

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

This Section describes the BCPUD's Fats, Oils and Grease Program and fulfills the SWRCB Element 6 SSMP requirements.

### **SWRCB REQUIREMENTS FOR THE FATS, OILS AND GREASE CONTROL PROGRAM ELEMENT**

Each Enrollee shall evaluate its service to determine whether a FOG control program is needed and, if so, the program should include the following *as appropriate*:

- (a) An implementation plan and schedule for a public education outreach program that promotes proper disposal of FOG;
- (b) A plan and schedule for the disposal of FOG generated within the sanitary sewer system service area;
- (c) The legal authority to prohibit discharges to the system and identify measures to prevent SSOs and blockages caused by FOG;
- (d) Requirements to install grease removal devices, design standards for the removal devices, maintenance requirements, BMP requirements, record-keeping and reporting requirements;
- (e) Authority to inspect grease-producing facilities and enforce agency requirements;
- (f) An identification of the sanitary sewer system sections subject to FOG blockages and establishment of a cleaning maintenance schedule for each section; and
- (g) Development and implementation of source control measures for all sources of FOG for each section identified in (f), above.

### **BCPUD EVALUATION OF ITS SANITARY SEWER SYSTEM TO DETERMINE WHETHER FOG PROGRAM IS NEEDED**

BCPUD staff evaluated its sanitary sewer system to determine whether a FOG program is needed. Overall, the district does not have a problem with FOG; there are three restaurants and a commercial kitchen in Bolinas on the sewer system (i.e., the Coast Café, Eleven, Bovita and the Bolinas Community Center) and all are required by the BCPUD to install and maintain a grease interceptor to remove FOG prior to any discharge of any wastewater into the BCPUD sewer system. BCPUD staff inspects these grease interceptors as needed to ensure compliance with this requirement.

Although the BCPUD does not have a FOG problem, BCPUD staff periodically implements outreach programs and encouraged the local restaurants to follow certain best management practices with regard to FOG. BCPUD staff also periodically conducts public education and outreach programs as described more fully below.

## **BEST MANAGEMENT PRACTICE FOR RESTAURANTS**

The BCPUD encourages local restaurants to implement Best Management Practices (BMPs) in their operations to minimize the discharge of FOG to the sewer system. The BMPs include but are not limited to:

- (1) Drain screens shall be installed on all drainage pipes in food preparation areas.
- (2) All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
- (3) All garbage and food waste shall be disposed of directly into trash bins or containers, and not in sinks. Double-bagging food waste that has the potential to leak in trash bins is highly recommended.

(4) Employee Training:

Employees shall be trained by twice each calendar year in the following areas:

- a. How to “dry wipe/scrape” pots, pans, dishware and work areas before washing to remove FOG.
  - b. How to properly dispose of garbage, food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
  - c. The location and use of absorption products to clean under fryer baskets and other locations where FOG may be spilled or accumulated.
  - d. How to properly dispose of FOG from cooking equipment into a FOG receptacle such as barrel or drum without spilling.
- (5) Training shall be documented and employee signatures retained indicating each employee’s attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the FOG control program manager or his/her designees.
  - (6) Exhaust filters shall be maintained in good operating condition utilizing frequent cleaning practices. The sewage generated from cleaning the exhaust filter shall be disposed properly.

- (7) Kitchen BMP and “NO GREASE” signs, posters or similar information in appropriate language(s) shall be prominently displayed in the food preparation and dishwashing areas at all times.
- (8) Absorbent materials (e.g., kitty litter or paper towels) shall be placed under the fryers or other areas where FOG typically or frequently drips or spills.
- (9) Covered conveyance devices shall be used in order to transport FOG without spilling.
- (10) FOG containers shall be emptied before they are full to avoid accidental or incidental spills.

## **PUBLIC EDUCATION AND OUTREACH**

The BCPUD recognizes that its ability to be proactive and effective is also dependent upon public outreach and education. The BCPUD periodically develops and distributes FOG brochures and/or newsletters to its sewer system customers to provide homeowners with important information on general best management practices, kitchen best management practices, food waste reduction, and other tips to minimize the possibility of FOG discharge into the BCPUD sewer system and eliminate the possibility of a lateral blockage or backup caused by FOG.