

EBMUD Regional FOG Control Program Outline

The FOG Control Program consists of permitting, inspections, and multiple language outreach to food service facilities in the service area. The Permit requires the installation of a grease interceptor under defined circumstances, maintenance of all grease removal devices at a facility, and maintenance record keeping.

A key element of the program includes hotspot response, a targeted response to grease-related blockages and sanitary sewer overflows. Response activities include facility inspections at food service facilities upstream of the problem area, camera investigations, and corrective actions and enforcement procedures as needed.

The following program elements are outlined below

- Source identification
- Legal authority
- Program structure/requirements
- Grease removal device technology for FSFs
- Inspections and monitoring for FSFs
- Enforcement for FSFs
- FOG disposal
- Public Education and outreach

SSMP Outline

- Source identification
 - Non-hotspot discharges
 - Food Service Facilities (FSFs) (includes restaurants, hospitals, nursing homes, grocery stores, caterers & commissaries) not known to be causing or contributing to grease-related sanitary sewer overflows (SSOs) and blockages
 - Residential
 - Food manufacturing
 - Hotspots – FSFs causing or contributing to grease-related sanitary sewer overflows (SSOs) and blockages
- Legal Authority for FOG program requirements
 - EBMUD Wastewater Control Ordinance 311A-03

- Prohibited substances – those that cause or threaten to cause obstruction of flows in community sewers or interceptors
 - Authority to require pretreatment prior to discharge to the community sewer
 - Authority to inspect dischargers and sample discharge
 - Enforcement and penalties
 - Individual agency codes and/or ordinances
 - Plumbing Codes (Uniform and State)
 - Other applicable local codes (ex: health)
- Program Structure/Requirements
- FSFs
 - Wastewater Discharge Permit Requirements for Food Handling Facilities
 - Grease interceptor installation required
 - New facilities
 - Remodels \$75,000 or greater
 - Facilities causing or contributing to a sanitary sewer overflow or blockage (hotspot)
 - Grease removal device maintenance
 - Minimum of every three months or more frequently to ensure discharge does not cause or contribute to SSOs or blockages for grease interceptors
 - Complete pump out of grease interceptor each time pumped
 - Maintenance records kept on site
 - Use of an EBMUD Approved Grease Hauler
 - Residential
 - Educational
 - Food manufacturing
 - EBMUD Wastewater Discharge Permit with requirements for FOG control elements
- Grease removal device technology – for FSFs
- Grease interceptor installation, design and sizing
 - State Plumbing Code
 - Local agency requirements
 - Grease interceptor waivers and variance

- Business type
 - Grease generating capability of FSF
 - Installation design restrictions
- Grease trap installation, design and sizing
 - Alternative pretreatment in instances where grease interceptor cannot be installed (ex: space and slope restrictions)
 - Coordinate installation with local health authority and building/planning departments
- Inspections/Monitoring – for FSFs
 - Non-hotspot areas
 - Inspect all FSFs once during Permit period
 - Grease interceptor inspection – measurement of grease/water/solids
 - Determine compliance with Permit requirements
 - Distribution of educational materials
 - Perform follow-up tasks as needed
 - Increase grease interceptor pumping frequency
 - Require grease interceptor repairs
 - Hotspot areas
 - Identification of grease-related SSOs and blockage areas by collection system agencies
 - Investigation to determine potential to cause or contribute to grease hotspot
 - Targeted inspections of FSFs upstream of reported hotspot
 - Grease interceptor inspection – measurement of grease/water/solids
 - Determine compliance with Permit requirements
 - Lateral camera inspections
 - Main line camera inspections
 - Distribution of educational materials
 - Perform follow-up tasks as needed
 - Require grease interceptor installation
 - Increase grease interceptor pumping frequency
 - Verify required grease interceptor repairs
- Enforcement – for FSFs
 - Escalating (progressive) enforcement structure

- FOG Disposal (grease trap and grease interceptor waste)
 - EBMUD wastewater treatment plant is a receiving facility for waste grease from inside and outside of the EBMUD service area

- Public Education and Outreach
 - FSFs (available in Chinese, Spanish, Vietnamese, and Korean)
 - Program brochure
 - Best Management Practices (BMP) chart
 - “How to Maintain a Grease Interceptor” flyer
 - “Do Not Pour” poster
 - BMP poster
 - EBMUD FOG webpage
 - Residential
 - Brochure
 - Scrapers
 - Flyers
 - Used cooking oil collection centers
 - EBMUD residential FOG webpage
 - Public information events

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