FOGHAT IN BEND!?!
• OR JUST...... FOG!
FOG Program

City of Bend
Oakley Taylor
Industrial Pretreatment
April 24, 2017
City of Bend mapped into 6 zones
FATS, OIL AND GREASE ARE MORE THAN OIL OR BUTTER. IT IS THE BY-PRODUCT OF ALMOST ALL FOOD PRODUCTION AND INCLUDES FOOD SOLIDS.

CLEANING METHODS GREATLY DETERMINE THE DEGREE OF FOG ACCUMULATION IN DISCHARGE LINES.
Examples of FOG

- Peanut Butter
- Fried Foods
- Dairy Products
- Salad Dressing
- Frosting for baked goods

JUST BECAUSE YOU DON’T DEEP FRY, DOESN’T MEAN YOU DON’T HAVE FOG!
Commencement of Program

Developing the List of FSEs
(Food Service Establishments)
APRIL 2008

1. Restaurants
2. Grocery stores
3. Assisted Living Facilities
4. Churches (select few)
5. Non-profit kitchens
6. Schools (determined case by case)
February 20, 2015

[Address]

To: [Name]

Dear [Name],

Proper grease trap maintenance is crucial in order to have an efficiently operating grease interceptor. Many problems can occur if the levels of collected FOG (Fat, Oil, and Grease) and solids are not monitored. Problems such as drain line blockages and back-ups, foul odors, and even worse, too much FOG being deposited into the city sewer lines, which can lead to expensive repair and labor for both the city and local businesses. The majority of SSOs (Sanitary Sewer Overflows) are caused by FOG and can also be a threat to public health.

In order to lessen the impact caused by grease, the City of Bend Sewer Use Ordinance (Chapter 15.20.025 & 15.20.070) requires every restaurant to have a grease trap that is maintained and in good working order.

We are requesting a copy of your original grease interceptor cleaning log covering all maintenance performed (and recorded only as each cleaning occurs) within the last year. This might include invoices or receipts of regularly scheduled cleaning by a septic hauler. If your establishment has an agreement with a particular septic hauler for regular service, please submit that information to the City of Bend.

Please be aware that onsite inspections of the grease traps and interceptors will occur throughout the year. Frequency of these inspections will be dependent on method of maintenance.

All documentation must be mailed, e-mailed or faxed within two weeks of receiving this letter. Please do not retain this letter in order to conserve paper. Your cooperation in this matter is greatly appreciated. If you have any questions please feel free to call me at [Phone Number].

Sincerely,

[Signature]

[Name]

[Address]


de [Attention To on front page; no cover sheet needed]:
Industrial Pretreatment Technician
62975 Boyd Acres Road
Bend, Oregon 97701
FAX: (541) 317-3048 or (541) 388-2245
E-mail: citybldg@bend.or.us
TITLE 15 SEWER

Chapter 15.10 GENERAL SEWER REGULATIONS

15.26.025 Prohibited Discharges

(C) Solid or viscous substances in amounts which will cause obstruction of the flow in or to the sewage system resulting in interference [but in no case shall the diameter of the line exceed one inch (2.5 cm) in any dimension.

(P) Grease, animal renderings or tissues, paunch manure, bones, hair, hides or fleshings, entrails, whole blood, feathers, ashes, cinders, sand, spent lime, stone or marble dust, metal, glass, straw, shavings, grass clippings, rags, spent grains, spent hops, waste paper, wood, plastics, gasoline, tar, asphalt residues, petroleum products, residues from refining or processing of fuel or lubricating oil, mud, glass grinding or polishing wastes.

15.26.060 Pretreatment Facilities

Users shall provide wastewater treatment to comply with Chapters 15.20 through 15.80 and achieve compliance with the requirements specified by the EPA, the State, or the City, whichever is most stringent. Any facilities required to pretreat wastewater to a level acceptable to the City shall be provided, operated, and maintained at the user's expense. Detailed plans showing the pretreatment facilities and operating procedures shall be submitted to the City for review and construction shall not proceed until the plans are approved in writing by the City. The review of the plans and operating procedures does not relieve the user from the responsibility of having the facility as necessary to produce a discharge that complies with Chapters 15.20 through 15.80.

15.26.070 Additional Pretreatment Measures

(C) Grease, oil, and sand interceptors shall be provided where, in the opinion of the City, they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil, or sand, except that such interceptors shall not be required for residential users. All interception units shall be of type and capacity approved by the City and shall be located to be easily accessible for cleaning and inspection. Interceptors shall be inspected, cleaned, and repaired regularly, as needed, by the user at their expense. All records for inspections, cleaning and repair must be maintained and made available for review by City staff. Records should include third party inspection reports.
## Septic Hauler Spreadsheet

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Criteria for Grease Removal Devices

Frequency of Inspections

Food Service Establishments with:

1. Regularly scheduled service with a septic hauler (when records are submitted monthly)
   **Annual inspections**

2. Self-cleaners having barrel service with a septic hauler (when records are submitted monthly)
   **Semi-annual inspections**

3. Self-cleaners with no barrel service
   **Quarterly inspections**

*Exception to the frequency of inspections is determined by either repeated events of non-compliance or cancellation (or delay) of services as well as discharge overflow events in the area.

Ms. Oxley Taylor
IPF Technician, Public Works
62973 Boyd Acres Road
Bend, OR 97703
Fax: (541) 317-3046
Office: (541) 383-6191
Email: oxleyt@bendoregon.gov
Happy Day with the Grease Trap Cleaning!
Some not so happy ........................
Grease Trap Cleaning Log
Interceptor report

Interceptor Cleaning Report

Send within 30 days of cleaning to:  City of Bend, FOG Program, 62975 Boyd Acres Road, Bend, OR 97701

1. WASTE GENERATOR
   - Facility Name: 
   - Site Address: 
   - City: 
   - Phone: 

2a. GREASE TRAP #1 CONDITION
   - Grease Depth (Inches)
   - Solids Depth (Inches)
   - Volume Removed (Inches)
   - Mech Condition: 
     - Fully Functional
     - Needs repair
   - Interior GT: 
     - Baffles removed & cleaned
     - Refilled with water
   - Facility manager notified of condition? 
     - Yes
     - No

2b. GREASE TRAP #2 CONDITION
   - Grease Depth (Inches)
   - Solids Depth (Inches)
   - Volume Removed (Inches)
   - Mech Condition: 
     - Fully Functional
     - Needs repair
   - Interior GT: 
     - Baffles removed & cleaned
     - Refilled with water

3. CERTIFICATION
   - "I hereby certify that all information provided herein is true and correct to the best of my knowledge. The interceptor serving this establishment was completely cleaned of residual fats, oils, grease and other solid materials."

   Signature of Person Performing Cleaning
   Print Name
Compliance Requirements

If an inspection fails the FSE (food service establishment) will be required to comply in one of the following two ways:

1. Submit by email a date stamped picture of a thoroughly cleaned grease trap that shows the bottom surface.

2. Employ the services of a licensed septic hauler to pump out device and submit the manifest/invoice.

Sewage backups from clogged pipes can damage personal and public property, resulting in costly repairs. Depending on where the clog is located, the resident or property owner may be responsible for the cost of cleaning or repairing the line, as well as, the cost of damages caused by a backup into the home or building.

Preventing clogged lines, overflows and flooding keeps costs to our customers to a minimum.

Grease is more than just oil or melted butter. It includes:
- Peanut butter
- Fried foods
- Dairy products
- Salad dressings
- Cooking lard
- Frosting for baking
- Liquid from canned goods
- Just because you don’t deep fry, doesn’t mean you don’t have FOG.

City of Bend
62975 Boyd Acres Rd.
Bend, OR 97701
541-317-3000
www.bendoregon.gov/FOG

Accommodation Information for People with Disabilities
To obtain the information in an alternate format such as Braille, large print, electronic format and audio cassette tape please contact Karin Morris at 541-317-2141, or email kmorris@bendoregon.gov.
Fat, oil, and grease (FOG) is generated everyday by food preparation and cleaning activities conducted at commercial establishments and, on a smaller scale, by residential sewer usage. FOG accumulations in the sewer collection system can result in clogged sewer pipes, overflows, flooding and expensive repairs.

Grease traps and interceptors are the primary means of capturing and retaining FOG materials before they enter the sewer system.

**Grease traps and interceptors:**
- Must be maintained and serviced regularly,
- Debris is lessened with Best Kitchen Management Practices (BPMs),
- Capture garbage disposal food particles which add to the trap accumulation,
- Frequent cleaning and maintenance reduces odors,
- Grease traps with accumulations of 50% or more are violations,
- Inceptors with 25% accumulation or more are violations.

**Who’s responsible?**
- The Business Owner or Manager

**Commercial or Residential:**
Simple steps you can take to keep grease out of your service-line, as well as, the city sewer:
- Dishes and pots coated with greasy leftovers should be wiped or scraped clean prior to washing or placing in the dishwasher. Scrape, don’t rinse!
- Place fat trimmings from meat in a plastic bag and discard them with your trash, rather than dumping down the garbage disposal.
- Don’t pre-rinse dishes before loading; simply scrape off food and let the dishwasher do the rest.
- For smaller amounts of grease, absorb/wipe with a paper towel and simply toss it into the garbage.
- Dispose of food waste directly into the trash. **Deseche los desperdicios de comida en el bote de basura.**
- Wipe pots, pans and work areas prior to washing. **Limpie con una toallita as ollas, cazuelas, y áreas de trabajo antes de lavar.**
- Garbage disposals tend to discourage best KMPs. (Kitchen Management Practices)

**Commercial Only:**
- Post Best Management Practices (BMPs) signs in highly visible areas.
- Train your employees on the importance of following these procedures.
Required Actions
FOG Policy 2014

CITY OF BEND
Fats, Oils and Grease (FOG) Penalties

POLICY

General guidelines
The City's General Sewer Use Regulations describe the prohibited discharges to the City's wastewater collection system. Failure to comply with the City's General Sewer Use Regulations may result in a Class A civil infraction.

Fats, Oils, and Grease (FOG) Program
The purpose of the Fats, Oils and Grease (FOG) Program is to keep FOG out of the wastewater collection system, sewer pump stations and Water Reclamation Facility (WRF). These materials have to be manually removed to prevent build up in the collection system. Also, they cannot be treated at the WRF and therefore must be manually removed.

The program requires that businesses maintain a variety of pre-treatment devices onsite to prevent the discharge of FOG into the wastewater collection system. This reduces the City's cost of collecting and treating wastewater. An added benefit is that the reduction or eliminate of discharge of FOG also keeps the businesses' lateral lines cleaner, saving the business added cost of line cleaning and sewer backups.

Fines
The Class A civil infraction results in a hefty penalty. For the purposes of the Fats, Oils and Grease program, that penalty may be necessary in some but not all cases of violation.

One of the goals of the FOG program is to modify behavior. Since the inception of the FOG program, businesses have modified their operations. The following fines are initiated to encourage compliance with the FOG program.

Within a 12-month period, on the occasion that a business required to comply with the Fats, Oils and Grease (FOG) program violates the requirements outlined in that program the following penalties may be assessed:

1st Violation - $150
2nd Violation - $350
3rd Violation - $700
4th and every other violation - $1400

As is stated in the General Sewer Use Regulations each day that the violations occurs or continues is a separate violation. The City may impose the penalty for the violation for each day that the violation continues. In other words, a business that is in violation of the Sewer Use Regulations could receive a 1st penalty on each consecutive day until the cause of the violation is resolved.

Drafted February 2014
The result of poor KMPs (Kitchen Management Practices) and lack of grease trap maintenance in restaurant.
OVER 50% FOG ACCUMULATION

Grease trap in violation

City of Bend
Typical Hydro mechanical grease interceptor in violation of over 50% accumulation of FOG.
Grease trap in need of replacement in restaurant at golf course
GT installation in vegan facility
Accumulation of FOG and kitchen debris; poor kitchen management practices in fast food Mexican restaurant
Tools of the Trade

1. Dipstick Pro (long and short plus extension)
2. Camera
3. Measuring Tape
4. Adjustable wrenches and socket set for new manholes
5. Pliers
6. Screwdrivers (flat tip and Phillips head)
7. Paper towels
8. Spray bottle of sanitizer and soap
9. Manhole opener
10. Soft head hammer
11. PPE (Personal Protective Equipment) i.e. gloves, glasses
Dipstick Pro Instruments

- Large GGI (Gravity grease interceptor)
- Smaller HGI (Hydro-mechanical Grease Interceptor) tools
- Extension for larger interceptors
Evaluating percentage of FOG accumulation with the dipstick pro for large interceptors
Dipstick showing 90% FOG accumulation
The assortment of articles found in grease interceptors
FOG Van
Storm drain? Or is it......
TWO LINES FROM DIFFERENT SOURCES
DISCHARGING TO A STORM DRAIN

Coffee shop waste

Roof drain
FOG Program Progress

- General decrease in the presence of FOG in sewer lines and at the waste water treatment plant

- Improvement in connections of existing DFUs to grease removal devices and replacement of failing devices over the years (cause and effect) but usually only in the case of new building or remolds

- Submittal of date-stamped pictures necessary to show proof of cleaning and also prevents a second inspection to facility

- Commencement and progress of Barrel Project for self-cleaners in City of Bend
WINDING DOWN
Enforcement and the Human Element

City of Bend
Contact Information

Oakley Taylor
Industrial Pretreatment Division
FOG Program
City of Bend, Oregon
Office phone: 541.385.6191
Email: otaylor@bendoregon.gov