

## **CHAPTER 6: FATS, OILS, AND GREASE CONTROL PROGRAM**

### **I. Program Overview**

The District has a FOG Control Program in place in order to prevent SSO's, reduce the amount of FOG discharged into the collection system, reduce the O&M Costs of the collection system, and establish construction standards for new installations.

Under the District's FOG program, any type of business or other establishment where any grease or other objectionable materials may be discharged into a public or private sewage main or disposal system shall have a district approved grease interceptor.

Maintenance of the grease interceptors is the responsibility of the owner/user. Wastes removed from each grease interceptor shall be disposed of at a facility permitted to accept such wastes.

Appendix 6-A presents the District's FOG Control Program, and updates to this program will be placed on the District's website for access by the general public.

### **II. Source Control Measures**

The District's GIS platform identifies and schedules frequent sewer line cleaning for all hot spots with FOG related issues. Food service establishments and small diameter laterals make up the majority of all hot spots. All sewer mains that directly service food service establishments are registered as hot spots within the District. Other locations where regular cleanings or CCTV inspections have revealed frequent or excessive FOG issues are also be labeled as hot spots. All identified establishments are required to have fully maintained and operational grease interceptor devices.

Additionally, the District enforces Best Management Practices (BMPs) for Fats, Oils and Grease as outlined by East Bay Municipal Utilities District (EBMUD) and found in the District's FOG Control Program (see Appendix 6-A). The BMPs are available to the public on EBMUD's website at <https://www.ebmud.com/wastewater/bay-friendly-waste-disposal/fats-oils-and-grease/>.

### **III. Inspection of FOG-producing Facilities**

The District performs grease trap inspections when problems are identified in nearby sewer mains. Grease traps for new businesses are also inspected by the District and the Tuolumne County Environmental Health Department. Inspection forms can be found in Appendix C of the FOG Control Program. Physical copies of inspection reports are kept as records of inspection. Recommendations on how to incorporate inspection reports into the District's GIS database can be found in Chapter 4, Section VIII of this SSMP.

### **IV. Public Education Outreach Program**

The District does not have a proactive public education outreach program, such as using door hangers or flyers or other methods because FOG typically has not been a major problem in the District's collection system. However, the district does utilize social media to inform the public about FOG issues as well as teaming up with local sewer agencies near Thanksgiving to post ads online and in the local newspaper to communicate FOG BMP's to residents.

## **V. Recommendations**

The following recommendations for the District's FOG program for its sewer collection system are based on an assessment of the current FOG program.

### **A. Training**

It is recommended that the District develop staff trainings on the enforcement of the FOG control program and procedures for inspection of FOG-producing facilities. This training would be developed and organized by the Maintenance Manager. All new maintenance staff should receive training upon hire. Current staff should receive refresher courses periodically. Training records are to be kept and updated accordingly.