the food service industry. Proper handling of FOG can protect your business from health code violations and expensive plumbing problems.

FOG & Overflows

When FOG enters the sewer lines, it cools, solidifies and sticks to the insides of pipes, trapping food particles and other debris. Over time, this mass can grow until it obstructs the flow of wastewater and causes a sewage back up or overflow. This can create a potential health hazard, property damage and expensive plumbing repairs and clean up bills. A plugged sewer pipeline could potentially result in the closure of your establishment until the pipeline flow is restored.

In addition, sewage overflows can contaminate streets and stormdrains, and pollute local creeks and the Napa River. Sewer overflows can result in costly maintenance and possibly fines for the Napa Sanitation District.

Guidelines for FOG Management at Food Service Establishments

Through the Sewer Use Ordinance No. 87, as amended (www.NapaSanitationDistrict.com), the Napa Sanitation District requires that any business that generates FOG that could be discharged to the wastewater collection system have a grease removal device of a size and design approved by the District in accordance with the Uniform Plumbing Code. The Sewer Use Ordinance also requires that the food service establishments properly maintain and record the cleaning cycle of the grease removal device. Cleaning records and manifests must be kept on site for at least two years.

If you plan to install a grease removal device in a new restaurant or food service facility, or plan to retrofit an existing restaurant or food service facility, refer to the most recent Uniform Plumbing Code (UPC) for sizing requirements and submit plans to City of Napa Building Department and NSD.

Grease Removal Devices

A grease removal device works by “trapping” grease and food in the device so it does not enter the sewer collection system and contribute to backups and overflows. Two types of grease removal devices are approved for preventing FOG from entering the sewer system: grease traps and grease interceptors. You should select a grease removal device based on the size of your business, how much wastewater is generated and the amount of time that wastewater must remain in the grease removal device. Refer to the Uniform Plumbing Code to calculate the size of grease interceptor you need. Please refer to District Standard Construction Specification for specific requirements.

Grease traps:

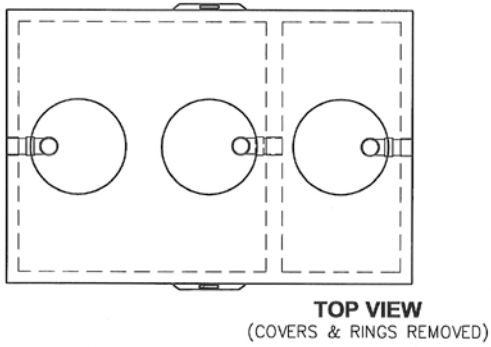
Grease traps are small devices that hook directly to outgoing drains of sinks inside the restaurant. Grease traps are designed and installed to retain FOG. Because they hold only small quantities of FOG, grease traps must be cleaned frequently. Cleaning can be performed by your

staff or a County permitted grease hauler. Grease from the trap should be placed in a sealed drum and disposed of by a County permitted grease hauler.

Grease interceptors:

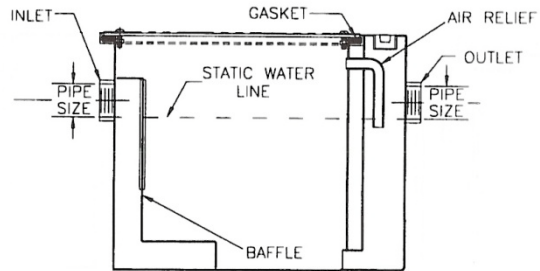
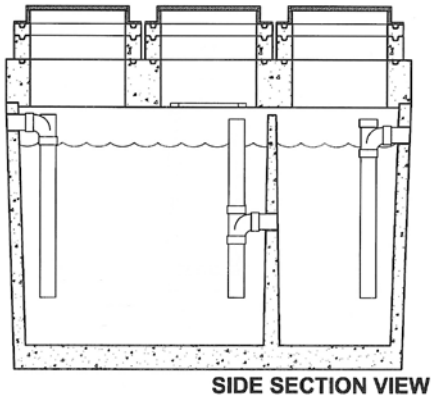
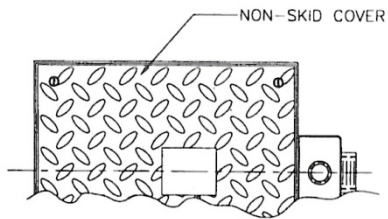
A grease interceptor is a large concrete or fiberglass box that is located usually outside of the facility and underground. This device can accept flow from all grease-receiving fixtures approved by District standards, but it must be properly sized to prevent overflows. The grease interceptor works by separating grease and solids from kitchen wastewater. Due to the large size of grease interceptors, they must be cleaned by County permitted grease haulers.

Grease Removal Device Diagrams



◀ Typical Grease Interceptor (left)

▼ Typical Grease Trap (below)



Grease Haulers: Your Partner in Fighting FOG

Selecting a Grease Hauler:

Restaurant owners and operators are responsible for properly maintaining their outdoor underground grease interceptors. A reputable Grease Hauler can recommend an appropriate cleaning schedule and notify you of any mechanical problems with the grease interceptor. You should select a grease hauler who is licensed by the California State Department of Food and Agriculture and permitted to haul grease waste by Napa County. By carefully selecting a County permitted Grease Hauler you should:

- Receive the service you paid for
- Ensure grease is properly managed
- Avoid illegal dumping and under bidding
- Reduce the chance of experiencing a sewer overflow
- Avoid sewer and stormwater fines or penalties

Grease Hauler Services:

Services provided by Grease Haulers may vary, but at a minimum, should include:

- Complete removal of grease layer, settled solids and wastewater. Do not accept skimming the top layer of grease only, as debris also collects at the bottom of the interceptor.
- A thorough cleaning includes scraping the sides, lid and baffles to remove as much of the grease as possible and replacing the baffle and lid.
- Proper disposal of grease waste and water at an approved location.
- A contract which states the disposal will comply with all federal, state and local laws and regulations.
- A receipt with the date and volume removed with the signature of the pumper/hauler.

Tips for Finding a Quality Grease Hauler:

- Ask the hauler/pumper to describe their pumping process to ensure they provide at least the minimum services described above.
- Ask the hauler if they haul to EBMUD (located in Oakland) or if they haul the grease to the Napa Sanitation District's grease receiving station. Utilizing NSD's grease receiving station reduces transportation costs, decreases traffic congestion and reduces greenhouse gases. Plus NSD will use this waste grease to produce methane gas that is used to power the wastewater treatment plant.
- Compare costs of service, availability and scheduling. The cost of hauling is typically charged per gallon of waste. Costs will vary so check with different companies.
- Ask other restaurants for their opinions and experiences with Grease Haulers.
- When possible, observe all activities performed by the Grease Hauler. If the Grease Hauler does not provide adequate answers to your questions, you may want to consider interviewing additional Grease Haulers.
- Enforcement actions against waste haulers for improperly disposing of waste do occur and many times restaurant owners pay for improper pumping and disposal.
- For a list of local Grease Haulers/Pumpers/Recyclers, refer to the Yellow Pages under "Grease Traps," "Grease Haulers," "Septic Tanks and Systems" or check the CalFOG website for a list of local grease haulers at <http://www.calfog.org/Hauler.html>.