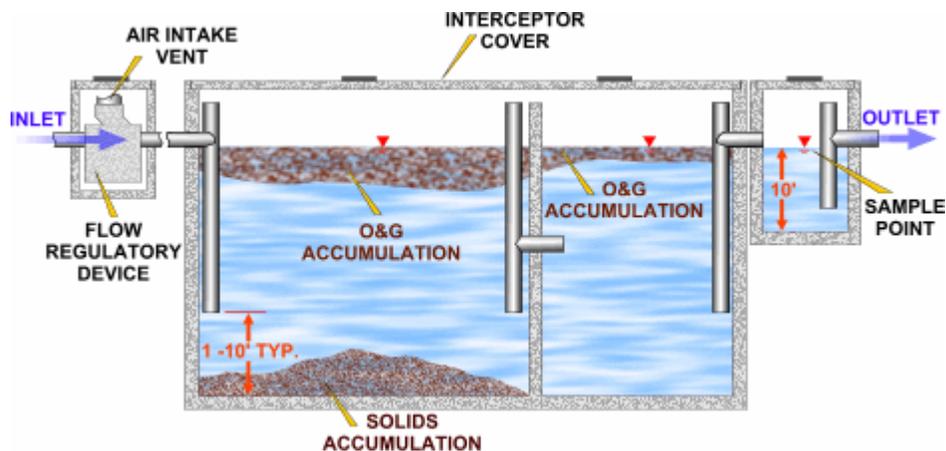


FATS, OILS, & GREASE (FOG) CONTROL PROGRAM

The City of Colton is required by State Water Resources Control Board General Waste Discharge Requirements (WDR) [Order No. 2006-0003](#), adopted on May 2, 2006 to develop and implement a Sewer System Management Plan (SSMP) on or before August 2, 2009. One of the components of the SSMP is a Fats, Oils, & Grease (FOG) Control program. The main goal of the program is to protect public health and the environment by reducing the occurrence of sanitary sewer overflows that are caused by grease waste that plugs sewer lines.

The City of Colton requires most food service establishments to install a standard grease interceptor (shown below) and to adopt and implement approved Best Management Practices (BMPs) for the control of oil and grease in the wastewater discharged to the sanitary sewer system.



Standard Grease Interceptor

Fats, Oil and Grease

Fats, Oils and Grease (FOG) are a major cause of preventable sanitary sewer blockages and overflows that can cause health hazards, damage homes and businesses and threaten the environment.

Food service establishments generate FOG through normal kitchen activities. FOG is common and can be found in items such as meat, food scraps, cooking oils, shortening, lards, dairy products, salad dressings, and butter/margarine and are commonly washed into the plumbing system through the sink during clean-up in the kitchen.

FOG builds up in the sewer pipe and decreases pipe capacity when it cools down by coating the inside of drain pipes, causing slow drainage, and eventually blocking the sewer line.

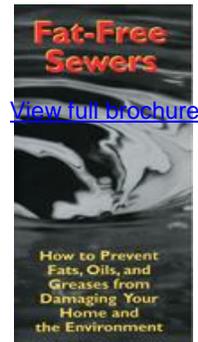
Managing the disposal of fats, oils and grease is essential because these pollutants coat sewer pipelines and result in overflows of raw sewage to public streets, adjacent properties and private residences. Sanitary Sewer Overflows (SSOs) are preventable public nuisances and can pose

public health risks and subject the City and the business that causes the SSO to fines from regulatory agencies.

FOG waste water comes from commercial as well as residential kitchens and includes lard, butter, cooking oils, fried food wastes, condiments such as salad dressings and sandwich spreads. The City provides educational material to commercial and residential customers regarding the proper disposal of these food products. Following the guidelines for proper disposal of FOG containing wastes will help the City to reach the goal of zero FOG related SSOs.

Too often, grease is washed into the plumbing system, usually through the kitchen sink. Grease sticks to the insides of sewer pipes (both on your property and in the streets). Over time, the grease can build up and block the entire pipe.

Home garbage disposals do not keep grease out of the plumbing system. These units only shred solid material into smaller pieces and do not prevent grease from going down the drain. Commercial additives, including detergents, which claim to dissolve grease, may pass grease down the line and cause problems in other areas.



The results can be:

- Raw sewage overflowing in your home or your neighbor's home;
- An expensive and unpleasant cleanup that often must be paid for by you, the homeowner;
- Raw sewage overflowing into parks, yards, and streets;
- Potential contact with disease-causing organisms; and
- An increase in operation and maintenance costs for local sewer departments, which causes higher sewer bills for customers.

What to do to help

The easiest way to solve the grease problem and help prevent overflows of raw sewage is to keep this grease waste out of the sewer system in the first place.

There are several ways to do this.

1. Never pour grease down sink drains or into toilets.
2. Scrape grease and food scraps from trays, plates, pots, pans, utensils, and grills and cooking surfaces into a can or the trash for disposal (or recycling where available).
3. Do not put grease down garbage disposals. Put baskets/strainers in sink drains to catch food scraps and other solids, and empty the drain baskets/strainers into the trash for disposal.
4. Speak with your friends and neighbors about the problem of grease in the sewer system and how to keep it out. Call your local sewer system authority if you have any questions.

What restaurant and building owners need to know about grease traps or interceptors
Restaurants, large buildings (such as apartment complexes), and other commercial

establishments may have grease traps or interceptors that keep grease out of the sewer system. For a grease trap or interceptor to work correctly, it must be properly

- Designed (sized and manufactured to handle the amount that is expected),
- Installed (level, vented, etc.), and
- Maintained (cleaned and serviced on a frequent basis).

Solids should never be put into grease traps or interceptors. Routine, often daily, maintenance of grease traps and interceptors is needed to ensure that they properly reduce or prevent blockages.

Be cautious of chemicals and additives (including soaps and detergents) that claim to dissolve grease. Some of these additives simply pass grease down pipes where it can clog the sewer lines in another area.

Food service establishments will receive a poster that explains the best management practices for handling and disposing of FOG materials. A sample of the posters (in English and Spanish) are shown below.

