
FATS, OIL AND GREASE (FOG) PROGRAM

LONDON GROVE TOWNSHIP MUNICIPAL AUTHORITY (LGTMA)

October 17, 2014



Introductions

- Karen Crossan, LGTMA Manager
- Jeff Simpson, LGTMA WWTP Operator
- Ross Unruh, UTB&F
- Jerry Katzmire, URS
- Ed Strauss, URS
- Steve Rawding, URS



FATS, OILS AND GREASE (FOG): Any discharge of liquid containing fats, wax, grease, non-biodegradable cutting oil or oils or greases of mineral, animal or vegetable origin which is limited to a one-time discharge of one hundred (100) milligrams per liter, not to exceed a daily average of fifteen (15) milligrams per liter, vegetable or petroleum origin, whether emulsified or not, in excess of one hundred (100) mg/l or in any amounts that will interfere with the normal flow of waste water and the sewer system or cause a blockage in the sewer system. Lower limits may be imposed by the Authority when necessary to prevent specific problems.



Typical Examples of FOG

- Butter
- Lard
- Sauces
- Dairy Products
- Food Scraps
- Cooking Oil
- Salad Dressing
- Bacon Grease





Why is FOG a problem?

Fats, oils and grease stick to the inner walls of sewer pipes and reduce the diameter of the pipes over time. This eventually causes clogged sewer pipes and sewage spills.





LGTMA Grease – Pipe Installed One Year Prior to Video





Potential Results of FOG in Sewers

- Blockages
 - Surcharges
 - Sanitary Sewer Overflows
 - Sewage Backup into homes and businesses
 - Discharge to public waterways
-



Sanitary Sewer Overflows (SSO)

- Pipe must be cleaned
- Emergency spill response
- Reportable incident to the PA DEP
- Fines and penalties





Wastewater System Rules and Regulations – Updated September 8, 2014

Update primarily added provisions enabling LGTMA to establish a FOG program

- Identify Best Management Practices (BMP) for Commercial Food Establishments (CFE)
- Establish Municipal Authority inspection protocol and schedule
- Update rules and regulation to include penalties for non-compliance



BEST MANAGEMENT PRACTICES (BMP): Manual means the BMP requirements and recommended practices issued to all commercial food establishments. The BMP manual is a part of the current Wastewater Rules and Regulations.

COMMERCIAL FOOD ESTABLISHMENT (CFE): Meaning any facility that prepares, packages, serves and/or provides foods or beverages for sale or consumption on or off-site, including, but not limited to restaurants, food courts, food manufacturers, food packagers, grocery stores, hospitals, hotels, nursing homes, churches, schools and correctional facilities.



BMPs

1. Regularly service traps and interceptors
 - Under sink traps once per month
 - Outdoor interceptors once per quarter





BMPs

2. Maintain log
 - Display on-site
3. Display FOG signs at each fixture
4. Educate employees
 - Existing kitchen, janitorial and management staff
 - New employees
5. Properly dispose of food waste
 - Trash, not drain





BMPs

6. Keep sink water temperature less than 140°
 - Route mechanical dishwasher discharge around traps
 - Outdoor interceptors once per quarter
7. Dry wipe all pots, pans and dishware
8. Recycle cooking oil
 - Store properly until recycled
9. Clean exhaust hoods regularly





BMPs

10. Clean FOG spills immediately and properly
11. Keep outdoor grease containers tightly covered
12. Clean outdoor spills immediately
13. Witness all grease trap cleanings







CFE Inspection Process

- URS inspector arrives unannounced at the location and requests to speak to the manager.
- Manager accompanies inspector on inspection, opening traps/interceptors and ensuring access where needed.
- Inspector prepares a report with pictures which manager signs and retains a copy of for the site's records.
- Entire process takes as little as 30 minutes to as much as 60 minutes depending on the number of traps/interceptors and ease of access.



CFE Sample Inspection Report

London Grove Township Municipal Authority
Commercial Food Inspection Sheet



Inspector: _____ **Date:** _____

CFE Name: _____ **Type:** _____

Location: _____ **Contact:** _____ **Phone:** _____ **Non Profit:** _____

_____ **Available Seating:** _____ **CFE Hours:** _____ **Exempt:** _____

_____ **Web:** _____ **email:** _____ **WD Permit:** _____

Corporate Info: _____

Grease Hauler: _____

Major Equipment Used: _____

Waste Oil: _____

Disposal: _____ **Bin Type:** _____ **Phone:** _____

Grease Hauler: _____ **Bin Quantity:** _____

Description & Location of Grease Traps and Interceptors:

Grease Trap 1: _____ **Grease Trap 2:** _____ **Interceptor/Other:** _____

CFE Inspection:

Question	Circle			Observation	Comments
	open	open/no trap	closed		
CFE Status					
Entry Denial		Yes / No			
Access to Records		Yes / No			
Business Card		Yes / No			
Menu		Yes / No			
Additives		Yes / No			
Small Signs		Present/ Not Present			
Large Signs		Yes / No			
BMP Manual		Yes / No			
Maintenance Log					
Bin/Dumpster Leaking		Yes / No / NA			
Trap Opened		Yes / No / NA			
Sediment Build Up		Yes / No / NA			
Grease Too Thick		Yes / No / NA			
Inlet Depth					
Outlet Depth					
Last Cleaned					
Recommended Frequency		Weekly Bi-Weekly Monthly Quarterly			
Repairs Needed		Yes / No / NA			
Condition Of Traps		Good Fair Poor Fail			
Inspector Recommendations		Passed / Minor Issues Re-Schedule Visit /Send NOV			

Number of Days to Fix Violations: _____

Summary Comments: _____

CFE Representative Signature: _____ **Date:** _____

LGTM Inspector Signature: _____ **Date:** _____



CFE Inspection Schedule

- Inspections will begin in January and then be repeated quarterly
- Inspections will generally occur during off peak hours
- If site conditions warrant, inspection frequency may be reduced to semi-annual or annual



QUESTIONS?