

Environmental Control Programs (ECP) Fats, Oils, and Grease (FOG)



In This Session You Will Learn.

- Producers of FOG
- Where does FOG comes from
- What's required of Food Service Establishments and Grease Haulers
- How to prevent FOG from entering the sewer system
- Educating the Public about the hazards of FOG
- Residential recycle program

PRODUCERS of GREASE

(Food Service Establishments produces the most waste grease)

Restaurant

s

**Offices
Complexes**

s

**Department Stores
& Shopping Malls**

Residential

**Hotels &
Motels**

**Schools &
Daycares**

Meat Packing

Prisons

**Hospitals &
Retirement
Centers**

Supermarket

**Bakeries, Caterers &
Delicatessens**

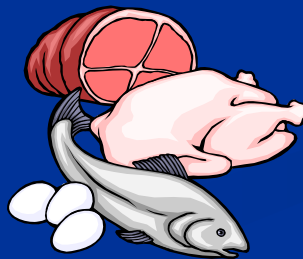
Churches

s

Condominiums

Where does Fats, Oils, and Grease come from in your establishment?.

- FOG comes from meat, lard, cooking oil, butter shortening, margarine, baking goods, sauces and dairy products.
- FOG can be found on cooking and eating utensils, pots and pans, floors and cooking surfaces.



GREASE HAULER MANIFEST FORM

(MUST BE COMPLETED BY QUALIFIED FSE REPRESENTATIVE)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE REMOVED FROM: GREASE TRAP GRIT TRAP SEPTIC TANK

OTHER (SPECIFY) _____

INTERCEPTOR OR TRAP CAPACITY _____ GALLONS

I CERTIFY THAT THE WASTE MATERIAL REMOVED FROM THE ABOVE PREMISES CONTAINS NO HAZARDOUS MATERIALS.

FSE REPRESENTATIVE NAME _____

(PRINT)

DATE AND TIME SERVICE _____

FSE REPRESENTATIVE SIGNATURE _____

TRANSPORTER INFORMATION

(MUST BE COMPLETED BY TRANSPORTER)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE REMOVED FROM: GREASE TRAP GREASE INTERCEPTER

OTHER (SPECIFY: _____

VEHICLE TAG NUMBER _____

VEHICLE CAPACITY _____ GALLONS GALLONS REMOVED _____

I CERTIFY THAT THE INFORMATION PROVIDED ABOVE IS CORRECT. I AM AWARE THAT FALSIFICATION OF THIS TRIP TICKET MAY RESULT IN ENFORCEMENT ACTION BY THE CITY.

DRIVER'S NAME _____

(PRINT)

DRIVER'S LICENSE NO. _____

DATE AND TIME WASTE ACCEPTED _____

DRIVER'S SIGNATURE _____

DISPOSAL INFORMATION

(MUST BE COMPLETED BY DISPOSER)

BUSINESS NAME _____

ADDRESS _____ CITY _____ PHONE _____

WASTE DISPOSAL SITE _____

WASTE DISPOSAL METHOD (DESCRIBE) _____

FACILITY PERMIT NUMBER _____

I CERTIFY THAT THE DISPOSAL FACILITY USED IS AUTHORIZED TO ACCEPT THE ABOVE SPECIFIED WASTE AND THAT I HAVE DISPOSED OF THE WASTE IN ACCORDANCE WITH THE REQUIREMENTS OUTLINED IN THAT AUTHORIZATION AND IN ACCORDANCE WITH ALL APPLICABLE FEDERAL, STATE AND LOCAL LAWS AND REGULATIONS.

SITE OPERATORS NAME _____

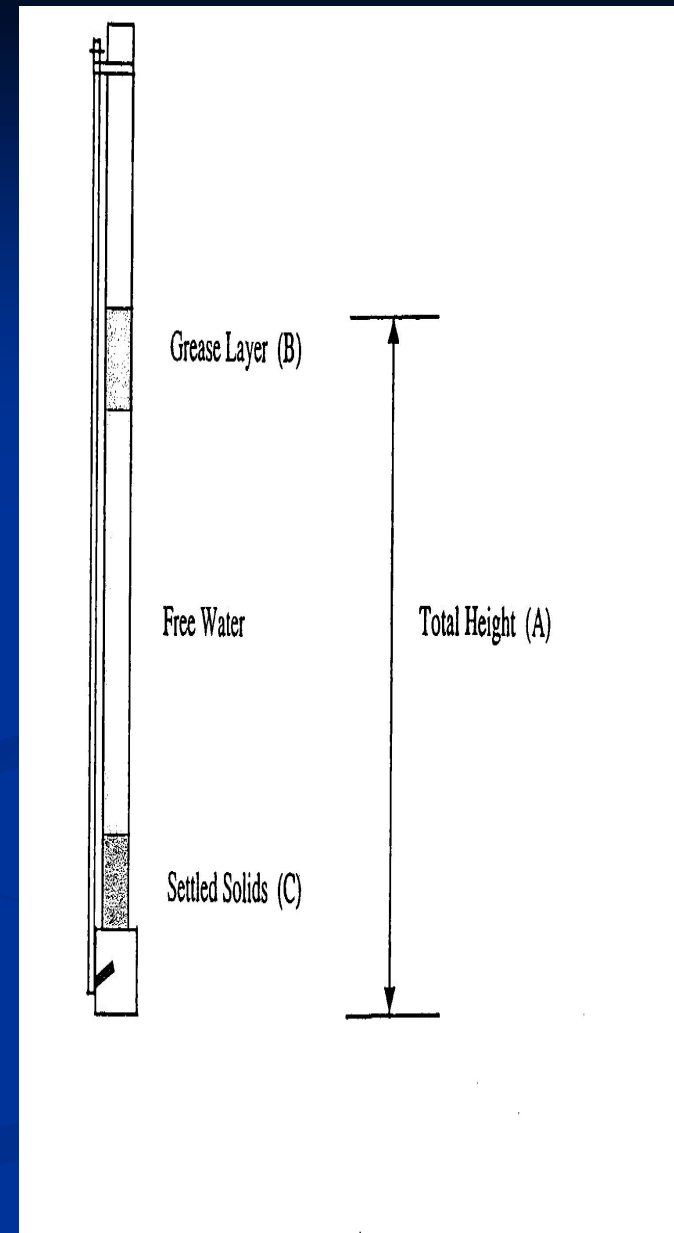
(PRINT)

DATE AND TIME WASTE RECEIVED _____

SITE OPERATORS SIGNATURE _____

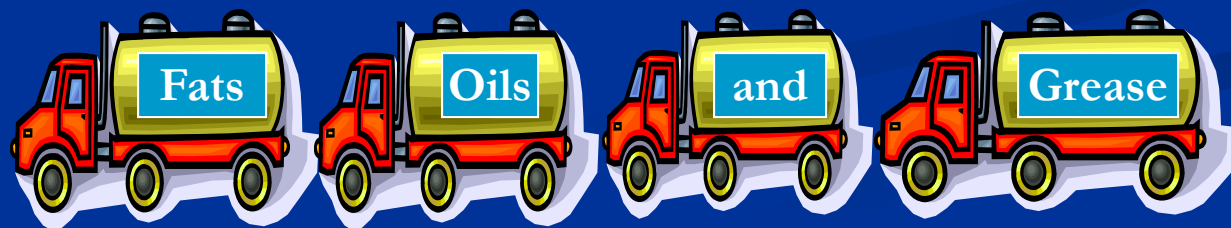
Procedure:

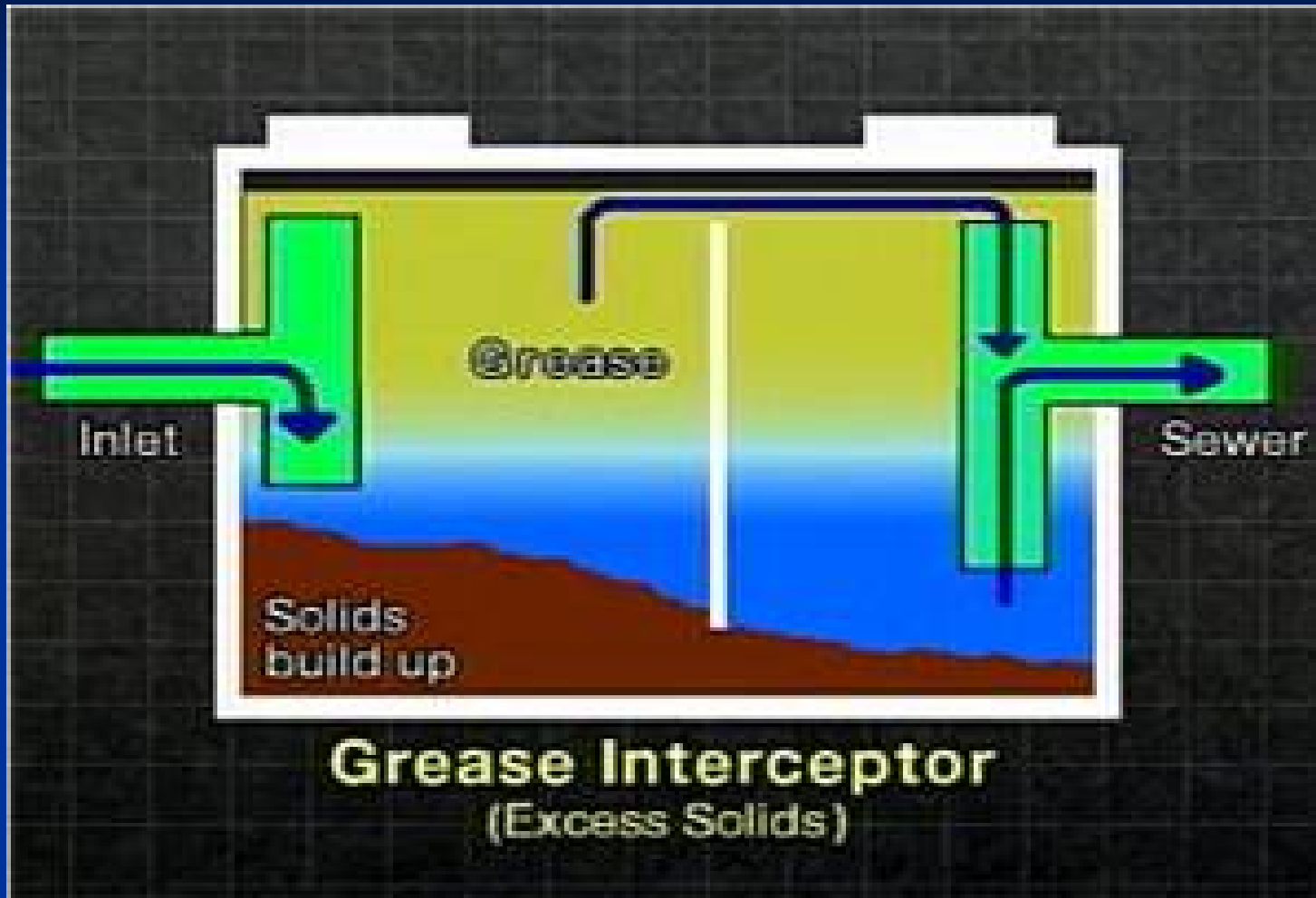
1. The metal rod is pushed down so that the valve opens at the bottom of the plastic tube.
2. The tube is slowly inserted into the grease interceptor while holding the rod in place to keep the valve open.
3. The tube is pushed down till it hits the bottom of the tank.
4. Pull the metal rod up to close the valve and pull the tube out.
5. If the layers have mixed- 5 minutes will be allowed for material to settle.
6. The total height of the contents is measured (A) the grease layer (B) and the settled solids (C).
7. All measurements are recorded on a grease interceptor inspection form.
8. Contents are released back into grease trap by pushing down on metal rod.
9. Calculations are complete.
10. If B and C combined are greater than 25% of A- the interceptor is not in compliance.



Proper Steps for Cleaning of a Grease Interceptor

- The Grease Hauler will put out safety cones around the interceptor
- The Grease Hauler will vacuum the Grease layer first
- The Grease Hauler will vacuum the solids next
- The Grease Hauler will vacuum the water layer last
- The Grease Hauler will assure all parts of the interceptor are working properly and if repairs are needed the business owner will be notified of findings





Improperly Functioning Interceptor

T's are missing on inlet and outlet









Mexican Restaurant



Italian Restaurant





Ice cream Shop



Chinese Buffet



Educating the Public

- 1) Radio
- 2) TV
- 3) Public Schools & Private Schools
- 4) Bay Day and Earth Day
- 5) Local Government Agencies
- 6) Health Department Annual Training Day
- 7) Fire Department Open House
- 8) Florida Restaurant Association
- 9) Apartment Association
- 10) Boys & Girls Scouts

Ensley Fire Dept. Open House



Annual Meeting

School Dist. Cafeteria Mangers



Bay Day 1200 5th
Graders



Loves Grease Hates Grease



Get Your Grease Recycle Container Today! www.ecua.org

Loves Grease Hates Grease



Save your Drains—Recycle Grease with ECUA! www.ecua.org

BEST MANAGEMENT PRACTICES

Grease Control Best Management Practices (BMPs) are practices that will reduce the amount of fats, oils, and grease (FOG), which enter the sewer system from your food service establishment.

The following pages give examples of BMPs that will reduce the amount of grease entering the sewer system from your food service establishment. It also gives examples of harmful practices that you should avoid because they increase the amount of grease entering the sewer system.

High oil and grease concentrations can be lowered by minimizing the amount of food being discharged down all drains (including those attached to two or three compartment sinks and automatic dishwashers). The least expensive alternative that can be used in reducing grease in the sewer is improved kitchen management practices.

- Never empty waste from a deep fryer into a floor drain
- Scrape or wipe fat, oil, grease, and other food residue from cookware, utensils, etc. before washing or placing in dishwasher machine
- Use paper towels to wipe down work areas
- Use food grade paper to soak up oil and grease under fryer baskets
- Use kitty litter to absorb spills-sweep and dispose in trash
- Collect and empty grill scraping and fryer vat grease in grease recycling container

BMPs Continued

- Do not put food or liquid food, including dairy products, milk shake syrups, batters and gravy down the drain
- Empty grease containers before they are completely full to avoid spilling
- Use detergents, not soaps (soaps contain oil)
- Use strainers designed for sinks in your facility to capture as much of the solid material as possible
- Use garbage grinders as sparingly as possible. Food particles that can pass through the grinder may be trapped in the grease trap, and will require expensive maintenance. Those that do not get trapped will pass through to the sewer collection system, where they may cause a blockage, and or may result in fees assessed to your facility



COOKING OIL DISPOSAL STATION





The ECUA will recognize and award Food Service Establishments (FSEs) found to be in continuous compliance with the Fats, Oils, and Grease (FOG) and Backflow Programs' guidelines. as a "Protector of the Environment."

The "Protector of the Environment Award" is based on FSEs who practice clean and safe environmental standards, reduce the amount of grease from entering into the ECUA sewer lines, and adhere to Best Management Practices.



PROTECTOR OF THE ENVIRONMENT

This certificate is awarded to
Sacred Heart Hospital
5151 N. 9th Ave.
February 22, 2011

*In recognition of their diligent efforts in
protecting the environment from Fats, Oils and Grease
and the water supply from backflow and back siphonage*

ECUA Board Chair

Date

ECUA Executive Director

Date



Stop FOG Where it Starts

Never put solid food or liquid food down the sink.

Never pour grease in the sink.

Secure floor drain covers and sink strainers.

