

A FACT SHEET FOR

Fats, Oils, and Grease



Controlling FOG in Food Facilities

Residual fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enter a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. The best way to manage FOG is to keep the material out of the plumbing systems.

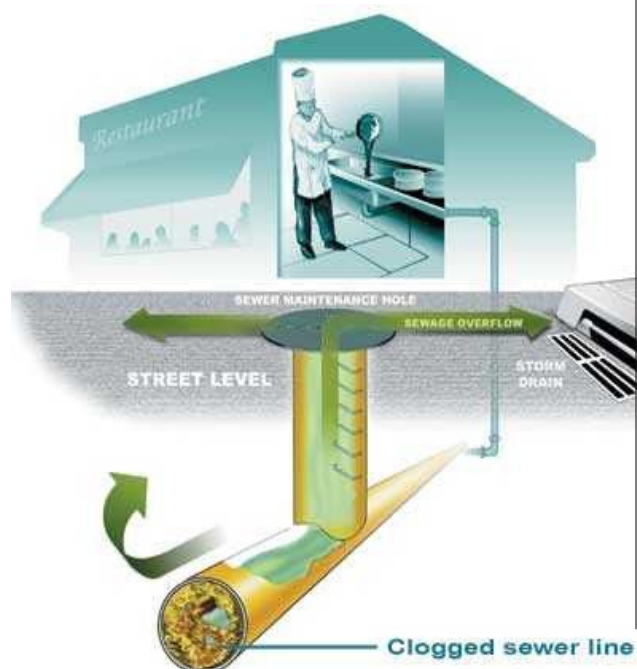
The Environmental Protection Agency (EPA) supports new rules being proposed to expand and clarify permit requirements for 19,000 wastewater collection systems in order to reduce sanitary sewer overflows (SSOs). EPA estimates that there are at least 40,000 SSOs each year. The untreated sewage from these

overflows can contaminate our waters, causing serious water quality problems. It can also back-up into basements, causing property damage and threatening public health. Grease clogs are the overwhelming contributor to these overflows. Estimates identify 75 percent of U.S. sewer systems working at half capacity due to grease clogs.

Brief Summary of Our Ordinance

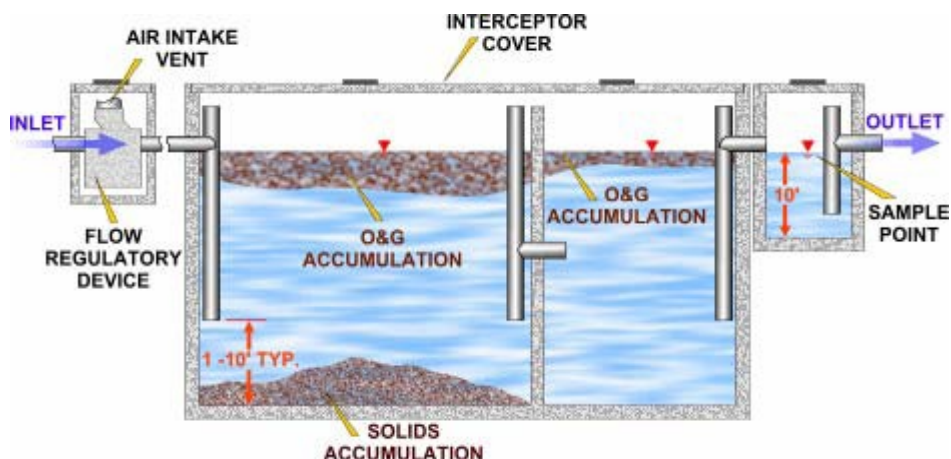
All new and remodeled food industry customers and institutions with commercial kitchens shall be required to have a properly designed and maintained grease interceptor or series of grease interceptors meeting the design criteria contained in the City of Valdosta Land Development Regulations. All outside grease interceptors shall be designed and installed to allow complete access for maintenance and inspection of inner chambers as well as observation and sampling of the wastewater discharged to the sanitary sewer.

All existing food industry customers and institutions with commercial kitchens within the City of Valdosta service area shall be required to conduct their operations so that fats, oils, and grease are separated and captured on the user's premises and then properly disposed. All transportation and disposal of fats, oil, and grease shall be conducted by a Registered Commercial Waste Transporter in accordance with State of Georgia Environmental Protection Division Rules and Regulations for Water Quality.



A list of F.O.G. commercial transporters can be found at: www.georgiafog.com.

Grease Interceptors



Purpose and Function

A grease interceptor removes fats, oils, and grease that coat city sewer lines and cause sewer overflows. If an overflow occurs, you may be responsible for clean-up costs and property damage. Wastewater enters the unit after leaving the kitchen. Most of the floating grease remains at the top and the solids settle at the bottom of the first chamber of the unit (see diagram). Water flows into the second chamber where more solids and grease separate out. The remaining water then flows out of the unit to the sanitary sewer system.

Maintenance and Repair

The City ordinance requires that you clean your interceptor system no less than once every month. The entire contents of the grease interceptor, including water, must be pumped out during the cleaning process. All waste removed from each grease interceptor must be disposed of at an appropriate facility designed to receive such waste. Be sure to check for repairs at the time of every service. The pumping of contents will be in accordance with State of Georgia Environmental

Protection Division Rules and Regulations for Water Quality Control, Commercial Waste Originators, Pumpers, Transporters, Processors, and Disposal Facilities. Maintenance records of disposal must be kept for a period of two years, with copies provided to the City upon request.

Inspections

An inspector will look to see that you are maintaining and pumping your grease interceptor frequently enough to comply with your ordinance and to keep grease from discharging to the city sewer. They will ask to see your pumping records, including the dates that the grease interceptor was pumped and by what hauler. Have these records available for the inspectors to review.

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